



# Catering

## MENU

CORPORATE EVENTS | SPECIAL OCCASIONS  
BIRTHDAYS | HOLIDAYS | MEETINGS



# Catering 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 \$50 per Guest†. Choose your package here:

### Salad

choice of 1

#### FLEMING'S SALAD

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 160 cal

#### CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto 140 cal

### Entrée

choice of 1

8oz PETITE FILET MIGNON*	410 cal	\$150
11oz MAIN FILET MIGNON*	490 cal	\$190
CERTIFIED ANGUS BEEF RIBEYE*	1150 cal	\$190
20oz BONE IN RIBEYE*	1360 cal	\$260
SEASONAL FEATURED LOBSTER TAILS	850 cal	\$270
MISO GLAZED CHILEAN SEA BASS	850 cal	\$175
DOUBLE BREAST OF CHICKEN	580 cal	\$110

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

### Sides

choice of 1, served family-style

FLEMING'S POTATOES	603 cal
MASHED POTATOES	359 cal
ROASTED ASPARAGUS	125 cal
CHIPOTLE CHEDDAR MAC & CHEESE	835 cal
CRISPY BRUSSELS SPROUTS & BACON	425 cal

### Dessert

choice of 1

CHOCOLATE GOOEY BUTTER CAKE	honeycomb brittle, chocolate sauce & caramel 780 cal
NEW YORK CHEESECAKE	classic preparation, topped with caramel & fresh citrus 1090 cal
CARROT CAKE	three-layer cake with cream cheese frosting, caramel drizzle 1300 cal

## THE SOIRÉE | SERVES 6 GUESTS

Starting at \$45 per Guest†. Choose your package here:

### Salad

choice of 1

#### FLEMING'S SALAD

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 160 cal

#### CAESAR SALAD

hearts of romaine, parmesan, fried capers, crispy prosciutto 140 cal

### Entrée

choice of 1

8oz PETITE FILET MIGNON*	410 cal	\$220
11oz MAIN FILET MIGNON*	490 cal	\$260
CERTIFIED ANGUS BEEF RIBEYE*	1150 cal	\$260
20oz BONE IN RIBEYE*	1360 cal	\$380
SEASONAL FEATURED LOBSTER TAILS	850 cal	\$390
MISO GLAZED CHILEAN SEA BASS	850 cal	\$250
DOUBLE BREAST OF CHICKEN	580 cal	\$160

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

### Sides

choice of 2, served family-style

FLEMING'S POTATOES	603 cal
MASHED POTATOES	359 cal
ROASTED ASPARAGUS	125 cal
CHIPOTLE CHEDDAR MAC & CHEESE	835 cal
CRISPY BRUSSELS SPROUTS & BACON	425 cal

### Dessert

choice of 1

CHOCOLATE GOOEY BUTTER CAKE	honeycomb brittle, chocolate sauce & caramel 780 cal
NEW YORK CHEESECAKE	classic preparation, topped with caramel & fresh citrus 1090 cal
CARROT CAKE	three-layer cake with cream cheese frosting, caramel drizzle 1300 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.

\*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.

Menu pricing and product availability may change at any time.

# FLEMING'S YOUR WAY | SERVES 12 GUESTS

Build your own event package

## Salads

### FLEMING'S SALAD | \$60

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 160 cal

### CAESAR SALAD | \$60

hearts of romaine, parmesan, fried capers, crispy prosciutto 140 cal

## Entrées

8oz PETITE FILET MIGNON\* 410 cal | \$540

CERTIFIED ANGUS BEEF RIBEYE\* 1150 cal | \$600

MISO GLAZED CHILEAN SEA BASS 850 cal | \$540

DOUBLE BREAST OF CHICKEN 580 cal | \$410

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

## Sides

FLEMING'S POTATOES 603 cal | \$65

MASHED POTATOES 359 cal | \$55

ROASTED ASPARAGUS 125 cal | \$65

CHIPOTLE CHEDDAR MAC & CHEESE 835 cal | \$55

CRISPY BRUSSELS SPROUTS & BACON 425 cal | \$65

## Desserts

### CARROT CAKE | \$45

two-layer cake with cream cheese frosting, caramel drizzle 711 cal

### KEY LIME PIE | \$45

fresh key lime, graham cracker crust, chantilly whipped cream 599 cal



## Bottles of Wine

available for curbside pickup only

GIESEN ESTATE, Sauvignon Blanc Marlborough | \$40

SEA SUN, Chardonnay California | \$52

CALERA, Pinot Noir Central Coast | \$72

PARADUXX, Proprietary Red Napa Valley | \$84

COEUR BY HALL, Cabernet Sauvignon St. Helena | \$100

FPS BY B.R. COHN, Cabernet Sauvignon California | \$60

TALL SAGE, Cabernet Sauvignon Columbia Valley | \$36

## Bottled Water

ACQUA PANNA | \$8

SAN PELLEGRINO | \$8

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BRINGING  
*Fine Dining*  
TO YOU

Catering Now Available 10:30AM – 8PM

### *How To Order*

- Order online at [flemingssteakhouse.com/catering](https://flemingssteakhouse.com/catering) or call your local Private Dining Director.
- 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 local Private Dining Director may be able to accommodate your request. Call 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](https://FLEMINGSSTEAKHOUSE.COM/CATERING)

