



memorable

HORS D'OEUVRES

FLEMING'S BAR CHIPS
served with smoked jalapeño aioli

SELECTION OF ARTISANAL
CHEESES WITH FRESH FRUIT
served with sliced parmesan bread

SPINACH AND ARTICHOKE DIP
with parmesan crisps

WICKED CAJUN BARBECUE SHRIMP
with a flair of garlic and spices

CHILLED JUMBO SHRIMP
with chipotle horseradish cocktail sauce,
fresh vegetable relish

SEARED SCALLOPS WRAPPED
WITH CRISPY BACON
orange tarragon vinaigrette dipping sauce

MINIATURE CRAB CAKES
roasted red pepper and lime butter

BEEF OR CHICKEN SATAY
skewers of marinated filet mignon or
chicken breast, soy ginger and
peppercorn sauce

AHI TUNA TARTARE
prepared with cilantro, ginger and fresh
lime juice, served on sesame flatbread

TENDERLOIN CROSTINIS
caper Creole mustard sauce, melted
Swiss cheese, spinach chiffonade

CRUDITÉ OF FRESH VEGETABLES
with creamy Ranch or blue cheese dips
FLEMING'S CHEESE PUFFS

pastry shells stuffed with emmental swiss
cheese and seasonings

BLUE CHEESE & ONION FLATBREAD
caramelized red onions, melted blue cheese

MINIATURE TENDERLOIN BOUCHÉE
prepared with shallots and cheese in a
light cabernet sauce

ASPARAGUS & PROSCIUTTO ROLLS
prosciutto-wrapped asparagus baked with
parmesan cheese

CHICKEN SALTIMBOCCA MELTS
marinated chicken, prosciutto, herbs
and swiss cheese

CRAB & ARTICHOKE FRITTATA
baked phyllo shells stuffed with crab,
leeks and artichokes

VEGETABLE FRITTATA
baked phyllo shells stuffed with roasted
red pepper and mushrooms

SEAFOOD TOWER
lobster, shrimp, crab and seasonal selections
served with traditional accompaniments

Please contact our Private Dining Director for menu pricing.

Minimum of two dozen when hors d'oeuvres are hand-passed