Holiday Party Planning

We’re ready to help you plan a cheerful, elegant and delicious holiday celebration that will be the talk of the season. Select from one of our multi-course dinner or lunch menus that will impress every palate. Then allow us to turn our safe and elegant private dining rooms into a sophisticated affair with décor upgrades. With all the details handled by our Events & Catering Associates and a dedicated private event staff, you’ll feel more like a Guest than the host.

QUESTIONS? CALL US AT 813-830-4330
SUBMIT A HOLIDAY EVENT REQUEST

Fleming's
PRIME STEAKHOUSE & WINE BAR
Refined Holiday Dinner

$125 per Guest*

CHEF’S BREAD COURSE  seasonal spreads

Reception  served upon arrival
CRAB CAKES  roasted red pepper & lime butter sauce
SWEET & SPICY FILET MIGNON SKEWERS*  peppercorn sauce
BURRATA WITH PROSCIUTTO  charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

Starter  choose one for your Guests
WEDGE SALAD  bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze
HARVEST SALAD**  arugula, romaine, toasted pistachios, herbed goat cheese, crispy prosciutto, croutons, pickled onions, dates & fig vinaigrette

Entrée  choice of
MAIN FILET MIGNON*  béarnaise butter
PRIME NEW YORK STRIP*  rosemary demi glace, merlot salt
PRIME BONE-IN RIBEYE*  smoked chili butter
BARBECUE SCOTTISH SALMON FILLET*  mushrooms, barbecue glaze
DOUBLE BREAST OF CHICKEN  all-natural, roasted, white wine, mushroom, leek & thyme sauce

Sides to Share
LOBSTER MASHED POTATOES
CHIPOTLE CHEDDAR MACARONI & CHEESE
ROASTED ASPARAGUS

Dessert  choose two for your Guests
NEW YORK CHEESECAKE  classic preparation, topped with caramel & fresh citrus
CHOCOLATE GOOEY BUTTER CAKE  honeycomb brittle, chocolate sauce & caramel
FRESH FRUIT & CHANTILLY CREAM**  mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille

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

*Menus include coffee, tea and soft drinks. Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only. 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. Fleming's abides by all state and local liquor laws.

**Item contains or may contain nuts.

QUESTIONS? CALL US AT 813-830-4330
SUBMIT A HOLIDAY EVENT REQUEST
Legendary Holiday Dinner

$160 per Guest*

CHAMPAGNE WELCOME TOAST
CHEF’S BREAD COURSE  seasonal spreads

Reception served upon arrival

CHILLED SEAFOOD TOWER king crab, ahi tuna poke, shrimp cocktail, north atlantic lobster tails
SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce
Burrata with prosciutto charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

Starter choice of
HARVEST SALAD** arugula, romaine, toasted pistachios, herbed goat cheese, crispy prosciutto, croutons, pickled onions, dates & fig vinaigrette
FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

Entrée choice of
MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI sautéed roasted campari tomatoes, white wine herb butter
PRIME BONE-IN RIBEYE* smoked chili butter
PRIME NEW YORK STRIP* & DIABLO SHRIMP spicy barbecue butter sauce
PAN SEARED CHILEAN SEA BASS* mushroom medley, sauteed spinach
DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce

Sides to Share
LOBSTER MACARONI & CHEESE
FLEMING’S POTATOES
CRISPY BRUSSELS SPROUTS & BACON

Dessert choose two for your Guests
NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus
CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel
FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille

