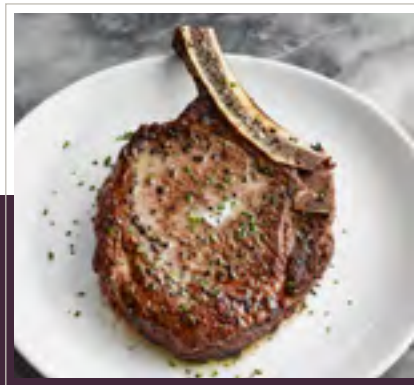
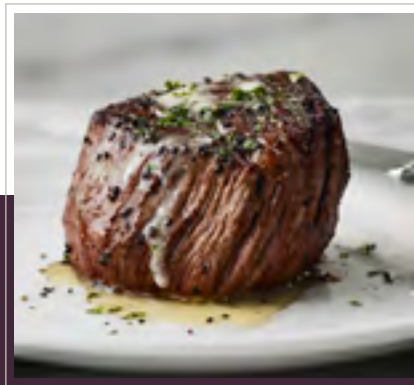




Catering

MENU

TO ENJOY AT THE LOCATION OF YOUR CHOICE
BUSINESS MEETINGS | SPECIAL OCCASIONS





Appetizers, Salads & Bowls

SERVES 6 & 12 GUESTS

Appetizers

Serves 6 & 12 Guests

CRAB CAKE BITES

roasted red pepper & lime butter sauce | 50 / 100

FILET & MUSHROOM PUFF PASTRY

fig demi glace | 50 / 100

CHICKEN SATAY

herb marinade, smoked jalapeño aioli | 45 / 90

SHRIMP COCKTAIL

horseradish cocktail sauce | 50 / 100

PROSCIUTTO-WRAPPED SHRIMP

green onion & fig demi glace | 55 / 110

CHICKPEA & EGGPLANT BITES**

romesco sauce | 40 / 80

Salads & Bowls

Serves 6 & 12 Guests

COLD

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette | 40 / 80

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze | 40 / 80

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto | 40 / 80

MEDITERRANEAN SALAD

campari tomatoes, cucumbers, herbed goat cheese, pickled onions & lemon balsamic vinaigrette | 60 / 120

CAVATAPPI PASTA SALAD

spinach, roasted red peppers, capers, campari tomatoes, basil & herbed goat cheese | 90 / 180

HOT

CALIFORNIA POWER BOWL**

farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado | 80 / 160

Customize your salad or bowl

FILET MIGNON* 24OZ +70 / 48OZ +140 **SCOTTISH SALMON*** 24OZ +60 / 48OZ +120 **SEARED SHRIMP** 18CT +50 / 36CT +100

CHICKEN BREAST 36OZ +30 / 72OZ +60

CHICKPEA & EGGPLANT CROQUETTE 6CT +20 / 12CT +40

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.

** Item contains or may contain nuts.

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



Sandwich Platters

SERVES 6 & 12 GUESTS

HOT

PRIME BURGER*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes | 90 / 180

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli | 96 / 192

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough | 156 / 312

PRIME NEW YORK STRIP SANDWICH*

arugula, shaved carrots & brussels slaw served on a grilled french baguette with pickled red onion | 120 / 240

BLACKENED CHICKEN SANDWICH

arugula, burrata, caramelized onions & remoulade served on a toasted bun | 84 / 168

CRISPY CHICKPEA & EGGPLANT BURGER**

housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce | 78 / 156

BRUSCHETTA & BURRATA TOAST

open-faced, lightly toasted sourdough bread topped with burrata, marinated campari tomatoes and spinach & basil chiffonade | 102 / 204

COLD

LOBSTER & JUMBO LUMP CRAB ROLL

tossed in creamy mustard & Old Bay® seasoning on a french baguette with pickled red onion | 156 / 312



Individual Lunch Boxes

MINIMUM ORDER OF 6
MIX & MATCH†

Each lunch box includes choice of housemade potato chips or brussels sprout slaw and a chocolate chip cookie.

