



## HORS D'OEUVRES

### **MEMORABLE** Pre-Event Package

*To get the mingle started, Minimum of 15 Guests*

#### **HAND PASSED**

Brie Bites with Jalapeño Jelly, Mushroom and Artichoke Flatbread,  
Crispy Bacon-wrapped Scallops, Sweet 'n' Spicy Filet Skewers

#### **DISPLAYED**

Spinach and Artichoke Dip with parmesan-herbed crostini

\$11 additional per guest

### **VINES** Pre-Event Package

*To get the mingle started, Minimum of 15 Guests*

#### **HAND PASSED**

Brie Bites with Jalapeño Jelly, Tenderloin Crostinis, Chicken Satay,  
Salmon Bruschetta

#### **DISPLAYED**

Spinach and Artichoke Dip with parmesan-herbed crostini

Artisan Cheeses served with fruits

Filet, Blue Cheese & Onion Flatbread

\$17 additional per guest

### **MALBEC** Reception Package

*A light reception*

#### **HAND PASSED**

Prosciutto-wrapped Asparagus, Chicken Satay, Caprese Skewers,  
Crispy Bacon-wrapped Scallops, 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 fruits

\$33 per guest

### **CABERNET FRANC** Reception Package

*Heavy Hors d'Oeuvre Reception*

#### **HAND PASSED**

Fleming's Cheese Puffs, Tenderloin Crostinis, Ahi Tuna Tartar on crispy  
wontons, Salt & Pepper Shrimp, Prosciutto-wrapped Asparagus, Lollipop  
Lamb Chops with pistachio pesto, Mushroom and Artichoke Flatbread

#### **DISPLAYED**

Sweet Chili Calamari, Blue Cheese Filet Flatbread, Spinach and Artichoke Dip  
with parmesan-herbed crostini, Artisan Cheeses served with fruits

\$47 per guest, 2-hour reception package



## HORS D'OEUVRES

### HOT HORS D'OEUVRE HAND PASSED *priced per piece*

#### VEGETARIAN

- Polenta Bites \$1.50  
*with smoked jalapeño aioli sauce*
- Mushroom Crostinis \$1.75
- Fleming's Cheese Puffs \$1.50
- Brie Bites with jalapeño jelly \$2.25

#### SEAFOOD

- Crispy Bacon-wrapped Scallops \$2.50
- Cocktail Crab Cakes \$3
- Salt & Pepper Shrimp \$2

#### MEATS

- Lollipop Lamb Chops \$4.50
- Sweet 'n' Spicy Filet Skewers \$1.25
- Chicken Satay \$2.75
- Prosciutto-wrapped Asparagus \$2.50
- Tenderloin Crostinis \$2.50
- Meatballs \$1.25  
*with your choice of blue cheese, barbecue, 'F17' or peppercorn sauce*

### CHILLED HORS D'OEUVRE HAND PASSED

#### VEGETARIAN

- Vegetable Bruschetta \$1.50
- Burrata Crostini \$2
- Caprese Kabobs \$1.50

#### SEAFOOD

- Ahi Tuna Tartar \$2.75
- Salmon Bruschetta \$3
- Ahi Tuna Crostini \$2.75

### DISPLAYED *or served family style on each table*

- Spinach-Artichoke Dip \$2 per guest — *with parmesan crostinis*
- Artisan Cheeses \$4 per guest — *served with fruits and housemade crostinis*
- Vegetable Crudités \$2.50 per guest — *with blue cheese dipping sauce*
- Chilled Shrimp Cocktail \$2 each
- Cajun Barbecue Shrimp \$2 each
- Mushroom-Artichoke Flatbread \$13.95 serves four
- Blue Cheese Filet Flatbread \$15.95 serves four
- Cheese and Fruit Flatbread \$13.95 serves four

### CHILLED SEAFOOD TOWER

- Chilled lobster, shrimp, crab and seasonal selections with traditional accompaniments  
\$147 serves six or \$24.50 per guest

### HOT SEAFOOD PLATTER

- Lobster bites, shrimp skewers, mini crab cakes, bacon-wrapped scallops with traditional accompaniments  
\$75 serves six or \$12.50 per guest

### PETITS FOURS DISPLAY

- Select four kinds from our 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



# ZINFANDEL

## APPETIZERS

CHILLED SEAFOOD king crab leg, shrimp and snow crab claws

ARTISAN BREAD WITH INFUSED SPREADS

## STARTERS choose two for your Guests to select from

HEIRLOOM TOMATO & HOUSEMADE BURRATA baby red and golden beets, arugula, lemon-pistachio vinaigrette

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

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

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

CHEF'S SEASONAL SOUP

## ENTRÉES choose five for your Guests to select from

MAIN FILET MIGNON our leanest, most tender beef

DOUBLE THICK PORK RIB CHOP julienne of apples and jicama, apple cider and creole mustard glaze

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

PRIME RIBEYE our most flavorful cut

PEPPERCORN STEAK prime New York strip, cracked black and white peppercorns, proprietary 'F17' steak sauce on the side

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

## SIDES choose three for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

CREAMED SPINACH

SAUTÉED SWEET CORN

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN MASHED POTATOES

FLEMING'S POTATOES with cream, jalapeños and cheddar cheese

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH COUNTRY ASPARAGUS

## DESSERT choose two for your Guests to select from

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

CHEESECAKE graham cracker crust, served with blueberry sauce and white chocolate shavings

