

# Private Dining & Events

## Hors D'Oeuvres Menu



### Beef

(25 pieces per order)

Smoked Baby Back Ribs	\$75
Mini Meatballs	\$28
Beef Brouchettes	\$42
Grilled Beef Tenderloin Medallions	\$100
Steakhouse Burger	\$100
BBQ Sliders	\$100
Sicilian Tenderloin Medallions	\$80
Grilled Beef Tenderloin Crostini	\$100

### Seafood

(25 pieces per order)

Mini Crab Cakes	\$82
Crab Stuffed Mushroom Caps	\$75
Cold Shrimp Cocktail	\$80
Grilled Shrimp Cocktail	\$83
Lobster Tail	\$48
Alaskan King Crab Legs	\$35/lb
Ahi Tuna Sushi	\$70
Ceviche	\$70
California Rolls	\$35

### Chicken & Pork

(25 pieces per order)

Breaded Chicken Tenderloins	\$50
Chicken Sandwich Slider	\$125
Bacon Wrapped Water Chestnuts	\$35

### Vegetarian

(25 pieces per order)

Tomato & Mozzarella	\$55
Bruschetta	\$42

### Platters

	for 25	for 50
Cheese & Sausage	\$75	\$125
Fresh Fruit	\$75	\$125
Vegetable Crudités	\$50	\$85
Smoked Salmon Canapés	\$52	\$92
Baked Brie	\$55	\$95
	for 25	for 50
Seafood Platter	\$315	\$625

### Private Rooms

Mo's...A Place for Steaks has three elegant rooms as well as the upper level dining room available for your private dining and event needs. You and your guests will receive the same level of service you have become accustomed to in our restaurant, but in an intimate setting.

#### Private Dining Room

Seating Capacity: 32  
Cocktail Reception Capacity: 50  
\$50 Room Fee (minimum guarantee required)

#### Upper Level Dining Room

Upper Level: Seating Capacity: 60  
Cocktail Reception Capacity: 100  
\$100 Room Fee (minimum guarantee required)

#### Illinois Room

Seating Capacity: 64  
Cocktail Reception Capacity: 100  
\$150 Room Fee (minimum guarantee required)

#### The Sweeney Room

Seating Capacity: 20-28  
Cocktail Reception Capacity: 40  
\$50 Room Fee (minimum guarantee required)

Arrangements may be made to book the entire restaurant.

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## Dinner Menu



### Soup

Lobster Bisque \$7

### Salads

House (included with all entrées) \$4

Caesar \$8

Tomato and Mozzarella \$9

### Beef & Chicken

Petite Filet Mignon (4 oz.) \$25

Filet Mignon (8 oz.) \$37

Large Filet Mignon (12 oz.) \$48

Kobe Beef Filet Mignon (8 oz.) \$68

Dry-Aged Bone-in New York Sirlion (18 oz.) \$52

New York Sirloin (16 oz.) \$35

Mo's Baby Back Ribs \$26

Bone-in Ribeye (20 oz.) \$44

Medallions Oscar \$32

Chicken Breast (16 oz.) \$27

### Seafood

Ahi Tuna Steak \$31

Salmon Filet \$25

The "Falkeis" Seared Sea Bass \$37

Chilean Sea Bass \$32

Lobster Tail \$45

Alaskan King Crab Legs \$35/lb

Jumbo Lump Meat Crab Cakes (2) \$32

Add Five Grilled Shrimp to any entrée \$14

Add Lobster Tail \$45

Add to any entrée or for the entire table to enjoy!

All entrées are served with a House Salad and fresh Bread, Butter and a flavored Butter. All steaks are prepared to medium rare.

### Combination Plates\*\*

Filet (8 oz.) & Three Grilled Shrimp \$46

Filet (6 oz.) & Salmon (5 oz.) \$39

Filet (6 oz.) & Ahi Tuna Steak (5 oz.) \$42

½ Rack of Ribs & Chicken Breast \$30

New York (10 oz.) & Salmon (5 oz.) \$39

New York (10 oz.) & Ahi Tuna Steak (5 oz.) \$43

\*\*Combination plates must be ordered in advance with exact count.

### Sides

Mashed Potatoes with White Cheddar \$7

Truffled Mashed Potatoes \$11

Baked Potato\* \$5

The Bauman\* \$7

Mo's Signature Double Baked Potato

Roasted Potatoes (Bacon, Onion & Mushrooms) \$8

Creamed Corn \$7

Onion Rings \$8

Steamed Broccoli \$6

Sautéed Mushrooms \$7

Grilled Vegetables \$13

Asparagus \$9

Sautéed Spinach \$7

\*All sides are served family style unless indicated by asterisk.

### Desserts

Walnut Brownie with Ice Cream \$7

Strawberry Shortcake \$7

Vanilla Cheesecake \$8

Chocolate Bread Pudding \$5

Vanilla Ice Cream \$2/\$5

Raspberry Sorbet \$2/\$5

Dessert Platter (serves 6-8) \$28

Features all of our signature desserts.