



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 and Onion Flatbreads

\$17 additional per Guest

Malbec Reception Package

A light afternoon 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, between 4 PM - 6 PM

Cabernet Franc Reception Package

Heavy hors d'oeuvres reception

HAND-PASSED

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

DISPLAYED

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

\$47 per Guest, two-hour reception package



Hors d'Oeuvres

Hot Hors d'Oeuvre Hand-Passed priced per piece

Vegetarian

POLENTA BITES with smoked jalapeño aioli sauce	\$1.50
MUSHROOM CROSTINIS	\$1.75
FLEMING'S CHEESE PUFFS	\$1.50
BRIE BITES with jalapeño jelly	\$2.25

Seafood

CRISPY BACON-WRAPPED SCALLOPS	\$2.50
CHIMICHURRI SHRIMP SKEWERS	\$3.50
COCKTAIL CRAB CAKES	\$3
SALT & PEPPER SHRIMP	\$2.25

Meats

NEW ZEALAND PETITE LAMB CHOPS	\$4.50
SWEET 'N' SPICY FILET SKEWERS	\$2.50
CHICKEN SATAY	\$2.75
PROSCIUTTO-WRAPPED ASPARAGUS	\$2.50
TENDERLOIN CROSTINIS	\$2.50
MEATBALLS with your choice of blue cheese, barbecue, F17 or peppercorn sauce	\$1.25

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 WASABI	\$2.75

Displayed or served family-style on each table

SPINACH-ARTICHOKE DIP with Parmesan crostinis	\$2 per Guest
ARTISAN CHEESES served with fruits and housemade crostinis	\$4 per Guest
VEGETABLE CRUDITÉS with blue cheese dipping sauce	\$2.50 per Guest
CHILLED SHRIMP COCKTAIL	\$3.50 each
FRENCH QUARTER BARBECUE SHRIMP	\$2.25 each
MUSHROOM-ARTICHOKE FLATBREAD	\$14 serves four
BLUE CHEESE FILET FLATBREAD	\$16 serves four
CHEESE AND FRUIT FLATBREAD	\$14 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 of our 10 varieties of petit fours: carrot cake, cheesecake, walnut turtle 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



Enhancements

pricing additional per guest

Steaks

DRY-AGED NEW YORK STRIP	\$10
DRY-AGED RIBEYE	\$10

Steak Style

OSCAR-STYLE BLUE CRAB with béarnaise sauce	\$12.50
MASCARPONE BRÛLÉE	\$2.95
PORCINI-RUBBED with gorgonzola sauce	\$2.95

Steak Companions

TRUFFLED POACHED LOBSTER with béarnaise sauce and caviar	\$12.95
DIABLO SHRIMP baked with a spiced barbecue butter sauce	\$9.95
KING CRAB WITH HERB BUTTER simmered with fresh herbs, lemon and garlic, topped with caviar	\$11.95
FRENCH QUARTER BARBECUE SHRIMP, THREE	\$9.95
NEW BEDFORD SCALLOPS, THREE	\$9.95
LOBSTER TAIL WITH DRAWN BUTTER	\$25



Club Lunch

Appetizer

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 two for your Guests to select from

BRAISED SHORT RIBS OF BEEF

boneless, savory arugula and spinach, natural au jus

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

BREAST OF CHICKEN

roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD

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

ROASTED MUSHROOM RAVIOLI

Sides served family-style

SAUTÉED FRENCH GREEN BEANS

PARMESAN-PEPPERCORN MASHED POTATOES

Dessert

CARROT CAKE

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

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.



Classic Lunch

Appetizers

ARTISAN BREAD WITH INFUSED SPREADS

HOUSEMADE BURRATA

charred grape tomatoes, 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

BREAST OF CHICKEN

roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD

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

COLOSSAL SHRIMP SKEWERS

chimichurri dipping sauce, fennel citrus salad

JUMBO LUMP CRAB CAKES

roasted red pepper, 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

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

\$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.



