

Eddie Merlot's *Private Dining Dinner Menus*

prime aged beef and seafood

ZINFANDEL MENU ~ \$55 per person

- Caesar, Merlot Iceberg Wedge - Host *Choice of One*
- 7 oz. Filet Mignon, Cedar Roasted Salmon, Roasted Half Chicken
- Steamed Broccoli & Mashed Potatoes with Roasted Garlic
- Crème Brûlée, Chocolate Cake - *Host Choice of One*

CABERNET MENU ~ \$65 per person

- Two Premium Hors d'oeuvres Selection
- Caesar *or* Merlot Iceberg Wedge - *Host Choice of One*
- 7 oz. Filet Mignon, 12 oz. New York Strip*, Cedar Roasted Salmon, Frenched Pork Chops, Roasted Half Chicken - *Host Choice of Three*
- Accompaniments - *Host Choice of Two*
- Signature Desserts - *Host Choice of Two*

* Add an additional \$4 per person ordering

Premium Hors d'oeuvres

Sesame Calamari with Sauces
Beef Wellingtons
Tomato & Basil Bruschetta
Mushroom Crostini
Rosemary Chicken Skewers
Sweet & Spicy Shrimp
Filet Mignon Potstickers
Bourbon Beef Brochettes
Spinach & Artichoke Dip
Fresh Fruit & Cheese

*Ask us about additional hors d'oeuvres

*

Accompaniments

Mashed Potatoes with
Roasted Garlic
Eddie's Potatoes
Baked Potato
Steamed Broccoli
Creamed Spinach
Asparagus Spears
Macaroni & Cheese
Brussels Sprouts with Bacon &
Onions
Sautéed Mushrooms
Creamed Corn

**Ask us about enhancing your event with one of our premium accompaniment selections*

Enhancements

Béarnaise Sauce ~ \$4
Peppercorn Sauce ~ \$4
Bacon & Gorgonzola ~ \$4
"Oscar" Style ~ \$13
¼ lb. King Crab Legs ~ \$13
Cup of Soup ~ \$5
5-6 oz. Lobster Tail ~ \$25
10 oz. Lobster Tail ~ \$35

**Ask us about Bone-in & Reserve Steaks*

Signature Desserts

Chocolate Cake
Crème Brûlée
Carrot Cake
Key Lime Pie
Peanut Butter Cup
New York Style Cheesecake

All menus include coffee, tea, and soda

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MERLOT MENU ~ \$75 per person

- Two Premium & One Grand Hors d'oeuvres Selections
- Merlot Iceberg Wedge, Caesar, Spinach Salad - Host *Choice of Two*
- 10 oz. Filet Mignon, 12 oz. New York Strip, 16 oz. Boneless Ribeye*, Cedar Roasted Salmon, Frenched Pork Chops, Roasted Half Chicken, Sesame Ahi Tuna - Host *Choice of Three*
- Accompaniments - *Host Choice of Two*
- Signature Desserts - *Host Choice of Two*

* Add an additional \$4 per person ordering

CHAMPAGNE MENU ~ \$85 per person

- Four Hors d'oeuvres Selections
- Merlot Iceberg Wedge, Caesar, Chopped, Spinach Salad - Host *Choice of Two*
- 10 oz. Filet Mignon, 16 oz. New York Strip, 16 oz. Boneless Ribeye, Lamb Chops*, Cedar Roasted Salmon, Frenched Pork Chops, Roasted Half Chicken, Sesame Ahi Tuna, Pan Seared Sea Bass - Host *Choice of Four*
- Accompaniments - *Host Choice of Three*
- Signature Desserts - *Host Choice of Three*

* Add an additional \$10 per person ordering

Premium Hors d'oeuvres

Sesame Calamari with Sauces
Beef Wellingtons
Tomato & Basil Bruschetta
Mushroom Crostini
Rosemary Chicken Skewers
Sweet & Spicy Shrimp
Filet Mignon Potstickers
Bourbon Beef Brochettes
Spinach & Artichoke Dip
Fresh Fruit & Cheese

Grand Hors d'oeuvres

Jumbo Shrimp Cocktail
Ahi Tuna Wontons
Oysters on the Half Shell
Bacon Wrapped Scallops
Miniature Crab Cakes
Bacon Wrapped Shrimp

Accompaniments

Mashed Potatoes with
Roasted Garlic
Eddie's Potatoes
Baked Potato
Steamed Broccoli
Creamed Spinach
Asparagus Spears
Macaroni & Cheese
Brussels Sprouts with Bacon &
Onions
Sautéed Mushrooms
Creamed Corn

