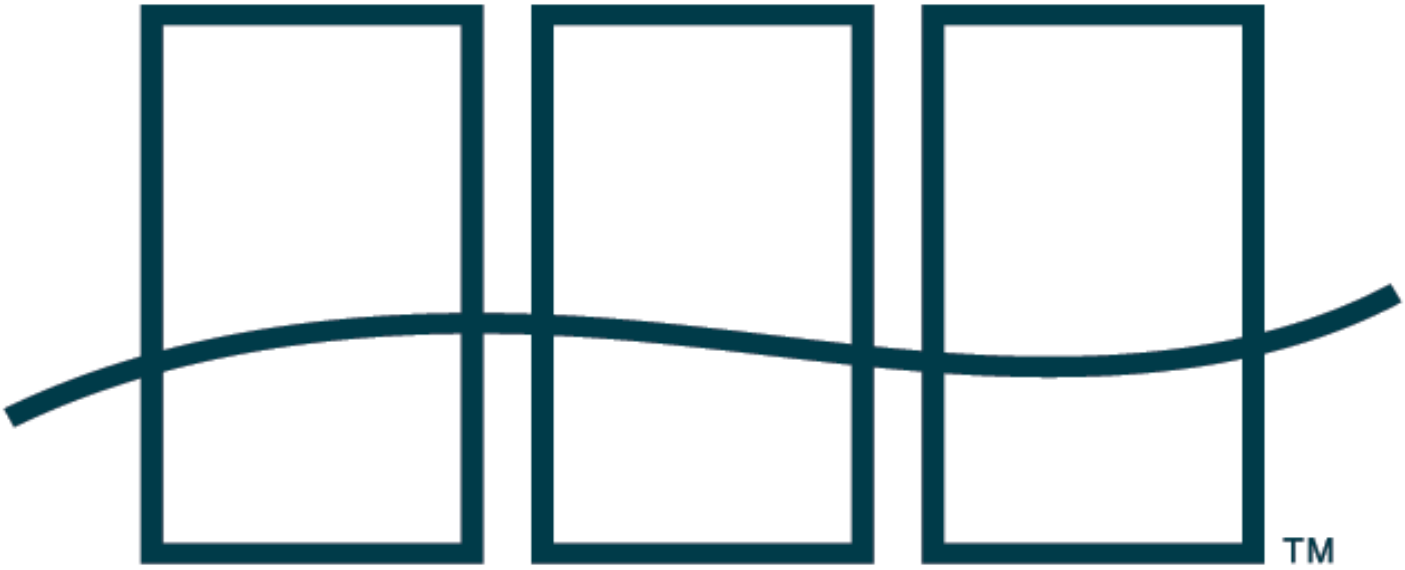


CATERING MENU

APPETIZERS

*Inquire for stationary, *seated or bulk pricing for delivery.*

Filet Mignon Flatbread**
Bleu Cheese, Sweet Tomato Jam, Arugula, Balsamic Glaze

Bacon and Jalepeno Shrimp
Cajun Garlic Butter

Shrimp Cocktail
Horseradish Cocktail

Filet Mignon Cigars**
Cajun Remoulade

Jumbo Lump Mini Crab Cakes
Lemon Butter Caper Sauce

Thai Chile-Seared Scallops
Lemon Aioli

Sesame Crusted Ahi Tuna
Serrano Pepper, Wasabi Cream, Sriracha

Crispy Quail
Cajun Remoulade

Chicken Satay
Sweet Chili, Soy Ginger, Peanut

Tea Sandwiches
Tea SandwichesChicken Salad, Tuna Salad, Club, Tomato & Mozzarella, Pimento Cheese

Chorizo & Fontina Stuffed Mushrooms
Lemon Butter Herb Sauce

Beef Skewers**
Teriyaki Sauce

Filet Mignon Meatballs**
Served with Tangy Chophouse BBQ

*SERVICE CHARGES MAY APPLY

**ALL STEAKS & CHOPS COOKED

SALADS™

*Inquire for stationary, *seated or bulk pricing for delivery.*

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Wedge
Iceberg, Applewood Bacon, Egg, Tomato, Gorgonzola Bleu Cheese, Red Onions

Goat Cheese & Roasted Beet
Mixed Greens, Sweet Balsamic Reduction, Balsamic Vinaigrette

