



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.

*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.



Four Course Dinner \$120 per guest
Three Courses \$100 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* GF
(Serves 2-4 guests)

Freshly Shucked Oysters, Creole Boiled Shrimp, Maine Lobster
Tail, Jumbo Lump Blue Crab Cocktail
\$199 per tower

Trio Platter

Fried Spanish Octopus & Sweet Peppers
Smoked Tomato Sauce, Olive Salad,
Reggiano Parmesan

Tuna Poke* on Taro Chips

Smoked Salmon & Emeril's Reserve Caviar Deviled Eggs* GF
w/ Shaved Chives, Baby Frisée
+\$15 per guest

Course 1 – (Choose 1)

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

Emeril's Salad v

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

Emeril's Caesar Salad*

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

Baby Iceberg Wedge Salad* GF

Creole Ranch Dressing, Apple Cured Bacon,
Heirloom Carrots, Broccolini, Watermelon Radish,
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,
Fresh Chives

Jumbo Lump Blue Crab Cake "Louie"*

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

GF – Gluten Free V - Vegetarian

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Course 3 (Maximum of Two Choices)

Miso Glazed Glacier 51 Chilean Sea Bass GF
Warm Pea Shoots Salad, Lime Ginger Beurre Blanc

Scottish Salmon* GF

Sautéed Local Mushrooms, Saffron Soubise

Pan Roasted Jidori Chicken Breast

Fried Brussels Sprouts with Bacon Jam,
Rosemary, Thyme Jus

Mesquite Smoked Creekstone Farms

Heritage Duroc Pork Loin GF

Steens Cane Syrup Reduction

Prime Creekstone Farms Flat Iron Steak* GF

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

100% Japanese Wagyu Filet of Beef* GF

Citrus Ponzu

+MKT Price Per Person

(Wagyu must be ordered 2 weeks prior to event and cannot be cancelled. Not available as a "Choice of".)

Grilled Garden Vegetables & Black Quinoa V

Baby Spinach, Frisée, 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 2-3 guests)

Country Style Potato Creamers GF, V

Carolina Gold Jambalaya GF

Garlic Fried Carolina Gold Rice GF, V

Crispy Kennebec Potatoes

Grilled Baby Vegetables GF, V

Sautéed Mushrooms GF, V

Garlic Parmesan Creste de Gallo Pasta V

Grilled Asparagus GF, V

Course 4 – Dessert (Choose 1)

Emeril's Banana Cream Pie

Chocolate Shavings, Caramel Sauce,
Fresh Whipped Cream

Housemade Cheesecake

Fresh Seasonal Berries, Fresh Whipped Cream

Bread & Butter Bread Pudding

Meyer's Rum Anglaise, Candied Pecan Praline Sauce

New Orleans Style Pecan Pie

Oatmeal Crust, Housemade Vanilla Ice Cream

Chocolate Mousse Bar

Dulce de Leche, Chocolate Cake, Coconut Cream Sauce

Trio of Seasonal Sorbets GF

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

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Personalized Printed Menus Available

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