



memorable

HORS D'OEUVRES

FLEMING'S BAR CHIPS
served with smoked jalapeño dip
\$1.50 per person

SELECTION OF ARTISANAL
CHEESES WITH FRESH FRUIT
served with sliced parmesan bread
\$3.00 per person

SPINACH AND ARTICHOKE DIP
with parmesan crisps
\$2.00 per person

WICKED CAJUN BARBECUE SHRIMP
with a flair of garlic and spices
\$3.75 each

CHILLED JUMBO SHRIMP
with chipotle horseradish cocktail sauce,
fresh vegetable relish
\$3.75 each

SEARED SCALLOPS WRAPPED
WITH CRISPY BACON
orange tarragon vinaigrette dipping sauce
\$2.50 each

MINIATURE CRAB CAKES
roasted red pepper and lime butter
\$3.00 each

BEEF OR CHICKEN SATAY
skewers of marinated filet mignon or chicken
breast, soy ginger and peppercorn sauce
\$2.75 each

AHI TUNA TARTARE
prepared with cilantro, ginger and fresh
lime juice, served on sesame flatbread
\$2.75 each

TENDERLOIN CROSTINIS
caper creole mustard sauce, melted swiss
cheese, spinach chiffonade
\$2.75 each

CRUDITÉ OF FRESH VEGETABLES
with creamy ranch and blue cheese dips
\$2.50 each

FLEMING'S CHEESE PUFFS
pastry shells stuffed with emmental swiss
cheese and seasonings
\$1.50 each

BLUE CHEESE & ONION FLATBREAD
caramelized red onions, melted blue cheese
\$2.50 each

MINIATURE TENDERLOIN BOUCHÉE
prepared with shallots and cheese in a
light cabernet sauce
\$2.75 each

ASPARAGUS & PROSCIUTTO ROLLS
prosciutto-wrapped asparagus baked with
parmesan cheese
\$2.50 each

CHICKEN SALTIMBOCCA MELTS
marinated chicken, prosciutto, herbs and
swiss cheese
\$2.75 each

CRAB & ARTICHOKE FRITTATA
baked phyllo shells stuffed with crab, leeks
and artichokes
\$2.50 each

VEGETABLE FRITTATA
baked phyllo shells stuffed with roasted
red pepper and mushrooms
\$2.50 each

SEAFOOD TOWER
lobster, shrimp, crab and seasonal selections
served with traditional accompaniments
\$24.50 each

Minimum of two dozen when hors d'oeuvres are hand-passed



cheers

CHARDONNAY MENU

APPETIZER choose one for your guests

MUSHROOM CROSTINI portobello & button mushrooms, sun-dried tomatoes, goat cheese
SEARED SCALLOPS meyer lemon-honey glaze, vegetable garnish
SELECTION OF ARTISANAL CHEESES AND FRESH FRUIT

STARTER choose one for your guests

CLASSIC CAESAR chopped hearts of romaine, fresh parmesan and croutons
THE WEDGE iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese
CHEF'S SEASONAL SOUP

ENTRÉES choose three for your guests to select from

PRIME RIBEYE STEAK our most flavorful cut of beef
PORK CHOP baked with apple cider, creole mustard glaze
BARBECUE SCOTTISH SALMON slow roasted mushroom salad, barbecue glaze
DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot, thyme sauce
Vegetarian option available upon request

SIDES choose two for your guests to enjoy family style

CREAMED SPINACH parmesan and garlic
SAUTÉED SWEET CORN shallots and butter
SAUTÉED FRENCH GREEN BEANS shiitake mushrooms, porcini essence
PARMESAN-PEPPERCORN MASHED POTATOES

DESSERT choose one for your guests

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries
WALNUT TURTLE PIE homemade caramel, walnuts and chocolate

