



*Fleming's*

PRIME STEAKHOUSE & WINE BAR

# Private Dining

---



# Plan the Perfect Event

---

Host an event at Fleming's – from corporate meetings to special celebrations – and create an amazing experience with your Private Dining Director. Each location can accommodate parties from 10 to 80 Guests, and you'll have a dedicated coordinator in charge of all the details. That way, you can focus on spending time with the people who matter most to you.

# Your Event, Your Menu

---

Whether you're planning a festive Friday night or an intimate Sunday brunch, choose a menu that fits the moment. We've got a selection of thoughtful preset menus, or you can create a customized menu. From indulgent appetizers to the finest cuts of USDA Prime beef, we'll make sure your guests experience our finest.



# Get Rewarded

---

Hosting has its benefits. Receive a \$50 Dining Card\* for every \$500 spent, when you book your next private event by December 30.



**F Fleming's**  
PRIME STEAKHOUSE & WINE BAR

\*Must receive a signed agreement by 12/30/17 to qualify for this offer for events taking place between 10/01/17-12/30/17. Fleming's Dining Cards cannot be used for payment towards private dining events, including the event for which they are rewards. Fleming's Dining Cards are only valid in the main dining room. Cannot be combined with any other offer.



## Hors d'Oeuvres

### Hot, Hand-Passed priced per piece, minimum 12 pieces

<b>SWEET &amp; SPICY FILET MIGNON SKEWERS*</b> peppercorn sauce	\$4
<b>CHICKEN SATAY</b> teriyaki marinade, smoked jalapeño aioli	\$3
<b>MAPLE GLAZED SLAB-CUT BACON BITES</b> pan crisped, pickled onion	\$3
<b>PROSCUITTO-WRAPPED HIGH COUNTRY ASPARAGUS</b> parmesan cheese	\$3
<b>FLEMING'S PRIME MEATBALLS</b> with peppercorn and F17 sauces	\$3
<b>CRISPY SEA SCALLOPS*</b> bacon-wrapped, orange-tarragon vinaigrette	\$4
<b>JUMBO LUMP MINI CRAB CAKES</b> red pepper sauce	\$5
<b>LOBSTER TEMPURA BITES</b> soy-ginger sauce	\$4
<b>SALT &amp; PEPPER SHRIMP</b> creamy mustard sauce	\$4
+ <b>SAVORY CHEESE PUFFS</b> melted gruyère cheese	\$2
+ <b>PANKO-CRUSTED GOAT CHEESE BITES</b> jalapeño jelly	\$3

### Chilled, Hand-Passed priced per piece, minimum 12 pieces

<b>COLOSSAL SHRIMP COCKTAIL</b> horseradish-cocktail sauce	\$4
<b>SEARED AHI TUNA*</b> spicy mustard sauce	\$3
+ <b>HOUSEMADE BURRATA CROSTINI</b> tomatoes, arugula	\$3
+ <b>CAPRESE KABOBS</b> fresh mozzarella, herb-marinated tomatoes, balsamic glaze	\$3

### Displayed priced per piece, minimum 12 pieces

+ <b>IMPORTED &amp; DOMESTIC CHEESES</b> fresh fruit & nuts	\$4
+ <b>VEGETABLE CRUDITÉS</b> ranch dipping sauce	\$2
+ <b>MUSHROOM &amp; ROASTED RED PEPPER FLATBREAD</b> cilantro oil	\$3
<b>FILET MIGNON FLATBREAD*</b> arugula, gorgonzola and balsamic reduction	\$3

### Displayed priced per order

<b>CHILLED SEAFOOD TOWER*</b> ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments, <i>serves 6 Guests</i>	\$150
<b>HOT SEAFOOD PLATTER*</b> lobster tempura, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops, <i>serves 6 Guests</i>	\$80
<b>ASSORTED HOUSEMADE MINI DESSERTS</b> carrot cake bars, cheesecake bites, chocolate truffles, <i>serves 8-10 Guests</i>	\$75

---

<b>GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES</b> for your Guests to take home	\$6
--	-----

---

\*vegetarian

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Hors d'Oeuvres

Reception packages, minimum of 15 Guests

### Vines Pre-Event Package

*1 hour, hors d'oeuvres reception*

#### **HAND-PASSED**

Fleming's prime meatballs, chicken satay, crispy bacon-wrapped scallops\*, housemade burrata crostini

#### **DISPLAYED**

imported & domestic cheeses served with fresh fruit & nuts, vegetable crudité with ranch dipping sauce, mushroom & roasted red pepper flatbread

**\$25 per Guest**

### Malbec Reception Package

*1.5 hour, hors d'oeuvres reception*

#### **HAND-PASSED**

sweet & spicy filet mignon skewers\*, maple glazed slab-cut bacon bites, prosciutto-wrapped asparagus, mini crab cakes, panko-cruste goat cheese bites

#### **DISPLAYED**

imported & domestic cheeses served with fresh fruit & nuts, vegetable crudité with ranch dipping sauce, filet mignon flatbread\*, seared ahi tuna\* with spicy mustard sauce

**\$35 per Guest**

### Cabernet Franc Reception Package

*2 hour, hors d'oeuvres reception*

#### **HAND-PASSED**

sweet & spicy filet mignon skewers\*, maple glazed slab-cut bacon bites, crispy bacon-wrapped scallops\*, lobster tempura bites, salt & pepper shrimp, mushroom & roasted red pepper flatbread

#### **DISPLAYED & DESSERT**

imported & domestic cheeses served with fresh fruit & nuts, colossal shrimp cocktail, sweet chile calamari, cheesecake bites, carrot cake bars

**\$49 per Guest**

Price does not include tax, gratuity or applicable Private Dining Fees.

