

# **F** Hors d'Oeuvres

## *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
CRAB CAKE BITES red pepper & lime butter sauce	5
SHRIMP COCKTAIL (imported) horseradish cocktail sauce	4
MUSHROOM CROSTINI portobello & button mushroom medley, fresh herbs, parmesan cheese	3
FLEMING'S POTATO TOTS smoked chili & jalapeño aioli	3

## *Priced Per Order*

BEEF CARPACCIO* caper-creole mustard sauce & red onion, serves 6 Guests	19
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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

\*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

# Estate Dinner

CHEF'S BREAD COURSE seasonal spreads

## *Appetizers* served upon arrival

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce

BEEF CARPACCIO\* caper-creole mustard sauce & red onion

## *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, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

## *Over The Top* choice of one to pair with the entrée

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

DIABLO SHRIMP (+9)  
(imported)  
spicy barbecue  
butter sauce

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

LOBSTER  
TAIL (+29)  
with drawn  
butter

## *Sides*

FLEMING'S POTATOES

ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

## *Dessert* choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, 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* served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce

BEEF CARPACCIO\* caper-creole mustard sauce & red onion

## *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, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

## *Over The Top* choose one to pair with the entrée

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

DIABLO SHRIMP (+9)  
(imported)  
spicy barbecue  
butter sauce

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

LOBSTER  
TAIL (+29)  
with drawn  
butter

## *Sides*

FLEMING'S POTATOES

CRISPY BRUSSELS SPROUTS & BACON

## *Dessert* choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, 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

## *Appetizers* 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, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

## *Over The Top* choose one to pair with the entrée

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

DIABLO SHRIMP (+9)  
(imported)  
spicy barbecue  
butter sauce

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

LOBSTER  
TAIL (+29)  
with drawn  
butter

## *Sides*

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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# Classic Lunch

CHEF'S BREAD COURSE seasonal spreads

## *Appetizers* served upon arrival \_\_\_\_\_

SHRIMP COCKTAIL (imported) 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, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

## *Sides* \_\_\_\_\_

FLEMING'S POTATOES

ROASTED ASPARAGUS

## *Dessert* choose one for your Guests to enjoy or take home \_\_\_\_\_

CARROT CAKE three-layer cake with cream cheese frosting, 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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