Events

Menu

Delight your guests in our private dining room
HORS D’OEUVRES

min 6 people

Hand-passed

SWEET & SPICY FILET BITES*
peppercorn sauce 230 cal | 7

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 92 cal | 4

FILET WELLINGTON BITES*
Crispy puff pastry, mushroom duxelle, parmesan, raspberry sauce 297 cal | 7

CRAB CAKE BITES red pepper & lime butter sauce 200 cal | 5

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 230 cal | 5

BROWN BUTTER SEARED DIVER SCALLOPS strawberry basil salsa 230 cal | 6

BLACKENED CHICKEN BITES
Fleming’s butter pickles, jalapeño aioli 180 cal | 4

SMOKED CHEDDAR BEIGNETS
tarragon aioli 300 cal | 3

WHIPPED BURRATA CROSTINI
garlic toast, campari tomato, mint pesto 180 cal | 4

Displayed

FLEMING’S PRIME STEAKHOUSE SLIDERS*
Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming’s butter pickles 295 cal | 7

CRISPY CHICKEN BITES
miso, lemon, hot pepper aioli 154 cal | 5

SPICY TUNA WONTON*
avocado, seaweed caviar 100 cal | 4

CHICKPEA EGGPLANT VEGAN CAKES
Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal | 4

Gift Box of HOUSEMADE TRUFFLES
for your Guests to take home 300 cal (+7)

†Price does not include tax, gratuity or applicable Private Dining Fees.

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

* 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.
HORS D’OEUVRES PACKAGES

Delightful SELECTION

Displayed

AHÍ TUNA POKE* avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal
CHARCUTERIE & CHEESES
selection of meats & cheeses with traditional accompaniments 3680 cal
CRISPY CHICKEN BITES
miso, lemon, hot pepper aioli 1850 cal

Hand-Passed

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 92 cal
CRAB CAKE BITES
red pepper & lime butter sauce 154 cal
CHICKPEA EGGPLANT VEGAN CAKES
Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal
ROASTED NEW POTATOES
parmesan truffle glaçage, chives, crispy garlic 50 cal

$35 PER PERSON†

Curated COLLECTION

Displayed

CHILLED SHELLFISH TOWER* 1870 cal
HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal
SPICY TUNA WONTON* avocado, seaweed caviar 100 cal
FILET WELLINGTON BITES* Crispy puff pastry, mushroom duxelle, parmesan, melba sauce 297 cal

Hand-Passed

SWEET & SPICY FILET BITES* peppercorn sauce 230 cal
SMOKED CHEDDAR BEIGNETS tarragon aioli 300 cal
WHIPPED BURRATA CROSTINI
garlic toast, campari tomato, mint pesto 180 cal

Desserts

BUTTERSCOTCH BUDINO
cinnamon crumble, chantilly cream, salted caramel 750 cal

Gift Box of HOUSEMADE TRUFFLES
for your Guests to take home 300 cal (7)

$65 PER PERSON†

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## APPETIZERS

**served upon arrival**

- **CHILLED SHELLFISH TOWER**
  - North Atlantic lobster tails, colossal shrimp, lobster claws, Alaskan golden king crab legs, fresh oysters served with mignonette, cocktail sauce, creamy mustard, and a brandy mustard cream sauce
  - 1870 cal

- **CHARCUTERIE & CHEESES**
  - Selection of meats & cheeses with traditional accompaniments
  - 3680 cal

## STARTER

**choice of**

- **CHEF’S SEASONAL SALAD**
  - 600 cal

- **CHOPPED WEDGE SALAD**
  - Bacon, campani tomatoes, red onion, Danish blue cheese crumbles, blue cheese dressing, balsamic glaze
  - 540 cal

- **TOMATO BASIL SOUP**
  - Whipped burrata cream, basil oil & crostini
  - 150 cal

## ENTRÉE

**choice of**

- **PETITE FILET MIGNON & LOBSTER TAIL SCAMPI**
  - 8 oz, sautéed roasted campani tomatoes, white wine herb butter
  - 785 cal