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Executive Estate Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

### **Apetizers for the Table**

**CHILLED SEAFOOD TOWER\*** or **HOT SEAFOOD PLATTER**

**TENDERLOIN CARPACCIO\*** caper-creole mustard sauce and red onion

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose three for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

**BLOOMSDALE SPINACH** tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

**Entrées** choose five for your Guests to select from

**PETITE FILET MIGNON & LOBSTER TAIL\***

**BONE-IN FILET MIGNON\***

**PRIME BONE-IN RIBEYE\***

**PRIME NEW YORK STRIP\***

**MISO GLAZED CHILEAN SEA BASS\*** sesame-orange spinach and arugula

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

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

**Entrée Companion** choose one for your Guests to pair with the entrée

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose three for your Guests

**FLEMING'S POTATOES**

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CRISPY BRUSSELS SPROUTS & BACON**

**SAUTÉED MUSHROOMS**

**LOBSTER MASHED POTATOES**

**LOBSTER MACARONI & CHEESE**

**Desserts** choose three for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

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

**WALNUT TURTLE PIE** caramel, walnuts, chocolate, chocolate pie crust

**FRESH BERRIES & CHANTILLY CREAM** seasonal berries, housemade whipped cream

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
*add \$6 per Guest*

---

### **\$119 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Estate Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizers for the Table** choose two for your Guests

**CHILLED SEAFOOD TOWER\*** ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments

**SWEET CHILE CALAMARI** lightly breaded and tossed with sweet chile sauce

**FILET MIGNON FLATBREAD\*** arugula, gorgonzola and balsamic reduction

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing,

**BLOOMSDALE SPINACH** tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

**Entrées** choose four for your Guests to select from

**PRIME NEW YORK STRIP\***

**MAIN FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\***, add \$20 per Guest

**CERTIFIED ANGUS BEEF RIBEYE\***

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples, jicama, creole-mustard glaze

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

**MISO GLAZED CHILEAN SEA BASS\*** sesame-orange spinach and arugula, pickled red onion

**BARBECUE NEW ZEALAND SALMON FILLET\*** beech mushrooms, barbecue glaze

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

**BONE-IN FILET MIGNON\*** or **PRIME BONE-IN RIBEYE\***

**Entrée Companion** choose one for your Guests to pair with the entrée, add \$10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose three for your Guests

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**SAUTÉED MUSHROOMS**

**LOBSTER MACARONI & CHEESE,**

add \$6 per Guest

**CHIPOTLE CHEDDAR MACARONI & CHEESE**

**CRISPY BRUSSELS SPROUTS & BACON**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES,**

add \$6 per Guest

**Desserts** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

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

**WALNUT TURTLE PIE** caramel, walnuts, chocolate, chocolate pie crust

**FRESH BERRIES & CHANTILLY CREAM** seasonal berries, housemade whipped cream

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

---

**\$99 per Guest**

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients





## Select Reserve Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizers for the Table** choose two for your Guests

**COLOSSAL SHRIMP COCKTAIL** horseradish-cocktail sauce

**FILET MIGNON FLATBREAD\*** arugula, gorgonzola and balsamic reduction

**MINI CRAB CAKES** red pepper sauce

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

**Entrées** choose four for your Guests to select from

**MAIN FILET MIGNON\***

**PETITE FILET MIGNON & LOBSTER TAIL\*** add \$20 per Guest

**CERTIFIED ANGUS BEEF RIBEYE\***

**DOUBLE-THICK PORK RIB CHOP\*** julienne of apples, jicama, creole-mustard glaze

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

**BARBECUE NEW ZEALAND SALMON FILLET\*** beech mushrooms, barbecue glaze

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

**BONE-IN FILET MIGNON\*** or **PRIME BONE-IN RIBEYE\***

**Entrée Companion** choose one for your Guests to pair with the entrée, add \$10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose two for your Guests

**YUKON GOLD MASHED POTATOES**

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CRISPY BRUSSELS SPROUTS & BACON**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**LOBSTER MACARONI & CHEESE**, add \$6 per Guest

**Desserts** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

**WALNUT TURTLE PIE** caramel, walnuts, chocolate, chocolate pie crust

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

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

---

### \$90 per Guest

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Reserve Dinner

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizer** choose one for your Guests

**HOUSEMADE BURRATA** charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, 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\***

