



RIESLING LUNCHEON

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 three for your Guests to select from

PETITE FILET MIGNON our leanest, most tender beef

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

BARBECUE SCOTTISH SALMON slow-roasted mushroom salad, barbecue glaze

CHICKEN CAESAR SALAD hearts of romaine, kalamata olives, parmesan-herbed crostini

JUMBO LUMP CRAB CAKES roasted red pepper and 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

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

PETITS FOURS small pastries and truffles served as a dessert or as a boxed gift to enjoy at home

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.