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Festive Holiday Lunch

$65 per Guest*

**CHEF'S BREAD COURSE** seasonal spreads

**Decadent Arrival**, add $10 per Guest

**PASSION FRUIT MIMOSA** a tropical twist with passion fruit, orange juice & sparkling wine

**Reception** served upon arrival

**CRAB CAKES** roasted red pepper & lime butter sauce

**SWEET & SPICY FILET MIGNON SKEWERS*** peppercorn sauce

**BURRATA WITH PROSCUITTO** charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

**Starter**

**CHOPPED WEDGE SALAD** bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze

**Entrée** choice of

**PETITE FILET MIGNON*** & **DIABLO SHRIMP**
spicy barbecue butter sauce

**PRIME NEW YORK STRIP***
rosemary demi glace, merlot salt

**PAN SEARED CHILEAN SEABASS***
mushroom medley, sautéed spinach

**BREAST OF CHICKEN**
al-all natural, roasted, white wine, mushroom, leek & thyme sauce

**Sides to Share**

**LOBSTER MACARONI & CHEESE**
**MASHED POTATOES**
**ROASTED ASPARAGUS**

**Dessert** choose one for your Guests

**CHOCOLATE GOOEY BUTTER CAKE** honeycomb brittle, chocolate sauce & caramel

**FRESH FRUIT & CHANTILLY CREAM**** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille

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

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**Holiday Wine Features**

**SCHRAMSBERG, Brut Blanc de Blancs**
North Coast, $100
Dry and crisp with small lots of malolactic- and barrel-fermented wines are added for complexity. Aged on the yeast lees in the bottle for over two years prior to disgorgement. With its vibrant, fruity and crisp nature, this sparkling wine will maintain its freshness.

**ROMBAUER, Chardonnay**
Carneros, $104
Aromas of yellow peach and mango with a slight citrus note intertwine seamlessly with vanilla spice. The palate is rich and round, with the mango and vanilla competing for the limelighet, while the creamy texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

**BALADE by BELLE GLOS, Pinot Noir**
Santa Rita Hills Santa Barbara County, $84
Bright cherry red with bold, vibrant aromas of blackberry jam, raspberry tart and toasted oak accented by subtle notes of rose petal, violets and cherry cola. This wine is juicy and generous on the palate with baked cherry, fresh strawberry, cranberry and baking spices. Perfectly balanced with bright acidity and a supple mouthfeel. Fine grained tannins provide an authentic textural distinction and structural depth.

**DUCKHORN VINEYARDS, Merlot**
Napa Valley, $88
Inviting aromas of fresh black raspberry, vanilla, tea leaves, pie crust and licorice. On the palate, luxurious red-fruit flavors of strawberry, plum. Bing cherry and loganberry are supported by silky tannins and a bright, mouthwatering acidity that carries the wine to a lingering finish, with hints of maple, cedar and sweet spice.

**COEUR by HALL, Cabernet Sauvignon**
St. Helena, $100
Deep garnet in color and delicious from start to finish, the aromas open with the essence of jammy blackberries and opulent dark plum; there are oak influences of nutmeg, cinnamon and clove. The palate is supple, rich and voluptuous with flavors of black currant and plum and has a lengthy, fruity finish.

**STAG’S LEAP WINE CELLARS, Artemis Cabernet Sauvignon**
Napa Valley, $140
Expressive aromas of dark berries, currants, raspberry sorbet, nutmeg and baking spices. This acclaimed Napa Cabernet has a rich entry with round tannins and plush mouthfeel with lingering flavors of dark fruit and subtle oak undertones.

**SILVER OAK, Cabernet Sauvignon**
Alexander Valley, $170
Enticing nose of maraschino cherries, blackberry bramble and brisket with notes of clove and star anise. Mouthwatering with a juicy entry, this wine has a fruity mid-palate of currant with toasted vanilla and roasted brown sugar character from American oak barrels. Structured tannins provide an elegant character with a long and expressive finish.
Make Everything Merry & Bright

When it comes to celebrations, especially the holidays, we like to go over the top. Allow our Events & Catering Associates to turn our safe and elegant private dining room into an elegant seasonal affair. Upgrades available for linens, floral arrangements, centerpieces and more.
Add an Extra Treat for your Employees & Clients

Allow your employees and clients to continue the celebrations with those that matter most to them. Order our gift cards in bulk as a party favor and receive a 10% discount on purchases of $1,000 or more, plus Free Shipping. E-Gift cards also available.