



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.

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