

Private Dining & Events



Hors D'Oeuvres

Hand-Passed or Buffet Service

Hot Hors D'oeuvres

(Priced per piece)

BACON WRAPPED SEARED SEA SCALLOPS	7
MINI JUMBO LUMP MEAT CRAB CAKES	5
CRAB STUFFED MUSHROOMS CAPS	4
BEEF TENDERLOIN MEDALLION	3
BREADED CHICKEN TENDERLOINS	2
MINI MEATBALLS	1.5
LOBSTER TEMPURA BITES	7
KOBE BEEF SLIDERS <i>with tomato jam and caramelized onions</i>	8
KUNG PAO SHRIMP ON A SPOON <i>with jumbo lump crab</i>	6
KUNG PAO BEEF <i>on a crisp wonton</i>	5

Cold Hors D'oeuvres

(Priced per piece)

SHRIMP COCKTAIL	4
TOMATO & MOZZARELLA <i>with basil on a crostini</i>	2.5
BRUSCHETTA	2
MINI BLT'S	2
ASSORTED SUSHI ROLLS <i>California Roll & Mo's Spicy Tuna Roll</i>	1.5

*Thank you for considering
Mo's...A Place for Steaks for your upcoming event,
where perfection creates the ultimate dining experience.
It is our pleasure to assist you in planning your event,
whether personal or professional, and making it
unforgettable. You and your guests will be able to relax
and enjoy the atmosphere while our experienced staff
caters to your every need, whatever it may be.*

Special Order Hors D'oeuvres

Priced per piece; 5 days advance notice required.

VENISON CHILI SHOOTERS	5	SMOKED DUCK SATAY	8
KOBE CORN DOGS <i>with rémoulade sauce</i>	5	<i>with pepper jelly</i>	
		VENISON LOLLIPOPS	8
		<i>with blueberry mint jelly</i>	

Appetizers

Serves 2-3

LOBSTER CEVICHE <i>with fresh seasonal seafood</i>	20	CRAB CAKE <i>with roasted red pepper sauce & pineapple salsa</i>	18
"CAROLYN FARB" GUACAMOLE	8	FRIED CALAMARI <i>with lemon emulsion & pomodoro sauces</i>	11
TUNA TARTAR	12	KUNG PAO CALAMARI <i>crispy calamari tossed in Mo's special kung pao sauce</i>	13
AHI TUNA SUSHI <i>with wasabi</i>	14	SPINACH & ARTICHOKE DIP	10
CALIFORNIA ROLL <i>Surimi crab meat, nori seaweed paper with toasted sesame seeds</i>	8	SHRIMP COCKTAIL <i>four jumbo shrimp with cocktail sauce</i>	16
GODZILLA ROLL	10	BACON WRAPPED SEA SCALLOPS <i>three pan seared bacon wrapped sea scallops</i>	21
THE BIG TUNA ROLL <i>spicy tuna roll topped with ahi & tobiko</i>	18		

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Entrées

Choice of three

Surf

BLACKENED SALMON FILET	26
<i>with a spicy creole sauce and tomato basil risotto</i>	
MAPLE PLANKED SALMON FILET	22
<i>barbecue rubbed, breaded salmon filet grilled on a maple plank</i>	
TONY B'S AHI TUNA STEAK*	22
<i>coriander and sesame crusted tuna steak, in garlic rub and teriyaki sauce and served with pickled ginger & wasabi</i>	
CHILEAN SEA BASS	32
THE "FALKEIS" SEARED SEA BASS	37
<i>served over a bed of creamed spinach</i>	
AUSTRALIAN LOBSTER TAIL (16 oz.)	59

Turf

THE "MCALPINE"	50
HORSERADISH CRUSTED RIBEYE (18 oz.)	
MO'S SIGNATURE RIBEYE -- "COWBOY CUT"	46
GRILLED DOUBLE BREAST OF CHICKEN	24
<i>infused with rosemary and garlic</i>	
SICIALIAN CHICKEN BREAST	24
<i>lightly breaded chicken breast topped with pomodoro & mozzarella served with white cheddar mashed potatoes</i>	
THE BIG SHORTY	29
<i>bleu cheese & dijon crusted braised beef short rib with asparagus & horseradish risotto</i>	

