



boardroom menu enhancements

Morton's lavish appetizers and hors d'oeuvres are the perfect lead to your next event or celebration.

~Hors d'oeuvres Selections~

(Begin your event with a reception featuring passed hors d'oeuvres.)

~Cold~

Colossal Shrimp Cocktail
\$5.00 each

Fresh Oysters on the Half Shell*
\$2.75 each

Smoked Salmon Pinwheels*
\$3.00 each

Lump Crabmeat Canapés
\$3.00 each

Assorted Domestic Cheeses and Fresh Fruit
\$4.75 per person

Seasonal Vegetable Crudite served with Blue Cheese Dip
\$3.50 per person

Tuna Tartare Canapés*
\$3.00 each

~Hot~

Mushroom Caps with Deviled Crab
\$3.00 each

Petite Filet Mignon on Soft Roll*
\$3.75 each

Broiled Sea Scallops with Apricot Chutney
\$4.50 each

Chicken Goujonettes
\$3.75 per person

Miniature Crab Cake
\$4.25 each

Petite Lamb Chop*
\$4.75 each

Colossal Shrimp Alexander
\$6.00 each

Roma Tomato, Fresh Mozzarella & Basil on Crostini
\$2.75 each

Sliced Tenderloin on Crostini with Whipped Horseradish*
\$3.50 each

*Prices do not include applicable sales tax and 20% service charge.
Prices subject to change.*



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~Appetizers~

(Enhance your menu by selecting a plated appetizer for your first course.)

- Jumbo Lump Crabmeat, *Mustard Mayonnaise Sauce* \$15
- Colossal Shrimp Cocktail \$20
- Broiled Sea Scallops Wrapped in Bacon, *Apricot Chutney* \$13
- Colossal Shrimp Alexander, *Beurre Blanc Sauce* \$18
- Jumbo Lump Crab Cake, *Mustard Mayonnaise Sauce* \$14
- Maine Lobster Cocktail, *Mustard Mayonnaise & Cocktail Sauces* \$20
- Smoked Pacific Salmon, *Toast Points** \$14
- Tuna Tartare, *Diced Tomato and Avocado, Thai Cream and Balsamic Glaze** \$15
- Lobster Bisque \$14

~Morton's Prime Ocean Platters*~

(All Baked and Chilled Platters need to be pre-ordered.)

CHILLED

serves two 42⁵⁰ *serves three to four* 85
serves five to six 127

*Maine Lobster, Colossal Shrimp Cocktail
Jumbo Lump Crabmeat, Oysters on the Half Shell*,
Alaskan King Crab Legs*

BAKED

serves two 41 *serves three to four* 82
serves five to six 123

*Sea Scallops Wrapped in Bacon,
Jumbo Lump Crab Cakes, Oysters Rockefeller,
Colossal Shrimp Alexander*

~Additional Hors d'oeuvres Selections~

(Displayed hors d'oeuvres)

- Smoked Pacific Salmon served with Toast Points*
\$145/side
- Whole Tenderloin of Beef served with Finger Rolls*
\$250

~Dessert Sampler~

- Key Lime Tarts
 - Fresh Seasonal Berries
 - New York Cheesecake
 - Chocolate Velvet Cake
- \$10 per person / 20 person minimum

*Prices do not include applicable sales tax and 20% service charge.
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**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness,
especially if you have certain medical conditions.*