Catering MENU
ENJOY FLEMING'S AT THE LOCATION OF YOUR CHOICE
APPETIZERS, SALADS & BOWLS

Serves 6 Guests

APPETIZERS

SWEET & SPICY FILET BITES*
peppercorn sauce 1400 cal | 48

BOURBON & APRICOT GLAZED MEATBALLS
Fresno chili jam 1100 cal | 38

CRAB CAKE BITES
goat cheese & lime butter sauce 2010 cal | 50

COLOLASSAL SHRIMP COCKTAIL
horseradish cocktail sauce 850 cal | 50

CRISPY CHICKEN BITES
miso, lemon, jalapeño aioli 1980 cal | 45

BLACKENED CHICKEN BITES
Fleming’s butter pickles, jalapeño aioli 1040 cal | 40

FLEMING’S PRIME STEAKHOUSE SLIDERS*
Wisconsin cheddar cheese, red onion confit, campari
tomato, black garlic aioli, Fleming’s butter pickles
2630 cal | 45

FILET WELLINGTON BITES
crispy puff pastry, mushroom duxelles, parmesan,
raspberry sauce 3560 cal | 50

CHICKPEA EGGPLANT VEGAN CAKES
Romesco, arugula, pickled red onions, agave lime
vinaigrette 1350 cal | 24

ROASTED NEW POTATOES
parmesan truffle glacage, chives, garlic 270 cal | 18

WHIPPED BURRATA CROSTINI**
garlic toast, campari tomato, mint pesto 1050 cal | 24

SALADS & BOWLS
cold

FLEMING'S SALAD**
walnuts, tomatoes, dried cranberries, red onion, lemon
balsamic vinaigrette 1820 cal | 40

CHOPPED WEDGE SALAD
bacon, campari tomatoes, red onion, danish blue
cheese crumbles, blue cheese dressing, balsamic glaze
2180 cal | 40

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto
1720 cal | 40

CHEF’S SEASONAL SALAD | 50

hot

FARRO POWER BOWL
mushroom medley, roasted campari tomatoes, carrots,
sautéed spinach, pickled red onions, avocado
670 cal | 80

ROASTED VEGETABLE CAVATAPPI
roasted red bell pepper, yellow squash, zucchini, red
onion & maitake mushrooms, sautéed spinach, herb
olive oil, pea shoot tendrils 4560 cal | 80

CUSTOMIZE YOUR SALAD OR BOWL

FILET MIGNON*
24 OZ 1090 cal | +70

CHICKEN BREAST
30 OZ 1640 cal | +30

SEARED SALMON*
24 OZ 1970 cal | +60

CHICKPEA EGGPLANT VEGAN CAKES
24 CT 2140 cal | +40

SEARED COLOSSAL SHRIMP
18 CT 910 cal | +50

BEFORE PLACING YOUR ORDER, PLEASE LET US KNOW IF ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*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.

Excludes tax and gratuity. Fleming’s abides by all state and local liquor laws.
SNACKS, DRINKS & DESSERTS

Serves 6 Guests

SNACKS

CARAMELIZED ONION DIP & CHIPS
served with housemade potato chips 2750 cal | 20

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
served with cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1640 cal | 35

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

DRINKS

Ask about our local wine offerings available for pick up

ACQUA PANNA 0 cal | 8
SAN PELLEGRINO 0 cal | 8

DESSERTS

CHOCOLATE CHUNK COOKIES
freshly-baked & individually wrapped 2250 cal | 15

CHOCOLATE COVERED STRAWBERRIES
hand-dipped in dark chocolate 1020 cal | 25

FRESH FRUIT & CHANTILLY CREAM**
mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 2120 cal | 55

CARROT CAKE
three-layer cake with cream cheese frosting, drizzle of caramel 7690 cal | 45

ORANGE OLIVE OIL CAKE
orange segments with housemade citrus chantilly cream, curd & fresh mint 3480 cal | 60

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SANDWICH

Platters
Serves 6 Guests

THE PRIME BURGER*
our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes 5840 cal | 90

CALIFORNIA BURGER*
our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 6560 cal | 96

FILET MIGNON SANDWICH*
thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 8230 cal | 156

BLACKENED CHICKEN SANDWICH
arugula, burrata, caramelized onions & remoulade served on a toasted bun 4430 cal | 84

CRISPY CHICKPEA & EGGPLANT BURGER
housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 4400 cal | 78

INDIVIDUAL Lunch Boxes
Each lunch box includes choice of housemade potato chips or fresh fruit and a chocolate chunk cookie.

