

BUGSY &
MEYER'S
STEAKHOUSE

EARLY BIRD MENU

Available only from opening through 5:30pm

\$85 Per Person

FIRST COURSE

(CHOICE OF)

CAESAR SALAD

Romaine Hearts, Aged Parmesan, Garlic Croutons, Cracked Pepper

17TH CENTURY ONION SOUP

Toasted Sourdough, Gruyère Gratin

MAIN COURSE

(CHOICE OF)

8OZ FILET MIGNON

PAN SEARED SCOTTISH SALMON

Roasted Cherry Tomato on the Vine

CHICKEN PARMESAN & PASTA

Nonna's Marinara, Buffalo Mozzarella & Pasta

SIDES

(SERVED FAMILY STYLE)

ASPARAGUS

MAC & CHEESE

YUKON GOLD POTATO PURÉE

MAPLE BOURBON CARROTS

DESSERT

CANNOLI CHEESECAKE

Cannoli Cheesecake, Biscotti Crust, Mascarpone Chantilly, Amarena Cherries, and Cherry Sauce

Prices do not include tax and gratuity.

Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness, especially in cases of certain medical conditions or pregnancies.

Flamingo

BUGSY &
MEYER'S
STEAKHOUSE

MENU 1

\$115 Per Person

FIRST COURSE

(CHOICE OF)

COCONUT SHRIMP

Coconut Sambal, Thai-Basil, Lychee Crème, Mango

CAESAR SALAD

Romaine Hearts, Aged Parmesan, Garlic Croutons, Cracked Pepper

MAIN COURSE

(CHOICE OF)

PAN SEARED SCOTTISH SALMON

Roasted Cherry Tomato on the Vine

8OZ FILET MIGNON

16OZ BONELESS RIBEYE

CHICKEN PARMESAN & PASTA

Nonna's Marinara, Buffalo Mozzarella & Pasta

SIDES

(SERVED FAMILY STYLE)

YUKON GOLD POTATO PURÉE

ASPARAGUS

SEASONAL MUSHROOMS

MAPLE BOURBON CARROTS

DESSERT

CANNOLI CHEESECAKE

Cannoli Cheesecake, Biscotti Crust, Mascarpone Chantilly, Amarena Cherries, and Cherry Sauce

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BUGSY &
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STEAKHOUSE

MENU 2

\$130 Per Person

FIRST COURSE

(CHOICE OF)

HEIRLOOM TOMATO & BURRATA
SALAD

Arugula, Mint, Basil Salad with
Strawberries & White Balsamic Vinaigrette

LOBSTER BISQUE

Lobster Relish, Crème Fraîche

MAIN COURSE

(CHOICE OF)

PAN SEARED SCOTTISH SALMON

Roasted Cherry Tomato on the Vine

8OZ FILET MIGNON

SIDES

(SERVED FAMILY STYLE)

YUKON GOLD POTATO PURÉE

ASPARAGUS

SEASONAL MUSHROOMS

MAPLE BOURBON CARROTS

DESSERT

CANNOLI CHEESECAKE

Cannoli Cheesecake, Biscotti Crust, Mascarpone Chantilly, Amarena
Cherries, and Cherry Sauce

CAESAR SALAD

Romaine Hearts, Aged Parmesan,
Garlic Croutons, Cracked Pepper

16OZ BONELESS RIBEYE

CHICKEN PARMESAN & PASTA

Nonna's Marinara, Buffalo Mozzarella & Pasta

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BUGSY &
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STEAKHOUSE

MENU 3

\$150 Per Person

FIRST COURSE

(CHOICE OF)

SHRIMP COCKTAIL, CLASSIC COCKTAIL SAUCE

17TH CENTURY ONION SOUP

Toasted Sourdough, Gruyère Gratin

CRAB CAKE

Jumbo Lump Crab, Meyer Lemon Emulsion, Pickled Carrots & Frisse Salad

MAIN COURSE

(CHOICE OF)

