



CHARDONNAY

APPETIZER

SELECTION OF ARTISANAL CHEESES WITH FRESH FRUIT

ARTISAN BREAD WITH INFUSED SPREADS

STARTERS *choose one*

THE NEW WEDGE grape tomatoes, crispy onions, caramelized bacon and 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*

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

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

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

DESSERT *choose one for your Guests*

CARROT CAKE three-layer cake with cream cheese frosting, topped with a drizzle of dark rum caramel

CHEESECAKE graham cracker crust, served with blueberry sauce and 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.