Heirloom Tomato, Burrata & Mozzarella
Arugula, Fresh Basil, Sweet Balsamic Reduction, Pesto Vinaigrette

Chophousel
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

*SERVICE CHARGES MAY APPLY

**ALL STEAKS & CHOPS COOKED

ENTREES

*Inquire for stationary, *seated or bulk pricing for delivery.*

Filet Mignon**
Cajun Seared, Pepper Crusted, or Grilled, with Roasted Garlic & Sweet Tomato Jam

Double Cut Pork Chops**
Grilled with Apple Chutney BBQ

USDA Prime Bone-In Ribeye**
Cajun Seared, Pepper Crusted, or Grilled, with Roasted Garlic & Sweet Tomato Jam

Seared Sea Bass Imperial
Topped with Jumbo Lump Crab & Gulf Shrimp, Lemon Caper Sauce

USDA Prime NY Strip**
Cajun Seared, Pepper Crusted, or Grilled, with Roasted Garlic & Sweet Tomato Jam

Over Roasted Salmon
Lemon Butter Caper Sauce

Braised Short Ribs
Rosemary Demi

Chicken Cordon Bleu
Lemon Butter Sauce

Roasted Lamb Chops**
Garlic Pesto

Lump Crab Stuffed Cold Water Lobster Tail
Lemon Butter Caper Sauce

*SERVICE CHARGES MAY APPLY

**ALL STEAKS & CHOPS COOKED

SIDE DISHES

*Inquire for stationary, *seated or bulk pricing for delivery.*

Au Gratin Potatoes

Creamed Corn

Creamed Corn Risotto

Creamed Spinach

Burgundy Mushrooms

Mushroom Risotto

Whipped Potatoes

Aioli Brussels Sprouts

Seasonal Grilled Vegetables

Baked Mac-n-Cheese

**SERVICE CHARGES MAY APPLY*

DESSERTS

*Inquire for stationary, *seated or bulk pricing for delivery.*

Texas Pecan Pie

Tiramisu

Carrot Cake

NY Cheesecake

Peach Cobbler

Italian Cream Cake

*SERVICE CHARGES MAY APPLY

CHEF DISPLAYS™

*STATIONARY**

15 PERSON MINIMUM

Assorted Artisan Cheese
Horseradish Bread &
Butter Pickles, Fresh Berries
$12 per person

House-Cured Charcuterie & Cheeses
Horseradish Bread & Butter
Pickles, Creamy Dijon
$16 per person

Fresh Assorted Fruits
Seasonal Selections
$10 per person

Assorted Desserts
Italian Cream Cake, NY
Cheesecake, Carrot Cake,
Texas Pecan Pie, Tiramisu &
Flourless Chocolate Cake
$12 per person

**SERVICE CHARGES MAY APPLY*

CHEF STATIONS™

*MANNED**

20 PERSON MINIMUM

Pappardelle**

Grilled Chicken, Beef Tenderloin, Gulf Shrimp, with Peppers, Onions, Mushrooms, and Choice of Marinara or Alfredo Sauce

$16 per person

Sliders**

Beef Tenderloin, Grilled Chicken & Meatloaf, with Lettuce, Tomato, Onion, Horseradish Bread & Butter Pickles, Cheese, Mustard, Mayo, Ketchup

$18 per person

Mac & Cheese

Lobster, Applewood Bacon, Cajun Spiced, Pimento, Green Onions, Mushroom

$14 per person

Mashed Potatoes

Butter, Sour Cream, Green Onions, Applewood Bacon, Cheddar Cheese

$12 per person

Tacos**

Grilled Chicken, Filet Tenderloin, or Gulf Redfish, Avocado, Queso Fresco, Pico de Gallo, with Soft Corn & Flour Tortillas

