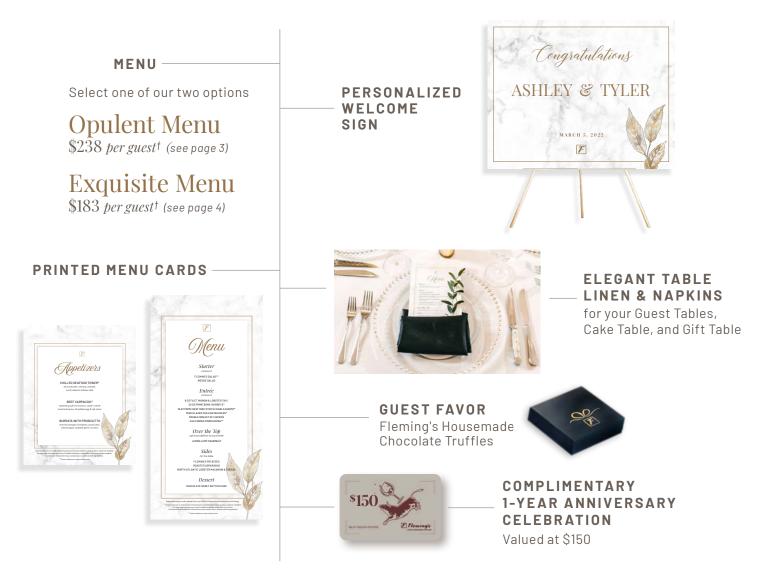
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Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

WEDDING PACKAGES INCLUDE



† Food and beverage minimum. No restrictions on time or guest count. Price does not include sales tax, gratuity or applicable private dining fees.

Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such us floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

pulen MENU

CHEF'S BREAD COURSE seasonal spreads

WELCOME COCKTAIL

select one to be passed

SMALL BATCH SMASH 1792 Small Batch bourbon, softly muddled mint, maple syrup & lemon

ESPRESSO MARTINI Stolichnaya Vanil, Kahlúa, freshly brewed espresso

ARTISANAL MARGARITA Tequila Ocho Plata tequila, hand-crafted with Tajín rim

STRAWBERRY FIELDS Hanson of Sonoma Meyer Lemon vodka, fresh strawberries, Dolin Blanc vermouth, lemon & honey

RECEPTION

displayed upon arrival CHILLED SHELLFISH TOWER*

select one to be passed

BEET HUMMUS CUPS freshly chopped olive & carrot relish

CRAB CAKE BITES red pepper & lime butter sauce

SWEET & SPICY FILET BITES* peppercorn sauce

STARTER

select one for your guests

CAESAR SALAD romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto

CHOPPED WEDGE SALAD bacon, campari tomato, red onion, danish blue cheese, balsamic glaze

ENTRÉES

choice of

MAIN FILET MIGNON* & SHAVED BLACK TRUFFLE 11oz

USDA PRIME BONE-IN RIBEYE* 20oz

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

MUSHROOM & TOMATO RAGOUT PASTA cavatappi, burrata, campari tomato, torn basil

SIDES

FLEMING'S POTATOES ROASTED ASPARAGUS GORGONZOLA DOLCE GNOCCHI

DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES as a Guest Favor

BEVERAGE

assorted wines and domestic & imported beers – 3 hour package GIESEN ESTATE Sauvignon Blanc BENZIGER Chardonnay A TO Z WINEWORKS Pinot Noir FRANCISCAN Cabernet Sauvignon BEER selected by restaurant based on availability

\$238 PER PERSON[†]

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

† Price does not include sales tax, gratuity or applicable private dining fees. Menus valid for private dining events only.
* 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.

xquisife MENU

CHEF'S BREAD COURSE seasonal spreads

RECEPTION

displayed

SWEET CHILI CALAMARI* lightly breaded, tossed with sweet chili sauce

passed

prosciutto

BOURBON & APRICOT GLAZED MEATBALLS* Fresno chili jam

STARTER

select one for your guests

FLEMING'S SALAD**

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette

CAESAR SALAD romaine, fresh grated parmesan reggiano, fried capers, crispy

ENTRÉES

select three for your guests

MAIN FILET MIGNON* 11oz

NEW BEDFORD SEARED SCALLOPS* miso butter, shiitake, scallions, ginger salsa verde

BARBECUE ORA KING SALMON FILLET* mushrooms, barbecue glaze

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

MUSHROOM & TOMATO RAGOUT PASTA cavatappi, burrata, campari tomato, torn basil





SIDES

MASHED POTATOES ROASTED ASPARAGUS CHIPOTLE CHEDDAR MAC & CHEESE



GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES as a Guest Favor

\$183 PER PERSON[†]

Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.

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* 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.

CATERING AVAILABLE

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

