

# Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM





# HORS D'OEUVRES



*priced*  
**PER PERSON†**

*minimum 6 people*

*Hand-passed*

**SWEET & SPICY FILET BITES\***  
peppercorn sauce 230 cal | 9

**BOURBON & APRICOT GLAZED MEATBALLS\***  
Fresno chili jam 92 cal | 4

**CRAB CAKE BITES** red pepper & lime butter sauce 200 cal | 6

**COLOSSAL SHRIMP COCKTAIL** horseradish cocktail sauce  
230 cal | 5

**BROWN BUTTER SEARED DIVER SCALLOPS**  
strawberry basil salsa 230 cal | 6

**BLACKENED CHICKEN BITES**  
Fleming's butter pickles, jalapeño aioli 180 cal | 4

**SMOKED CHEDDAR BEIGNETS**  
tarragon aioli 300 cal | 3

*Displayed*

**FLEMING'S PRIME STEAKHOUSE SLIDERS\***  
Wisconsin cheddar cheese, red onion confit, campari tomato,  
black garlic aioli, Fleming's butter pickles 295 cal | 8

**CRISPY CHICKEN BITES**  
miso, lemon, jalapeño aioli 154 cal | 5

**SPICY TUNA WONTON\***  
avocado, seaweed caviar 100 cal | 4

**CHICKPEA EGGPLANT VEGAN CAKES**  
Romesco, arugula, pickled red onions, agave lime vinaigrette  
113 cal | 4



**FLEMING'S PRIME  
STEAKHOUSE SLIDERS**

*priced*  
**PER ORDER†**

**AHI TUNA POKE\***

avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal | 72

**HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ**  
cauliflower florets, cucumbers, carrots, campari tomatoes &  
lavash crackers 1060 cal | 24

**CHARCUTERIE & CHEESES**  
selection of meats & cheeses with traditional  
accompaniments 3680 cal | 40

**SWEET CHILI CALAMARI**  
lightly breaded, tossed with sweet chili sauce 920 cal | 22

**CHILLED SHELLFISH TOWER\*** 1870 cal | 155

**FRESH OYSTERS\***

HALF 180 cal | 25

DOZEN 340 cal | 49

*Dessert*

**DESSERT PLATTER**

featuring carrot cake, chocolate dipped strawberries, orange  
chocolate truffles 1970 cal | 30



**SWEET CHILI  
CALAMARI**

*Gift Box of*  
**HOUSEMADE  
TRUFFLES**



for your Guests to  
take home 300 cal (+7)

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

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

\* 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

\*\* Item contains or may contain nuts.

# HORS D'OEUVRES PACKAGES

## Delightful SELECTION

### Displayed

**AHI TUNA POKE\*** avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal

### CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 3680 cal

### CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli 1850 cal

### Hand-Passed

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 92 cal

### CRAB CAKE BITES

red pepper & lime butter sauce 154 cal

### CHICKPEA EGGPLANT VEGAN CAKES

Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal

### SMOKED CHEDDAR BEIGNETS

tarragon aioli 300 cal

### Dessert

### DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries, orange chocolate truffles 1970 cal

**\$35 PER PERSON†**



CRAB CAKE  
BITES

## Curated COLLECTION



### Displayed

### CHILLED SHELLFISH TOWER\* 1870 cal

**HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ**  
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal

**SPICY TUNA WONTON\*** avocado, seaweed caviar 100 cal

### CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli 1850 cal

### Hand-Passed

**SWEET & SPICY FILET BITES\*** peppercorn sauce 230 cal

**SMOKED CHEDDAR BEIGNETS** tarragon aioli 300 cal

### Dessert

### DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries, orange chocolate truffles 1970 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home 300 cal (+7)

**\$65 PER PERSON†**

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

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# Epicurious DINNER



CHEF'S BREAD COURSE  
*seasonal spreads* 600 cal

## APPETIZERS

*served upon arrival*

**CHILLED SHELLFISH TOWER\*** north atlantic lobster tails, colossal shrimp, lobster claws, alaskan golden king crab legs, fresh oysters served with mignonette, cocktail sauce, creamy mustard, and a brandy mustard cream sauce 1870 cal

**CHARCUTERIE & CHEESES\*** selection of meats & cheeses with traditional accompaniments 3680 cal

## STARTER

*choice of*

**FLEMING'S SALAD\*\***

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

**CHOPPED WEDGE SALAD** bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

## ENTRÉE

*choice of*

**MAIN FILET MIGNON\*** 11oz 590 cal

**USDA PRIME NEW YORK STRIP\*** 16oz 1000 cal

**CARROT GINGER HALIBUT** leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 690 cal

**DOUBLE BREAST OF CHICKEN** all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

**ROASTED PORTOBELLO & CAULIFLOWER STEAK** crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal

USDA PRIME NEW YORK STRIP



## OVER THE TOP

**TRUFFLE-POACHED LOBSTER\***

béarnaise sauce & caviar 460 cal

## SIDES

**FLEMING'S POTATOES**

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

**ROASTED ASPARAGUS**

herb butter 150 cal

**NORTH ATLANTIC LOBSTER MAC & CHEESE**

tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1310 cal



NORTH ATLANTIC  
LOBSTER MAC & CHEESE

## DESSERT

*choice of*

**CARROT CAKE**

three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

**CHOCOLATE GOOEY BROWNIE**

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home 300 cal (+7)

**\$126 PER PERSON†**

*Includes coffee, tea, and soft drinks;*

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# Grand DINNER



## CHEF'S BREAD COURSE *seasonal spreads* 600 cal

### APPETIZERS

*served upon arrival*

#### BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

#### SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal

### STARTER

*choice of*

#### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

#### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

### ENTRÉE

*choice of*

#### MAIN FILET MIGNON\* 11oz 490 cal

CARROT GINGER HALIBUT leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 690 cal