$16 per person

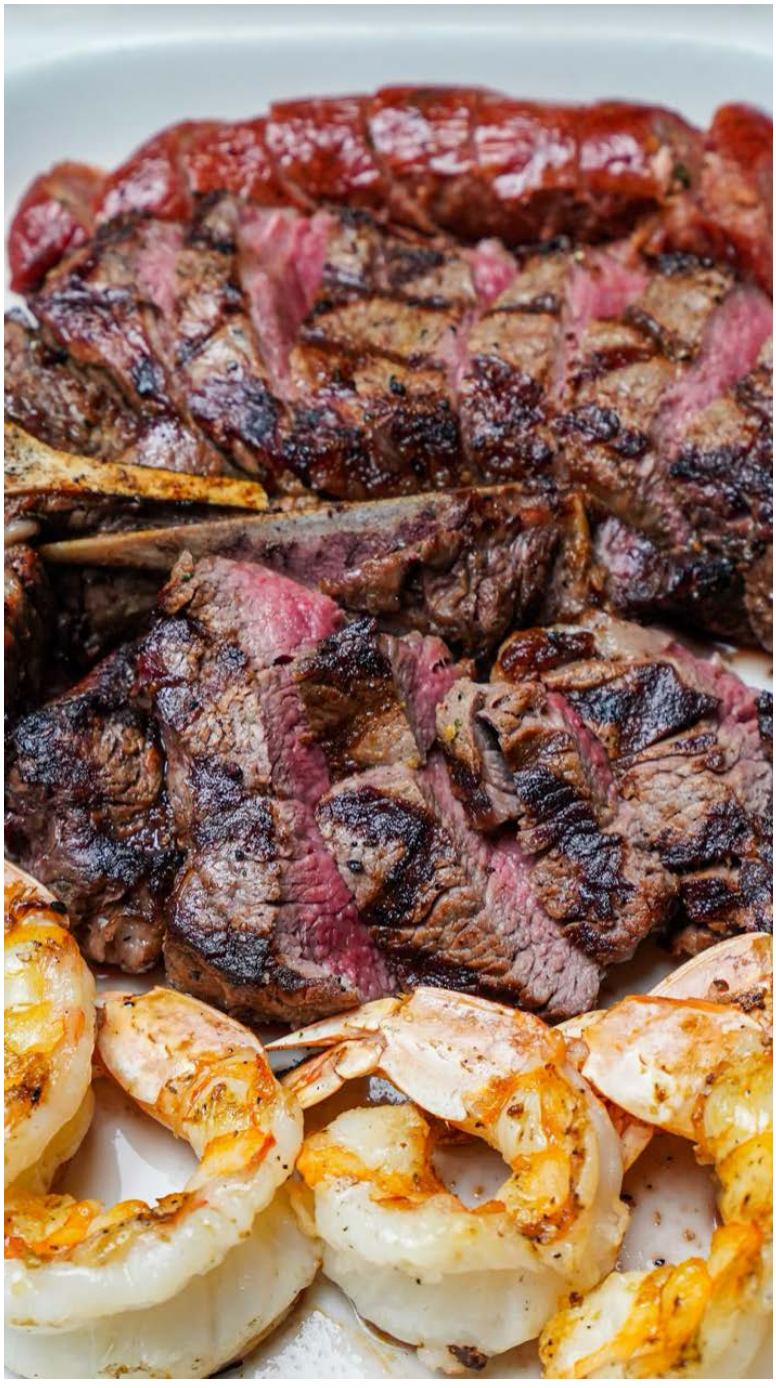
**SERVICE CHARGES MAY APPLY*

***ALL STEAKS & CHOPS COOKED*

CARVING STATIONS

*MANNED**

20 PERSON MINIMUM



Pork Tenderloins
Bacon-Wrapped or Pepper-Crusted
$16 per person

Beef Tenderloins**
Grilled or Pepper-Crusted
$16 per person

Slow-Roasted Prime Rib**
Creole Rubbed or Traditional
$18 per person

Smoked Turkey Breast
$16 per person

All Carving Stations Served with Fresh Garlic Bread and Choice of Sauces:
Sweet Honey BBQ, Apple-Poblano Chutney, Herbed Mayo, Rosemary Demi & Horseradish Cream

**SERVICE CHARGES MAY APPLY*

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

EXPRESS LUNCH BUFFET™

20 PERSON MINIMUM *$30 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE TWO~

Prime Meatloaf
Mushroom Sauce

Oven Roasted Salmon
Lemon Butter Caper Sauce

Beef Short Ribs
Mushroom Demi

Grilled Chicken Breast
Demi-Glace

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

BUFFET PACKAGES

EXECUTIVE LUNCH BUFFET™

20 PERSON MINIMUM *$36 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Mixed Greens
Spring Mix, Tomatoes, Balsamic Vinaigrette

