



## Hors d'Oeuvres

### Hot, Hand-Passed priced per piece, minimum 12 pieces

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

### Chilled, Hand-Passed priced per piece, minimum 12 pieces

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

### Displayed priced per piece, minimum 12 pieces

+ <b>IMPORTED &amp; DOMESTIC CHEESES</b> fresh fruit & nuts	4
+ <b>VEGETABLE CRUDITÉS</b> ranch dipping sauce	2
+ <b>MUSHROOM &amp; ROASTED RED PEPPER FLATBREAD</b> cilantro oil	3
<b>FILET MIGNON FLATBREAD*</b> arugula, gorgonzola and balsamic reduction	3

### Displayed priced per order

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

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<b>GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES</b> 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

Fleming's 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-cruste 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, colossal 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

### **Apetizers for the Table**

**CHILLED SEAFOOD TOWER\*** or **HOT SEAFOOD PLATTER**

**TENDERLOIN CARPACCIO\*** caper-creole mustard sauce and red onion

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose three for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

**BLOOMSDALE SPINACH** tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

**Entrées** choose five for your Guests to select from

**PETITE FILET MIGNON & LOBSTER TAIL\***

**BONE-IN FILET MIGNON\***

**PRIME BONE-IN RIBEYE\***

**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

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

**Entrée Companion** choose one for your Guests 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 to Share** choose three for your Guests

**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 for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum 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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
*add 6 per Guest*

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**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 for your Guests

**CHILLED SEAFOOD TOWER\*** ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments

**SWEET CHILE CALAMARI** lightly breaded and tossed with sweet chile sauce

**FILET MIGNON FLATBREAD\*** arugula, gorgonzola and balsamic reduction

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing,

**BLOOMSDALE SPINACH** tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

**Entrées** choose four for your Guests to select from

**PRIME NEW YORK STRIP\***

**MAIN FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\***, add 20 per Guest

**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\*** beech mushrooms, barbecue glaze

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add 8

**BONE-IN FILET MIGNON\*** or **PRIME BONE-IN RIBEYE\***

**Entrée Companion** choose one for your Guests to pair with the entrée, add 10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose three for your Guests

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**SAUTÉED MUSHROOMS**

**LOBSTER MACARONI & CHEESE,**

add 6 per Guest

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**CRISPY BRUSSELS SPROUTS & BACON**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES,**

add 6 per Guest

**Desserts** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum 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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add 6 per Guest

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**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 for your Guests

**COLOSSAL SHRIMP COCKTAIL** horseradish-cocktail sauce

**FILET MIGNON FLATBREAD\*** arugula, gorgonzola and balsamic reduction

**MINI CRAB CAKES** red pepper sauce

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

**Entrées** choose four for your Guests to select from

**MAIN FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\*** add 20 per Guest

**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\*** beech mushrooms, barbecue glaze

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add 8

**BONE-IN FILET MIGNON\*** or **PRIME BONE-IN RIBEYE\***

**Entrée Companion** choose one for your Guests to pair with the entrée, add 10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose two for your Guests

**YUKON GOLD MASHED POTATOES**

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CRISPY BRUSSELS SPROUTS & BACON**

**LOBSTER MASHED POTATOES**, add 6 per Guest

**LOBSTER MACARONI & CHEESE**, add 6 per Guest

**Desserts** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum 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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add 6 per Guest

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### 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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## Reserve Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizer** choose one for your Guests

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

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**Entrées** choose three for your Guests to select from

**PETITE FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\*** add 20 per Guest

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

**SHRIMP AND SEA SCALLOPS\*** seared, creamy goat cheese grits, tomato-butter sauce

**BARBECUE SCOTTISH SALMON FILLET\*** beech mushrooms, barbecue glaze

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

**Entrée Companion** choose one for your Guests to pair with the entrée, add 10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose two for your Guests

**YUKON GOLD MASHED POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES**, add 6 per Guest

**LOBSTER MACARONI & CHEESE**, add 6 per Guest

**Desserts** choose one for your Guests

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

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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add 6 per Guest

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### 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

**ARTISAN HOUSEMADE BREAD** served with infused spreads

### **Appetizers for the Table** choose two for your Guests

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

**SWEET CHILE CALAMARI** lightly breaded, tossed with sweet chile sauce

**FILET MIGNON FLATBREAD\*** arugula, gorgonzola and balsamic reduction

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

### **Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions,

danish blue cheese dressing

### **Entrées** choose three for your Guests to select from

**PETITE FILET MIGNON\***

**PRIME NEW YORK STRIP\***

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

**BARBECUE SCOTTISH SALMON FILLET\*** beech mushrooms, barbecue glaze

**SHRIMP AND SEA SCALLOPS\*** seared, creamy goat cheese grits, tomato-butter sauce

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

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

### **Entrée Companion** choose one for your Guests to pair with the entrée, add 8 per Guest

**DIABLO SHRIMP** spicy barbecue butter sauce

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

### **Sides to Share** choose two for your Guests

**YUKON GOLD MASHED POTATOES**

**CRISPY BRUSSELS SPROUTS & BACON**

**SAUTÉED MUSHROOMS**

**LOBSTER MACARONI & CHEESE,**

add 6 per Guest

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**LOBSTER MASHED POTATOES,**

add 6 per Guest

### **Desserts** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum 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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add 6 per Guest

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### **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 for your Guests

**COLOSSAL SHRIMP COCKTAIL** horseradish-cocktail sauce

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips, herbed crostini

**Entrées** choose three for your Guests to select from

**PETITE FILET MIGNON\***

**BARBECUE SCOTTISH SALMON FILLET\*** beech mushrooms, barbecue glaze

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

**CRAB CAKES** roasted red pepper and lime butter sauce

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

**Entrée Companion** choose one for your Guests to pair with the entrée,  
*add 8 per Guest*

**DIABLO SHRIMP** spicy barbecue butter sauce

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**Sides to Share** choose two for your Guests

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**YUKON GOLD MASHED POTATOES**

**SAUTÉED MUSHROOMS**

**LOBSTER MASHED POTATOES** *add 6 per Guest*

**LOBSTER MACARONI & CHEESE** *add 6 per Guest*

**Desserts** choose one for your Guests

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

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

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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
*add 6 per Guest*

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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

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

**FLEMING'S SALAD** candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

**Entrées** choose three for your Guests to select from

**THE PRIME BURGER\*** melted wisconsin cheddar cheese, peppered bacon, double-cut shoestring potatoes

**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

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

## Sides to Share

**YUKON GOLD MASHED POTATOES**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES**, *add 6 per Guest*

**LOBSTER MACARONI & CHEESE**, *add 6 per Guest*

**Desserts** choose one for your Guests

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

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

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**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
*add 6 per Guest*

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## 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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