



## LUNCH MENU

Two Course \$50 per guest | Three Course \$65 per guest

**Host of the event must select 1 choice from each course apart from Second Course, where you may select 2. Set menu must be established two weeks prior to scheduled luncheon.**

### First Course (Select 1)

#### Emeril's Salad v

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

#### Baby Iceberg Wedge Salad\* GF

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

#### Emeril's Caesar Salad\*

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

#### Gumbo

Shrimp, Okra, Andouille Sausage, Long Grain Rice

#### Emeril's Fall River Clam Chowder

Apple Smoked Bacon, Surf Clams, Potatoes,  
Fresh Chives

### Second Course (2 Choices Maximum)

#### Jumbo Gulf Shrimp & Grits

Creamy Anson Mills White Grits with Jumbo Shrimp Creole

#### Roasted Jidori Chicken Breast GF

Country Smashed Potatoes, Rosemary, Thyme Jus

#### Fresh Catch\* GF

Country Smashed Potatoes, Seasonal Vegetables,  
Preserved Lemon Chimichurri  
(add \$10 per guest)

#### Steak & Frites\*

Creekstone Farms Prime Flat Iron Steak, Herb Butter,  
Emeril's Worcestershire Sauce,  
Creole Potato Fries  
(Add \$15 per guest)

#### Grilled Garden Vegetables & Black Quinoa

Baby Spinach, Frisée, Romesco

### Third Course (Select 1)

#### Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce,  
Fresh Whipped Cream

#### Housemade Cheesecake

Fresh Seasonal Berries, Fresh Whipped Cream

#### New Orleans Style Pecan Pie

Oatmeal Crust, Housemade Vanilla Ice Cream

#### Bread & Butter Bread Pudding

Meyers's Rum Anglaise, Candied Pecan Praline Sauce

#### Chocolate Mousse Bar

Dulce de Leche, Chocolate Cake, Coconut Cream Sauce

#### Trio of Seasonal Sorbets GF

Located inside The MGM – Las Vegas  
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**GF – Gluten Free V - Vegetarian**

\*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.