



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

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 Blue Crab Cake "Louie"*

Our Comeback Sauce, Asparagus, Cucumber,
Heirloom Baby Tomato, Radish, Quail Egg



Course 3 (Maximum of Two Choices)

Miso Glazed Glacier 51 Chilean Sea Bass GF
Warm Spring Peas Salad & Lime Ginger Beurre Blanc
+\$15 Per Person

New Zealand Ora King Salmon* GF
Sautéed Wild Mushrooms & Saffron Soubise

Roasted Jidori Chicken Breast GF
Creole Tomato Glaze, Sweet Corn Rajas con Crema

**Creekstone Farms Heritage Duroc
Pork Loin Cutlet**
Creamy Anson Mills Gritts, Espagnole Sauce

Prime Creekstone Farms 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

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 Berries & Whipped Cream

Chocolate Bread & Butter Bread Pudding
Dulce de Leche & Bourbon Cream Sauce

New Orleans Style Pecan Pie
Oatmeal Crust & Housemade Vanilla Ice Cream

Trio of Seasonal Sorbets

Located inside the MGM - Las Vegas
Please visit www.emerils.com

Contact: Elizabeth Aponte
privateparty.lv10@emerillagasse.com
Office: 702.216.6770

Personalized Printed Menus Available

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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.