PRIME BURGER*
our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes 1430 cal | 19

CALIFORNIA BURGER*
our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1550 cal | 20

FILET MIGNON SANDWICH*
thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1830 cal | 30

BLACKENED CHICKEN SANDWICH
arugula, burrata, caramelized onions & remoulade served on a toasted bun 1190 cal | 18

CRISPY CHICKPEA & EGGPLANT BURGER
housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1190 cal | 17

FLEMING’S SALAD**
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 790 cal | 10

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto 710 cal | 12

CHEF’S SEASONAL SALAD | 12

CUSTOMIZE YOUR SALAD LUNCH BOX

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<tr>
<td>FILET MIGNON*</td>
<td>CHICKEN BREAST</td>
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<td>4 OZ 200 cal</td>
<td>5 OZ 275 cal</td>
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<tr>
<td>SEARED SALMON*</td>
<td>CHICKPEA EGGPLANT VEGAN CAKES</td>
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<td>4 OZ 330 cal</td>
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<td>COLOSSAL SHRIMP</td>
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<td>3 CT 150 cal</td>
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ENTRÉES

8 OZ PETITE FILET MIGNON* 2310 cal | 270
11 OZ MAIN FILET MIGNON* 2950 cal | 330
PETITE FILET MIGNON & CRAB-STUFFED SHRIMP SCAMPI*
three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 5940 cal | 1420
ROASTED BEEF TENDERLOIN*
our leanest, most tender cut of beef, sliced, served with demi glace and horseradish cream sauce 6360 cal | 300
DOUBLE-THICK PORK RIB CHOP
julienne of apples, jicama, creole-mustard glaze 4910 cal | 230
BARBECUE SALMON FILLET*
mushrooms, barbecue glaze 4830 cal | 260
MISO GLAZED CHILEAN SEA BASS*
sautéed with sesame-orange spinach & arugula, pickled red onion 5160 cal | 270
CARROT GINGER HALIBUT
leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 4780 cal | 260
SEARED SCALLOP SCAMPI*
miso ginger butter, shiitake, scallions 3880 cal | 270
NEW ORLEANS BARBECUE SHRIMP & GRITS
colossal sauteed shrimp over smoked cheddar grits in a spicy Worcestershire sauce 8660 cal | 250
DOUBLE BREAST OF CHICKEN
all-natural, roasted, white wine, mushroom, leek & thyme sauce 3500 cal | 205
ROASTED PORTOBELLO & CAULIFLOWER STEAK
farro, asparagus and pickled onions with mushroom demi-glace 1060 cal | 170

SIDES

FLEMING’S POTATOES
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 4100 cal | 35
MASHED POTATOES
butter, kosher salt, cracked black pepper 2150 cal | 30
ROASTED ASPARAGUS
herb butter 930 cal | 35
CHIPOTLE CHEDDAR MAC & CHEESE
cavatappi, smoked cheddar, chipotle panko breadcrumbs 4860 cal | 30
FRESH SEASONAL VEGETABLE
CREAMED SPINACH
blended with parmesan, cream, spices 2580 cal | 30
SAUTÉED MUSHROOMS
button, shiitake & portobello mushrooms, fresh garlic 2210 cal | 35
NORTH ATLANTIC LOBSTER MASHED POTATOES
tender lobster, butter, kosher salt, cracked black pepper 3290 cal | 85
NORTH ATLANTIC LOBSTER MAC & CHEESE
tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 6400 cal | 85
SAUTÉED BROCCOLI 720 cal | 30
CRACKED POTATOES
rosemary herb butter served with tarragon aioli 3670 cal | 30

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HOW TO PLACE AN ORDER

You can place an order online at FlemingsSteakhouse.com/Catering or call us directly at (813) 830-4330.

There is a $100 Minimum for all orders. Place all orders 24 hours in advance of the pick up or delivery time. If you need it faster, please call our Events & Catering team directly to see if we can accommodate. Disposable Chafing Dish Kits are available for an additional charge. For long events, we recommend a chafing dish as it will keep your order warm for an hour or more.

CURBSIDE PICKUP & DELIVERY

Pickup orders available from 10:30AM - 8PM
Delivery orders available from 11AM - 8PM

There is a $30 Delivery Fee for all orders.

CANCELLATIONS & MODIFICATIONS

Order cancellations and modifications must be made up to 24 hours prior to pickup or delivery time.

QUESTIONS? CALL US AT 813-830-4330

PLACE A CATERING ORDER