

F 3-Course Lunch Catering Menu

\$25 per Guest

all entrées include choice of starter & choice of dessert

Starter

your choice of

FLEMING'S SALAD

walnuts, tomatoes, dried cranberries, red onion,
lemon balsamic vinaigrette 320 cal

CAESAR SALAD

hearts of romaine, parmesan, fried capers,
crispy prosciutto 280 cal

Entrée

served with a side of french fries and ketchup

PRIME BURGER*

prime beef, Wisconsin cheddar cheese, peppered bacon 1040 cal

CALIFORNIA BURGER*

prime beef, tomato, arugula, bacon, avocado, cheddar cheese,
smoked jalapeño aioli 1510 cal

MUSHROOM-FARRO BURGER

housemade mushroom, chickpea and farro veggie patty, goat cheese,
arugula, tomatoes, fried onion rings 650 cal

FILET MIGNON SANDWICH*

sliced filet mignon, caramelized onions & mushrooms,
creamy horseradish sauce 780 cal

Dessert

your choice of

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus 1100 cal

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 780 cal

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

Before placing your order, please inform us if anyone in your party has a food allergy

* 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