Catering Menu

To enjoy at the location of your choice

Business Meetings | Special Occasions

Fleming's
Prime Steakhouse & Wine Bar
**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

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**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

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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

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

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

**Drinks**

- FPS BY B.R. COHN CABERNET SAUVIGNON 60
Available for pick up only.
- ACQUA PANNA 8
- SAN PELLEGRINO 8

Ask about our local wine offerings available for pick up

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**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.

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### 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

BARBECUE SCOTTISH SALMON FILLET* 3040 cal

MISO GLAZED CHILEAN SEA BASS* 3410 cal

DOUBLE BREAST OF CHICKEN* 2330 cal

11 OZ MAIN FILET MIGNON* 1950 cal

14 OZ CERTIFIED ANGUS BEEF RIBEYE* 4580 cal

20 OZ PRIME BONE-IN RIBEYE* 5430 cal

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

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

NORTH ATLANTIC LOBSTER MAC & CHEESE 3040 cal

**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**

tree-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

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### 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

BARBECUE SCOTTISH SALMON FILLET* 4560 cal

MISO GLAZED CHILEAN SEA BASS* 5120 cal

DOUBLE BREAST OF CHICKEN* 3500 cal

11 OZ MAIN FILET MIGNON* 2930 cal

14 OZ CERTIFIED ANGUS BEEF RIBEYE* 6870 cal

20 OZ PRIME BONE-IN RIBEYE* 8140 cal

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

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

NORTH ATLANTIC LOBSTER MAC & CHEESE 3040 cal

**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**

tree-layer cake with cream cheese frosting, drizzle of caramel 5760 cal

**KEY LIME PIE**

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

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**COMPLETE YOUR PACKAGE**

Add on beverages, chafing dishes, sterno’s 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 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