**Ask us about enhancing your event with one of our premium accompaniment selections*

Enhancements

Béarnaise Sauce ~ \$4
Peppercorn Sauce ~ \$4
Bacon & Gorgonzola ~ \$4
"Oscar" Style ~ \$13
¼ lb. King Crab Legs ~ \$13
Cup of Soup ~ \$5
5-6 oz. Lobster Tail ~ \$25
10 oz. Lobster Tail ~ \$35

**Ask us about Bone-in & Reserve Steaks*

Signature Desserts

Chocolate Cake
Crème Brûlée
Carrot Cake
Key Lime Pie
Peanut Butter Cup
New York Style Cheesecake

All menus include coffee, tea, and soda



Private Dining Breakfast & Lunch Menus

CONTINENTAL ~ \$15 per person

- Fresh Danish, Muffins, & Pastries
- Fresh Fruit Display
- Coffee, Hot Tea, Iced Tea, Soda, & Juice

BREAKFAST BUFFET ~ \$22 per person

- Fresh Danish, Muffins, & Pastries
- Fresh Fruit Display
- Gourmet Frittata
- Hashed Brown Potatoes
- Bacon
- Coffee, Hot Tea, Iced Tea, Soda, & Juice

Add Napa Valley French Toast ~ \$3 per person

Add Custom Omelet Station ~ \$5 per person

LIGHT MENU ~ \$25 per person

- Choice of Caesar Salad *or* French Onion Soup
- Blackened Prime Steak Salad, Eddie's Prime Burger, Salmon BLT, Marinated Grilled Chicken Sandwich, Salmon Caesar, Chicken Chopped Salad - *Host Choice of Three*
- All sandwiches served with House Chips
- Chocolate Cake

SELECT MENU ~ \$30 per person

- Caesar Salad, French Onion Soup, Lobster Bisque – *Host Choice of Two*
- Triple Prime Meatloaf, Single Frenched Pork Chop, Roasted Half Chicken, Seared Crab Cakes, Pan Seared Salmon, Tuna Niçoise Salad - *Host Choice of Three*
- All entrées served with Fresh Vegetables
- Crème Brûlée, Chocolate Cake - *Host Choice of One*

**All Breakfast & Lunch Menus are available
for events beginning by 2:00 p.m.**



Private Dining Breakfast & Lunch Menus

PLATINUM MENU ~ \$40 per person

- Caesar, Merlot Iceberg Wedge - *Host Choice of One*
- Grilled Flat Iron, 7 oz. Filet Mignon*, Cedar Roasted Salmon, Roasted Half Chicken, Crab Stuffed Shrimp - *Host Choice of Three*
- Broccoli & Mashed Potatoes with Roasted Garlic
- Crème Brûlée Chocolate Cake, Carrot Cake, New York Style Cheesecake - *Host Choice of Two*

**Add an additional \$5 per person*

“ALL DAY” MENU ~ \$50 per person

- Continental breakfast buffet
- Caesar Salad, French Onion Soup, Lobster Bisque - *Host Choice of Two*
- Triple Prime Meatloaf, Single Frenched Pork Chop, Roasted Half Chicken, Seared Crab Cakes, Pan Seared Salmon, Tuna Niçoise Salad - *Host Choice of Three*
- All entrées served with Fresh Vegetables
- Crème Brûlée, Chocolate Cake, Carrot Cake, New York Style Cheesecake - *Host Choice of Two*
- Afternoon Finale of Select Hors d'oeuvres - *Host Choice of Two*

Select Hors d'oeuvres

Tomato & Basil Bruschetta
Mushroom Crostini
Fresh Vegetable Crudités
Fresh Fruit Display
Artisan Cheese Display

Enhancements

Béarnaise Sauce ~ \$4 Peppercorn Sauce ~ \$4
Bacon & Gorgonzola ~ \$4 “Oscar” Style ~ \$13
¼ lb. King Crab Legs ~ \$13 Cup of Soup ~ \$5

**All Breakfast & Lunch Menus are available for
events beginning by 2:00 p.m.**

All menus include coffee, tea, and soda



Passed & Displayed *Hors d'oeuvres*

EDDIE'S SIGNATURE SELECTIONS

\$2 per piece

Tomato & Basil Bruschetta with Goat Cheese
Mushroom Crostini
Fresh Fruit Skewers
Spinach & Artichoke Dip

30 Piece Platter \$60

50 Piece Platter \$95

100 Piece Platter \$185

EDDIE'S PREMIUM SELECTIONS

\$3 per piece

Miniature Beef and Mushroom Wellingtons
Bourbon Marinated Beef and Vegetable Brochettes
Rosemary Mustard Chicken Skewers
Filet Mignon Potstickers
Sesame Calamari with Trio of Dipping Sauces
Sweet & Spicy Rock Shrimp