HOT

PRIME BURGER*

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

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli | 20

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted sourdough | 30

PRIME NEW YORK STRIP SANDWICH**† *minimum order of 3*

arugula, shaved carrots & brussels slaw served on a grilled french baguette with pickled red onion | 24

BLACKENED CHICKEN SANDWICH

arugula, burrata, caramelized onions & remoulade served on a toasted bun | 18

CRISPY CHICKPEA & EGGPLANT BURGER**

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

BRUSCHETTA & BURRATA TOAST

open-faced, lightly toasted sourdough bread topped with burrata, marinated campari tomatoes and spinach & basil chiffonade | 21

COLD

LOBSTER & JUMBO LUMP CRAB ROLL

tossed in creamy mustard & Old Bay® seasoning on a french baguette with pickled red onion | 30

FLEMING'S SALAD**

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

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto | 12

Customize Your Individual Lunch Box Salad

FILET MIGNON* 4OZ +15	SCOTTISH SALMON* 4OZ +12	SEARED SHRIMP 3CT +12
CHICKEN BREAST 6OZ +12	CHICKPEA & EGGPLANT CROQUETTE 1CT +11	

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 food-borne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

** Item contains or may contain nuts.

† Prime New York Strip Sandwich requires a minimum order of 3.

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



À la Carte Options

SERVES 12 GUESTS

Entrées

8OZ PETITE FILET MIGNON* 4900 cal	540
14OZ CERTIFIED ANGUS BEEF RIBEYE* 13750 cal	600
MISO GLAZED CHILEAN SEA BASS* 9320 cal	540
DOUBLE BREAST OF CHICKEN 14860 cal	410

Sides

FLEMING'S POTATOES 7240 cal	65
MASHED POTATOES 2160 cal	55
ROASTED ASPARAGUS 1510 cal	65
CHIPOTLE CHEDDAR MAC & CHEESE 9560 cal	55
CRISPY BRUSSELS SPROUTS & BACON 5100 cal	65
CAULIFLOWER MASH 5120 cal	70
CREAMED SPINACH 6960 cal	55
SAUTÉED MUSHROOMS 4400 cal	70
NORTH ATLANTIC LOBSTER MASHED POTATOES 9040 cal	170
NORTH ATLANTIC LOBSTER MACARONI & CHEESE 17360 cal	170



Desserts

CARROT CAKE 8560 cal two-layer cake with cream cheese frosting, caramel drizzle	45
KEY LIME PIE BARS 7190 cal fresh key lime, graham cracker crust, chantilly whipped cream	45

Drinks

FPS BY B.R. COHN CABERNET SAUVIGNON Available for pick up only.	60
ACQUA PANNA	7
SAN PELLEGRINO	7

Ask about our local wine offerings available for pick up

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.

** Item contains or may contain nuts.

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



Multi-Course Packages

Simplify the ordering process by selecting one of our catering packages below. Each package includes choice of salad, entrée, side and dessert, plus plates, flatware, napkins and serving utensils. Chafing dish and sterno available upon request, +10 per entrée.

THE AFFAIR | SERVES 4 GUESTS

Starting at \$60 per Guest†.

Salad

choice of 1, served family-style

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 720 cal

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 500 cal

Entrée

choice of 1, served family-style

8 OZ PETITE FILET MIGNON*	1630 cal	240
BARBECUE SCOTTISH SALMON FILLET*	3040 cal	240
MISO GLAZED CHILEAN SEA BASS*	3410 cal	240
DOUBLE BREAST OF CHICKEN*	2330 cal	240
11 OZ MAIN FILET MIGNON*	1950 cal	260
14 OZ CERTIFIED ANGUS BEEF RIBEYE*	4580 cal	260
20 OZ PRIME BONE-IN RIBEYE*	5430 cal	280

Add a lobster tail for each Guest, +23 each

Signature Steaks are paired with a choice of one signature butter: Béarnaise, 160 cal; Smoked Chili, 160 cal; Herbed Horseradish, 130 cal. Additional butter, +\$5