Signature Lunch

ARTISAN BREAD 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, toasted garlic crostini
- SELECTION OF ARTISANAL CHEESES** with fresh fruit
- SWEET CHILE CALAMARI** lightly breaded and tossed with sweet chile sauce

Starters choose one for your Guests

CHEF'S SEASONAL SOUP

- CLASSIC 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
- NEW YORK PEPPERCORN STEAK** prime new york strip, cracked black and white peppercorns, proprietary F17 steak sauce on the side
- BARBECUE SCOTTISH SALMON** slow-roasted mushroom salad, barbecue glaze
- NEW BEDFORD SCALLOPS** meyer lemon-honey glaze, carrots, green beans, asparagus
- JUMBO LUMP CRAB CAKES** roasted red pepper, 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**
- SAUTÉED SWEET CORN**
- SAUTÉED MUSHROOMS**
- PARMESAN-PEPPERCORN 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** homemade caramel, walnuts, chocolate

Beverages

Coffee, Tea and Soft Drinks

\$49 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

Appetizers

ARTISAN BREAD WITH INFUSED SPREADS

ARTISANAL CHEESES WITH FRESH FRUIT

Starters choose one for your Guests

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

CHEF'S SEASONAL SOUP

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

DOUBLE 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

PARMESAN-PEPPERCORN MASHED POTATOES

CREAMED SPINACH

SAUTÉED SWEET CORN

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

\$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.



Select Reserve Dinner

ARTISAN BREAD WITH INFUSED SPREADS

Appetizers choose two for your Guests

SHRIMP COCKTAIL

FILET, BLUE CHEESE & ONION FLATBREAD

CEDAR ROASTED MUSHROOM & ARTICHOKE FLATBREAD

SELECTION OF ARTISANAL CHEESE WITH FRESH FRUIT

NEW ZEALAND PETITE LAMB CHOPS

Starters choose two for your Guests to select from

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

CHEF'S SEASONAL SOUP

Entrées choose four for your Guests to select from

MAIN 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

PRIME RIBEYE our most flavorful cut

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

NEW BEDFORD SCALLOPS meyer lemon-honey glaze, carrots, green beans, asparagus

DOUBLE 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

SAUTÉED SWEET CORN

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN 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 homemade caramel, walnuts, chocolate

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.



Estate Dinner

Appetizers

CHILLED SEAFOOD king crab leg, shrimp, snow crab claws
ARTISAN BREAD WITH INFUSED SPREADS

Starters choose two for your Guests to select from

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

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

CHEF'S SEASONAL SOUP

Entrées choose five for your Guests to select from

MAIN FILET MIGNON our leanest, most tender beef

PETIT FILET & SHRIMP cabernet butter sauce, chimichurri shrimp

BROILED PACIFIC SWORDFISH line-caught, center-cut, israeli couscous with pine nuts, fennel cream

PRIME RIBEYE our most flavorful steak

PEPPERCORN STEAK prime new york strip, cracked black and white peppercorns, proprietary F17 steak sauce on the side

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

ALASKAN KING CRAB with drawn butter

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

DOUBLE 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

SAUTÉED SWEET CORN

SAUTÉED MUSHROOMS

PARMESAN-PEPPERCORN 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

FRESH BERRIES with chantilly cream

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

WALNUT TURTLE PIE homemade 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.



All Day Meeting Planning

served with a selection of beverages

Breakfast Menu Selections

THE CONTINENTAL

Seasonal Fruit, Housemade Muffins, Cinnamon Rolls and Biscuits, Whipped Butter, Preserves

THE AMERICAN

Scrambled Eggs with Housemade Roasted Salsa, Cheddar Cheese and Sautéed Mixed Vegetables, Baked Brioche French Toast with Hot Syrup, Smashed O'Brien Potatoes, Rosemary Brown Sugar Bacon, Seasonal Fruit, Housemade Biscuits, Whipped Butter, Preserves

MORNING INDULGENCE

Filet Mignon Eggs Benedict, Baked Brioche French Toast with Hot Syrup, Smashed O'Brien Potatoes, Rosemary Brown Sugar Bacon, Seasonal Fruit, Housemade Biscuits, Whipped Butter, Preserves

AM Snack

CHOCOLATE COVERED STRAWBERRIES

HOUSEMADE TRAIL MIX

Lunch choose from our lunch selections

PM Snack choose two for your Guests

DOUBLE-CUT FRENCH FRIES

LIME & GARLIC POTATO CHIPS

ASSORTED COOKIES

CHEESECAKE BITES

WALNUT TURTLE TRUFFLES

CARROT CAKE BARS

Please ask your local Private Dining Director for pricing options