

Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



HORS D'OEUVRES



priced PER PERSON†

minimum 6 people

SWEET & SPICY FILET BITES*

peppercorn sauce
1480 cal | 9

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam
1100 cal | 4

CRAB CAKE BITES

red pepper & lime butter sauce
2740 cal | 6

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce
660 cal | 5

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper
3170 cal | 5

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onion,
Fleming's Butter Pickles
3880 cal | 7

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari
tomato, black garlic aioli, Fleming's butter pickles
2530 cal | 8

BEET HUMMUS CUPS

freshly chopped olives & carrot relish
420 cal | 3

SPICY YELLOWFIN TUNA TARTARE*

crispy rice, spicy mayo, sliced jalapeño
1790 cal | 10

priced PER ORDER†

AHI TUNA POKE*

avocado, cucumber, crispy wonton chips, soy ginger 1090 cal | 72

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cauliflower florets, cucumbers, carrots, campari tomatoes &
lavash crackers 2430 cal | 24

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments
4040 cal | 40

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 22

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab
legs, fresh oysters, served with house-made mignonette,
cocktail sauce, creamy mustard, and a brandy cream sauce,
limited availability 2450 cal | 165

FRESH OYSTERS*

freshly chucked and served with house-made mignonette,
limited availability

HALF 180 cal | 25 DOZEN 340 cal | 49

CAVIAR SERVICE*

harvested by Caviar Star
warm blinis, house-made crème fraîche, chive, egg, red onion
Osetra Amber 1 oz 480 cal | 115
Imperial Kaluga 1 oz 480 cal | 150 (*available only in Tampa*)

Dessert

DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries, orange
chocolate truffles 1970 cal | 30

Gift Box of
HOUSEMADE
TRUFFLES



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



FLEMING'S PRIME
STEAKHOUSE SLIDERS



SWEET CHILI
CALAMARI

† Price does not include tax, gratuity or applicable Private Dining Fees. Menus valid for private dining events only. Fleming's abides by all state and local liquor laws. 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

CRAB CAKE
BITES



AHI TUNA POKE*

avocado, cucumber, crispy wonton chips, soy ginger 1090 cal

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 4040 cal

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onions, Fleming's butter pickles 3880 cal

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 1100 cal

CRAB CAKE BITES

red pepper & lime butter sauce 2740 cal

BEET HUMMUS CUPS

freshly chopped olive & carrot relish 420 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 3170 cal

Dessert

DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries, orange chocolate truffles 1970 cal

\$41 PER PERSON†

Curated COLLECTION



CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 2430 cal

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 2530 cal

SPICY YELLOWFIN TUNA TARTARE*

crispy rice, spicy mayo, sliced jalapeño 1790 cal

SWEET & SPICY FILET BITES*

peppercorn sauce 1480 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 3170 cal

Dessert

DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries, orange chocolate truffles 1970 cal

Gift Box of
HOUSEMADE
TRUFFLES



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

\$78 PER PERSON†

Elegant DINNER



CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

served upon arrival

CRAB CAKE BITES

red pepper & lime butter sauce 330 cal

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 180 cal

APPETIZER

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, *limited availability* 2450 cal

STARTER

choice of

CHOPPED SEAFOOD LOUIE

shrimp and jumbo lump crab tossed in creamy mustard, pickled onions, lemon balsamic vinaigrette, old bay seasoning 270 cal

CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

ENTRÉE

choice of

BONE-IN FILET MIGNON*

14oz 550 cal

AUSTRALIAN WAGYU STRIP*

14oz, Australian Carrara | MS 8-9 1510 cal

USDA PRIME BONE-IN RIBEYE*

20oz 1470 cal

MISO-GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal

DOUBLE BREAST OF CHICKEN

natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

SIDES TO SHARE

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 450 cal

ROASTED ASPARAGUS

herb butter 150 cal

DESSERT

choice of

CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 1050 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

*Gift Box of
HOUSEMADE
TRUFFLES*



for your Guests to
take home (+7)



