



Thank you for selecting
Emeril's New Orleans Fish House.
We appreciate your business!



Our group dining menu is designed as a four course set menu. The idea is to enjoy a few of our house specialties within a full spectrum of flavors that Chef has to offer. Our portions are hearty enough to satisfy the best of appetites and our staff is dedicated to providing a memorable evening for all of your guests.



In addition to the menu, we also offer a choice of wine services, one of the most popular being the food-wine pairing or you may opt to select wines by the bottle.



Four Course \$105 per guest
Three Courses \$85 per guest (remove course 2)

Host of the event must select from each course as noted below.
Set menu must be established three weeks prior to scheduled dinner event.

Family Style Platters

Chilled Seafood Tower*
(Serves 2-4 guests)

Half Dozen Oysters & Creole Boiled Shrimp, Maine
Lobster Tail & Half Pound Alaskan King Crab Legs
\$150 per tower

Trio Platter
(Choose 3 Items)

Octopus with Homemade Hummus and Olive Salad
Tuna Poke* on Sweet Potato Chips,
Deviled Eggs w/ Smoked Trout Roe*
+\$15 per guest

Course 1 – (Choose 1)

Add \$10 per person for Second Choice Option/ Max 2

Emeril's Salad

Mixed Baby Lettuce, Sundried Tomatoes,
Pepperjack Cheese, Creole Croutons and
Balsamic Vinaigrette

Red & Gold Beet Salad

Citrus Vinaigrette, Shaved Fennel,
Goat Cheese Mousse and
Cayenne Candied Walnuts and Baby Arugula

Emeril's Caesar Salad

Sweet Gem Lettuce, Homemade Dressing, Black
Pepper Croutons and Reggiano Parmesan

Baby Iceberg Wedge Salad*

Creole Ranch Dressing, Apple Cured Bacon,
Heirloom Carrots, Broccolini, Watermelon Radish
and Point Reyes Blue Cheese

Course 2 – (Choose 1)

Add \$10 per person for Second Choice Option/ Max 2

Emeril's Barbecued Shrimp

Served with a Rosemary Biscuit & Chives

Gumbo

Shrimp, Okra & Andouille Sausage
Long Grain Rice

Fall River Clam Chowder

Apple Smoked Bacon, Surf Clams, Potatoes and
Fresh Chives

Jumbo Lump Crab Cake*

Fresh Herb Ravigote, Pickled Sweet Pepper Salad

Saffron Spaghetti

Local Mushrooms and Parmesan Cheese



Course 3 (Maximum of Two Choices)

Glacier 51 Chilean Sea Bass*

Roasted Cauliflower, Romesco Sauce

+\$15 Per Person

Ora King Salmon* GF

Fresh Dill Beurre Blanc and Pickled Chayote Squash

Jidori Chicken Breast & Dumplings

Crispy Confit Chicken and Rustic Vegetable Stew

Kurobuta Pork Tenderloin

Tchoupitoulas Sauce

Prime Flat Iron Steak*

Maitre d'Butter, Roasted Garlic, Emeril's Homemade

Worcestershire Sauce

+\$15 Per Person

Grilled Garden Vegetables & Black Quinoa

Baby Spinach, Frisée and Romesco

~Add Ons~

Butter Poached Lobster Tail (\$35 each)

Grilled Gulf Shrimp (\$5 each)

Sides - Served Family Style

(Maximum of 2 Choices)

+ \$15 per side (1 side feeds 4 guests)

Country Style Potato Creamers

Carolina Gold Jambalaya

Garlic Fried Carolina Gold Rice

Crispy Kennebec Potatoes

Grilled Baby Vegetables

Charred Broccolini

Sautéed Mushrooms

Mac N Cheese

Grilled Asparagus

Course 4 – Dessert (Choose 1)

Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce and
Fresh Whipped Cream

Housemade Cheesecake

Fresh seasonal fruit & Whipped cream

Pecan Praline Bread & Butter Bread Pudding

Myer's Rum Anglaise & Candied Pecans

New Orleans Pecan Pie

Caramel Sauce & Vanilla Bean Ice Cream

Dark Chocolate Mousse

Double Chocolate Brownie, Raspberry Coulis and
Orange Powder

Trio of Seasonal Sorbets

Located inside the MGM - Las Vegas

Please visit www.emerils.com

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Personalized Printed Menus Available

Gift Ideas – Please call for details

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*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry or shellfish reduces the risk of foodborne illness.

Individuals with certain health conditions may be at higher risk if these foods are consumed raw or uncooked. All menus & Prices are subject to change at Chef's discretion.