

# Private Dining Events



## **EXCEPTIONAL EXPERIENCES**

*start with Exceptional Care.*

At Eddie Merlot's, our highly trained culinary team and service staff are dedicated to ensuring that you and your guests receive nothing but the best.

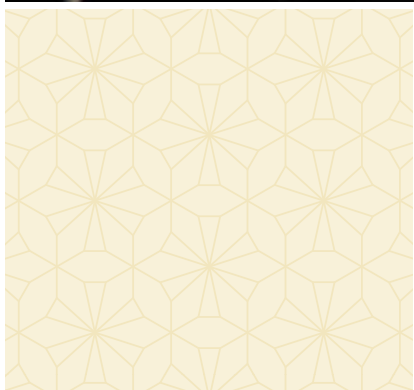
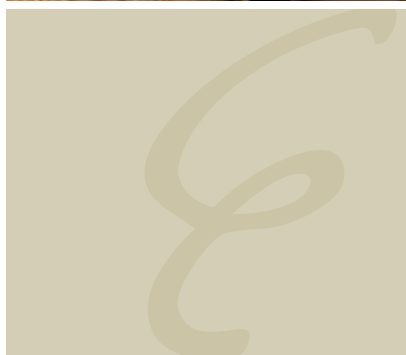
Our dedicated team is here to help you plan the perfect event, and committed to providing menus that feature world class, hand selected and hand cut steaks, the freshest seafood, and the finest wines.

From business dinners to social celebrations, Eddie Merlot's is here to make yours an event to remember.

*Make it exceptional.*

## *Eddie Merlot's*

**PRIME AGED BEEF AND SEAFOOD**



# Lunch

**\$49**

*per person*

*Served with Coffee, Tea & Soda Service.*

*Composed Entrées served with Roasted Garlic Mashed Potatoes & Fresh Broccoli.*

*(Host Selects Two)*

Caesar Salad  
Eddie's House Salad  
Cup of French Onion Soup  
Cup of King Crab & Corn Bisque

*(Host Selects Three)*

6 oz. Filet Mignon (+\$5)  
Sixty South® Salmon - Grilled  
Sixty South® Salmon - Cedar-Plank Roasted (+\$3)  
Ahi Tuna Steak  
Lemon-Dijon Chicken  
Eddie's Prime Cheeseburger & Fries

*(Guest Choice Of)*

Triple Chocolate Cake  
Carrot Cake

## ENTRÉE ENHANCEMENTS

*Not a Substitution, Priced Per Person*

Béarnaise Sauce +\$3  
Peppercorn Sauce +\$3  
Bacon Gorgonzola  
Topping +\$3

Oscar Style +\$15  
6oz. Lobster Tail MP  
Cup of Bisque or  
French Onion Soup +\$7

**REQUIRES A 20-PERSON MINIMUM**



PLATED

# Cabernet Menu

**\$79**  
per person

Served with Coffee, Tea & Soda Service.

## APPETIZERS

### Classic Appetizers

(Host selects two)

- Filet Mignon Potstickers
- Miniature Beef Wellingtons
- Sweet & Spicy Shrimp
- Spinach & Artichoke Dip
- Miniature Ahi Tuna Wontons
- Tomato Basil Bruschetta

## SALAD COURSE

(Host selects two)

- Eddie's House Salad
- Classic Wedge Salad
- Caesar Salad

## MAIN COURSE

### Entrée Selections

(Host selects three)

- 6 oz. Filet Mignon
- 12 oz. New York Strip
- Ahi Tuna Steak
- Lemon-Dijon Chicken
- Sixty South® Salmon - Grilled
- Sixty South® Salmon - Cedar-Plank Roasted (+\$3)

### Classic Sides *Served Family Style*

(Host selects two)

- Roasted Garlic Mashed Potatoes
- Asparagus
- Macaroni & Cheese

#### ENHANCED SIDE OPTIONS

- Eddie's Brussels Sprouts +\$3
- Roasted Garlic Mashed Potatoes with Lobster +\$10

## DESSERT COURSE

(Includes)

- Triple Chocolate Cake
- Carrot Cake

## ENTRÉE ENHANCEMENTS

*Not a Substitution,  
Priced Per Person*

- Béarnaise Sauce +\$3
- Peppercorn Sauce +\$3
- Bacon Gorgonzola Topping +\$3
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque or French Onion Soup +\$7



PLATED

# Merlot Menu

**\$89**

per person

Served with Coffee, Tea & Soda Service.

