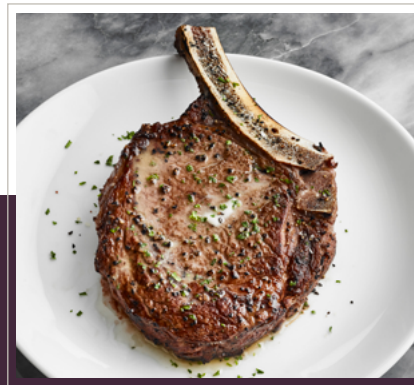




Catering

MENU

CORPORATE EVENTS | SPECIAL OCCASIONS
BIRTHDAYS | HOLIDAYS | MEETINGS



F *Fleming's*[®]
PRIME STEAKHOUSE & WINE BAR

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	\$240
11oz MAIN FILET MIGNON*	490 cal	\$260
CERTIFIED ANGUS BEEF RIBEYE*	1150 cal	\$260
20oz BONE IN RIBEYE*	1360 cal	\$280
SEASONAL FEATURED LOBSTER TAILS	850 cal	\$280
MISO GLAZED CHILEAN SEA BASS	850 cal	\$240
DOUBLE BREAST OF CHICKEN	580 cal	\$200

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	\$340
11oz MAIN FILET MIGNON*	490 cal	\$360
CERTIFIED ANGUS BEEF RIBEYE*	1150 cal	\$360
20oz BONE IN RIBEYE*	1360 cal	\$400
SEASONAL FEATURED LOBSTER TAILS	850 cal	\$400
MISO GLAZED CHILEAN SEA BASS	850 cal	\$340
DOUBLE BREAST OF CHICKEN	580 cal	\$270

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

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 | \$48

SEA SUN, Chardonnay California | \$52

SIDURI, Pinot Noir Willamette Valley | \$64

PESSIMIST by DAOU, Red Blend Paso Robles | \$56

OBERON, CABERNET SAUVIGNON NAPA VALLEY | \$84

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

TRIBUTE, CABERNET SAUVIGNON CALIFORNIA | \$48

Bottled Water

ACQUA PANNA | \$8

SAN PELLEGRINO | \$8

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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 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