- **USDA PRIME BONE-IN RIBEYE WITH CRISPY MAITAKE MUSHROOM**
  - 20 oz, tarragon aioli
  - 1710 cal

- **USDA PRIME NEW YORK STRIP & DIABLO SHRIMP**
  - 16 oz, topped with three shrimp baked with a spicy barbecue butter
  - 1800 cal

- **CARROT GINGER HALIBUT**
  - Leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils
  - 690 cal

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

- **ROASTED PORTOBELLO & CAULIFLOWER**
  - Crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze
  - 1060 cal

## SIDES

- **CRACKED POTATOES**
  - Rosemary herb butter served with tarragon aioli
  - 1320 cal

- **FRESH SEASONAL VEGETABLE**
  - North Atlantic lobster mac & cheese
  - Tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs
  - 1310 cal

## DESSERT

**choice of**

- **OLIVE OIL CAKE**
  - Housemade olive oil cake, seasonal garnish
  - 760 cal

- **CARROT CAKE**
  - Three-layer cake with cream cheese frosting, drizzle of caramel
  - 1260 cal

- **CHOCOLATE GOOEY BUTTER CAKE**
  - Honeycomb brittle, chocolate sauce & caramel
  - 780 cal

### Gift Box of Housemade Truffles

- For your Guests to take home
  - 300 cal (+7)

### $125 PER PERSON†

- Includes coffee, tea, and soft drinks;
- It’s our pleasure to tailor a menu to your specific requests.

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4. * Item contains or may contain nuts.

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V1T
**CHEF’S BREAD COURSE**
seasonal spreads  600 cal

**APPETIZERS**

served upon arrival

**BURRATA WITH PROSCIUTTO**
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini  770 cal

**SWEET CHILI CALAMARI**
lightly breaded, tossed with sweet chili sauce  850 cal

**CAESAR SALAD**
romaine, parmesan, fried capers, crispy prosciutto  250 cal

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

**MAIN FILET MIGNON**
11 oz  490 cal

**DOUBLE-THICK PORK RIB CHOP**
Julienne of apples, jicama, creole-mustard glaze  720 cal

**CARROT GINGER HALIBUT**
leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils  690 cal

**ROASTED PORTOBELLO & CAULIFLOWER**
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace  1080 cal

Grand DINNER

**STARTER**

**CHEF’S SEASONAL SALAD**

**ENTRÉE**

**SIDES**

**DESSERT**

**OVER THE TOP**

choice of one to pair with the entrée

**TRUFFLE-POACHED LOBSTER**
béarnaise sauce & caviar  460 cal

**JUMBO LUMP CRABMEAT**
oscars style with béarnaise sauce  290 cal

**CRISPY MAITAKE MUSHROOM**
tarragon aioli  240 cal

**CRACKED POTATOES**
rosemary herb butter served with tarragon aioli  1320 cal

**FRESH SEASONAL VEGETABLE**
  260 cal

**CHIPOTLE CHEDDAR MAC & CHEESE**
cavatappi, smoked cheddar, chipotle panko breadcrumbs  1270 cal

**CARROT CAKE**
three-layer cake with cream cheese frosting, drizzle of caramel  1260 cal

**CHOCOLATE GOOEY BUTTER CAKE**
honeycomb brittle, chocolate sauce & caramel  780 cal

**GIFT BOX OF HOUSEMADE TRUFFLES**

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

$105 PER PERSON†
Includes coffee, tea, and soft drinks; It’s our pleasure to tailor a menu to your specific requests.

