

# Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



# HORS D'OEUVRES



*priced*  
**PER PERSON†**

*minimum 6 people*

**SWEET & SPICY FILET BITES\***  
peppercorn sauce  
1480 cal | 9

**BOURBON & APRICOT GLAZED MEATBALLS\***  
Fresno chili jam  
1100 cal | 4

**FLEMING'S PRIME STEAKHOUSE SLIDERS\***  
Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles  
2530 cal | 8

**CRAB CAKE BITES**  
red pepper & lime butter sauce  
2740 cal | 6

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

**SPICY YELLOWFIN TUNA TARTARE\***  
crispy rice, spicy mayo, sliced jalapeño  
1790 cal | 10

**CRISPY CHICKEN SLIDERS**  
Fresno chili aioli, pickled carrots and red onion, Fleming's Butter Pickles  
3880 cal | 7

**GOAT CHEESE BITES**  
lavender honey, freshly cracked black pepper  
3170 cal | 5

**BEET HUMMUS CUPS**  
freshly chopped olives & carrot relish  
420 cal | 3

*priced*  
**PER ORDER†**

**AHI TUNA POKE\***  
tuna, avocado, crispy wonton chips, soy ginger 1090 cal | 72

**HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ**  
cucumbers, carrots, campari tomatoes & lavash crackers 2430 cal | 24

**CHARCUTERIE & CHEESES**  
selection of meats & cheeses with traditional accompaniments  
4040 cal | 40

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

**CHILLED SHELLFISH TOWER\***  
north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal | 165

enhance your tower with our Poke Trio 810 cal | 44  
or Osetra Amber Caviar 70 cal | 79

**FRESH OYSTERS\***  
freshly chucked and served with house-made mignonette, *limited availability*  
HALF 180 cal | 25 DOZEN 340 cal | 49

**CAVIAR SERVICE\***  
harvested by Caviar Star  
warm blinis, house-made crème fraîche, chive, egg, red onion  
Osetra Amber 1 oz 480 cal | 115

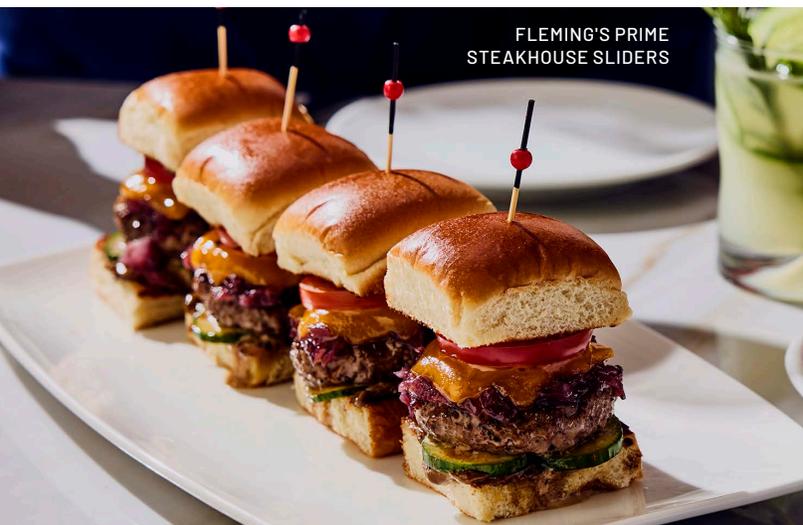
*Dessert*

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

*\* Gift Box of  
HOUSEMADE  
TRUFFLES*



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



FLEMING'S PRIME  
STEAKHOUSE SLIDERS



SWEET CHILI  
CALAMARI

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# HORS D'OEUVRES PACKAGES

## Delightful SELECTION

## Curated COLLECTION

CRAB CAKE  
BITES



### AHI TUNA POKE\*

tuna, avocado, crispy wonton chips, soy ginger 1090 cal

### CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 4040 cal

### CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 3880 cal

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 1100 cal

### CRAB CAKE BITES

red pepper & lime butter sauce 2740 cal

### BEET HUMMUS CUPS

freshly chopped olive & carrot relish 420 cal

### GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 3170 cal

### Dessert

### DESSERT PLATTER

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

**\$41 PER PERSON†**

CHILLED  
SHELLFISH  
TOWER



### CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

enhance your tower with our Poke Trio 810 cal or Osetra Amber Caviar 70 cal

### HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cucumbers, carrots, campari tomatoes & lavash crackers 2430 cal