\$178 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

Luxurious DINNER



CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

served upon arrival

COLOSSAL SHRIMP COCKTAIL
horseradish cocktail sauce 300 cal

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 180 cal

APPETIZER

BURRATA WITH PROSCIUTTO*
charred campari tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal

STARTER

choice of
CAESAR SALAD
romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 310 cal

CHOPPED WEDGE SALAD
bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

ENTRÉE

choice of
**MAIN FILET MIGNON* &
CRAB-STUFFED SHRIMP SCAMPI**
11oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 1190 cal

USDA PRIME NEW YORK STRIP* 16oz 1000 cal

SEARED YELLOWFIN TUNA*
pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 600 cal

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

MUSHROOM & TOMATO RAGOUT PASTA
burrata, campari tomato, torn basil 1060 cal

SIDES TO SHARE

ROASTED ASPARAGUS
herb butter 150 cal

FLEMING'S POTATOES
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

CHIPOTLE CHEDDAR MAC & CHEESE
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

DESSERT

choice of
CARROT CAKE
three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of
**HOUSEMADE
TRUFFLES**



for your Guests to
take home (+7)

FILET MIGNON &
CRAB-STUFFED SHRIMP SCAMPI



\$153 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

Epicurious DINNER

26 or more Guests



CHEF'S BREAD COURSE

seasonal spreads 600 cal

APPETIZERS

served upon arrival

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, limited availability 2450 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 530 cal

STARTER

choice of

BURRATA WITH PROSCIUTTO

charred campari tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal

SPICY YELLOWFIN TUNA TARTARE*

crispy rice, spicy mayo, sliced jalapeño 440 cal

ENTRÉE

choice of

MAIN FILET MIGNON*

11oz 590 cal

USDA PRIME BONE-IN RIBEYE*

20oz 1470 cal

USDA PRIME NEW YORK STRIP*

16oz 1000 cal

BARBECUE ORA KING SALMON FILLET*

mushrooms, barbecue glaze 520 cal

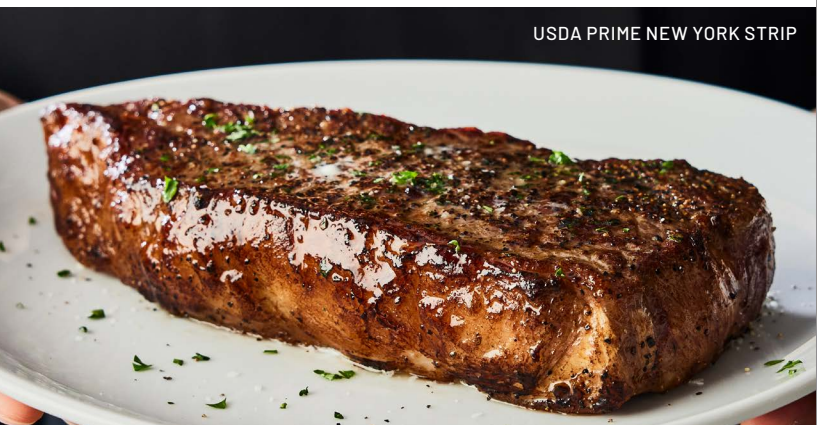
DOUBLE BREAST OF CHICKEN

natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

USDA PRIME NEW YORK STRIP



SIDES

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 450 cal

THAI GREEN BEANS

thai vinaigrette 430 cal

CHOCOLATE GOOEY BROWNIE



DESSERT

choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of
HOUSEMADE
TRUFFLES



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

\$138 PER PERSON[†]

Includes coffee, tea, and soft drinks (0-190 cal).