DIVER SCALLOPS

Tomato- Calabrian Jam, Parmesan
Couscous & Oyster Mushroom

10OZ FILET MIGNON

16OZ BONELESS RIBEYE

18OZ DRY-AGED BONE-IN
PRIME NEW YORK STRIP

CHICKEN PARMESAN & PASTA

Nonna's Marinara, Buffalo Mozzarella & Pasta

SIDES

(SERVED FAMILY STYLE)

SEASONAL MUSHROOMS

ASPARAGUS

YUKON GOLD POTATO PURÉE

POTATO GRATIN

MAC & CHEESE

MAPLE BOURBON CARROTS

DESSERT

CANNOLI CHEESECAKE

Cannoli Cheesecake, Biscotti Crust, Mascarpone Chantilly, Amarena
Cherries, and Cherry Sauce

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BUGSY &
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MENU 4

\$175 Per Person

FIRST COURSE

SHRIMP COCKTAIL, CLASSIC COCKTAIL SAUCE

SECOND COURSE

CRAB CAKE

Jumbo Lump Crab, Meyer Lemon Emulsion,
Pickled Carrots & Frisse Salad

LOBSTER BISQUE

Lobster Relish, Crème Fraîche

**HEIRLOOM TOMATO & BURRATA
SALAD**

Arugula, Mint, Basil Salad with Strawberries &
White Balsamic Vinaigrette

MAIN COURSE

(CHOICE OF)

DIVER SCALLOPS

Tomato- Calabrian Jam, Parmesan
Couscous & Oyster Mushroom

10OZ FILET MIGNON

20OZ DRY-AGED BONE-IN RIBEYE

**18OZ DRY-AGED BONE-IN
PRIME NEW YORK STRIP**

CHICKEN PARMESAN & PASTA

Nonna's Marinara, Buffalo Mozzarella & Pasta

SIDES

(SERVED FAMILY STYLE)

POTATO GRATIN

ASPARAGUS

YUKON GOLD POTATO PURÉE

MAC & CHEESE

DESSERT

CANNOLI CHEESECAKE

Cannoli Cheesecake, Biscotti Crust, Mascarpone Chantilly, Amarena
Cherries, and Cherry Sauce

MAPLE BOURBON CARROTS

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BUGSY & MEYER'S

STEAKHOUSE

MENU 5

\$205 Per Person

FIRST COURSE

(SERVED FAMILY STYLE)

PREMIUM SEAFOOD TOWER

Maine Lobster, Alaskan King Crab Poached Shrimp, East & West Coast Oyster Selections*,
Served with Cocktail Sauce, Dijon Mayonnaise Champagne Mignonette

SECOND COURSE

CRAB CAKE

Jumbo Lump Crab, Meyer Lemon Emulsion,
Pickled Carrots & Frisse Salad

LOBSTER BISQUE

Lobster Relish, Crème Fraîche

HEIRLOOM TOMATO & BURRATA SALAD

Arugula, Mint, Basil Salad with
Strawberries & White Balsamic Vinaigrette

MAIN COURSE

(CHOICE OF)

DIVER SCALLOPS

Tomato- Calabrian Jam, Parmesan
Couscous & Oyster Mushroom

12OZ LOBSTER TAIL

20OZ DRY-AGED BONE-IN RIBEYE

10OZ FILET MIGNON

CHICKEN PARMESAN & PASTA

Nonna's Marinara, Buffalo Mozzarella & Pasta

SIDES

(SERVED FAMILY STYLE)

POTATO GRATIN

ASPARAGUS

YUKON GOLD POTATO PURÉE

MAC & CHEESE

PARMESAN FRIES

MAPLE BOURBON CARROTS

DESSERT

CANNOLI CHEESECAKE

Cannoli Cheesecake, Biscotti Crust, Mascarpone Chantilly, Amarena
Cherries, and Cherry Sauce

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STEAKHOUSE

MENU ENHANCEMENTS

ADDITIONAL COST PER PERSON + THE MENU COST

PER ADDITIONAL ITEM:

HOUSE-MADE SAUCE FLIGHTS +\$17

Béarnaise, Bordelaise, Peppercorn, Creamy Horseradish

SHRIMP SCAMPI ADD TO ANY STEAK +\$31

10OZ LOBSTER TAIL ADD TO ANY STEAK +\$65

KING CRAB LEG ADD TO ANY STEAK +\$80

FRESH BAKED BREAD BOARD +\$5.95

CHARCUTERIE +\$10.95

TRUFFLE BUTTER ADD TO ANY STEAK +\$10.95

ADDITIONAL ENHANCEMENTS:

