

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

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

Champagne Menu

\$115
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 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
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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 Crudit 
 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



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PRIME AGED BEEF AND SEAFOOD

Visit EddieMerlots.com to find your nearest location