### FLEMING'S PRIME STEAKHOUSE SLIDERS\*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 2530 cal

### SPICY YELLOWFIN TUNA TARTARE\*

crispy rice, spicy mayo, sliced jalapeño 1790 cal

### SWEET & SPICY FILET BITES\*

peppercorn sauce 1480 cal

### GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 3170 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)

**\$78 PER PERSON†**

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# Elegant DINNER



CHEF'S BREAD COURSE  
*seasonal spreads*

## RECEPTION

*served upon arrival*

### CRAB CAKE BITES

red pepper & lime butter sauce 330 cal

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 180 cal

## APPETIZER

### CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

enhance your tower with our Poke Trio 810 cal  
or Osetra Amber Caviar 70 cal

## STARTER

*choice of*

### CHOPPED SEAFOOD LOUIE

shrimp and jumbo lump crab tossed in creamy mustard, pickled onions, lemon balsamic vinaigrette, old bay seasoning 270 cal

### CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

## ENTRÉE

*choice of*

### MAIN FILET MIGNON\*

11 oz, signature blend of kosher salt & fresh cracked pepper 590 cal

### AUSTRALIAN WAGYU STRIP\*

14 oz, Australian Carrara | MS 8-9  
served with black garlic miso glaze and grated horseradish 1310 cal

### STEAMED GINGER SEA BASS

ginger-soy sesame broth, carrot-leek-scallion sauté, fresno chili, cilantro 360 cal

### DOUBLE BREAST OF CHICKEN

natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

## SIDES TO SHARE

### FLEMING'S POTATOES

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

### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

### ROASTED ASPARAGUS

herb butter 150 cal

## DESSERT

*choice of*

### CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 1050 cal

### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

*Gift Box of*  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home (+7)



**\$178 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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# Luxurious DINNER



## CHEF'S BREAD COURSE *seasonal spreads*

### RECEPTION

*served upon arrival*

**COLOSSAL SHRIMP COCKTAIL**  
horseradish cocktail sauce 300 cal

**GOAT CHEESE BITES**  
lavender honey, freshly cracked black pepper 530 cal

### APPETIZER

**BURRATA WITH PROSCIUTTO\***  
charred campari tomato, prosciutto, wild arugula, toasted garlic  
crostini 650 cal

### STARTER

*choice of*

**CAESAR SALAD**  
romaine, parmesan, fried capers, crispy prosciutto 380 cal

**CHOPPED WEDGE SALAD**  
bacon, campari tomato, red onion, danish blue cheese, balsamic  
glaze 560 cal

### ENTRÉE

*choice of*

**MAIN FILET MIGNON\* &  
CRAB-STUFFED SHRIMP SCAMPI**  
11 oz, three shrimp stuffed with savory crab filling, sautéed  
roasted campari tomatoes & white wine herb butter 1190 cal

**PRIME NEW YORK STRIP\***  
16 oz, signature blend of kosher salt & fresh cracked pepper  
1000 cal

**SEARED YELLOWFIN TUNA\***  
pepper crusted, carrot-ginger puree, arugula, pickled onion,  
campari tomato 600 cal

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

**MUSHROOM & TOMATO RAGOUT PASTA**  
burrata, campari tomato, torn basil 1060 cal

### SIDES TO SHARE

**ROASTED ASPARAGUS**  
herb butter 150 cal

**CHIPOTLE CHEDDAR MAC & CHEESE**  
cavatappi, smoked cheddar, chipotle panko breadcrumbs  
1260 cal

### DESSERT

*choice of*

**CARROT CAKE**  
three-layer cake with cream cheese frosting, drizzle of caramel  
1230 cal

**CHOCOLATE GOOEY BROWNIE**  
honeycomb brittle, chocolate sauce & caramel 760 cal

*Gift Box of*  
**HOUSEMADE  
TRUFFLES**



for your Guests to  
take home (+7)



