Events
MENU

TO ENJOY IN OUR PRIVATE DINING ROOMS
BUSINESS MEETINGS | SPECIAL OCCASIONS

Fleming's
PRIME STEAKHOUSE & WINE BAR
### Hors d’Oeuvres

**Priced Per Piece**  
*minimum 12 pieces*

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Calories</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>SWEET &amp; SPICY FILET MIGNON SKEWERS*</td>
<td>peppercorn sauce</td>
<td>140 cal</td>
<td>5</td>
</tr>
<tr>
<td>FILET &amp; MUSHROOM PUFF PASTRY*</td>
<td>fig demi glace</td>
<td>90 cal</td>
<td>4</td>
</tr>
<tr>
<td>PRIME MEATBALLS</td>
<td>peppercorn sauce</td>
<td>90 cal</td>
<td>3</td>
</tr>
<tr>
<td>CRAB CAKE BITES</td>
<td>red pepper &amp; lime butter sauce</td>
<td>130 cal</td>
<td>5</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL</td>
<td>horseradish cocktail sauce</td>
<td>70 cal</td>
<td>4</td>
</tr>
<tr>
<td>PROSCIUTTO-WRAPPED SHRIMP</td>
<td>green onion &amp; fig demi glace</td>
<td>130 cal</td>
<td>5</td>
</tr>
<tr>
<td>CHICKEN SATAY</td>
<td>teriyaki marinade, smoked jalapeño aioli</td>
<td>150 cal</td>
<td>4</td>
</tr>
<tr>
<td>MUSHROOM CROSTINI</td>
<td>portobello &amp; button mushroom medley, fresh herbs, parmesan cheese</td>
<td>100 cal</td>
<td>3</td>
</tr>
<tr>
<td>FLEMING’S POTATO TOTS</td>
<td>smoked chili &amp; jalapeño aioli</td>
<td>140 cal</td>
<td>3</td>
</tr>
<tr>
<td>CHICKPEA &amp; EGGPLANT BITES**</td>
<td>romesco sauce</td>
<td>100 cal</td>
<td>3</td>
</tr>
</tbody>
</table>

**Priced Per Order**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Calories</th>
<th>Quantity</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF CARPACCIO*</td>
<td>toasted gruyère croutons, caper-creole mustard sauce, shredded egg &amp; red onion, 940 cal</td>
<td>serves 6 Guests</td>
<td></td>
</tr>
<tr>
<td>GIFT BOX OF FLEMING’S HOUSEMADE TRUFFLES</td>
<td>for your Guests to take home</td>
<td>300 cal</td>
<td>6</td>
</tr>
</tbody>
</table>

Price does not include tax, gratuity or applicable Private Dining Fees.

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.
Executive Estate Dinner

CHEF’S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

CHILLED SEAFOOD TOWER* king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1870 cal
BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal
MUSHROOM CROSTINI portobello & button mushroom medley, fresh herbs, parmesan cheese 600 cal

Starter choice of

FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal
WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

Entrée choice of

8 OZ FILET MIGNON & LOBSTER TAIL* 785 cal
20 OZ PRIME BONE-IN RIBEYE* 1360 cal
16 OZ PRIME NEW YORK STRIP & DIABLO SHRIMP* baked with a spicy barbecue butter sauce 1800 cal
MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal
CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Over the Top choice of one to pair with the entrée

TRUFFLE-POACHED LOBSTER* béarnaise sauce & caviar 460 cal
DIABLO SHRIMP spicy barbecue butter sauce 620 cal
JUMBO LUMP CRABMEAT oscar style with béarnaise sauce 290 cal
LOBSTER TAIL (+29) with drawn butter 375 cal

Sides

FLEMING’S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
ROASTED ASPARAGUS herb butter 260 cal
NORTH ATLANTIC LOBSTER MACARONI & CHEESE tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1310 cal

Dessert choose one for your Guests

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal
FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

GIFT BOX OF FLEMING’S HOUSEMADE TRUFFLES for your Guests to take home 300 cal (+$)

119 per Guest

Menu includes coffee, tea, and soft drinks; price does not include tax, gratuity, or applicable Private Dining Fees. It’s our pleasure to tailor a menu to your specific requests.