BEVERAGES

Coffee, Tea and Soft Drinks

\$74 per person

Price does not include tax, gratuity
or applicable private dining fees

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



vibrant

MERLOT MENU

APPETIZER choose one for your guests

SHRIMP COCKTAIL jumbo shrimp served with chipotle horseradish cocktail sauce
SEARED SCALLOPS meyer lemon-honey glaze, vegetable garnish
TENDERLOIN CARPACCIO caper creole mustard sauce and red onion

STARTER choose one for your guests

CLASSIC CAESAR chopped hearts of romaine, fresh parmesan and croutons
FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions and croutons
THE WEDGE iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese
CHEF'S SEASONAL SOUP

ENTRÉES choose four for your guests to select from

MAIN FILET MIGNON our leanest, most tender beef
PRIME RIBEYE STEAK our most flavorful cut of beef
PORK CHOP baked with apple cider, creole mustard glaze
TUNA MIGNON seared rare with poppy seed au poivre and tomato vinaigrette
BARBECUE SCOTTISH SALMON slow roasted mushroom salad, barbecue glaze
DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot, thyme sauce
Vegetarian option available upon request

SIDES choose two for your guests to enjoy family style

SAUTÉED FRENCH GREEN BEANS shiitake mushrooms, porcini essence
GRILLED HIGH COUNTRY ASPARAGUS seasoned with olive oil, salt and pepper
SAUTÉED MUSHROOMS fresh button and portobello, whole garlic
FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese
MASHED POTATOES choice of blue cheese, parmesan-peppercorn or roasted garlic
CHIPOTLE MACARONI & CHEESE smoked cheddar and leeks

DESSERT choose one for your guests

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries
CHEESECAKE graham cracker crust, blueberry sauce and white chocolate shavings
WALNUT TURTLE PIE homemade caramel, walnuts and chocolate

BEVERAGES

Coffee, Tea and Soft Drinks

\$79 per person

Price does not include tax, gratuity
or applicable private dining fees

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



distinctive

ZINFANDEL MENU

APPETIZER choose one for your guests

SHRIMP COCKTAIL jumbo shrimp served with chipotle horseradish cocktail sauce
CRAB CAKE roasted red pepper and lime butter sauce
TENDERLOIN CARPACCIO caper creole mustard sauce and red onion

STARTER choose one for your guests

TOMATO & MOZZARELLA drizzled with balsamic vinegar, olive oil, fresh basil
FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions and croutons
CLASSIC CAESAR chopped hearts of romaine, fresh parmesan and croutons
THE WEDGE iceberg lettuce with grape tomatoes, red onions and crumbled blue cheese
CHEF'S SEASONAL SOUP

ENTRÉES choose four for your guests to select from

MAIN FILET MIGNON our leanest, most tender beef
NEW YORK STRIP STEAK hearty, flavorful prime beef
NEW ZEALAND DOUBLE LAMB CHOPS grilled to order with a pistachio-mint pesto
TUNA MIGNON seared rare with poppy seed au poivre and tomato vinaigrette
SEARED SCALLOPS meyer lemon-honey glaze, baby carrots, green beans, asparagus
DOUBLE BREAST OF CHICKEN baked in a white wine, mushroom, shallot, thyme sauce
Vegetarian option available upon request

SIDES choose two for your guests to enjoy family style

SAUTÉED FRENCH GREEN BEANS shiitake mushrooms, porcini essence
GRILLED HIGH COUNTRY ASPARAGUS seasoned with olive oil, salt and pepper
SAUTÉED MUSHROOMS fresh button and portobello, whole garlic
FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese
MASHED POTATOES choice of blue cheese, parmesan-peppercorn or roasted garlic
CHIPOTLE MACARONI & CHEESE smoked cheddar and leeks

DESSERT choose two for your guests to select from

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries
CHEESECAKE graham cracker crust, blueberry sauce and white chocolate shavings
WALNUT TURTLE PIE homemade caramel, walnuts and chocolate
FRESH SEASONAL FRUIT with chantilly cream

BEVERAGES

Coffee, Tea and Soft Drinks

\$89 per person

Price does not include tax, gratuity
or applicable private dining fees

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