**\$153 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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# Epicurious

## DINNER 26 or more Guests



CHEF'S BREAD COURSE  
*seasonal spreads* 600 cal

### APPETIZERS

*served upon arrival*

#### CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

enhance your tower with our Poke Trio 810 cal  
or Osetra Amber Caviar 70 cal

#### GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 530 cal

### STARTER

*choice of*

#### BURRATA WITH PROSCIUTTO

charred campari tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal

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

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

### ENTRÉE

*choice of*

MAIN FILET MIGNON\* WITH BLACK TRUFFLE BUTTER  
11 oz 740 cal

#### PRIME NEW YORK STRIP\*

16 oz, signature blend of kosher salt & fresh cracked pepper  
1000 cal

#### BARBECUE ORA KING SALMON FILLET\*

mushrooms, barbecue glaze 520 cal

#### DOUBLE BREAST OF CHICKEN

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

#### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

### SIDES

#### FLEMING'S POTATOES

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

#### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs  
1260 cal

#### THAI GREEN BEANS

gochugaru flakes, red onion, thai sesame oil 430 cal

### DESSERT

*choice of*

#### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel  
1230 cal

#### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

*Gift Box of*  
HOUSEMADE  
TRUFFLES



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

PRIME NEW YORK STRIP



**\$138 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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# Magnificent DINNER

25 or less Guests

F

CHEF'S BREAD COURSE  
*seasonal spreads* 600 cal

## APPETIZERS

*served upon arrival*

### CHILLED SHELLFISH TOWER\*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

enhance your tower with our Poke Trio 810 cal  
or Osetra Amber Caviar 70 cal

### GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 530 cal

## STARTER

*choice of*

### FLEMING'S SALAD\*\*

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

### YELLOWTAIL CRUDO\*

ponzu sauce, gochugaru flakes, carrot-cucumber slaw 160 cal

## ENTRÉE

*choice of*

### MAIN FILET MIGNON\* WITH BLACK TRUFFLE BUTTER

11 oz 740 cal

### PRIME BONE-IN RIBEYE\*

20 oz, signature blend of kosher salt & fresh cracked pepper 1470 cal

### PRIME NEW YORK STRIP\* & COLOSSAL DIABLO SHRIMP\*

16 oz, topped with three shrimp baked with a spicy barbecue butter 1520 cal

### SEARED YELLOWFIN TUNA\*

pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 600 cal

### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

## SIDES

### FLEMING'S POTATOES

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

### GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 450 cal

### THAI GREEN BEANS

gochugaru flakes, red onion, thai sesame oil 430 cal

## DESSERT

*choice of*

### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



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

SEARED  
YELLOWFIN  
TUNA



**\$138 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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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 650 cal

### SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal

## STARTER

*choice of*

### FLEMING'S SALAD\*\*

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

## ENTRÉE

*choice of*

### PETITE FILET MIGNON\*

8 oz, signature blend of kosher salt & fresh cracked pepper 440 cal

### STEAMED GINGER SEA BASS

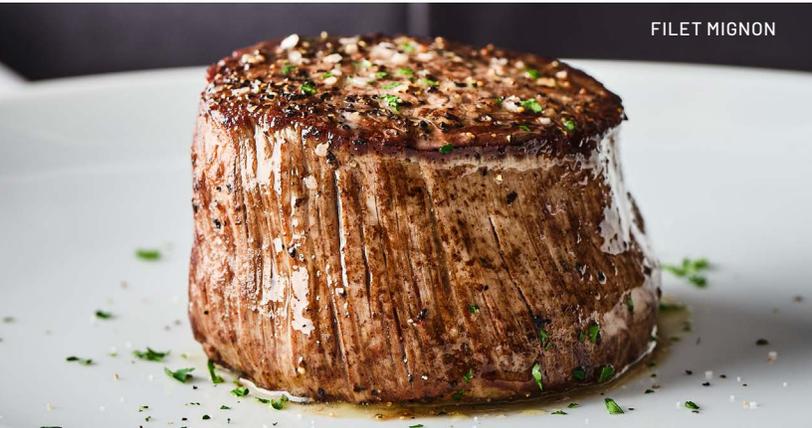
ginger-soy sesame broth, carrot-leek-scallion sauté, fresno chili, cilantro 360 cal

### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal



## SIDES

### MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

### ROASTED ASPARAGUS

herb butter 150 cal

### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal



## DESSERT

*choose one for your Guests*

### CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 1050 cal

### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



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

**\$108 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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# Renowned LUNCH

F

CHEF'S BREAD COURSE  
*seasonal spreads*

## RECEPTION

*served upon arrival*

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ  
cucumbers, carrots, campari tomatoes & lavash crackers 340 cal

SWEET & SPICY FILET BITES\*  
peppercorn sauce 120 cal

## STARTER

*choice of*

CAESAR SALAD  
romaine, parmesan, fried capers, crispy prosciutto 310 cal

YELLOWTAIL CRUDO\*  
ponzu sauce, gochugaru flakes, carrot-cucumber slaw 160 cal

## ENTRÉE

*choice of*

PETITE FILET MIGNON\* & COLOSSAL DIABLO SHRIMP  
8 oz, spicy barbecue butter sauce 1070 cal

SEARED YELLOWFIN TUNA\*  
pepper crusted, carrot-ginger puree, arugula, pickled onion,  
campari tomato 600 cal

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

MUSHROOM & TOMATO RAGOUT PASTA  
burrata, campari tomato, torn basil 1060 cal

## SIDES TO SHARE

CHIPOTLE CHEDDAR MAC & CHEESE  
cavatappi, smoked cheddar, chipotle panko breadcrumbs  
1260 cal

MASHED POTATOES  
butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS  
herb butter 150 cal

## DESSERT

*choice of*

NEW YORK CHEESECAKE  
classic preparation with seasonal fruit garnish 1110 cal

CHOCOLATE GOOEY BROWNIE  
honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



for your Guests to  
take home (+7)

## NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

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

BLACKBERRY LAVENDERADE

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



**\$71 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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# Legendary LUNCH



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

### STARTER

*choice of*

#### MUSHROOM BRIE SOUP

garnished with button mushroom chips, truffle oil 250 cal

#### CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

### ENTRÉE

*choice of*

#### GRILLED CHICKEN CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 560 cal

#### CABERNET FILET\*

6 oz hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach, campari tomato 570 cal

#### SEARED ORA KING SALMON\*

barbecue glaze, garlic sesame fried rice, shaved brussels sprout, fresh coriander 530 cal

#### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal



CABERNET FILET

### DESSERT

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

#### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

#### CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

*Gift Box of*  
**HOUSEMADE TRUFFLES**



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



CHOCOLATE GOOEY BROWNIE

### ADD ON 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

### \$61 PER PERSON†

*Includes coffee, tea, and soft drinks (0-190 cal).*

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# Refined LUNCH



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

### STARTER

*choice of*

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

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal

#### MUSHROOM BRIE SOUP

garnished with button mushroom chips, truffle oil 250 cal

### ENTRÉE

*choice of*

#### GRILLED CHICKEN CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 560 cal

#### STEAK FRITES\*

6 oz Prime New York Strip, chimichurri, golden potato pavé, tarragon aioli 1300 cal

#### YELLOWFIN TUNA POKE BOWL\*

tamanishiki rice, avocado, carrots, cucumber, pickled red onion, spicy aioli, crispy rice pearls 890 cal

#### MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal



FLEMING'S SALAD

*Gift Box of*  
HOUSEMADE  
TRUFFLES



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

### ADD ON DESSERT TO GO

WARM COOKIE & LATTE  
520-570 cal | 6

### ADD ON 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



STEAK FRITES

**\$48 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

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