## APPETIZERS

### Classic Appetizers

(Host selects three)

- Filet Mignon Potstickers
- Miniature Beef Wellingtons
- Sweet & Spicy Shrimp
- Spinach & Artichoke Dip
- Miniature Ahi Tuna Wontons
- Tomato Basil Bruschetta

## SALAD COURSE

(Host selects three)

- Caesar Salad
- Eddie's House Salad
- Classic Wedge Salad
- Chopped Salad

## MAIN COURSE

### Entrée Selections

(Host selects three)

- 8 oz. Filet Mignon
- 12 oz. New York Strip
- Chilean Sea Bass
- Lemon-Dijon Chicken
- Sixty South® Salmon - Grilled
- Sixty South® Salmon - Cedar-Plank Roasted (+\$3)
- Ahi Tuna Steak

### ENHANCED ENTRÉE OPTIONS

- 16 oz. Prime Ribeye +\$15
- Prime Bourbon Ribeye +\$15

### Classic Sides *Served Family Style*

(Host selects three)

- Roasted Garlic Mashed Potatoes
- Macaroni & Cheese
- Creamed Spinach with Bacon

### ENHANCED SIDE OPTIONS

- Eddie's Brussels Sprouts +\$3
- Roasted Garlic Mashed Potatoes with Lobster +\$10

## DESSERT COURSE

(Includes)

- Triple Chocolate Cake
- Crème Brûlée
- Carrot Cake

## ENTRÉE ENHANCEMENTS

*Not a Substitution,  
Priced Per Person*

- Béarnaise Sauce +\$3
- Peppercorn Sauce +\$3
- Bacon Gorgonzola Topping +\$3
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque or French Onion Soup +\$7



PLATED

# Champagne Menu

**\$110**  
per person

Served with Coffee, Tea & Soda Service.

## APPETIZERS

### Classic Appetizers

(Host selects two)

- |                            |                            |
|----------------------------|----------------------------|
| Filet Mignon Potstickers   | Miniature Beef Wellingtons |
| Sweet & Spicy Shrimp       | Spinach & Artichoke Dip    |
| Miniature Ahi Tuna Wontons | Tomato Basil Bruschetta    |

### Signature Appetizers

(Host selects two)

- |                 |                        |
|-----------------|------------------------|
| Shrimp Cocktail | Miniature Crab Cakes   |
| Barbecue Shrimp | Bacon-Wrapped Scallops |

## SALAD/SOUP COURSE

(Host selects three)

- Caesar Salad
- Eddie's House Salad
- Classic Wedge Salad
- Chopped Salad
- Bowl of King Crab & Corn Bisque

## MAIN COURSE

### Entrée Selections

(Host selects four)

- 8 oz. Filet Mignon
- 16 oz. New York Strip
- Chilean Sea Bass
- Lemon-Dijon Chicken
- Sixty South® Salmon - Grilled or Cedar-Plank Roasted
- Ahi Tuna Steak
- 16 oz. Prime Ribeye
- Prime Bourbon Ribeye
- Surf & Turf: 6 oz. Filet Mignon & 6 oz. Lobster Tail

### Classic Sides *Served Family Style*

(Host selects three)

- |                                |                        |
|--------------------------------|------------------------|
| Roasted Garlic Mashed Potatoes | Asparagus              |
| Macaroni & Cheese              | Broccoli               |
| Creamed Spinach with Bacon     | Eddie's Potatoes       |
| Eddie's Brussels Sprouts       | Sweet Potato Casserole |

### ENHANCED SIDE OPTIONS

- |   |                                      |
|---|--------------------------------------|
| Roasted Garlic Mashed Potatoes with Lobster +\$10 | Macaroni & Cheese with Lobster +\$10 |
|---|--------------------------------------|

## DESSERT COURSE

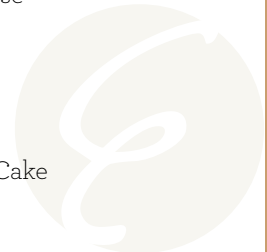
(Includes)

- |                       |              |             |
|-----------------------|--------------|-------------|
| Triple Chocolate Cake | Crème Brûlée | Carrot Cake |
|-----------------------|--------------|-------------|

### ENTRÉE ENHANCEMENTS

*Not a Substitution,  
Priced Per Person*

- Béarnaise Sauce +\$3
- Peppercorn Sauce +\$3
- Bacon Gorgonzola Topping +\$3
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque or French Onion Soup +\$7



PLATED

# Bordeaux Menu

**\$159**  
per person

Served with Coffee, Tea & Soda Service.

## APPETIZERS

### Chilled Seafood Display

Shrimp Cocktail  
Oysters on the Half Shell  
Ahi Tuna (Sesame Crusted, Seared Rare)

### Classic Appetizers

(Host selects four)

Filet Mignon Potstickers	Miniature Beef Wellingtons
Sweet & Spicy Shrimp	Spinach & Artichoke Dip
Miniature Ahi Tuna Wontons	Shrimp Cocktail
Miniature Crab Cakes	Barbecue Shrimp
Bacon-Wrapped Scallops	Tomato Basil Bruschetta

## SALAD/SOUP COURSE

(Host selects three)

Caesar Salad  
Eddie's House Salad  
Classic Wedge Salad  
Chopped Salad  
Bowl of King Crab & Corn Bisque

## MAIN COURSE

### Entrée Selections

(Host selects four)