SEAFOOD PLATTER (SERVED AS A FIRST COURSE UPON ARRIVAL) +\$65 PER PERSON

BOTTLED WATER \$10 PER PERSON, À LA CARTE

FIJI WATER, ACQUA PANNA NATURAL SPRING WATER OR
S.PELLEGRINO SPARKLING WATER

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**BUGSY &
MEYER'S**
STEAKHOUSE

RECEPTION MENU

25 PC MINIMUM

HOT & COLD HORS D'OEUVRES

COLD

WATERMELON GAZPACHO SHOT,
CRAB, AVOCADO \$9

HEIRLOOM TOMATO, BURRATA,
AGED BALSAMIC \$8

KING CRAB SALAD,
PICKLED CUCUMBER \$9

SHRIMP COCKTAIL, HORSERADISH,
CLASSIC COCKTAIL SAUCE \$9

PRIME BEEF TARTARE ON BRIOCHE \$10

PROSCIUTTO, BRUSCHETTA \$9

CHARCUTERIE CUP, CROSTINI \$10

BLT SKEWERS, MAPLE GLAZED \$9

CRUDITÉ, SMOKED ONION RANCH \$9

SHRIMP CEVICHE SHOOTER \$10

MUSHROOM DUXELLE TARTLET,
GOAT CHEESE \$9

MINI LOBSTER ROLL, LOUIE'S AÏOLI,
PICKLED CUCUMBER \$10

HOT

PORK BELLY, MUSTARD GLAZED,
PICKLED DAIKON \$9

CRISPY COCONUT SHRIMP,
SAMBAL SAUCE \$9

MINI LUMP CRAB CAKE,
MEYER LEMON EMULSION \$9

LAMB MEDALLION,
CHIMICHURRI, SLAW \$9

LOBSTER MAC & CHEESE \$9

MINI WAGYU MEATBALL,
TOMATO FONDUE \$9

SHORT RIB SLIDER, SWISS,
HORESERADISH AÏOLI \$9

BOURBON CANDIED BACON,
ALEPPO PEPPER \$8

CRISPY PORK BELLY,
CHARRED SHISHITO PEPPER,
LIMON CELLO \$9

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**BUGSY &
MEYER'S**
STEAKHOUSE

COLD DISPLAYS

CHEF'S SELECTION OF DOMESTIC & IMPORTED CHEESES AND CHARCUTERIE STATION

GARNISHED WITH FRESH FRUITS & A VARIETY OF BREADS FROM OUR BAKERY

SMALL, SERVES 25-50, \$500 EACH

MEDIUM, SERVES 50-75, \$1000 EACH

LARGE, SERVES 75-100, \$1500 EACH

CHILLED SEAFOOD TOWERS

MAINE LOBSTER, ALASKAN KING CRAB, POACHED SHRIMP,
EAST & WEST COAST OYSTER SELECTIONS

SMALL, SERVES 1-2 \$115.95

LARGE, SERVES 3-4 \$215.95

ADD-ON – BLUE POINT OYSTERS +\$8

ADD-ON – JUMBO SHRIMP +\$8

ADD-ON – ALASKAN KING CRAB LEGS +\$15

ADD-ON – LOBSTER MEDALLIONS +\$10

SALAD BAR

CAESAR SALAD AND CHOPPED SALAD WITH ACCOMPANIMENTS

\$8 PER PERSON

CARVING STATION CARVING

ATTENDANT LABOR FEE \$325 + TAX & ONE CARVER PER ITEM REQUIRED

ROASTED NEW YORK STRIP,
SERVED WITH PEPPERCORN SAUCE
\$410, 25 SERVINGS

SLOW ROASTED PRIME RIB
WITH AU JUS, HORSERADISH CREAM
\$395, 25 SERVINGS

DOUBLE BONE BERKSHIRE PORK CHOP,
APPLE CHUTNEY, PINEAPPLE GLAZED
\$300, 25 SERVINGS

SCOTTISH SALMON
SERVED WITH CITRUS BEURRE BLANC
\$350, 25 SERVINGS

ROASTED BEEF TENDERLOIN WITH
FRESH HERBS \$375, 25 SERVINGS

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BUGSY &
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STEAKHOUSE

