



Classic Lunch

Appetizers

ARTISAN BREAD served with infused spreads

HOUSEMADE BURRATA

charred grape tomatoes, wild arugula, served with toasted garlic crostini

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose three for your Guests to select from

PETITE FILET MIGNON

our leanest, most tender beef

BARBECUE SCOTTISH SALMON

slow-roasted, mushroom salad, barbecue glaze

BREAST OF CHICKEN

all natural, roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD

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

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI

asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

Sides choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CREAMED SPINACH

Desserts choose one for your Guests

CARROT CAKE

three layers with cream cheese frosting, drizzled with dark rum caramel

CHEESECAKE

graham cracker crust, blueberry sauce, white chocolate shavings

Beverages

Coffee, Tea and Soft Drinks

\$45 per Guest

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

It's our pleasure to tailor a menu to your specific requests.