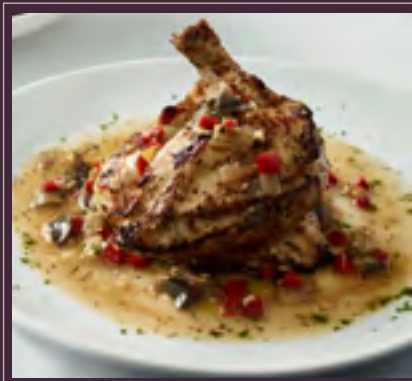
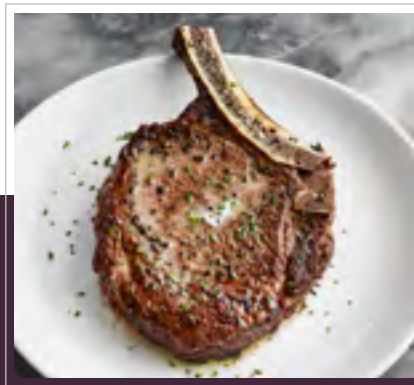
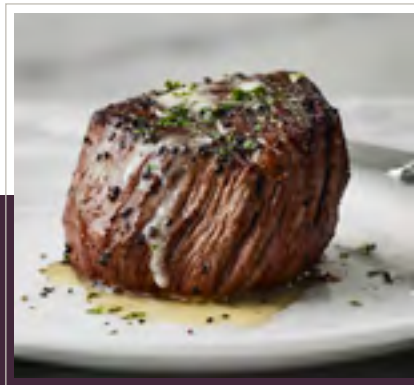




# Catering

## 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 |                       |

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† 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

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|   |     |
|---|-----|
| 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

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|  |     |
|--|-----|
| 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

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

## Drinks

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|                |   |
|----------------|---|
| ACQUA PANNA    | 8 |
| SAN PELLEGRINO | 8 |

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Excludes tax and gratuity.



# 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](http://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.

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\*\*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](http://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](http://FLEMINGSSTEAKHOUSE.COM/CATERING)

