

F Fleming's Catering Menu

Three-Course Catering Menus for four or six

includes one entrée, a salad, one or two sides and a dessert, served family-style

Salad choice of 1

FLEMING'S SALAD

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

CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of 1

8oz PETITE FILET MIGNON* | for four, \$150 | for six, \$220

11oz MAIN FILET MIGNON* | for four, \$190 | for six, \$260

CERTIFIED ANGUS BEEF RIBEYE* | for four, \$190 | for six, \$260

20oz BONE IN RIBEYE* | for four, \$260 | for six, \$380

SEASONAL FEATURED LOBSTER TAILS | for four, \$270 | for six, \$390

MISO GLAZED CHILEAN SEA BASS* | for four, \$175 | for six, \$250

DOUBLE BREAST OF CHICKEN | for four, \$110 | for six, \$160

Sides for four, choice of 1 | for six, choice of 2, served family-style

FLEMING'S POTATOES

MASHED POTATOES

ROASTED ASPARAGUS

CHIPOTLE CHEDDAR MAC & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

Dessert choice of 1

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus

CARROT CAKE

three-layer cake with cream cheese frosting, caramel drizzle

Featured Wine & Water Bottles

personalize your menu and upgrade with

LOCAL WINE SELECTIONS

FPS BY B.R. COHN CABERNET SAUVIGNON

ACQUA PANNA OR SAN PELLEGRINO

ASK FOR DETAILS

Before placing your order, please let us know if anyone in your party has a food allergy

*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

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

CATERING 4-6 042120

F Fleming's Catering Menu

Customize your Three-Course Menu

all menus include choice of entrée, salad, side & dessert for one

Salad choice of 1

FLEMING'S SALAD

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

CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of 1

8oz or 11 oz FILET MIGNON* | for one, \$45 | \$55

CERTIFIED ANGUS BEEF RIBEYE* | for one, \$55

20oz BONE IN RIBEYE* | for one, \$70

SEASONAL FEATURED LOBSTER TAILS | for one, \$75

MISO GLAZED CHILEAN SEA BASS* | for one, \$50

DOUBLE BREAST OF CHICKEN | for one, \$30

Side choice of 1

FLEMING'S POTATOES

MASHED POTATOES

ROASTED ASPARAGUS

CHIPOTLE CHEDDAR MAC & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

Dessert choice of 1

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel

NEW YORK CHEESECAKE

classic preparation, topped with caramel & fresh citrus

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three-layer cake with cream cheese frosting, caramel drizzle

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