Magnificent DINNER

25 or less Guests



CHEF'S BREAD COURSE

seasonal spreads 600 cal

APPETIZERS

served upon arrival

CHILLED SHELLFISH TOWER*

north atlantic lobster, colossal shrimp, alaskan golden king crab legs, fresh oysters, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce, limited availability 2450 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 530 cal

STARTER

choice of

FLEMING'S SALAD**

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

YELLOWTAIL CRUDO*

ponzu sauce, gochugaru flakes, carrot-cucumber slaw 160 cal

ENTRÉE

choice of

MAIN FILET MIGNON* WITH BLACK TRUFFLE BUTTER

11oz 740 cal

USDA PRIME BONE-IN RIBEYE* 20oz 1470 cal

USDA PRIME NEW YORK STRIP* &

COLOSSAL DIABLO SHRIMP*

16oz, topped with three shrimp baked with a spicy barbecue butter 1520 cal

SEARED YELLOWFIN TUNA*

pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 600 cal

DOUBLE BREAST OF CHICKEN

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

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal



SIDES

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 450 cal

THAI GREEN BEANS

thai vinaigrette 430 cal



DESSERT

choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of
HOUSEMADE
TRUFFLES



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

\$138 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

Grand DINNER



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

APPETIZERS

served upon arrival

SWEET & SPICY FILET BITES*

peppercorn sauce 120 cal

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal

STARTER

choice of

FLEMING'S SALAD**

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

PETITE FILET MIGNON*

8oz 440 cal

MISO-GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion 690 cal

DOUBLE BREAST OF CHICKEN

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

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

FILET MIGNON



SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS

herb butter 150 cal

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

ROASTED ASPARAGUS



DESSERT

choose one for your Guests

CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 1050 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of
HOUSEMADE
TRUFFLES



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

\$108 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

Renowned LUNCH



CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

served upon arrival

BEET HUMMUS CUPS

freshly chopped olive & carrot relish 110 cal

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 180 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 530 cal

STARTER

choice of

CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

YELLOWTAIL CRUDO*

ponzu sauce, gochugaru flakes, carrot-cucumber slaw 160 cal

ENTRÉE

choice of

PETITE FILET MIGNON* & COLOSSAL DIABLO SHRIMP

8oz, spicy barbecue butter sauce 1070 cal

SEARED YELLOWFIN TUNA*

pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 600 cal

DOUBLE BREAST OF CHICKEN

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

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

SIDES TO SHARE

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS

herb butter 150 cal

DESSERT

choice of

NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1110 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of
**HOUSEMADE
TRUFFLES**



for your Guests to
take home (+7)

NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend 110 cal

BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal



\$71 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

Legendary LUNCH



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

STARTER

choice of

MUSHROOM BRIE SOUP

garnished with roasted maitake, truffle oil 250 cal

CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 560 cal

ENTRÉE

choice of

GRILLED CHICKEN CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 560 cal

CABERNET FILET*

6 oz hand-cut filet mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach, campari tomato 570 cal

SEARED ORA KING SALMON*

barbecue glaze, garlic sesame fried rice, shaved brussels sprout, fresh coriander 530 cal

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

CABERNET
FILET

DESSERT

choose one for your Guests to enjoy or take home

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1230 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 760 cal

Gift Box of
**HOUSEMADE
TRUFFLES**



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

CHOCOLATE GOOEY
BROWNIE

\$61 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

ADD ON NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend
110 cal | 8

BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling
water 120 cal | 8

Refined LUNCH



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

STARTER

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal

MUSHROOM BRIE SOUP

garnished with roasted maitake, truffle oil 250 cal

ENTRÉE

choice of

GRILLED CHICKEN CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 560 cal

STEAK FRITES*

6 oz, chimichurri, golden potato pavé, tarragon aioli 770 cal

YELLOWFIN TUNA POKE BOWL*

tamanishiki rice, avocado, carrots, cucumber, pickled red onion, spicy aioli, crispy rice pearls 890 cal

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal

FLEMING'S SALAD



Gift Box of
HOUSEMADE
TRUFFLES



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

\$48 PER PERSON†

Includes coffee, tea, and soft drinks (0-190 cal).

ADD ON DESSERT TO GO

WARM COOKIE & LATTE
520-570 cal | 6

ADD ON NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend
110 cal | 8

BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal | 8



STEAK FRITES