

# *Holiday* PARTY PLANNING

THE HOLIDAY EXPERIENCE YOU'VE BEEN WAITING FOR





# Regal HOLIDAY DINNER

CHEF'S BREAD COURSE  
*seasonal spreads*

## RECEPTION

*served upon arrival*

CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli

SWEET & SPICY FILET BITES\*

peppercorn sauce

## APPETIZER

CHILLED SHELLFISH TOWER\*

## STARTER

*choice of*

CHOPPED SEAFOOD LOUIE

shrimp and jumbo lump crab tossed in creamy mustard, pickled onions, lemon balsamic vinaigrette, old bay seasoning

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

## ENTRÉE

*choice of*

MAIN FILET MIGNON\* & LOBSTER TAIL SCAMPI

11oz, sautéed roasted campari tomatoes, white wine herb butter

USDA PRIME BONE-IN RIBEYE\*

20oz, with jumbo lump crab meat and béarnaise sauce

RACK OF LAMB\*

mint persillade, sauce charon

SEARED SCALLOPS SCAMPI\*

miso ginger butter, shiitake, scallions

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

## SIDES TO SHARE

NORTH ATLANTIC LOBSTER MAC & CHEESE

FLEMING'S POTATOES

ROASTED ASPARAGUS

## DESSERT

*choice of*

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel

Gift Box of  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home (+7)

**\$175 PER PERSON†**

*Package includes coffee, tea & soft drinks.*



† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.  
Fleming's abides by all state and local liquor laws.

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

\*\* Item contains or may contain nuts.

# Lavish HOLIDAY DINNER

CHEF'S BREAD COURSE  
*seasonal spreads*

## RECEPTION

*served upon arrival*

CRISPY CHICKEN BITES  
miso, lemon, jalapeño aioli

BOURBON & APRICOT GLAZED MEATBALLS\*  
Fresno chili jam

## APPETIZER

BURRATA WITH PROSCIUTTO\*  
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

## STARTER

*choice of*  
CAESAR SALAD  
romaine, parmesan, fried capers, crispy prosciutto

CHOPPED WEDGE SALAD  
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

## ENTRÉE

*choice of*  
PETITE FILET MIGNON\* & CRAB-STUFFED SHRIMP SCAMPI  
8oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

USDA PRIME NEW YORK STRIP\* 16oz

BARBECUE SALMON FILLET\*  
mushrooms, barbecue glaze

DOUBLE BREAST OF CHICKEN  
all-natural, roasted, white wine, mushroom, leek & thyme sauce

ROASTED PORTOBELLO & CAULIFLOWER STEAK  
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze

## SIDES TO SHARE

ROASTED ASPARAGUS  
NORTH ATLANTIC LOBSTER MASHED POTATOES  
CHIPOTLE CHEDDAR MAC & CHEESE

## DESSERT

*choice of*  
CARROT CAKE  
three-layer cake with cream cheese frosting, drizzle of caramel

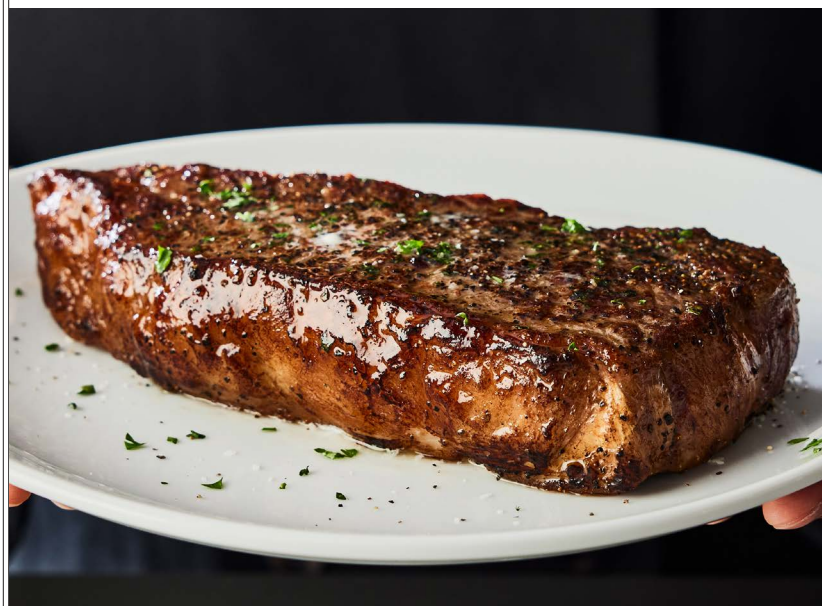
CHOCOLATE GOOEY BROWNIE  
honeycomb brittle, chocolate sauce & caramel



for your Guests to  
take home (+7)

**\$150 PER PERSON†**

*Package includes coffee, tea & soft drinks.*



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# Dazzling HOLIDAY LUNCH

CHEF'S BREAD COURSE  
*seasonal spreads*

## RECEPTION

*served upon arrival*

**HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ**  
cauliflower florets, cucumbers, carrots, campari tomatoes  
& lavash crackers

**SWEET & SPICY FILET BITES\***  
peppercorn sauce

**BROWN BUTTER SEARED DIVER SCALLOPS\***  
strawberry basil salsa

## STARTER

*choice of*

**CHOPPED WEDGE SALAD**  
bacon, campari tomatoes, red onion, danish blue cheese  
crumbles, blue cheese dressing, balsamic glaze