MASHED POTATO BAR

FRESHLY MASHED IDAHO RUSSET POTATOES WITH A SELECTION OF CHIVES, BACON BITS, CHEDDAR CHEESE, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS & SOUR CREAM
\$15 PER PERSON

VEGETABLES

SEASONAL FRESH VEGETABLES IN SHALLOT AND GARLIC OLIVE OIL
\$8 PER PERSON

PASTA STATION

PASTA PRIMAVERA, TRUFFLE BUTTER,
EGG NOODLE PASTA, VEGETABLES

PESCATORE FRA DIAVOLO, SPAGHETTI

BUCATINI IN VODKA SAUCE
\$20 PER PERSON PER THREE PASTAS
\$9 PER PERSON PER SINGLE PASTA

SWEET TABLE

MINIMUM ORDER OF 25 PPL
TO INCLUDE CHOCOLATE STRAWBERRY, TRUFFLES, TORTES, PASTRIES & ASSORTED PARFAITS
\$16 PER PERSON

INTERNATIONAL COFFEE STATION

FRESHLY BREWED INTERNATIONAL COFFEE, DECAFFEINATED COFFEE, WHIPPED CREAM, CHOCOLATE SHAVINGS, CINNAMON STICKS & CRYSTALLIZED SUGAR STICKS
\$8 PER PERSON

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STEAKHOUSE

BEVERAGE PACKAGES

In order to plan your event, we will provide you with a flat per person charge. This allows your guests freedom to consume unlimited amounts of cocktails, beer, house wine, soft drinks and fruit juices. In addition, this gives you the total charge prior to the event. A guaranteed attendance will be required & charges made accordingly, per person.

PREMIUM/SUPER PREMIUM/ULTRA-PREMIUM

PER PERSON

ONE HOUR: \$45.00 / \$55.00 / \$65.00

TWO HOURS: \$60.00 / \$70.00 / \$80.00

THREE HOURS: \$75.00 / \$85.00 / \$95.00

Sponsored Package Bar does not include Red Bull, Martinis, Specialty Drinks, Cognacs, Champagne, Cordials or Ports. A sample of included brands is outlined below. This is sample only, and exact brands are not guaranteed.

Brands subject to change without notice.

**Consuming raw or under cooked meat, poultry, seafood, shellfish and eggs, may increase the risk of food born related illness.
8.375% tax and 25% gratuity are added to all food and beverage purchases.*

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BUGSY &
MEYER'S
STEAKHOUSE

PREMIUM LIQUOR

Drinks priced at \$16.00 or less

VODKA

Absolut, Titos

GIN

Beefeater, Tanqueray, Plymouth

RUM

Bacardí, Capt. Morgan, Malibu, Cruzan

TEQUILA

Herradura Blanco, Patrón Silver

SCOTCH

Dewar's, JW Black, Chivas

WHISKEY

Jim Bean, Jack Daniels, Jameson

SUPER PREMIUM LIQUOR

Drinks priced at \$20.00 or less

VODKA

Belvedere, Grey Goose, Ketel One

GIN

Bombay Sapphire, Hendricks

RUM

Mt. Gay XO, Mt Gay Black Barreloyal

TEQUILA

Casa Dragones, Don Julio Anejo

SCOTCH

Glenlivet 12, Glenfiddich, The Macallan 18

WHISKEY

Knob Creek, Makers Mark, Crown Royal

ULTRA-PREMIUM LIQUOR

Drinks priced at \$25.00 or less

VODKA

Stoli Elite, Grey Goose VX

GIN

Nolet's

RUM

Ron Zacapa 23yr

TEQUILA

Roca Patron Anejo, Silver & Reposado

SCOTCH

Ardbeg, Dewar's 18, Lagavulin 16yr

WHISKEY

Toki, Woodford Reserve, Redemption Rye

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