FRESH BERRIES with chantilly cream

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

WALNUT TURTLE PIE baked in a chocolate pie crust

## 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.



MERLOT

## APPETIZER

SHRIMP COCKTAIL with chipotle horseradish cocktail sauce

ARTISAN BREAD WITH INFUSED SPREADS

## STARTERS choose two for your Guests to select from

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

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

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

CHEF'S SEASONAL SOUP

## ENTRÉES choose four for your Guests to select from

MAIN FILET MIGNON our leanest, most tender beef

PRIME RIBEYE our most flavorful cut

PEPPERCORN STEAK prime New York strip, cracked black and white peppercorns, proprietary 'F17' steak sauce on the side

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

## SIDES choose two for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

CREAMED SPINACH

SAUTÉED SWEET CORN

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN MASHED POTATOES

FLEMING'S POTATOES with cream, jalapeños and cheddar cheese

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH COUNTRY ASPARAGUS

## DESSERT choose two for your Guests to select from

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

CHEESECAKE graham cracker crust, served with blueberry sauce and white chocolate shavings

FRESH BERRIES with chantilly cream

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

WALNUT TURTLE PIE baked in a chocolate pie crust

## BEVERAGES

Coffee, Tea and Soft Drinks

\$88 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.



# CHARDONNAY

## APPETIZER

SELECTION OF ARTISANAL CHEESES WITH FRESH FRUIT

ARTISAN BREAD WITH INFUSED SPREADS

## STARTERS *choose one*

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

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

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

CHEF'S SEASONAL SOUP

## ENTRÉES *choose four for your Guests to select from*

PETITE FILET MIGNON our leanest, most tender beef

PEPPERCORN STEAK prime New York strip, cracked black and white peppercorns, proprietary 'F17' steak sauce on the side

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

## SIDES *choose two for your Guests, served family style*

SAUTÉED FRENCH GREEN BEANS

PARMESAN-PEPPERCORN MASHED POTATOES

CREAMED SPINACH

SAUTÉED SWEET CORN

## DESSERT *choose one for your Guests*

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

CHEESECAKE graham cracker crust, served with blueberry sauce and white chocolate shavings

## BEVERAGES

Coffee, Tea and Soft Drinks

\$77 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.



# SYRAH LUNCHEON

## **APPETIZERS** choose one for your Guests

CEDAR ROASTED MUSHROOM & ARTICHOKE FLATBREAD

HOUSEMADE BURRATA charred grape tomatoes, parmesan-herbed crostini

MEATBALLS your choice of dipping sauces — peppercorn, blue cheese, 'F17' or barbecue

ARTISAN BREAD WITH INFUSED SPREADS

## **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

## **ENTRÉES** choose three for your Guests to select from

PETITE FILET MIGNON our leanest, most tender beef

PEPPERCORN STEAK prime New York strip, cracked black and white peppercorns, proprietary 'F17' steak sauce on the side

NEW BEDFORD SCALLOPS meyer lemon-honey glaze

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

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

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

## **SIDES** choose two for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

CREAMED SPINACH

CHIPOTLE MACARONI & CHEESE

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN MASHED POTATOES

SAUTÉED SWEET CORN

GRILLED HIGH COUNTRY ASPARAGUS

FLEMING'S POTATOES our house specialty with cream, jalapeños and cheddar cheese

## **DESSERT** choose one for your Guests

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

CHEESECAKE graham cracker crust, served with blueberry sauce and white chocolate shavings

FRESH BERRIES with chantilly cream

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

WALNUT TURTLE PIE baked in a chocolate pie crust

PETITS FOURS small pastries and truffles served as a dessert or as a boxed gift to enjoy at home

## **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.



# RIESLING LUNCHEON

ARTISAN BREAD 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 three for your Guests to select from

PETITE FILET MIGNON our leanest, most tender beef

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

CHICKEN CAESAR SALAD hearts of romaine, kalamata olives, parmesan-herbed crostini

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

## **SIDES** choose two for your Guests, served family style

SAUTÉED FRENCH GREEN BEANS

PARMESAN-PEPPERCORN MASHED POTATOES

FLEMING'S POTATOES

CREAMED SPINACH

SAUTÉED SWEET CORN

## **DESSERT** choose one for your Guests

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

CHEESECAKE graham cracker crust, served with blueberry sauce and white chocolate shavings

PETITS FOURS small pastries and truffles served as a dessert or as a boxed gift to enjoy at home

## **BEVERAGES**

Coffee, Tea and Soft Drinks

\$39 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.



# GAMAY LUNCHEON

ARTISAN BREAD WITH INFUSED SPREADS

**STARTERS** choose one for your Guests

CHEF'S SEASONAL SOUP

SPINACH SALAD red onion vinaigrette

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

CHICKEN CAESAR SALAD hearts of romaine, kalamata olives,  
parmesan-herbed crostini

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

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

GRILLED PORTOBELLO MUSHROOM WITH RAVIOLI

**SIDES** served family style

SAUTÉED FRENCH GREEN BEANS

PARMESAN-PEPPERCORN MASHED POTATOES

**DESSERT** choose one for your Guests

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

PETITS FOURS small pastries and truffles served as a dessert or as a boxed gift  
to enjoy at home

**BEVERAGES**

Coffee, Tea and Soft Drinks

\$33 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.