

Hors d'Oeuvres

HOT, HAND-PASSED priced per piece, minimum 12 pieces

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce	4
CHICKEN SATAY teriyaki marinade, smoked jalapeño aioli	3
MAPLE GLAZED SLAB-CUT BACON BITES pan crisped, pickled onion	3
PROSCUITTO-WRAPPED HIGH COUNTRY ASPARAGUS parmesan cheese	3
PRIME MEATBALLS with peppercorn and F17 sauces	3
CRISPY SEA SCALLOPS* bacon-wrapped, orange-tarragon vinaigrette	4
MINI CRAB CAKES red pepper sauce	5
LOBSTER TEMPURA BITES soy-ginger sauce	4
SALT & PEPPER SHRIMP creamy mustard sauce	4
+SAVORY CHEESE PUFFS melted gruyère cheese	2
+PANKO-CRUSTED GOAT CHEESE BITES jalapeño jelly	3

CHILLED, HAND-PASSED priced per piece, minimum 12 pieces

SHRIMP COCKTAIL horseradish-cocktail sauce	4
SEARED AHI TUNA* spicy mustard sauce	3
+HOUSEMADE BURRATA CROSTINI tomatoes, arugula	3
+CAPRESE KABOBS fresh mozzarella, herb-marinated tomatoes, balsamic glaze	3

DISPLAYED priced per piece, minimum 12 pieces

+IMPORTED & DOMESTIC CHEESES fresh fruit & nuts	4
+VEGETABLE CRUDITÉS ranch dipping sauce	2
+MUSHROOM & ROASTED RED PEPPER FLATBREAD cilantro oil	3
FILET MIGNON FLATBREAD* danish blue cheese and balsamic reduction	3

DISPLAYED priced per order

CHILLED SEAFOOD TOWER* ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments, serves 6 Guests	150
HOT SEAFOOD PLATTER* lobster tempura, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops, serves 6 Guests	80
ASSORTED HOUSEMADE MINI DESSERTS carrot cake bars, cheesecake bites, chocolate truffles, serves 8-10 Guests	75

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home	6
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*vegetarian

*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 bacon-wrapped scallops*,
housemade burrata crostini

DISPLAYED

imported & domestic cheeses served with fresh fruit & nuts, vegetable crudité with
ranch dipping sauce, 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*, maple glazed slab-cut bacon bites,
prosciutto-wrapped asparagus, mini crab cakes, panko-crusteD goat cheese bites

DISPLAYED

imported & domestic cheeses served with fresh fruit & nuts, vegetable crudité
with ranch dipping sauce, filet mignon flatbread*, seared ahi tuna* with spicy
mustard sauce

35 per Guest

CABERNET FRANC Reception Package

2 hour, hors d'oeuvres reception

HAND-PASSED

sweet & spicy filet mignon skewers*, maple glazed slab-cut bacon bites,
crispy bacon-wrapped scallops*, lobster tempura bites, salt & pepper shrimp,
mushroom & roasted red pepper flatbread

DISPLAYED & DESSERT

imported & domestic cheeses served with fresh fruit & nuts, shrimp cocktail,
sweet chile calamari, cheesecake bites, carrot cake bars

49 per Guest

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

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Executive Estate Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

APPETIZERS FOR THE TABLE

CHILLED SEAFOOD TOWER* or HOT SEAFOOD PLATTER

BEEF CARPACCIO* caper-creole mustard sauce and red onion

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTERS choose three

CHEF'S SEASONAL SOUP made fresh daily

CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

WEDGE SALAD seasoned bacon, tomatoes, onions, danish blue cheese crumbles and dressing

ENTRÉES choose five

8 OZ. FILET MIGNON & LOBSTER TAIL*

14 OZ. BONE-IN FILET MIGNON*

20 OZ. PRIME BONE-IN RIBEYE*

16 OZ. PRIME NEW YORK STRIP*

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

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

THE CALIFORNIA POWER DINNER farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

OVER THE TOP choose one to pair with the entrée

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose three

FLEMING'S POTATOES

CHIPOTLE CHEDDAR MACARONI & CHEESE

GRILLED HIGH COUNTRY ASPARAGUS

CRISPY BRUSSELS SPROUTS & BACON

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES

LOBSTER MACARONI & CHEESE

DESSERTS choose three

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

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES & CHANTILLY CREAM seasonal berries, housemade 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

ARTISAN HOUSEMADE BREAD served with infused spreads

APPETIZERS FOR THE TABLE choose two

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

SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce

FILET MIGNON FLATBREAD* danish blue cheese and balsamic reduction

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTERS choose two

CHEF'S SEASONAL SOUP made fresh daily

CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

WEDGE SALAD seasoned bacon, tomatoes, onions, danish blue cheese crumbles and dressing

ENTRÉES choose four

16 OZ. PRIME NEW YORK STRIP*

12 OZ. FILET MIGNON*

8 OZ. FILET MIGNON & LOBSTER TAIL* (+20)

CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

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

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

THE CALIFORNIA POWER DINNER farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

Guests may substitute their entrée for one of the following selections (+8)

14 OZ. BONE-IN FILET MIGNON* or 20 OZ. PRIME BONE-IN RIBEYE*

OVER THE TOP choose one to pair with the entrée (+10)

