

Hors d'Oeuvres

Hand-Passed

priced per piece, minimum 12 pieces

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce	4
CHICKEN SATAY teriyaki marinade, smoked jalapeño aioli	3
PRIME MEATBALLS peppercorn sauce	3
CRISPY SEA SCALLOPS* prosciutto-wrapped, orange-tarragon vinaigrette	4
CRAB CAKE BITES red pepper & lime butter sauce	5
SHRIMP COCKTAIL horseradish cocktail sauce	4
SEARED AHI TUNA* wasabi avocado cream	3
MUSHROOM CROSTINI portobello & button mushroom medley, sun-dried tomatoes, goat cheese	3
TOMATO CAPRESE SKEWERS fresh mozzarella, grape tomatoes, balsamic drizzle	3
FLEMING'S POTATO TOTS smoked chili & jalapeño aioli	3

Displayed

priced per order

CHEF'S BUTCHER BOARD selection of charcuterie & artisan cheeses, serves 4-6 Guests	23
MUSHROOM & ROASTED RED PEPPER FLATBREAD cilantro oil, serves 6-8 Guests	24
FILET MIGNON FLATBREAD* danish blue & monterey jack cheeses, red onion confit, serves 6-8 Guests	26
BEEF CARPACCIO* caper-creole mustard sauce & red onion, serves 6 Guests	19
CHILLED SEAFOOD TOWER* alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails, serves 4-6 Guests	120

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home	6
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Price does not include tax, gratuity or applicable Private Dining Fees

*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

Hors d'Oeuvres

Reception packages, minimum of 15 Guests

Vines Pre-Event Package

1 hour, hors d'oeuvres reception

HAND-PASSED

prime meatballs, chicken satay, crispy prosciutto-wrapped scallops*,
mushroom crostini

DISPLAYED

chef's butcher board, mushroom & roasted red pepper flatbread

25 per Guest

Malbec Reception Package

1.5 hour, hors d'oeuvres reception

HAND-PASSED

sweet & spicy filet mignon skewers*, chicken satay, crab cake bites, seared ahi tuna*,
tomato caprese skewers

DISPLAYED

chef's butcher board, filet mignon flatbread*, sweet chili calamari

35 per Guest

Cabernet Franc Reception Package

2 hour, hors d'oeuvres reception

HAND-PASSED

sweet & spicy filet mignon skewers*, chicken satay, crispy prosciutto-wrapped
scallops*, seared ahi tuna*, mushroom & roasted red pepper flatbread,
tomato caprese skewers

DISPLAYED

chef's butcher board, beef carpaccio*, chilled seafood tower*

49 per Guest

Price does not include tax, gratuity or applicable Private Dining Fees

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F Executive Estate Dinner

CHEF'S BREAD COURSE seasonal spreads

Reception seated or standing

CHILLED SEAFOOD TOWER* alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails

BEEF CARPACCIO* caper-creole mustard sauce & red onion

TOMATO CAPRESE SKEWERS fresh mozzarella, grape tomatoes, balsamic drizzle

Starter choice of

LOBSTER BISQUE north atlantic lobster, spiced sherry cream

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

Entrée choice of

8 OZ. FILET MIGNON & LOBSTER TAIL*

20 OZ. PRIME BONE-IN RIBEYE*

16 OZ. PRIME NEW YORK STRIP* & DIABLO SHRIMP baked with a spicy barbecue butter sauce
PORK TOMAHAWK*

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach & arugula

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Over The Top choose one to pair with the entrée

TRUFFLE-POACHED
LOBSTER*
béarnaise sauce
& caviar

DIABLO SHRIMP
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT
oscar style with
béarnaise sauce

LOBSTER TAIL (+29)
with drawn butter

ALASKAN KING
CRAB LEGS (+29)
with crab nectar

Sides To Share

FLEMING'S POTATOES

FRESH ROASTED ASPARAGUS

LOBSTER MASHED POTATOES

Dessert choose one for your Guests

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

FRESH BERRIES & CHANTILLY CREAM seasonal berries, chantilly whipped cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

119 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Estate Dinner

CHEF'S BREAD COURSE seasonal spreads

Appetizers For The Table served upon arrival

CHILLED SEAFOOD TOWER* alaskan king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce

Starter choice of

FRENCH ONION SOUP baked with gruyère & parmesan cheeses

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

Entrée choice of

16 OZ. PRIME NEW YORK STRIP*

11 OZ. FILET MIGNON*

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

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

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Over The Top choice of one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce
& caviar

DIABLO SHRIMP (+9)
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT (+9)
oscar style with
béarnaise sauce

LOBSTER TAIL (+29)
with drawn butter

ALASKAN KING
CRAB LEGS (+29)
with crab nectar

Sides To Share

FLEMING'S POTATOES

FRESH ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, topped with a drizzle of caramel

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

99 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Select Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads

Appetizers For The Table served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce

CHEF'S BUTCHER BOARD selection of charcuterie & artisan cheeses

Starter

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

Entrée choice of

11 OZ. FILET MIGNON*

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Over The Top choose one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce
& caviar

DIABLO SHRIMP (+9)
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT (+9)
oscar style with
béarnaise sauce

LOBSTER TAIL (+29)
with drawn butter

ALASKAN KING
CRAB LEGS (+29)
with crab nectar

Sides To Share

FLEMING'S POTATOES

CRISPY BRUSSELS SPROUTS & BACON

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, topped with a drizzle of caramel

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

90 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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F Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads

Appetizer For The Table served upon arrival

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic croutons

Starter

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of

8 OZ. FILET MIGNON*

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Over The Top choose one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce
& caviar

DIABLO SHRIMP (+9)
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT (+9)
oscar style with
béarnaise sauce

LOBSTER TAIL (+29)
with drawn butter

ALASKAN KING
CRAB LEGS (+29)
with crab nectar

Sides To Share

FLEMING'S POTATOES

CREAMED SPINACH

Dessert choose one for your Guests

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

80 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Signature Lunch

CHEF'S BREAD COURSE seasonal spreads

Appetizers for the Table

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce

CHEF'S BUTCHER BOARD selection of charcuterie & artisan cheeses

Starter choice of

FRENCH ONION SOUP baked with gruyère & parmesan cheeses

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

Entrée choice of

6 OZ. FILET MIGNON* & DIABLO SHRIMP* baked with a spicy barbecue butter sauce

8 OZ. PRIME NEW YORK STRIP*

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

BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Sides To Share

FLEMING'S POTATOES

CRISPY BRUSSELS SPROUTS & BACON

Dessert choose one for your Guests to enjoy or take home

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

55 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Classic Lunch

CHEF'S BREAD COURSE seasonal spreads

Appetizer For The Table served upon arrival _____

SHRIMP COCKTAIL horseradish cocktail sauce

Starter _____

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

Entrée choice of _____

6 OZ. FILET MIGNON*

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Sides to Share _____

FLEMING'S POTATOES

FRESH ROASTED ASPARAGUS

Dessert choose one for your Guests to enjoy or take home _____

CARROT CAKE three-layer cake with cream cheese frosting, topped with a drizzle of caramel

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

45 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Club Lunch

CHEF'S BREAD COURSE seasonal spreads

Starter

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée

PRIME BURGER* prime beef, Wisconsin cheddar cheese, peppered bacon

CRAB CAKES roasted red pepper & lime butter sauce

BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

Sides To Share

MASHED POTATOES

CREAMED SPINACH

Dessert

choose one for your Guests to enjoy or take home

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home (+6)

35 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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