

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
SEARED PORK BELLY fig demi glace	3
PROSCIUTTO-WRAPPED ASPARAGUS parmesan cheese	3
PRIME MEATBALLS peppercorn sauce	3
CRISPY SEA SCALLOPS* prosciutto-wrapped, orange-tarragon vinaigrette	4
CRAB CAKE BITES red pepper & lime butter sauce	5
LOBSTER CROQUETTES panko-crusted, lobster essence	4
SHRIMP TEMPURA agrodolce dipping sauce	4
SHRIMP COCKTAIL horseradish cocktail sauce	4
SEARED AHI TUNA* wasabi avocado cream	3
HARVEST VEGETABLE TEMPURA portobello mushrooms, asparagus, red pepper, lemon, agrodolce sauce	2

DISPLAYED priced per order	
IMPORTED & DOMESTIC CHEESES fresh fruit & nuts, serves 8-10 Guests	48
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
CHILLED SEAFOOD TOWER* colossal cold water king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails, serves 6 Guests	120
HOT SEAFOOD PLATTER* lobster croquettes, shrimp tempura, crab cake bites, prosciutto-wrapped scallops, serves 6 Guests	80
ASSORTED HOUSEMADE MINI DESSERTS mini crème brûlée, carrot cake bars, mini chocolate cakes, serves 8-10 Guests	75
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GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home	6

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



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*, harvest vegetable tempura

DISPLAYED

imported & domestic cheeses served with fresh fruit & nuts, 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*, seared pork belly, prosciutto-wrapped asparagus, crab cake bites, seared ahi tuna*, harvest vegetable tempura

DISPLAYED

imported & domestic cheeses served with fresh fruit & nuts, filet mignon flatbread*, lobster croquettes

35 per Guest

CABERNET FRANC Reception Package

2 hour, hors d'oeuvres reception

HAND-PASSED

sweet & spicy filet mignon skewers*, seared pork belly, crispy prosciutto-wrapped scallops*, lobster croquettes, shrimp tempura, mushroom & roasted red pepper flatbread, harvest vegetable tempura

DISPLAYED & DESSERT

imported & domestic cheeses served with fresh fruit & nuts, shrimp cocktail, sweet chili calamari, mini chocolate cakes, mini crème brûlée

49 per Guest

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Executive Estate Dinner

CHEF'S BREAD COURSE

APPETIZERS FOR THE TABLE

CHILLED SEAFOOD TOWER* or HOT SEAFOOD PLATTER*

BEEF CARPACCIO* caper-creole mustard sauce & 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, crispy prosciutto

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

ENTRÉES choose five

8 OZ. FILET MIGNON & LOBSTER TAIL*

20 OZ. PRIME BONE-IN RIBEYE*

16 OZ. PRIME NEW YORK STRIP*

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

DOUBLE 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

OVER THE TOP choose one to pair with the entrée

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose three

FLEMING'S POTATOES

FRESH ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

LOBSTER MACARONI & CHEESE

CHIPOTLE CHEDDAR MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

LOBSTER MASHED POTATOES

DESSERTS choose three

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

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

CRÈME BRÛLÉE creamy tahitian 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

APPETIZERS FOR THE TABLE choose two

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

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce

FILET MIGNON FLATBREAD* danish blue cheese & 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, crispy prosciutto

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

ENTRÉES choose four

16 OZ. PRIME NEW YORK STRIP*

11 OZ. FILET MIGNON*

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

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

20 OZ. PRIME BONE-IN RIBEYE* (+8)

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

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 choose one to pair with the entrée (+9)

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose three

FLEMING'S POTATOES

FRESH ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

CRISPY BRUSSELS SPROUTS & BACON

CHIPOTLE CHEDDAR MACARONI & CHEESE

LOBSTER MACARONI & CHEESE (+7)

LOBSTER MASHED POTATOES (+7)

DESSERTS choose two

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

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

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

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream

FRESH BERRIES & CHANTILLY CREAM seasonal berries, chantilly whipped cream

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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Select Reserve Dinner

CHEF'S BREAD COURSE

APPETIZERS FOR THE TABLE choose two

SHRIMP COCKTAIL horseradish cocktail sauce

FILET MIGNON FLATBREAD* danish blue & monterey jack cheeses, red onion confit

CRAB CAKE BITES roasted red pepper & lime butter 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, crispy prosciutto

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

ENTRÉES choose four

11 OZ. FILET MIGNON*

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

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

20 OZ. PRIME BONE-IN RIBEYE* (+8)

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 (+9)

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose two

MASHED POTATOES

CRISPY BRUSSELS SPROUTS & BACON

FLEMING'S POTATOES

LOBSTER MASHED POTATOES (+7)

FRESH ROASTED ASPARAGUS

LOBSTER MACARONI & CHEESE (+7)

DESSERTS choose two

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

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

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

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

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

CHEF'S BREAD COURSE

APPETIZER choose one

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

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTER choose one

CHEF'S SEASONAL SOUP made fresh daily

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

ENTRÉES choose three

8 OZ. FILET MIGNON*

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

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 (+9)

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

SIDES choose two

MASHED POTATOES

FRESH ROASTED ASPARAGUS

CREAMED SPINACH

LOBSTER MASHED POTATOES (+7)

LOBSTER MACARONI & CHEESE (+7)

DESSERT choose one

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

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)

82 per Guest

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Signature Lunch

CHEF'S BREAD COURSE

APPETIZERS FOR THE TABLE choose two

CRISPY SEA SCALLOPS* prosciutto-wrapped, orange-tarragon vinaigrette

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce

FILET MIGNON FLATBREAD* danish blue & monterey jack cheeses, red onion confit

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, crispy prosciutto

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

ENTRÉES choose three

6 OZ. FILET MIGNON*

8 OZ. PRIME NEW YORK STRIP*

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

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

OVER THE TOP choose one to pair with the entrée (+6)

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

SIDES choose two

CRISPY BRUSSELS SPROUTS & BACON

FLEMING'S POTATOES

SAUTÉED MUSHROOMS

FRESH ROASTED ASPARAGUS

LOBSTER MACARONI & CHEESE (+7)

LOBSTER MASHED POTATOES (+7)

DESSERTS choose two

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

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

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

FRESH BERRIES served with chantilly whipped cream

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

APPETIZER choose one

SHRIMP COCKTAIL horseradish cocktail sauce

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

STARTER choose one

CHEF'S SEASONAL SOUP made fresh daily

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto

ENTRÉES choose three

6 OZ. FILET MIGNON*

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

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

CRAB CAKES roasted red pepper & lime butter sauce

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 (+6)

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

SIDES choose two

FLEMING'S POTATOES

FRESH ROASTED ASPARAGUS

MASHED POTATOES

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES (+7)

LOBSTER MACARONI & CHEESE (+7)

DESSERT choose one

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream

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

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)

45 per Guest

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Club Lunch

CHEF'S BREAD COURSE

STARTER choose one

CHEF'S SEASONAL SOUP made fresh daily

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic 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

CRAB CAKES roasted red pepper & lime butter sauce

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

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

CALIFORNIA POWER BOWL farro, beech mushrooms, roasted tomatoes, carrots, kale, pickled onions, avocado, toasted pistachios

SIDES

MASHED POTATOES

CREAMED SPINACH

LOBSTER MASHED POTATOES (+7)

LOBSTER MACARONI & CHEESE (+7)

DESSERT choose one

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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