

ARTISAN BREAD served with infused spreads

$\operatorname{Appetizers}$ 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

${f Sides}$ 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

${f Desserts}$ 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.