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose three

FLEMING'S POTATOES

CHIPOTLE CHEDDAR MACARONI & CHEESE

GRILLED HIGH COUNTRY ASPARAGUS

CRISPY BRUSSELS SPROUTS & BACON

SAUTÉED MUSHROOMS

CREAMED SPINACH

LOBSTER MACARONI & CHEESE (+6)

LOBSTER MASHED POTATOES (+6)

DESSERTS choose two

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

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES & CHANTILLY CREAM seasonal berries, housemade whipped cream

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

ARTISAN HOUSEMADE BREAD served with infused spreads

APPETIZERS FOR THE TABLE choose two

SHRIMP COCKTAIL horseradish-cocktail sauce

FILET MIGNON FLATBREAD* danish blue cheese and balsamic reduction

MINI CRAB CAKES red pepper sauce

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTERS choose two

CHEF'S SEASONAL SOUP made fresh daily

CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

WEDGE SALAD seasoned bacon, tomatoes, onions, danish blue cheese crumbles and dressing

ENTRÉES choose four

12 OZ. FILET MIGNON*

8 OZ. FILET MIGNON & LOBSTER TAIL*(20)

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

THE CALIFORNIA POWER DINNER farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

Guests may substitute their entrée for one of the following selections (8)

14 OZ. BONE-IN FILET MIGNON* or 20 OZ. PRIME BONE-IN RIBEYE*

OVER THE TOP choose one to pair with the entrée (+10)

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose two

YUKON GOLD MASHED POTATOES

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

CRISPY BRUSSELS SPROUTS & BACON

LOBSTER MASHED POTATOES(+6)

LOBSTER MACARONI & CHEESE(+6)

DESSERTS choose two

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

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

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

92 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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Reserve Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

APPETIZER choose one

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

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTERS choose one

CHEF'S SEASONAL SOUP made fresh daily

CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

ENTRÉES choose three

8 OZ. FILET MIGNON*

8 OZ. FILET MIGNON & LOBSTER TAIL* (+20)

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

THE CALIFORNIA POWER DINNER farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

OVER THE TOP choose one to pair with the entrée (+10)

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose two

YUKON GOLD MASHED POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

CREAMED SPINACH

LOBSTER MASHED POTATOES (+6)

LOBSTER MACARONI & CHEESE (+6)

DESSERTS choose one

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

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

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

82 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

ARTISAN HOUSEMADE BREAD served with infused spreads

APPETIZERS FOR THE TABLE choose two

SEARED SEA SCALLOPS* crispy bacon-wrapped, orange-tarragon vinaigrette

SWEET CHILE CALAMARI lightly breaded, tossed with sweet chile sauce

FILET MIGNON FLATBREAD* danish blue cheese and balsamic reduction

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTERS choose two

CHEF'S SEASONAL SOUP made fresh daily

CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

WEDGE SALAD seasoned bacon, tomatoes, onions, danish blue cheese crumbles and dressing

ENTRÉES choose three for your Guests to select from

6 OZ. FILET MIGNON* served with a choice of our signature butters

7 OZ. PRIME NEW YORK STRIP* served with a choice of our signature butters

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

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

THE CALIFORNIA POWER LUNCH farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

OVER THE TOP choose one to pair with the entrée (+8)

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

SIDES choose two

CRISPY BRUSSELS SPROUTS & BACON

SAUTÉED MUSHROOMS

LOBSTER MACARONI & CHEESE (+6)

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

LOBSTER MASHED POTATOES (+6)

DESSERTS choose two

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

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES served with housemade chantilly cream

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

ARTISAN HOUSEMADE BREAD served with infused spreads

APPETIZER choose one

SHRIMP COCKTAIL horseradish-cocktail sauce

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTERS choose one

CHEF'S SEASONAL SOUP made fresh daily

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips

ENTRÉES choose three

6 OZ. FILET MIGNON* served with a choice of our signature butters

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

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

CRAB CAKES roasted red pepper and lime butter sauce

THE CALIFORNIA POWER LUNCH farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

OVER THE TOP choose one to pair with the entrée (+8)

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

SIDES choose two

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

YUKON GOLD MASHED POTATOES

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES (+6)

LOBSTER MACARONI & CHEESE (+6)

DESSERTS choose one

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

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

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

ARTISAN HOUSEMADE BREAD served with infused spreads

STARTERS choose one

CHEF'S SEASONAL SOUP made fresh daily

SEASONAL SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini, lemon vinaigrette

ENTRÉES choose three

CALIFORNIA BURGER* prime beef, tomato, arugula, bacon, avocado, cheddar cheese, smoked jalapeño aioli on a challah roll served with french fries and fried castelvetrano olives

CRAB CAKES roasted red pepper and lime butter sauce

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

CHICKEN CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips, herbed crostini

THE CALIFORNIA POWER LUNCH farro, beech mushrooms, roasted butternut squash, kale, roasted campari tomatoes, pickled onions, grilled avocado, toasted pistachios with a pistachio mint pesto

SIDES

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

LOBSTER MASHED POTATOES (+6)

LOBSTER MACARONI & CHEESE (+6)

DESSERTS choose one

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

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

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

35 per Guest

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