Served with Béarnaise Sauce  
& Peppercorn Sauce

12 oz. Filet Mignon  
Chilean Sea Bass  
Lemon-Dijon Chicken  
Sixty South® Salmon - Grilled or  
Cedar-Plank Roasted  
18 oz. Bone-in Bison Ribeye  
16 oz. New York Strip  
Mojo Shrimp & Scallops  
Surf & Turf: 6 oz. Filet Mignon & 6 oz. Lobster Tail

### Classic Sides *Served Family Style*

(Host selects five)

Roasted Garlic Mashed Potatoes	Creamed Spinach with Bacon
Asparagus	Eddie's Potatoes
Macaroni & Cheese	Eddie's Brussels Sprouts
Broccoli	Sweet Potato Casserole

### ENHANCED SIDE OPTIONS

Roasted Garlic Mashed Potatoes with Lobster	Macaroni & Cheese with Lobster
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## DESSERT COURSE

(Includes)

Triple Chocolate Cake    Crème Brûlée    Carrot Cake

### ENTRÉE ENHANCEMENTS

*Not a Substitution,  
Priced Per Person*

Bacon Gorgonzola  
Topping +\$3  
Oscar Style +\$15  
6 oz. Lobster Tail MP  
Cup of Bisque or  
French Onion Soup +\$7



# Enhancement Selections

*Individually plated or passed. All priced per person.*

## APPETIZERS

### *A la Carte*

- Filet Mignon Potstickers \$5
- Miniature Beef Wellingtons \$5
- Sweet & Spicy Shrimp \$5
- Spinach & Artichoke Dip \$5
- Miniature Ahi Tuna Wontons \$5
- Tomato Basil Bruschetta \$5
- Calamari \$6
- Oysters on the Half Shell \$6
- Oysters Rockefeller \$6
- Charbroiled Oysters \$6
- Shrimp Cocktail \$7
- Barbecue Shrimp \$7
- Miniature Crab Cakes \$8
- Bacon-Wrapped Scallops \$8
- Filet Mignon Sliders \$8

### *Chilled Seafood Display*

- Shrimp Cocktail
- Oysters on the Half Shell
- Ahi Tuna (Sesame Crusted, Seared Rare)
- \$29 per person

**CARVING STATION \$395**

*Serves 16-20*

### *Signature Package*

- 3 Classic & 2 Premium Options
- \$45 per person

### *Platinum Package*

- 5 Classic & 2 Premium Options
- \$55 per person

#### **CLASSIC OPTIONS:**

- Filet Mignon Potstickers
- Miniature Beef Wellingtons
- Sweet & Spicy Shrimp
- Spinach & Artichoke Dip
- Miniature Ahi Tuna Wontons
- Calamari
- Tomato Basil Bruschetta
- Vegetable Crudité
- Fresh Fruit
- Cheese Display

#### **PREMIUM OPTIONS:**

- Shrimp Cocktail
- Miniature Crab Cakes
- Barbecue Shrimp
- Bacon-Wrapped Scallops
- Oysters on the Half Shell
- Oysters Rockefeller
- Charbroiled Oysters
- Filet Mignon Sliders



# Cocktail Party

*All priced per person.*

## Beverage Packages

### **\$28 per person**

*(Two drinks per guest)*

#### **BEER**

Belgian White Blue Moon  
Bud Light  
Budweiser  
Corona Extra  
Sam Adams Seasonal  
Stella Artois

#### **WINE SELECTION**

Chateau Souverain Cabernet Sauvignon  
Chateau Souverain Chardonnay  
Chateau Souverain Merlot

#### **PREMIUM LIQUOR BEVERAGES**

Bacardi Rum  
Jim Beam Whiskey  
Dewar's Scotch Whiskey  
Svedka Vodka  
Tanqueray Gin  
Sauza Silver Tequila

### **\$36 per person**

*(Three drinks per guest)*

#### **BEER**

Belgian White Blue Moon  
Bud Light  
Budweiser  
Corona Extra  
Sam Adams Seasonal  
Stella Artois

#### **WINE SELECTION**

Eddie Merlot's Private Label Chardonnay  
Eddie Merlot's Private Label Cabernet Sauvignon  
Eddie Merlot's Private Label Pinot Noir  
Eddie Merlot's Private Label Merlot  
Santa Cristina Pinot Grigio  
Whitehaven Sauvignon Blanc

#### **PREMIUM LIQUOR BEVERAGES**

Bacardi Rum  
Jim Beam Whiskey  
Dewar's Scotch Whiskey  
Svedka Vodka  
Tanqueray Gin  
Sauza Silver Tequila

*Attendees must provide 21+ identification and will receive drink coupons that may only be used during the event and are non-transferable.*





# Private Dining Events



Eddie Merlot's®

PRIME AGED BEEF AND SEAFOOD

Visit [EddieMerlots.com](http://EddieMerlots.com) to find your nearest location