Surf 'n Turf

AUSTRALIAN LOBSTER TAIL (12 oz.) & CERTIFIED ANGUS BEEF BONE-IN FILET (12 oz.)	109	"THE DAINTY LADY"	37
		<i>2 bacon wrapped sea scallops & Certified Angus Beef® filet (4 oz.)</i>	

Filets

	4 oz.	8 oz.	12. oz.	16 oz.
DRY-AGED BONE-IN NEW YORK STRIP	--	--	--	55
CERTIFIED ANGUS BEEF® FILET	23	36	44	
PRIME FILET	25	45	55	
CERTIFIED ANGUS BEEF® BONE-IN FILET	--	--	--	50
KOBE BEEF (WAGYU)	35	65	90	
SAMPLER PLATE (4 oz. each)			75	
<i>Kobe Beef (Wagyu), Prime Filet, Certified Angus Beef Filet</i>				

Whole Tenderloins

Carved Table side by the Chef. Serves 10-12.

DOMESTIC KOBE TENDERLOIN	500
PRIME TENDERLOIN	350
CERTIFIED ANGUS BEEF TENDERLOIN	250

Sauces

BRANDY PEPPERCORN
BÉARNAISE
HOLLANDAISE
RED WINE
CHIMICHURRI - Argentina

Seasonings

BLACKENED
CAJUN
GARLIC
AU POIVRE

Toppings

HORSERADISH	4
ROQUEFORT	3
OSCAR	10

*Eating raw or under cooked meat or seafood poses a health risk to everyone, especially to the elderly, pregnant women and other highly susceptible individuals with compromised immune systems.

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Soup & Salad

Choice of one soup & one salad

LOBSTER BISQUE	12	HOUSE SALAD	5
SOUP OF THE DAY	8	CAESAR SALAD	8
		MINI WEDGE SALAD	9

Intermezzo

Choice of one. Other sorbet or granita flavors available. ☼ Specialty item requires 24 hours notice.

RASPBERRY SORBET	4	MINTED MELON ICE ☼	3
CUCUMBER BLACK PEPPER GRANITA ☼	3	NITROGEN FROZEN MOJITO ☼	7

Sides

Choice of three. (Served family style -- serves 3)

SWEET POTATOES <i>with aged Jack cheese and applewood smoked bacon</i>	8	MO'S SIGNATURE CREAMED SPINACH <i>in an Acorn Squash with roasted Butternut Squash & topped with toasted Almonds</i>	12
SWEET POTATO MASH	8	WHITE CHEDDAR MAC 'N CHEESE <i>with chipotle & bacon</i>	13
ONION RINGS	8	MO'S GREEN BEANS <i>with caramelized apples and brie fondue</i>	12
MASHED POTATOES <i>with white cheddar cheese</i>	7	WILD MUSHROOM RISOTTO	13
TRUFFLED MASHED POTATOES	13	MIMI'S CREAM CORN	7
CODY'S SHOESTRING POTATOES	7	SAUTÉED MUSHROOMS	7
THE BAUMANN DOUBLE BAKED POTATO	7	SAUTÉED SPINACH	6
ROASTED POTATOES <i>with bacon, onion and mushrooms</i>	7	STEAMED ASPARAGUS	9
FRENCH FRIES	7	STEAMED BROCCOLI	6

Desserts

Choice of one. Individual or served family style (serves 2-3)

MO'S COOKIE <i>chocolate chip cookie, vanilla ice cream, chocolate sauce</i>	5 / 7	STRAWBERRY SHORTCAKE	7 / 9
CRÈME BRÛLÉE	6 / 8	GHIRARDELLI CHOCOLATE CAKE	4 / 6
HOT FRESH BAKED CINNAMON' ROLL <i>with Vanilla Ice Cream, Caramel Sauce, Cinnamon & Sugar</i>	10/15	RASPBERRY SORBET	5 / 7