~CHOOSE TWO~

Prime Meatloaf
Mushroom Sauce

Oven Roasted Salmon
Lemon Butter Caper Sauce

Beef Short Ribs
Mushroom Demi

Grilled Chicken Breast
Demi-Glace

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

EXCLUSIVE LUNCH BUFFET™

20 PERSON MINIMUM *$50 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

~CHOOSE TWO~

USDA Prime Sliced NY Strip**
Mushroom Demi

Oven Roasted Salmon
Lemon Butter Caper Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

Filet Mignon Medallions**
Roasted Garlic & Sweet Tomato Jam

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

STEAK AND CHOP LOVERS BUFFET™

20 PERSON MINIMUM *$60 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

~CHOOSE TWO~

USDA Prime Sliced NY Strip**
Mushroom Demi

Roasted Lamb Chops**
Lemon Butter Caper Sauce

Grilled Pork Chops
Lemon Butter Sauce

Filet Mignon Medallions**
Roasted Garlic & Sweet Tomato Jam

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

SEAFOOD FANATICS BUFFET™

20 PERSON MINIMUM *$60 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

~CHOOSE TWO~

Seared Seabass
Lemon Butter Sauce

Seared Sea Scallops
Thai-Chili Sauce

Over Roasted Salmon
Lemon Butter Sauce

Crab Cakes
Lemon Butter Caper Sauce

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

SURF-&-TURF BUFFET™

20 PERSON MINIMUM *$65 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

~CHOOSE TWO~
(One Seafood & One Beef)

Seared Seabass
Lemon Butter Sauce

Seared Sea Scallops
Thai-Chili Sauce

Grilled Gulf Shrimp
Lemon Butter Sauce

USDA Prime Sliced NY Strip**
Mushroom Demi

Filet Mignon Medallions**
Roasted Garlic & Sweet Tomato Jam

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

SUNSET DINNER BUFFET™

20 PERSON MINIMUM *$65 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

~CHOOSE TWO~

Beef Short Ribs
Lemon Butter Sauce

Oven Roasted Salmon
Lemon Butter Caper Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

Filet Mignon Medallions**
Roasted Garlic & Sweet Tomato Jam

~CHOOSE ONE~

Shrimp Cocktail
Horseradish Cocktail Sauce

Jumbo Lump Mini Crab Cakes
Lemon Butter Caper Sauce

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

BUFFET PACKAGES

ELEGANT DINNER BUFFET™

20 PERSON MINIMUM *$75 PER PERSON*

Comes with Garlic Bread, Butter, Whipped Potatoes & Mixed Grilled Vegetables

~CHOOSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Chophouse
Romaine, Applewood Bacon, Tomato, Gorgonzola Crumbles, Bacon, Egg, Bleu Cheese Dressing

Greek
Romaine, Feta, Pepperoncini, Olives, Red Onion, Red Pepper, Tomato, Red Wine Vinaigrette

~CHOOSE TWO~

USDA Prime Sliced NY Strip**
Mushroom Demi

Seared Seabass
Lemon Butter Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

Filet Mignon Medallions**
Roasted Garlic & Sweet Tomato Jam

~CHOOSE ONE~

Seared Sea Scallops
Thai-Chili Sauce

Jumbo Lump Mini Crab Cakes
Lemon Butter Caper Sauce

~CHOOSE ONE~

NY Cheesecake

Italian Cream Cake

***ALL STEAKS & CHOPS COOKED*

ELEGANT SEATED DINNER MENUS

TIER I ™

*FULL SERVICE** *MINIMUM REQUIREMENTS VARY* *$55 PER PERSON*

All entrees are served with whipped potatoes & grilled seasonal vegetables

~COURSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

~COURSE TWO~

6oz. Filet Mignon**
Roasted Garlic & Sweet Tomato Jam

Oven Roasted Salmon
Lemon Butter Caper Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

~COURSE THREE~

NY Cheesecake

~ENTREE ENHANCEMENTS~

Cold Water Lobster Tail
$28 per person

Grilled Gulf Shrimp
$18 per person

Seared Sea Scallops
$18 per person

Jumbo Lump Crab Cakes
$18 per person

**SERVICE CHARGES MAY APPLY*

***ALL STEAKS & CHOPS COOKED*

ELEGANT SEATED DINNER MENUS

TIER II

*FULL SERVICE** *MINIMUM REQUIREMENTS VARY* *$60 PER PERSON*

All entrees are served with whipped potatoes & grilled seasonal vegetables

~COURSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

~COURSE TWO~

12oz USDA Prime NY Strip**
Roasted Garlic & Sweet Tomato Jam

Oven Roasted Salmon
Lemon Butter Caper Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

