



Hors d'Oeuvres

Hot Hors d'Oeuvre Hand-Passed priced per piece

Vegetarian

POLENTA BITES with smoked jalapeño aioli sauce	\$2
MUSHROOM CROSTINI	\$2
FLEMING'S CHEESE PUFFS	\$1.75
BRIE BITES with jalapeño jelly	\$2.50

Seafood

CRISPY BACON-WRAPPED SCALLOPS	\$3.50
CHIMICHURRI SHRIMP SKEWERS	\$3.50
COCKTAIL CRAB CAKES	\$4
LOBSTER TEMPURA BITES	\$4
SALT & PEPPER SHRIMP	\$3.25

Meats

PRIME RIB TARTINE	\$3
SWEET 'N' SPICY FILET SKEWERS	\$3.50
PROSCIUTTO-WRAPPED ASPARAGUS	\$2.75
TENDERLOIN CROSTINI	\$3
PRIME MEATBALLS with your choice of blue cheese, barbecue, F17 or peppercorn sauce	\$2.75

Chilled Hors d'Oeuvre Hand-Passed

Vegetarian

VEGETABLE BRUSCHETTA	\$2
BURRATA CROSTINI	\$2.25
CAPRESE KABOBS	\$2

Seafood

AHI TUNA TARTARE	\$3.25
SMOKED SALMON BRUSCHETTA	\$3.25
SOY-GINGER AHI TUNA	\$3.25

Displayed or served family-style on each table

SPINACH-ARTICHOKE DIP with parmesan-herbed crostini	\$2.50 per Guest
ARTISAN CHEESES served with fresh fruit and housemade crostini	\$5 per Guest
VEGETABLE CRUDITÉS with blue cheese dipping sauce	\$2.50 per Guest
CHILLED SHRIMP COCKTAIL	\$3.50 each
CEDAR ROASTED MUSHROOM AND ARTICHOKE FLATBREAD	\$15 serves four
FILET MIGNON FLATBREAD	\$17 serves four
CHEESE AND FRUIT FLATBREAD	\$15 serves four

CHILLED SEAFOOD TOWER lobster, shrimp and crab served with traditional accompaniments
\$147 serves six or \$24.50 per Guest

HOT SEAFOOD PLATTER lobster bites, shrimp, mini crab cakes, bacon-wrapped scallops with traditional accompaniments
\$75 serves six or \$14 per Guest

PETIT FOURS DISPLAY select four of our 10 varieties of petit four: carrot cake, cheesecake, walnut turtle pie and Chef's specialty truffles
\$48 for 4 dozen and \$12 for each additional dozen

BOXED GIFT OF PETITS FOURS for your Guests to take home
\$8 per Guest



Hors d'Oeuvres

Memorable Pre-Event Package

To get the mingle started. Minimum of 15 Guests.

HAND-PASSED

Brie Bites with jalapeño jelly, Cedar Roasted Mushroom and Artichoke Flatbread, Crispy Bacon-Wrapped Scallops, Sweet 'n'Spicy Filet Skewers

DISPLAYED

Spinach and Artichoke Dip with parmesan-herbed crostini

\$13 additional per Guest

Vines Pre-Event Package

To get the mingle started. Minimum of 15 Guests.

HAND-PASSED

Brie Bites with jalapeño jelly, Tenderloin Crostini, Prime Rib Tartine, Salmon Bruschetta

DISPLAYED

Spinach and Artichoke Dip with parmesan-herbed crostini, Artisan Cheeses served with fresh fruit, Filet Mignon Flatbread

\$20 additional per Guest

Malbec Reception Package

A light afternoon reception

HAND-PASSED

Prosciutto-Wrapped Asparagus, Prime Rib Tartine, Caprese Skewers, Crispy Bacon-Wrapped Scallops, Prime Meatballs with your choice of blue cheese, barbecue, F17 or peppercorn sauce

DISPLAYED

Spinach and Artichoke Dip with parmesan-herbed crostini, Vegetable Crudités with blue cheese dipping sauce, Artisan Cheeses served with fresh fruit

\$35 per Guest

Cabernet Franc Reception Package

Heavy hors d'oeuvres reception

HAND-PASSED

Fleming's Cheese Puffs, Tenderloin Crostini, Ahi Tuna Tartare on crispy wontons, Salt & Pepper Shrimp, Prosciutto-Wrapped Asparagus, Prime Rib Tartine, Cedar Roasted Mushroom and Artichoke Flatbread

DISPLAYED

Sweet Chile Calamari, Filet Mignon Flatbread, Spinach and Artichoke Dip with parmesan-herbed crostini, Artisan Cheeses served with fresh fruit

\$49 per Guest, two-hour reception package



Club Lunch

Appetizer

ARTISAN BREAD served with infused spreads

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

FLEMING'S SALAD

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

Entrées choose two for your Guests to select from

PETITE FILET MIGNON

our leanest, most tender beef

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

DOUBLE 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

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI

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

Sides served family-style

SPICY THAI GREEN BEANS

TRUFFLED MASHED POTATOES

Dessert

CARROT CAKE

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

Beverages

Coffee, Tea and Soft Drinks

\$35 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.



