

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



Rose Menu

AVAILABLE ONLY AT LUNCH

\$50
per person

Served with Coffee, Tea & Soda Service.

Composed Entrées served with Roasted Garlic Mashed Potatoes & Green Beans.

(Host Selects Two)

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

(Host Selects Three)

6 oz. Filet Mignon (+\$10)
Faroe Islands Salmon - Grilled
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 +\$4
Peppercorn Sauce +\$4
Bacon Gorgonzola +\$4
Oscar Style +\$15

6oz. Lobster Tail MP
Cup of Bisque +\$8
Cup of French Onion Soup +\$9



PLATED

Cabernet Menu

\$84

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. Prime New York Strip
- Ahi Tuna Steak
- Lemon-Dijon Chicken
- Faroe Islands Salmon - Grilled

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 +\$12

DESSERT COURSE

(Includes)

- Triple Chocolate Cake
- Carrot Cake

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

- Béarnaise Sauce +\$4
- Peppercorn Sauce +\$4
- Bacon Gorgonzola +\$4
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque +\$8
- Cup of French Onion Soup +\$9



PLATED

Merlot Menu

\$94

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. Prime New York Strip
- Chilean Sea Bass
- Lemon-Dijon Chicken
- Faroe Islands Salmon - Grilled
- Ahi Tuna Steak

ENHANCED ENTRÉE OPTIONS

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

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 +\$12

DESSERT COURSE

(Includes)

- Triple Chocolate Cake
- Crème Brûlée
- Carrot Cake

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

- Béarnaise Sauce +\$4
- Peppercorn Sauce +\$4
- Bacon Gorgonzola +\$4
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque +\$8
- Cup of French Onion Soup +\$9



PLATED

Champagne Menu

\$115
per person

Served with Coffee, Tea & Soda Service.

APPETIZERS

Classic Appetizers

(Host selects two)

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|----------------------------|----------------------------|
| 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 Jumbo Crab & Corn Bisque

MAIN COURSE

Entrée Selections

(Host selects four)

- 8 oz. Filet Mignon
- 16 oz. Prime New York Strip
- Chilean Sea Bass
- Lemon-Dijon Chicken
- Faroe Islands Salmon - Grilled
- Ahi Tuna Steak
- 16 oz. Prime Ribeye
- Prime Bourbon Ribeye

Classic Sides *Served Family Style*

(Host selects three)

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

ENHANCED SIDE OPTIONS

- | | |
|---|--------------------------------------|
| Roasted Garlic Mashed Potatoes with Lobster +\$12 | Macaroni & Cheese with Lobster +\$12 |
|---|--------------------------------------|

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

- Béarnaise Sauce +\$4
- Peppercorn Sauce +\$4
- Bacon Gorgonzola +\$4
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque +\$8
- Cup of French Onion Soup +\$9

DESSERT COURSE

(Includes)

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



PLATED

Bordeaux Menu

\$160
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 Jumbo 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
Faroe Islands Salmon - Grilled
16 oz. Prime New York Strip
Mojo Shrimp & Scallops
Surf & Turf: 6 oz. Filet Mignon & 6 oz. Lobster Tail

Classic Sides *Served Family Style*

(Host selects four)

Roasted Garlic Mashed Potatoes	Creamed Spinach with Bacon
Asparagus	Jalapeño Au Gratin 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 +\$4
Oscar Style +\$15
6 oz. Lobster Tail MP
Cup of Bisque +\$8
Cup of French Onion Soup +\$9



Enhancement Selections

Individually plated or passed. All priced per person.

APPETIZERS

A la Carte

- Filet Mignon Potstickers \$6
- Miniature Beef Wellingtons \$6
- Sweet & Spicy Shrimp \$6
- Spinach & Artichoke Dip \$6
- Miniature Ahi Tuna Wontons \$6
- Tomato Basil Bruschetta \$6
- Calamari \$6
- Oysters on the Half Shell \$7
- Oysters Rockefeller \$7
- Charbroiled Oysters \$7
- Shrimp Cocktail \$7
- Barbecue Shrimp \$8
- 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)
- \$32 per person

CARVING STATION \$395

Serves 16-20

Signature Package

- 3 Classic & 2 Premium Options
- \$47 per person

Platinum Package

- 5 Classic & 2 Premium Options
- \$57 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



Beverage Package



**INQUIRE WITH OUR SALES & EVENTS MANAGER
FOR A CUSTOMIZED BEVERAGE PACKAGE.**



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Eddie Merlot's[®]

PRIME AGED BEEF AND SEAFOOD

Visit EddieMerlots.com to find your nearest location