Events

MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM
HORS D’OEUVRES

priced

MINIMUM 6 PEOPLE

HORS D’OEUVRES

priced

PER PERSON†

Hand-passed

SWEET & SPICY FILET BITES*
peppercorn sauce 230 cal | 18

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 92 cal | 15

FILET WELLINGTON BITES*
Crispy puff pastry, mushroom duxelle, parmesan, raspberry sauce 297 cal | 18

CRAB CAKE BITES red pepper & lime butter sauce 200 cal | 6

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 230 cal | 6

BROWN BUTTER SEARED DIVER SCALLOPS
strawberry basil salsa 230 cal | 7

BLACKENED CHICKEN BITES
Fleming’s butter pickles, jalapeno aioli 180 cal | 5

SMOKED CHEDDAR BEIGNETS
tarragon aioli 300 cal | 4

WHIPPED BURRATA CROSTINI
garlic toast, campari tomato, mint pesto 180 cal | 5

Displayed

FLEMING’S PRIME STEAKHOUSE SLIDERS*
Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming’s butter pickles 295 cal | 18

CRISPY CHICKEN BITES
miso, lemon, hot pepper aioli 154 cal | 6

SPICY TUNA WONTON*
avocado, seaweed caviar 100 cal | 5

CHICKPEA EGGPLANT VEGAN CAKES
Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal | 5

AHI TUNA POKE*
avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal | 75

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal | 28

CHARCUTERIE & CHEESES
selection of meats & cheeses with traditional accompaniments 3680 cal | 45

SWEET CHILI CALAMARI
lightly breaded, tossed with sweet chili sauce 920 cal | 21

CHILLED SHELLFISH TOWER* 1870 cal | 174

FRESH OYSTERS*
HALF 180 cal | 24
DOZEN 340 cal | 48

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.

** Item contains or may contain nuts.

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.
HORS D’OEUVRES PACKAGES

Delightful SELECTION

Displayed

**AHI 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

$39 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)

$69 PER PERSON†

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2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

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**Epicurious DINNER**

### CHEF’S BREAD COURSE

**seasonal spreads**  600 cal

**served upon arrival**

**CHEF’S BREAD COURSE**

- **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

### 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**
- 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

### ENTRÉE

**choice of**

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

**USDA PRIME BONE-IN RIBEYE** & 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-glace  1060 cal

### SIDES

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

**FRESH SEASONAL VEGETABLE**
- north atlantic lobster mac & cheese  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)

### $135 PER PERSON†

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

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

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** Item contains or may contain nuts.
## 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

## Starter

### Chef’s Seasonal Salad
CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal

## Entée

### 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 1060 cal

## Over the Top

### Choice of One to Pair with the Entée

- **Truffle-Poached Lobster** (+9)
béarnaise sauce & caviar 460 cal
- **Jumbo Lump Crab Meat** (+9)
oscars style with béarnaise sauce 290 cal
- **Crispy Maitake Mushroom** (+8)
tarragon aioli 240 cal

## Sides

### 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

## Dessert

### Choice of One for Your Guests

- **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)

### Grand Dinner

$110 per person
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** It’s our pleasure to tailor a menu to your specific requests.
Decadent Dinner

APPETIZER

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

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

ENTRÉE

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 entrée
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
classic preparation with seasonal fruit garnish 1100 cal
BUTTERSCOTCH BUDINO
cinnamon crumble, chantilly cream, salted caramel 750 cal

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

$95 PER PERSON†
Includes coffee, tea, and soft drinks;
It’s our pleasure to tailor a menu to your specific requests.

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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
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

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

SIDES

CRACKED POTATOES
rosemary herb butter served with tarragon aioli  1320 cal

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

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

$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

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 (+$)

$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

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

Wines

Mionetto Prosecco Sparkling
Sea Sun Chardonnay
Giesen Estate Sauvignon Blanc
Charles & Charles Red Blend
Josh Cellars Cabernet Sauvignon

Assorted Domestic and Imported Beers
based on availability

Assorted Mixers

Blueberry Lemon Drop

$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.
**Premium 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, 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  
BÖEN PINOT NOIR  
PESSIMIST BY DAOU RED BLEND  
DAOU CABERNET SAUVIGNON

**ASSORTED DOMESTIC AND IMPORTED BEERS**

Based on availability

**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.