~COURSE THREE~

NY Cheesecake

~ENTREE ENHANCEMENTS~

Cold Water Lobster Tail
$28 per person

Grilled Gulf Shrimp
$18 per person

Seared Sea Scallops
$18 per person

Jumbo Lump Crab Cakes
$18 per person

*SERVICE CHARGES MAY APPLY

**ALL STEAKS & CHOPS COOKED

ELEGANT SEATED DINNER MENUS

TIER III

*FULL SERVICE** *MINIMUM REQUIREMENTS VARY* *$65 PER PERSON*

All entrees are served with whipped potatoes & grilled seasonal vegetables

~COURSE ONE~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

~COURSE TWO~

6oz. Filet Mignon**
Roasted Garlic & Sweet Tomato Jam

12oz USDA Prime NY Strip**
Roasted Garlic & Sweet Tomato Jam

Oven Roasted Salmon
Lemon Butter Caper Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

~COURSE THREE~

NY Cheesecake

Italian Cream Cake

~ENTREE ENHANCEMENTS~

Cold Water Lobster Tail
$28 per person

Grilled Gulf Shrimp
$18 per person

Seared Sea Scallops
$18 per person

Jumbo Lump Crab Cakes
$18 per person

*SERVICE CHARGES MAY APPLY

**ALL STEAKS & CHOPS COOKED

ELEGANT SEATED DINNER MENUS

TIER V

*FULL SERVICE** *MINIMUM REQUIREMENTS VARY* *$90 PER PERSON*

All entrees are served with whipped potatoes & grilled seasonal vegetables

~COURSE ONE~

Seared Scallops
Thai-Chili Sauce

~COURSE TWO~

Traditional Caesar
Romaine, Shaved Parmigiano-Reggiano, House-made Croutons

Heirloom Tomato, Burrata & Mozzarella
Arugula, Fresh Basil, Sweet Balsamic Reduction, Pesto Vinaigrette

~COURSE THREE~

8oz. Gorgonzola Filet Mignon**
Topped with Gorgonzola Bleu Cheese, Roasted Garlic & Sweet Tomato Jam

12oz USDA Prime Dynamite NY Strip**
Topped with Spicy Aioli Gulf Shrimp, Roasted Garlic & Sweet Tomato Jam

Seared Seabass Imperial
Topped with Jumbo Lump Crab and Gulf Shrimp, Lemon Butter Caper Sauce

Chicken Cordon Bleu
Lemon Butter Sauce

~COURSE FOUR~

NY Cheesecake

Italian Cream Cake

~ENTREE ENHANCEMENTS~

Cold Water Lobster Tail
$28 per person

Grilled Gulf Shrimp
$18 per person

Seared Sea Scallops
$18 per person

Jumbo Lump Crab Cakes
$18 per person

*SERVICE CHARGES MAY APPLY

**ALL STEAKS & CHOPS COOKED

SERVICE CHARGES

Glassware
$6 per person

Plates & Flatware
$7 per person

Linen Napkins
$0.50 each

Table Linens
$2 each

Decor
Negotiable

Staff Service fees cover events up to 5 hours in length.
Service time includes set up and break down of event.
Each additional hour will be charged at 25 per hour.

Executive Chef - $325
(Upon request, advanced booking may be required)

Event Coordinator - $250
(Required for events over 80 guests)

TABC Bartender - $225
(One bartender per 25 guests)

TABC Specialty Bartender - $225
(One bartender per specialty bar if required - event set up may vary)

Server - $200
(One server required per 15 guests)

Server Assistant - $125
(One SA required per 60 guests)

From our kitchen to yours, let us bring mercury CHOPHOUSE ARLINGTON to you!

Mercury Chophouse Arlington, LLC. provides the highest level of service as well as safety standards for all events. To ensure these standards are met, Mercury Chophouse Arlington, LLC. provides TABC trained bartenders and servers for all events and practices safe alcohol service in accordance with all TABC laws and regulations. The TABC laws and regulations supersede all event contracts, and Mercury Chophouse Arlington, LLC. reserves the right to deny alcohol service to any guest.