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>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>SWEET &amp; SPICY FILET MIGNON SKEWERS* peppercorn sauce</td>
<td>4</td>
</tr>
<tr>
<td>CHICKEN SATAY teriyaki marinade, smoked jalapeño aioli</td>
<td>3</td>
</tr>
<tr>
<td>PRIME MEATBALLS peppercorn sauce</td>
<td>3</td>
</tr>
<tr>
<td>CRAB CAKE BITES red pepper &amp; lime butter sauce</td>
<td>5</td>
</tr>
<tr>
<td>SHRIMP COCKTAIL horseradish cocktail sauce</td>
<td>4</td>
</tr>
<tr>
<td>MUSHROOM CROSTINI portobello &amp; button mushroom medley, fresh herbs, parmesan cheese</td>
<td>3</td>
</tr>
<tr>
<td>FLEMING’S POTATO TOTS smoked chili &amp; jalapeño aioli</td>
<td>3</td>
</tr>
</tbody>
</table>

### Priced Per Order

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEEF CARPACCIO* caper-creole mustard sauce &amp; red onion, serves 6 Guests</td>
<td>19</td>
</tr>
</tbody>
</table>

**GIFT BOX OF FLEMING’S HOUSEMADE TRUFFLES for your Guests to take home** 6

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

* 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.
CHEF’S BREAD COURSE  seasonal spreads

**Appetizers** served upon arrival

SWEET CHILI CALAMARI  lightly breaded, tossed with sweet chili sauce 920 cal  
BEEF CARPACCIO* caper-creole mustard sauce & red onion 930 cal

**Starter** choice of

FRENCH ONION SOUP  baked with gruyère & parmesan cheeses 500 cal  
FLEMING’S SALAD**  walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 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, shiitake & button mushroom medley, roasted 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 650 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 (+6)

99 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.

* 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.
Select Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads

**Appetizers served upon arrival**

- SHRIMP COCKTAIL horseradish cocktail sauce 300 cal
- BEEF CARPACCIO* caper-creole mustard sauce & red onion 930 cal

**Starter**

- FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 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, shiitake & button mushroom medley, roasted 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) bœuf sauce & caviar 460 cal
- DIABLO SHRIMP (+9) spicy barbecue butter sauce 650 cal
- JUMBO LUMP CRABMEAT (+9) oscar style with bœuf 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, jalapeno 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 (+6)**

94 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.

* 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.
Reserve Dinner

**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.**

---

**CHEF’S BREAD COURSE** seasonal spreads

**Appetizers** served upon arrival

**BURRATA WITH PROSCIUTTO** charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 660 cal

**Starter**

**CAESAR SALAD** hearts of romaine, parmesan, fried capers, crispy prosciutto 270 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, shiitake & button mushroom medley, roasted 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 650 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, topped with caramel & fresh citrus 1100 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 (+6)

84 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.
CHEF’S BREAD COURSE seasonal spreads

Appetizers served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

Starter

FLEMING’S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 310 cal

Entrée choice of

6 OZ FILET MIGNON* 310 cal
BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal
BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal
CALIFORNIA POWER BOWL** farro, shiitake & button mushroom medley, roasted 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, jalapeno 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 (+6)

45 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.

* 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.

09/18/20 V1
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 $60 per Guest1. Choose your package here:

Salad
choice of 1, served family-style

FLEMING’S SALAD**
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 680 cal

CAESAR SALAD
hearts of romaine, parmesan, fried capers, crispy prosciutto 600 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* 3600 cal
DOUBLE BREAST OF CHICKEN 2330 cal
11 OZ MAIN FILET MIGNON* 1950 cal
14 OZ CERTIFIED ANGUS BEEF RIBEYE* 4680 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
MASHED POTATOES 1160 cal
ROASTED ASPARAGUS 1220 cal
CHIPOTLE CHEDDAR MAC & CHEESE 2540 cal
CRISPY BRUSSELS SPROUTS & BACON 2080 cal

Dessert
choice of 1, served family-style

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 3120 cal
NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 4400 cal
CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 5040 cal

THE SOIRÉE | SERVES 6 GUESTS
Starting at $60 per Guest1. Choose your package here:

Salad
choice of 1, served family-style

FLEMING’S SALAD**
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 1020 cal

CAESAR SALAD
hearts of romaine, parmesan, fried capers, crispy prosciutto 900 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* 5400 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
MASHED POTATOES 1160 cal
ROASTED ASPARAGUS 1220 cal
CHIPOTLE CHEDDAR MAC & CHEESE 2540 cal
CRISPY BRUSSELS SPROUTS & BACON 2080 cal

Dessert
choice of 1, served family-style

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 4680 cal
NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus 6600 cal
CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel 7560 cal

COMPLETE YOUR PACKAGE

Add 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.

1 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.

** Item contains or may contain nuts.

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**
  - walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette
  - 1740 cal | 60

- **CAESAR SALAD**
  - hearts of romaine, parmesan, fried capers, crispy prosciutto
  - 1780 cal | 60

### Entrées

- **8 OZ PETITE FILET MIGNON**
  - 4900 cal | 540

- **14 OZ 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**
  - 4310 cal | 55

- **ROASTED ASPARAGUS**
  - 1510 cal | 65

- **CHIPOTLE CHEDDAR MAC & CHEESE**
  - 10020 cal | 55

- **CRISPY BRUSSELS SPROUTS & BACON**
  - 5100 cal | 65

### Dessert

- **CARROT CAKE**
  - two-layer cake with cream cheese frosting, drizzle of caramel
  - 8540 cal | 45

- **KEY LIME PIE BARS**
  - fresh key lime, graham cracker crust, chantilly whipped cream
  - 7190 cal | 45

### Bottles of Wine

- **available for curbside pickup only**
  - Bottle Red, Sparkling, White, Rose: 600-650 cal

- **GIESEN ESTATE**, Sauvignon Blanc New Zealand | 40

- **SEA SUN**, Chardonnay California | 52

- **CALERA**, Pinot Noir Central Coast | 72

- **PARADUXX BY DUCKHORN**, Proprietary Red Napa Valley | 84

- **COEUR BY HALL**, Cabernet Sauvignon St. Helena | 100

- **FPS BY B.R. COHN**, Cabernet Sauvignon California 2017 | 60

- **TALL SAGE**, Cabernet Sauvignon Columbia Valley 2017 | 36

### Bottled Water

- **ACOUA PANNA** | 8

- **SAN PELLEGRINO** | 8

---

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.

**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 our Events & Catering Associate.

• 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? Our Events & Catering Associate 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