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Decadent Dinner

Appetizer

Served upon arrival

** Burrata with Prosciutto **
charsed campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

** Caesar Salad **
romaine, parmesan, fried capers, crispy prosciutto 250 cal

Entree

Choice of

** Petite Filet Mignon **
8 oz  410 cal

** Double Breast of Chicken **
all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal

** Barbecue Salmon Fillet **
mushrooms, barbecue glaze 810 cal

** Farro Power Bowl **
mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 800 cal

Over the Top

Choice of one to pair with the entree

** Diablo Shrimp (+9) **
spicy barbecue butter sauce 620 cal

** Jumbo Lump Crabmeat (+9) **
oscar style with béarnaise sauce 290 cal

** Crispy Maitake Mushroom (+8) **
tarragon aioli 240 cal

Sides

** Mashed Potatoes **
butter, kosher salt, cracked black pepper 580 cal

** Fresh Seasonal Vegetable **

Dessert

Choose one for your Guests

** New York Cheesecake with Seasonal Fruit Garnish **
classic preparation with seasonal fruit garnish 1100 cal

** Butterscotch Budino **
cinnamon crumble, chantilly cream, salted caramel 750 cal

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

Gift Box of Housemade Truffles

93 Per Person†
Includes coffee, tea, and soft drinks.
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CHEF’S BREAD COURSE
seasonal spreads 600 cal

REFRESHERMENTS
served upon arrival, +$5 per Guest
STRAWBERRY LEMONADE
lightly muddled strawberries, simple syrup, lemon 90 cal
SIGNATURE MINT SPARKLER
housemade with honey syrup and freshly muddled mint 70 cal

STRIPED BREAD COURSE
seasonal spreads 600 cal

ENTRÉE
choice of
CAESAR SALAD* romaine, parmesan, fried capers, crispy prosciutto with choice of Filet Mignon 590 cal or Salmon Fillet 590 cal
PETITE FILET MIGNON* 8 oz 410 cal
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal
BARBECUE SALMON FILLET* mushrooms, barbecue glaze 810 cal
ROASTED VEGETABLE CAVATAPPI roasted red bell pepper, yellow squash, zucchini, red onion & maitake mushrooms, sauteed spinach, herb olive oil, pea shoot tendrils 755 cal

STARTER
choice of
CHEF’S SEASONAL SALAD
CHOPPED WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal
TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal

SIDES

FRESH SEASONAL VEGETABLE

DESSERT
choose one for your Guests to enjoy or take home
CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

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$58 PER PERSON†
Includes coffee, tea, and soft drinks; It’s our pleasure to tailor a menu to your specific requests.

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Refined LUNCH

CHEF’S BREAD COURSE
seasonal spreads 600 cal

REFRESHMENTS
served upon arrival, +$5 per Guest

STRAWBERRY LEMONADE
lightly muddled strawberries, simple syrup, lemon 90 cal

SIGNATURE MINT SPARKLER
housemade with honey syrup and freshly muddled mint 70 cal

STARTER

CHEF’S SEASONAL SALAD
TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal

ENTRÉE
choice of

CAESAR SALAD* romaine, parmesan, fried capers, crispy prosciutto with choice of Filet Mignon 590 cal or Salmon Fillet 590 cal

FLEMING’S PRIME STEAKHOUSE BURGER* signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce & Fleming's butter pickles served with a side of seasoned french fries & ketchup 1090 cal

CRISPY CHICKEN SANDWICH arugula, romesco, pickled onion & heirloom tomato served with a side of seasoned french, fries & ketchup 1200 cal

CRISPY CHICKPEA & EGGPLANT BURGER housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1110 cal

DESSERT
choose one for your Guests to enjoy or take home

NEW YORK CHEESECAKE classic preparation with seasonal fruit garnish 1180 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

DESSERT
choose one for your Guests to enjoy or take home

NEW YORK CHEESECAKE classic preparation with seasonal fruit garnish 1180 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of HOUSEMADE TRUFFLES for your Guests to take home 300 cal (+7)

STRAWBERRY LEMONADE lightly muddled strawberries, simple syrup, lemon 90 cal

SIGNATURE MINT SPARKLER housemade with honey syrup and freshly muddled mint 70 cal

STARTER

CHEF’S SEASONAL SALAD
TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal

ENTRÉE
choice of

CAESAR SALAD* romaine, parmesan, fried capers, crispy prosciutto with choice of Filet Mignon 590 cal or Salmon Fillet 590 cal

