

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 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)
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)
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)

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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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)
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)

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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Classic Lunch

CHEF'S BREAD COURSE seasonal spreads

Appetizers served upon arrival _____

SHRIMP COCKTAIL 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

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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