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

DOUBLE 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.



Signature Lunch

ARTISAN BREAD served with infused spreads

Appetizers choose one for your Guests

CEDAR ROASTED MUSHROOM & ARTICHOKE FLATBREAD monterey jack cheese, roasted red peppers and christopher ranch garlic

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

SELECTION OF ARTISAN CHEESES served with fresh fruit

SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

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

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

THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese

Entrées choose three for your Guests to select from

PETITE FILET MIGNON our leanest, most tender beef

CERTIFIED ANGUS BEEF HANGER STEAK poblano cream sauce, chilaquiles casserole, crisp fennel slaw

BARBECUE SCOTTISH SALMON slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS scampi style with squash vermicelli

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

DOUBLE BREAST OF CHICKEN

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

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

Desserts choose two for your Guests to select from

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

CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

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

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate

FRESH BERRIES with chantilly cream

Beverages

Coffee, Tea and Soft Drinks

\$55 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.



Reserve Dinner

ARTISAN BREAD served with infused spreads

Appetizers choose one for your Guests

HOUSEMADE BURRATA

ARTISAN CHEESES served with fresh fruit

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese

MODERN CAESAR hearts of romaine, parmesan, fried capers, crisp 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 our leanest, most tender beef

CERTIFIED ANGUS BEEF HANGER STEAK poblano cream sauce, chilaquiles casserole, crisp fennel slaw

GULF SHRIMP & SEA SCALLOPS scampi style with squash vermicelli

BARBECUE SCOTTISH SALMON slow-roasted, mushroom salad, barbecue glaze

DOUBLE BREAST OF CHICKEN

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

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

GRILLED HIGH-COUNTRY ASPARAGUS

CREAMED SPINACH

FLEMING'S POTATOES

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

\$79 per Guest

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

ARTISAN BREAD served with infused spreads

Appetizers choose two for your Guests

SHRIMP COCKTAIL

FILET MIGNON FLATBREAD

CEDAR ROASTED MUSHROOM & ARTICHOKE FLATBREAD

ARTISAN CHEESES served with fresh fruit

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP

THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese

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

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

Entrées choose four for your Guests to select from

MAIN FILET MIGNON our leanest, most tender beef

CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE our most flavorful cut

CERTIFIED ANGUS BEEF HANGER STEAK poblano cream sauce, chilaquiles
casserole, crisp fennel slaw

BARBECUE SCOTTISH SALMON slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS scampi style with squash vermicelli

DOUBLE BREAST OF CHICKEN

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

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH-COUNTRY ASPARAGUS

Desserts choose two for your Guests to select from

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

CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

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

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate

Beverages

Coffee, Tea and Soft Drinks

\$89 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.



Estate Dinner

Appetizers

CHILLED SEAFOOD king crab leg, shrimp, snow crab claws

ARTISAN BREAD served with infused spreads

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP

WARM BLOOMSDALE SPINACH SALAD tomato, red onion, spiced bacon, sliced almonds, fresh blueberries, cauliflower cous cous, chevre fritter, lemon-truffle dressing

THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon, blue cheese

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

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

Entrées choose four for your Guests to select from

MAIN FILET MIGNON & SHRIMP cabernet butter sauce, chimichurri shrimp

CHILEAN SEA BASS sautéed and braised in a light, southwest style broth, wilted greens, crisp potatoes, chile-cilantro oil

CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE our most flavorful cut

CERTIFIED ANGUS BEEF HANGER STEAK poblano cream sauce, chilaquiles casserole, crisp fennel slaw

BARBECUE SCOTTISH SALMON slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS scampi style with squash vermicelli

LOBSTER TEMPURA soy-ginger dipping sauce, arugula, jicama salad

DOUBLE BREAST OF CHICKEN all natural, roasted, white wine, mushroom, leek and thyme 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

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH-COUNTRY ASPARAGUS

Desserts choose three for your Guests to select from

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

CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

FRESH BERRIES with housemade Chantilly cream

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

WALNUT TURTLE PIE housemade caramel, walnuts, chocolate

Beverages

Coffee, Tea and Soft Drinks

\$99 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.