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**CHEF’S BREAD COURSE** seasonal spreads 600 cal

**Appetizers** served upon arrival

- SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal
- BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal

**Starter** choice of

- FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal
- FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

**Entrée** choice of

16 OZ PRIME NEW YORK STRIP* 1180 cal
11 OZ MAIN FILET MIGNON* 490 cal
14 OZ CERTIFIED ANGUS BEEF RIBEYE* 1150 cal
MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal
CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

**Over the Top** choice of one to pair with the entrée

- TRUFFLE-POACHED LOBSTER* (+9) béarnaise sauce & caviar 460 cal
- DIABLO SHRIMP (+9) spicy barbecue butter sauce 620 cal
- JUMBO LUMP CRABMEAT (+9) oscar style with béarnaise sauce 290 cal
- LOBSTER TAIL (+29) with drawn butter 375 cal

**Sides**

- FLEMING’S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
- ROASTED ASPARAGUS herb butter 260 cal
- SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

**Dessert** choose one for your Guests

- CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal
- CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal
- CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

**Gift Box of Fleming's Housemade Truffles** for your Guests to take home 300 cal (+6)

99 per Guest

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Select Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal
BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal

Starter

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

Entrée choice of

11 OZ MAIN FILET MIGNON* 490 cal
14 OZ CERTIFIED ANGUS BEEF RIBEYE* 1150 cal
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal
BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal
CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Over the Top choice of one to pair with the entrée

TRUFFLE-POACHED LOBSTER* (+9) bérarnaise sauce & caviar 460 cal
DIABLO SHRIMP (+9) spicy barbecue butter sauce 620 cal
JUMBO LUMP CRABMEAT (+9) oscar style with béarnaise sauce 290 cal
LOBSTER TAIL (+29) with drawn butter 375 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal (+6)

94 per Guest

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**Reserve 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 760 cal

**Starter**

Caesar salad romaine, parmesan, fried capers, crispy prosciutto 250 cal

**Entrée** choice of

8 oz petite filet mignon* 410 cal
Double breast of chicken all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal
Barbecue Scottish salmon fillet* mushrooms, barbecue glaze 810 cal
California power bowl** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

**Over the Top** choose one to pair with the entrée

- **Truffle-poached lobster** (+9) béarnaise sauce & caviar 460 cal
- **Diablo shrimp (+9)** spicy barbecue butter sauce 620 cal
- **Jumbo lump crabmeat (+9)** oscar style with béarnaise sauce 290 cal
- **Lobster tail (+29)** with drawn butter 375 cal

**Sides**

- Fleming’s potatoes potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
- Creamed spinach blended with parmesan, cream, spices 870 cal

**Dessert** choose one for your guests

- **New York cheesecake** classic preparation, strawberry red wine sauce & fresh mint 960 cal
- **Chocolate gooey butter cake** honeycomb brittle, chocolate sauce & caramel 780 cal

- **Gift box of Fleming’s housemade truffles** for your guests to take home 300 cal (+6)

84 per guest

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CHEF’S BREAD COURSE seasonal spreads 600 cal

**Appetizers** served upon arrival

- SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal
- BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal

**Starter** choice of

- CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal
- WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

**Entrée** choice of

- 6 OZ FILET MIGNON & DIABLO SHRIMP* baked with a spicy barbecue butter sauce 870 cal
- MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal
- 8 OZ PRIME NEW YORK STRIP* 590 cal
- BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal
- CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

**Sides**

- FLEMING’S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
- CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal

**Dessert** choose one for your Guests to enjoy or take home

- KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal
- CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal
- CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal
- GIFT BOX OF FLEMING’S HOUSEMADE TRUFFLES for your Guests to take home 300 cal (+6)

55 per Guest

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Chef's Bread Course seasonal spreads 600 cal

Appetizers served upon arrival

Shrimp Cocktail horseradish cocktail sauce 300 cal

Starter

Fleming's Salad** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

Entrée choice of

6 oz Filet Mignon* 250 cal
Barbecue Scottish Salmon Fillet* mushrooms, barbecue glaze 810 cal
Breast of Chicken all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal
California Power Bowl** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Sides

Fleming's Potatoes potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal
Roasted Asparagus herb butter 260 cal

Dessert choose one for your guests to enjoy or take home

Carrot Cake three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal
Chocolate Gooey Butter Cake honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of Fleming's Housemade Truffles for your Guests to take home 300 cal (+$)

45 per Guest

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