

Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



HORS D'OEUVRES



priced
PER PERSON†

minimum 6 people

Hand-passed

SWEET & SPICY FILET BITES*

peppercorn sauce 1480 cal | 10

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 1100 cal | 5

CRAB CAKE BITES

red pepper & lime butter sauce 2740 cal | 7

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 660 cal | 6

GOAT CHEESE BITES

lavender honey, fresh cracked black pepper 3170 cal | 7

Displayed

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 2530 cal | 9

CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli 1880 cal | 6

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onion, Fleming's butter pickles 3880 cal | 8

SPICY TUNA WONTON*

avocado, seaweed caviar 1220 cal | 5

priced
PER ORDER†

AHI TUNA POKE*

avocado, cucumber, lavash crackers, soy ginger, osetra amber caviar 1090 cal | 75

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 2430 cal | 28

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 4040 cal | 45

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 24

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 | 155

FRESH OYSTERS*

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

HALF 180 cal | 26 DOZEN 340 cal | 50

CAVIAR SERVICE*

harvested by Caviar Star
warm blinis, house-made crème fraîche, chive, egg, red onion
Osetra Amber 1 oz 480 cal | 120

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



Displayed

AHI TUNA POKE*

avocado, cucumber, lavash crackers, soy ginger, osetra
amber caviar 1090 cal

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional
accompaniments 4040 cal

CRISPY CHICKEN SLIDERS

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

Hand-Passed

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 1100 cal

CRAB CAKE BITES

red pepper & lime butter sauce 2740 cal

Dessert

DESSERT PLATTER

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

\$42 PER PERSON†

Curated COLLECTION

CHILLED
SHELLFISH
TOWER



Displayed

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

SPICY TUNA WONTON*

avocado, seaweed caviar 1220 cal

CRISPY CHICKEN SLIDERS

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

Hand-Passed

SWEET & SPICY FILET BITES*

peppercorn sauce 1480 cal

GOAT CHEESE BITES

lavender honey, fresh 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)

\$72 PER PERSON†

It's our pleasure to tailor a menu to your specific requests.

Elegant DINNER



CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

served upon arrival

CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli 380 cal

SWEET & SPICY FILET BITES*

peppercorn sauce 120 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 tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

ENTRÉE

choice of

MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI

11 oz, sautéed roasted campari tomatoes, white wine herb butter 1410 cal

USDA PRIME BONE-IN RIBEYE*

20 oz 1470 cal

RACK OF LAMB** **

mint persillade, sauce charon 1770 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

SIDES TO SHARE

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

FLEMING'S POTATOES

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

ROASTED ASPARAGUS

herb butter 150 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)

\$178 PER PERSON†

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



FILET MIGNON &
LOBSTER TAIL SCAMPI

Luxurious DINNER



CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

served upon arrival

CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli 380 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

11 oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 1190 cal

USDA PRIME NEW YORK STRIP*

16 oz 1000 cal

BARBECUE 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

SIDES TO SHARE

ROASTED ASPARAGUS

herb butter 150 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)



\$153 PER PERSON†

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

Epicurious DINNER



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

CHARCUTERIE & CHEESES*

selection of meats & cheeses with traditional accompaniments 760 cal

STARTER

choice of

FLEMING'S SALAD**

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

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

ENTRÉE

choice of

MAIN FILET MIGNON*

11 oz 590 cal

USDA PRIME NEW YORK STRIP*

16 oz 1000 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 520 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

OVER THE TOP

TRUFFLE-POACHED LOBSTER & CAVIAR*

béarnaise sauce & osetra amber caviar 560 cal

SIDES

FLEMING'S POTATOES

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

ROASTED ASPARAGUS

herb butter 150 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 300 cal (+7)

MUSHROOM & TOMATO
RAGOUT PASTA



\$139 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

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 650 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, parmesan, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

MAIN FILET MIGNON*

11 oz 590 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 520 cal

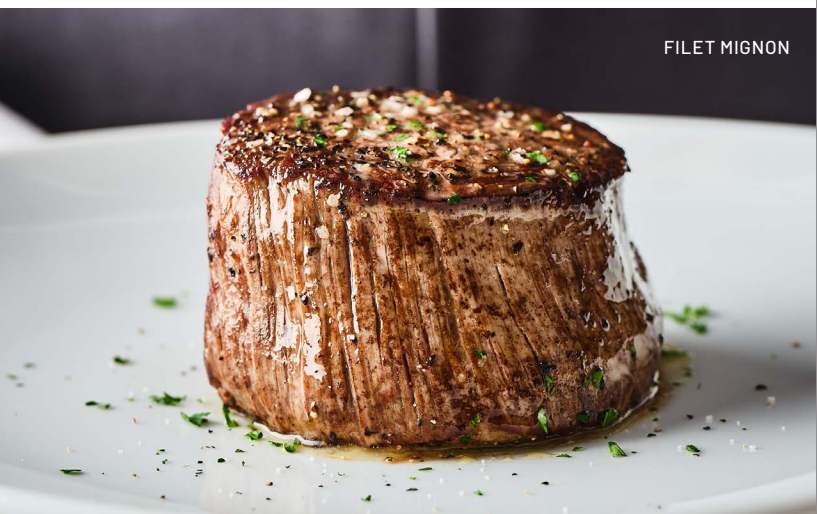
DOUBLE BREAST OF CHICKEN

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

FLEMING'S POTATOES

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

ROASTED ASPARAGUS

herb butter 150 cal

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1260 cal

CARROT CAKE



DESSERT

choose one for your Guests

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)

\$113 PER PERSON†

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

Decadent DINNER



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

APPETIZER

served upon arrival

BURRATA WITH PROSCIUTTO

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

STARTER

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

PETITE FILET MIGNON*

8oz 440 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 520 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

MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS

herb butter 150 cal



NEW YORK CHEESECAKE WITH
SEASONAL FRUIT GARNISH

DESSERT

choose one for your Guests

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 300 cal (+7)

\$98 PER PERSON†

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

Renowned LUNCH



CHEF'S BREAD COURSE *seasonal spreads*

RECEPTION

served upon arrival

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 340 cal

SWEET & SPICY FILET BITES*
peppercorn sauce 120 cal

STARTER

choice of

CHOPPED WEDGE SALAD
bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

FLEMING'S SALAD**
candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

ENTRÉE

choice of

PETITE FILET MIGNON* & COLOSSAL DIABLO SHRIMP
8 oz, spicy barbecue butter sauce 1070 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

SIDES TO SHARE

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

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



\$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

FRUIT PLATE

strawberries, blueberries and pineapple 70 cal

CHOPPED WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 560 cal

ENTRÉE

choice of

GRILLED CHICKEN CAESAR SALAD

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

PETITE FILET MIGNON*

8 oz 440 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 520 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

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)

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

\$61 PER PERSON†

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

Refined LUNCH



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

STARTER

choice of

FLEMING'S SALAD**

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

FRUIT PLATE

strawberries, blueberries and pineapple 70 cal

ENTRÉE

choice of

GRILLED CHICKEN CAESAR SALAD

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

FILET MIGNON*

6 oz 310 cal

SINGLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 340 cal

MUSHROOM & TOMATO RAGOUT PASTA

burrata, campari tomato, torn basil 1060 cal



SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS

herb butter 150 cal

DESSERT

choose one for your Guests to enjoy or take home

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 300 cal (+7)

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

\$51 PER PERSON†

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