DOUBLE-THICK PORK RIB CHOP\* julienne of apples, jicama, creole-mustard glaze 720 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

#### ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal



CARROT GINGER  
HALIBUT

### SIDES

#### FLEMING'S POTATOES

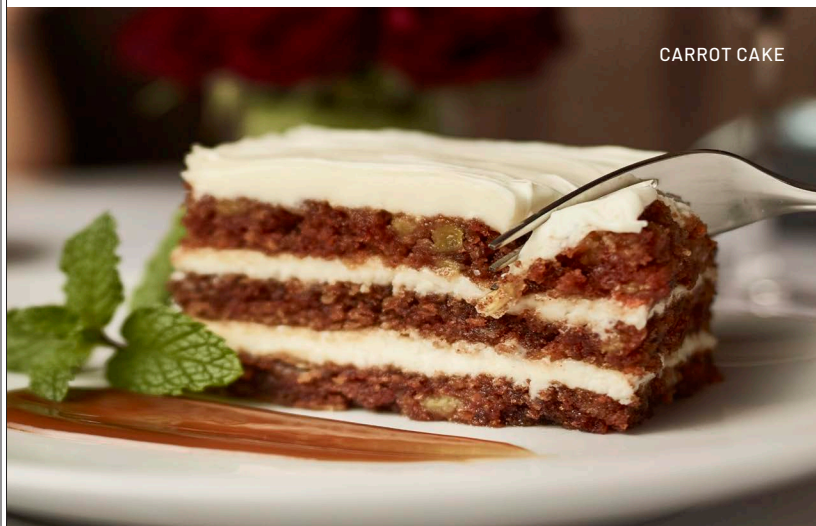
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

#### ROASTED ASPARAGUS

herb butter 150 cal

#### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal



CARROT CAKE

### DESSERT

*choose one for your Guests*

#### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

#### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home 300 cal (+7)

## \$105 PER PERSON†

*Includes coffee, tea, and soft drinks;*

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# Decadent DINNER



## CHEF'S BREAD COURSE *seasonal spreads* 600 cal

### APPETIZER

*served upon arrival*

#### BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

### STARTER

#### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

### ENTRÉE

*choice of*

PETITE FILET MIGNON\* 8oz 410 cal

#### BARBECUE SALMON FILLET\*

mushrooms, barbecue glaze 810 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

#### ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal



DOUBLE BREAST  
OF CHICKEN

### SIDES

#### MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

#### ROASTED ASPARAGUS

herb butter 150 cal



NEW YORK CHEESECAKE WITH  
SEASONAL FRUIT GARNISH

### DESSERT

*choose one for your Guests*

#### NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1100 cal

#### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

*Gift Box of*  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home 300 cal (+7)

**\$93 PER PERSON†**

*Includes coffee, tea, and soft drinks;*

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# Legendary LUNCH



## CHEF'S BREAD COURSE *seasonal spreads* 600 cal

### STARTER

*choice of*

#### FRUIT PLATE

strawberries, blueberries and pineapple 30 cal

**CHOPPED WEDGE SALAD** bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

### ENTRÉE

*choice of*

**CAESAR SALAD\*** romaine, parmesan, fried capers, crispy prosciutto with choice of **Filet Mignon** 590 cal or **Salmon Fillet** 590 cal

**PETITE FILET MIGNON\*** 8oz 410 cal

**BARBECUE SALMON FILLET\*** mushrooms, barbecue glaze 810 cal

**DOUBLE BREAST OF CHICKEN** all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

**ROASTED VEGETABLE CAVATAPPI** roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 755 cal

FILET MIGNON



### SIDES

#### MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

#### ROASTED ASPARAGUS

herb butter 150 cal

CHOCOLATE GOOEY BROWNIE



### DESSERT

*choose one for your Guests to enjoy or take home*

#### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

#### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

*Gift Box of*  
**HOUSEMADE TRUFFLES**



for your Guests to  
take home 300 cal (+7)

### NON-ALCOHOLIC BEVERAGES

#### TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend 110 cal | 8

#### BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal | 8

### \$58 PER PERSON†

*Includes coffee, tea, and soft drinks;*

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# Refined LUNCH



## CHEF'S BREAD COURSE *seasonal spreads* 600 cal

### STARTER

#### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

#### FRUIT PLATE

strawberries, blueberries and pineapple 30 cal

### ENTRÉE

*choice of*

#### CAESAR SALAD\*

romaine, parmesan, fried capers, crispy prosciutto with choice of **Filet Mignon** 590 cal or **Salmon Fillet** 590 cal

#### FILET MIGNON\* 6oz 270 cal

#### SINGLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal

#### ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 755 cal



### SIDES

#### MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

#### ROASTED ASPARAGUS

herb butter 150 cal



ROASTED  
ASPARAGUS

### DESSERT

*choose one for your Guests to enjoy or take home*

#### NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1180 cal

#### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

*Gift Box of*  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home 300 cal (+7)

### NON-ALCOHOLIC BEVERAGES

#### TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend 110 cal | 8

#### BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal | 8

### \$48 PER PERSON†

*Includes coffee, tea, and soft drinks;*

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# TAKE YOUR EVENT TO *the next level*



## Décor Packages

Create a memorable dining experience with our **Décor Packages** that can include table linens, centerpieces and floral arrangements reflecting your personal style.



## Parting Gifts For Your Guests

Surprise your Guests with a parting gift to remember the evening. From a gift box of **four housemade chocolate truffles** to **gift cards** thanking your Guests for attending.



# CATERING NOW AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.\*