**FLEMING'S SALAD\*\***  
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic  
vinaigrette

## ENTRÉE

*choice of*

**PETITE FILET MIGNON\* & DIABLO SHRIMP**  
8oz, spicy barbecue butter sauce

**MISO GLAZED CHILEAN SEA BASS\***  
sautéed with sesame-orange spinach & arugula, pickled red onion

**DOUBLE BREAST OF CHICKEN**  
all-natural, roasted, white wine, mushroom, leek & thyme sauce

**ROASTED VEGETABLE CAVATAPPI** roasted red bell pepper,  
cauliflower, red onion & maitake mushrooms, asparagus, sautéed  
spinach, herb olive oil, pea shoot tendrils

## SIDES TO SHARE

**NORTH ATLANTIC LOBSTER MAC & CHEESE**

**MASHED POTATOES**

**ROASTED ASPARAGUS**

## DESSERT

*choice of*

**NEW YORK CHEESECAKE**  
classic preparation with seasonal fruit garnish

**CHOCOLATE GOOEY BROWNIE**  
honeycomb brittle, chocolate sauce & caramel

*Gift Box of*  
**HOUSEMADE  
TRUFFLES**



for your Guests to  
take home (+7)

## NON-ALCOHOLIC BEVERAGES

**TROPICAL TEE**  
aromatic mint, freshly brewed tea, tropical juice blend | 8

**BLACKBERRY LAVENDERADE**  
ripe blackberries, lemon, Monin Lavender syrup & sparkling  
water | 8



**\$68 PER PERSON†**

*Package includes coffee, tea & soft drinks.*

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## WINE FEATURES

### SCHRAMSBERG, Brut Blanc de Blancs North Coast, \$108 per Bottle

Bright aromas of fresh apples, lemon-lime and warm wheat toast, intermingled with hints of baked pineapple and toasted almonds. Its vibrant flavors of Meyer lemon and Granny Smith apples leads to a clean, bright finish.

### ROMBAUER, Chardonnay Carneros, \$104 per Bottle

The palate is rich and round, with the mango and vanilla competing for the limelight, while the creamy texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

### BALADE by BELLE GLOS, Pinot Noir Arroyo Seco, \$84 per Bottle

Bright cherry red with bold, vibrant aromas of blackberry jam, raspberry tart and toasted oak accented by subtle notes of rose petal, violets and cherry cola. This wine is juicy and generous on the palate with baked cherry, fresh strawberry, cranberry and baking spices.

### POST & BEAM by FAR NIENTE, Cabernet Sauvignon Napa Valley, \$140 per Bottle

A perfume blend of wild raspberry and confectionery spices mingles with a first impression of soft red fruit flavors, leather and cassis, finishing long with toasted espresso beans.

### ELLIE'S by HALL, Cabernet Sauvignon Napa Valley, \$150 per Bottle

Deep ruby in hue, this wine's aromas open with hints of violet, black cherry, and subtle earthy spice. The palate is nuanced and layered with darker flavors of black olives, cassis, and cocoa. Balanced tannin lengthens the finish with just a touch of tobacco and earth.

### HONIG, Cabernet Sauvignon Napa Valley, \$115 per Bottle

The aromas and flavors of this Cabernet Sauvignon are a perfect balance of plum and raspberry fruit characters enhanced by warm cinnamon, nutmeg and crème caramel from ageing in French and American oak. The wine has a full rich mid-palate that is followed by medium weight tannins and bright fruit on the finish.



## HAND-CRAFTED COCKTAILS

### OLD FASHIONED, \$18

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla

### BLUEBERRY LEMON DROP, \$18

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

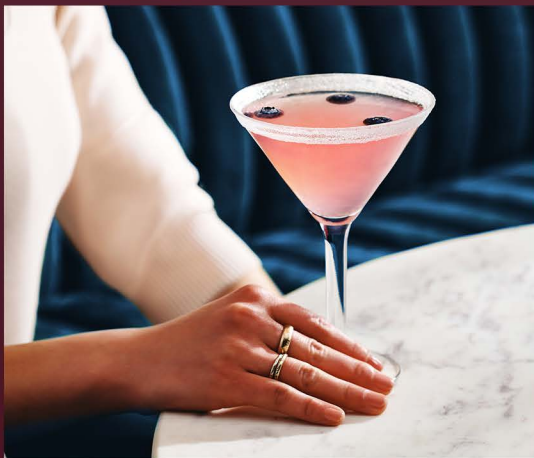


# TAKE YOUR HOLIDAY EVENT TO *the next level*



## Holiday Décor Packages

Create a festive dining experience with our **Holiday Décor Packages** that can include table linens, centerpieces and floral arrangements reflecting your personal style.



## Three-Hour Bar Packages

Welcome your Guests with a glass of wine, hand-crafted cocktail or cold beer from one of our **3-Hour Bar Packages**. A wide array of spirits, beer & wine to round out your perfect event.



## Parting Gifts For Your Guests

Surprise your Guests with a parting gift to remember the evening. From a gift box of **four housemade chocolate truffles** to **gift cards** thanking your Guests for attending.



# CATERING NOW AVAILABLE

Allow us to come to you for your upcoming holiday lunch or dinner event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.\*



\*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.





# THE *Giving* SEASON

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## ADD AN EXTRA TREAT FOR YOUR EMPLOYEES & CLIENTS

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Allow your employees and clients to continue the celebrations with those that matter most to them. Order our **gift cards in bulk** as a party favor and **receive a 10% discount on purchases of \$1,000 or more**, plus **Free Shipping**. E-Gift cards also available.