

# 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

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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

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# 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

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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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# **F** 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)

94 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)

84 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

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

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

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