Sides

choice of 2, served family-style

FLEMING'S POTATOES	2080 cal	
CAULIFLOWER MASH	1100 cal	
SAUTÉED MUSHROOMS	1100 cal	
CHIPOTLE CHEDDAR MAC & CHEESE	3040 cal	
CRISPY BRUSSELS SPROUTS & BACON	1600 cal	
CREAMED SPINACH	1740 cal	
ROASTED ASPARAGUS	520 cal	
MASHED POTATOES	1160 cal	
NORTH ATLANTIC LOBSTER MASHED POTATOES	2260 cal	+18
NORTH ATLANTIC LOBSTER MAC & CHEESE	3040 cal	+18

Dessert

choice of 1, served family-style

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 3120 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 3840 cal

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 5040 cal

KEY LIME PIE

fresh key lime, graham cracker crust, chantilly whipped cream 2960 cal

THE SOIRÉE | SERVES 6 GUESTS

Starting at \$45 per Guest†.

Salad

choice of 1, served family-style

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 1080 cal

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 750 cal

Entrée

choice of 1, served family-style

8 OZ PETITE FILET MIGNON*	2450 cal	360
BARBECUE SCOTTISH SALMON FILLET*	4560 cal	360
MISO GLAZED CHILEAN SEA BASS*	5120 cal	360
DOUBLE BREAST OF CHICKEN*	3500 cal	360
11 OZ MAIN FILET MIGNON*	2930 cal	390
14 OZ CERTIFIED ANGUS BEEF RIBEYE*	6870 cal	390
20 OZ PRIME BONE-IN RIBEYE*	8140 cal	420

Add a lobster tail for each Guest, +23 each

Signature Steaks are paired with a choice of one signature butter: Béarnaise, 160 cal; Smoked Chili, 160 cal; Herbed Horseradish, 130 cal. Additional butter, +\$5

Sides

choice of 2, served family-style

FLEMING'S POTATOES	2080 cal	
CAULIFLOWER MASH	1100 cal	
SAUTÉED MUSHROOMS	1100 cal	
CHIPOTLE CHEDDAR MAC & CHEESE	3040 cal	
CRISPY BRUSSELS SPROUTS & BACON	1600 cal	
CREAMED SPINACH	1740 cal	
ROASTED ASPARAGUS	520 cal	
MASHED POTATOES	1160 cal	
NORTH ATLANTIC LOBSTER MASHED POTATOES	2260 cal	+18
NORTH ATLANTIC LOBSTER MAC & CHEESE	3040 cal	+18

Dessert

choice of 1, served family-style

CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 4680 cal

NEW YORK CHEESECAKE

classic preparation, strawberry red wine sauce & fresh mint 5760 cal

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 7560 cal

KEY LIME PIE

fresh key lime, graham cracker crust, chantilly whipped cream 4440 cal

COMPLETE YOUR PACKAGE

Add on beverages, chafing dishes, sternos and other items from our main dinner menu for an additional charge. Place your order online at FLEMINGSSTEAKHOUSE.COM/CATERING

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

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

†Price does not include tax, gratuity, and applicable catering fees. Wine available for curbside pickup only. Fleming's abides by all state and local liquor laws.

*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.

Menu pricing and product availability may change at any time.

BRINGING
Fine Dining
TO YOU

Catering Now Available 10:30AM – 8PM

How To Order

- Order online at flemingssteakhouse.com/catering or call your Events & Catering Associate at 813-830-4330.
- Choose pickup or delivery

When To Place Your Order

- For pickup or delivery orders requested between 10:30AM – 3PM, we recommend you place your order by 6PM the night prior.
- For pickup or delivery orders requested between 4PM – 8PM, we recommend you place your order at least 5 hours in advance.
- Need your order faster? Your Events & Catering Associate may be able to accommodate your request. Call 813-830-4330 for availability.

Delivery

- There is a \$30 Delivery Fee for orders under \$300, and a 10% delivery fee for orders \$300 and over.

Cancellations & Modifications

- Order cancellations and modifications must be made up to 24 hours prior to pickup or delivery time.

To place your order, go to
FLEMINGSSTEAKHOUSE.COM/CATERING