**PETITE FILET MIGNON & LOBSTER TAIL\*** add \$20 per Guest

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

**SHRIMP AND SEA SCALLOPS\*** seared, creamy goat cheese grits, tomato-butter sauce

**BARBECUE NEW ZEALAND SALMON FILLET\*** beech mushrooms, barbecue glaze

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

**Entrée Companion** choose one for your Guests to pair with the entrée, add \$10

**TRUFFLE-POACHED LOBSTER\*** béarnaise sauce and caviar

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**DIABLO SHRIMP** spicy barbecue butter sauce

**Sides to Share** choose two for your Guests

**YUKON GOLD MASHED POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES**, add \$6 per Guest

**LOBSTER MACARONI & CHEESE**, add \$6 per Guest

**Desserts** choose one for your Guests

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

---

**\$80 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Signature Lunch

**ARTISAN HOUSEMADE BREAD** served with infused spreads

### ***Appetizers for the Table*** choose two for your Guests

**SEARED SEA SCALLOPS\*** crispy bacon-wrapped, orange-tarragon vinaigrette

**SWEET CHILE CALAMARI** lightly breaded, tossed with sweet chile sauce

**FILET MIGNON FLATBREAD\*** arugula, gorgonzola and balsamic reduction

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

### ***Starters*** choose two for your Guests to select from

**CHEF'S SEASONAL SOUP** made fresh daily

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

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

**THE NEW WEDGE** seasoned bacon, tomatoes, crumbled gorgonzola, onions,

danish blue cheese dressing

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

**PETITE FILET MIGNON\***

**PRIME NEW YORK STRIP\***

**MISO GLAZED CHILEAN SEA BASS\*** sesame-orange spinach and arugula, pickled red onion

**BARBECUE NEW ZEALAND SALMON FILLET\*** beech mushrooms, barbecue glaze

**SHRIMP AND SEA SCALLOPS\*** seared, creamy goat cheese grits, tomato-butter sauce

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

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

### ***Entrée Companion*** choose one for your Guests to pair with the entrée, add \$8 per Guest

**DIABLO SHRIMP** spicy barbecue butter sauce

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

### ***Sides to Share*** choose two for your Guests

**YUKON GOLD MASHED POTATOES**

**CRISPY BRUSSELS SPROUTS & BACON**

**SAUTÉED MUSHROOMS**

**LOBSTER MACARONI & CHEESE,**

add \$6 per Guest

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**LOBSTER MASHED POTATOES,**

add \$6 per Guest

### ***Desserts*** choose two for your Guests to select from

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

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

**WALNUT TURTLE PIE** caramel, walnuts, chocolate, chocolate pie crust

**FRESH BERRIES** served with housemade chantilly cream

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home, add \$6 per Guest

---

### **\$55 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Classic Lunch

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Appetizer** choose one for your Guests

**COLOSSAL SHRIMP COCKTAIL** horseradish-cocktail sauce

**SELECTION OF IMPORTED & DOMESTIC CHEESES** fresh fruit & nuts

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

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

**MODERN CAESAR** hearts of romaine, parmesan, fried capers, prosciutto chips, herbed crostini

**Entrées** choose three for your Guests to select from

**PETITE FILET MIGNON\***

**BARBECUE NEW ZEALAND SALMON FILLET\*** beech mushrooms, barbecue glaze

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

**JUMBO LUMP CRAB CAKES** roasted red pepper and lime butter sauce

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

**Entrée Companion** choose one for your Guests to pair with the entrée,

*add \$8 per Guest*

**DIABLO SHRIMP** spicy barbecue butter sauce

**JUMBO LUMP CRABMEAT** oscar style with béarnaise sauce

**Sides to Share** choose two for your Guests

**FLEMING'S POTATOES**

**GRILLED HIGH COUNTRY ASPARAGUS**

**YUKON GOLD MASHED POTATOES**

**SAUTÉED MUSHROOMS**

**LOBSTER MASHED POTATOES** *add \$6 per Guest*

**LOBSTER MACARONI & CHEESE** *add \$6 per Guest*

**Desserts** choose one for your Guests

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**WALNUT TURTLE PIE** caramel, walnuts, chocolate, chocolate pie crust

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,

*add \$6 per Guest*

---

**\$45 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients



## Club Lunch

**ARTISAN HOUSEMADE BREAD** served with infused spreads

**Starters** choose one for your Guests

**CHEF'S SEASONAL SOUP** made fresh daily

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

**Entrées** choose three for your Guests to select from

**THE PRIME BURGER\*** melted wisconsin cheddar cheese, peppered bacon, double-cut shoestring potatoes

**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, herbed crostini

**GRILLED PORTOBELLO MUSHROOM RAVIOLI** asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

## Sides to Share

**YUKON GOLD MASHED POTATOES**

**CREAMED SPINACH**

**LOBSTER MASHED POTATOES**, *add \$6 per Guest*

**LOBSTER MACARONI & CHEESE**, *add \$6 per Guest*

**Desserts** choose one for your Guests

**CARROT CAKE** three-layer cake with cream cheese frosting, dark rum caramel drizzle

**NEW YORK CHEESECAKE** graham cracker crust, blueberry sauce, white chocolate shavings

---

**GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES** for your Guests to take home,  
*add \$6 per Guest*

---

**\$35 per Guest**

**Menu includes coffee, tea and soft drinks;** price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients