# Covering MENU ENJOY FLEMING'S AT THE LOCATION OF YOUR CHOICE



## APPETIZERS, SNACKS & DRINKS

Serves 6 Guests

## APPETIZERS

SWEET & SPICY FILET BITES\* peppercorn sauce 2090 cal |48

BOURBON & APRICOT GLAZED MEATBALLS Fresno chili jam 1100 cal | 36

CRAB CAKE BITES red pepper & lime butter sauce 2010 cal | 50

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce 850 cal | 50

CRISPY CHICKEN BITES miso, lemon, jalapeño aioli 4230 cal | 45

FLEMING'S PRIME STEAKHOUSE SLIDERS\* Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 4820 cal | 45

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

AHI TUNA POKE\* avocado, cucumber, caviar, lavash crackers, soy ginger 1200 cal |72

## 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

FRESH FRUIT mixture of strawberries, blueberries, pineapple 490 cal|55

## DRINKS

Ask about our local wine offerings available for pick up

ACQUA PANNA 0 cal|8

SAN PELLEGRINO 0 cal | 8





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\*\* Item contains or may contain nuts.

## SALADS & BOWLS

#### cold

#### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 1620 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

#### 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, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 4560 cal | 80

#### CUSTOMIZE YOUR SALAD OR BOWL

FILET MIGNON\* 24oz 1090 cal |+70

#### CHICKEN BREAST 30oz 1640 cal |+30

SEARED SALMON\* 24oz 1970 cal |+60

#### CHICKPEA EGGPLANT VEGAN CAKES 24ct 2140 cal | +40

SEARED COLOSSAL SHRIMP 18ct 910 cal |+50



## SANDWICH PLATTERS

#### THE PRIME BURGER\*

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

#### FILET MIGNON SANDWICH\*

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

#### CRISPY CHICKEN SANDWICH

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 5060 cal|84

#### CRISPY CHICKPEA & EGGPLANT BURGER

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

## DESSERTS

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

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

FRESH FRUIT

mixture of strawberries, blueberries, pineapple 490 cal|55

#### CARROT CAKE

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

#### WHOLE CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 7520 cal |60



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## ENTRÉES & SIDES

Serves 6 Guests

## ENTRÉES

#### PETITE FILET MIGNON\* 8oz 2310 cal|270

MAIN FILET MIGNON\* 11oz 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 | 420

#### **ROASTED BEEF TENDERLOIN\***

our leanest, most tender cut of beef, sliced, served with demi glace and horseradish cream sauce 6360 cal | 300

#### 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

SAUTÉED BROCCOLI 720 cal|30

ROASTED ASPARAGUS herb butter 930 cal|35

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 2210 cal | 35

#### 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

#### CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 4860 cal | 30



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## 3-COURSE BUNDLES

## ENTRÉES

Each entrée bundle is served with a Fleming's Salad, Fleming's Potatoes, Roasted Asparagus and Carrot Cake. Serves 6 Guests.



ROASTED BEEF TENDERLOIN\* with demi and horseradish cream sauce | 400



#### CARROT GINGER HALIBUT

leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils | 360



#### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce | 305

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Excludes tax and gratuity. Fleming's abides by all state and local liquor laws.

### HANDHELDS

Each handheld bundle is served with a Caesar Salad, Caramelized Onion Dip & Chips and Chocolate Chunk Cookies. Serves 6 Guests.



FILET MIGNON SANDWICH\* thinly sliced, caramelized onions, gruyere cheese, fresh arugula & smoked jalapeno aioli on toasted potato baguette | 225



THE PRIME BURGER\* our steakhouse burger, wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes | 180

Serves 6 Guests



## HANDHELDS

Minimum order of six. Mix & match. Each box includes choice of house made potato chips (130 cal) or fresh fruit (30 cal) and a chocolate chunk cookie (380 cal).

#### **PRIME BURGER\***

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

#### FILET MIGNON SANDWICH\*

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

#### CRISPY CHICKEN SANDWICH

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 670 cal|18

#### CRISPY CHICKPEA & EGGPLANT BURGER

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

## ENTRÉES

Minimum order of six. Mix & match. Each box includes choice of roasted asparagus (150 cal), mashed potatoes (580 cal) or chipotle cheddar mac & cheese (1260 cal).

#### PETITE FILET MIGNON\* 8oz 440 cal|53

BARBECUE SALMON FILLET\* mushrooms, barbecue glaze 580 cal|48

#### DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal|39



Minimum

Order of 6 Mix & Match

Minimum order of six. Mix & match. Each box includes choice of house made potato chips (130 cal) or fresh fruit (30 cal) and a chocolate chunk cookie (380 cal).

#### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 790 cal | 10

#### CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 490 cal|12

#### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 390 cal|12

#### FARRO POWER BOWL

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 700 cal|14

#### ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 750 cal | 14

#### – CUSTOMIZE YOUR SALAD OR BOWL – LUNCH BOX

FILET MIGNON\* 4oz 200 cal | +15 CHICKEN BREAST 5oz 275 cal | +12

SEARED SALMON\* 4oz 330 cal | +12 CHICKPEA EGGPLANT VEGAN CAKES 4ct 356 cal | +12

SEARED COLOSSAL SHRIMP 3ct 150 cal | +12





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PRIME

BURGER



## = Catering Daily 11AM-8PM =

### HOW TO PLACE AN ORDER

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

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