30 Piece Platter \$90

50 Piece Platter \$145

100 Piece Platter \$285

EDDIE'S PRIME SELECTIONS

\$4.50 per piece

Miniature Lump Crab Cakes
Ahi Tuna Wontons
Oysters on the Half Shell
Prime Beef Sliders

30 Piece Platter \$135

50 Piece Platter \$220

100 Piece Platter \$435

EDDIE'S GRAND SELECTIONS

Available by the piece

Smokin' Jumbo Shrimp Cocktail ~ \$5
Bacon Wrapped Scallops ~ \$5
Beef & Lobster Wellingtons ~ \$6
Bacon Wrapped Barbeque Shrimp ~\$6

***10 piece minimum per item for all selections**



Chef's Displays & *Carving Stations*

CHEF'S DISPLAYS

CHEF'S FRESH VEGETABLE CRUDITES

\$3 per person

Fresh Seasonal Vegetables, Creamy Ranch or Blue Cheese Dip

CHEF'S ASSORTED FRESH FRUIT

\$4 per person

Fresh Seasonal Fruit

CHEF'S ASSORTED ARTISAN CHEESES

\$4 per person

Served with grapes, sliced apples, and gourmet crackers

CHEF'S BEEF CARPACCIO

\$4 per person

*Raw filet mignon slices, capers, garlic aioli, balsamic glaze,
watercress, extra virgin olive oil*

Select Two Chef's Displays above for \$7 per person

Select Three Chef's Displays above for \$10 per person

CHEF'S CHILLED SEAFOOD

\$21 per person

Shrimp Cocktail, Oysters on the Half Shell, Alaskan King Crab Legs

CHEF'S CARVING STATIONS

FILET MIGNON CARVING STATION

\$350.00 per tenderloin ~ Serves 20-30

Served with assorted sauces and small sandwich buns

PORK LOIN CARVING STATION

\$250.00 per loin ~ Serves 20-30

Served with assorted sauces and small sandwich buns



Reception Packages

prime aged beef and seafood

EDDIE MERLOT'S RECEPTION PACKAGES

EDDIE'S CASUAL PACKAGE

\$40 per person (included House Selections Beverage Package)

\$20 per person (Hors d'oeuvres only)

Package includes host choice of (3) Eddie's Signature or Premium Hors d'oeuvres Selections, and (1) Eddie's Prime Hors d'oeuvres Selection.

EDDIE'S CLASSIC PACKAGE

\$50 per person (included House Selections Beverage Package)

\$30 per person (Hors d'oeuvres only)

Package includes host choice of (5) Eddie's Signature or Premium Hors d'oeuvres Selections, and (2) Eddie's Prime Hors d'oeuvres Selections.

EDDIE'S ELEGANT PACKAGE

\$60 per person (included House Selections Beverage Package)

\$40 per person (Hors d'oeuvres only)

Package includes host choice of (6) Eddie's Signature or Premium Hors d'oeuvres Selections, (2) Eddie's Prime Hors d'oeuvres Selections, and (1) Grand Hors d'oeuvres Selection.

Package prices are based upon two hour receptions. Host may choose to add additional hours of beverage service at an additional cost per person, per hour. Please ask for details regarding additional appetizer service. Hors d'oeuvres packages are based on a number of pieces per selection, per person and are not unlimited.



Beverage Packages

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EDDIE MERLOT'S BEVERAGE PACKAGES

Enhance any event by adding one of the following beverage packages.

EDDIE MERLOT'S HOUSE SELECTIONS PACKAGE

2 Hour Package - \$24 PER GUEST

3 Hour Package - \$32 PER GUEST

4 Hour Package - \$38 PER GUEST

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), and house selected wines

EDDIE MERLOT'S PRIVATE LABEL PACKAGE

2 Hour Package - \$28 PER GUEST

3 Hour Package - \$36 PER GUEST

4 Hour Package - \$42 PER GUEST

This package included domestic & imported beers (ask us for selections available in your market), Eddie Merlot's Private Label Chardonnay, Merlot, Cabernet Sauvignon, and St. M Riesling.

EDDIE MERLOT'S COCKTAIL PACKAGE

\$6 PER GUEST/ PER HOUR

Add mixed drinks and cocktails to any of our beverage packages. Ask us for details regarding available selections.

PERSONALIZED WINE DINNER PACKAGES

Our Sales Management and Culinary teams will work with you to plan and select wine and food pairings that are sure to impress any guest. These dinners are an amazing opportunity for you to host a spectacular event filled with great food, outstanding wine, unparalleled service and hospitality in an impressive ambiance. Ask us for details!