FLEMING’S PRIME STEAKHOUSE BURGER* signature beef blend, Wisconsin cheddar cheese, red onion confit, heirloom tomato, iceberg lettuce & Fleming’s butter pickles served with a side of seasoned french fries & ketchup 1090 cal

CRISPY CHICKEN SANDWICH arugula, romesco, pickled onion & heirloom tomato served with a side of seasoned french, fries & ketchup 1200 cal

CRISPY CHICKPEA & EGGPLANT BURGER housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1110 cal

DESSERT
choose one for your Guests to enjoy or take home

NEW YORK CHEESECAKE classic preparation with seasonal fruit garnish 1180 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of HOUSEMADE TRUFFLES for your Guests to take home 300 cal (+7)

$48 PER PERSON†
Includes coffee, tea, and soft drinks; It’s our pleasure to tailor a menu to your specific requests.

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Deluxe BAR PACKAGE

HAND-CRAFTED COCKTAILS

BLUEBERRY LEMON DROP
Tito’s Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

OLD FASHIONED
Basil Hayden’s bourbon, orange peel, maple syrup, a dash of black walnut bitters & fresh rosemary

WINES

MIONETTO PROSECCO SPARKLING
SEA SUN CHARDONNAY
GIESEN ESTATE SAUVIGNON BLANC
CHARLES & CHARLES RED BLEND
JOSH CELLARS CABERNET SAUVIGNON

LIQUORS

TITO’S VODKA
AVIATION AMERICAN GIN
BACARDI RUM
TEQUILA OCHO PLATA
MAKER’S MARK WHISKY BOURBON
JAMESON IRISH WHISKEY
DEWAR’S BLENDED SCOTCH WHISKY

ASSORTED DOMESTIC AND IMPORTED BEERS
based on availability

ASSORTED MIXERS

$65 PER PERSON FOR 3 HOURS†

† Tax, gratuity and service fees not included. All Guests must be 21+. Fleming’s abides by all state and local liquor laws.
Hand-Crafted Cocktails

**Blueberry Lemon Drop**  Tito’s Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

**Old Fashioned**  Basil Hayden's bourbon, housemade Demerara syrup, aromas of orange & lemon peel, layered with sweet toasted vanilla

Liquors

- Grey Goose Vodka
- Hendrick’s Gin
- Bacardi Reserva 8 Year Rum
- Patrón Silver Tequila
- Woodford Reserve Bourbon
- Johnnie Walker Black Label Scotch Whisky
- Chivas Regal 12 Scotch Whisky

Wines

- Gruet Brut Rosé America
- Duckhorn Vineyards Sauvignon Blanc
- Hess Collection Chardonnay
- Boën Pinot Noir
- Pessimist by Daou Red Blend
- Daou Cabernet Sauvignon

Assorted Domestic and Imported Beers

Based on availability

Mixers

- Assorted Mixers

$80 Per Person For 3 Hours†

† Tax, gratuity and service fees not included. All Guests must be 21+. Fleming’s abides by all state and local liquor laws.
TAKE YOUR EVENT TO
the next level

Décor Packages
Create a memorable dining experience with our Décor Packages that can include table linens, centerpieces and floral arrangements reflecting your personal style.

Three-Hour Bar Packages
Welcome your Guests with a glass of wine, hand-crafted cocktail or cold beer from one of our 3-Hour Bar Packages. A wide array of spirits, beer & wine to round out your perfect event.

Parting Gifts For Your Guests
Surprise your Guests with a parting gift to remember the evening. From a gift box of four housemade chocolate truffles to gift cards thanking your Guests for attending.

QUESTIONS? CALL US AT 813-830-4300
SUBMIT AN EVENT REQUEST
CATERING NOW AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*

QUESTIONS? CALL US AT 813-830-4330
PLACE A CATERING ORDER

* $30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming’s abides by all state and local liquor laws.