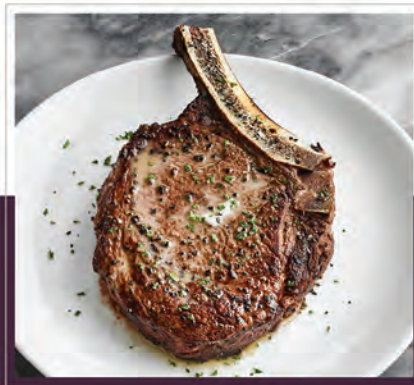




Events

MENU

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



Hors d'Oeuvres

Priced Per Piece minimum 12 pieces

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce	4
CHICKEN SATAY teriyaki marinade, smoked jalapeño aioli	3
PRIME MEATBALLS peppercorn sauce	3
CRAB CAKE BITES red pepper & lime butter sauce	5
SHRIMP COCKTAIL horseradish cocktail sauce	4
MUSHROOM CROSTINI portobello & button mushroom medley, fresh herbs, parmesan cheese	3
FLEMING'S POTATO TOTS smoked chili & jalapeño aioli	3

Priced Per Order

BEEF CARPACCIO* caper-creole mustard sauce & red onion, serves 6 Guests	19
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GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home	6
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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.

Estate Dinner

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.

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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)
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

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.

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Reserve Dinner

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.

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Classic Lunch

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, 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 (+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.

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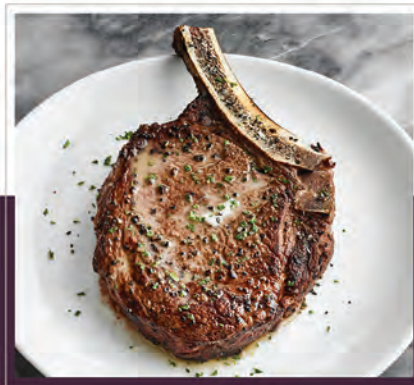
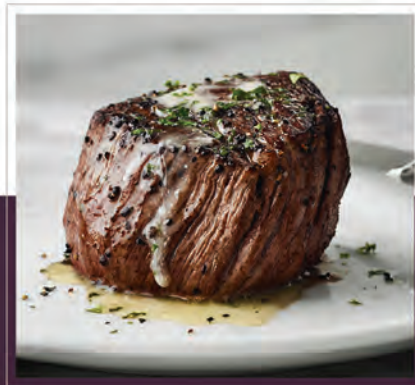
** Item contains or may contain nuts.



Catering

MENU

TO ENJOY AT THE LOCATION OF YOUR CHOICE
BUSINESS MEETINGS | SPECIAL OCCASIONS



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 Guest†. 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	240
BARBECUE SCOTTISH SALMON FILLET*	3040 cal	240
MISO GLAZED CHILEAN SEA BASS*	3600 cal	240
DOUBLE BREAST OF CHICKEN	2330 cal	240
11 OZ MAIN FILET MIGNON*	1950 cal	260
14 OZ CERTIFIED ANGUS BEEF RIBEYE*	4580 cal	260
20 OZ PRIME BONE-IN RIBEYE*	5430 cal	280

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	520 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 Guest†. 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	360
BARBECUE SCOTTISH SALMON FILLET*	4560 cal	360
MISO GLAZED CHILEAN SEA BASS*	5400 cal	360
DOUBLE BREAST OF CHICKEN	3500 cal	360
11 OZ MAIN FILET MIGNON*	2930 cal	390
14 OZ CERTIFIED ANGUS BEEF RIBEYE*	6870 cal	390
20 OZ PRIME BONE-IN RIBEYE*	8140 cal	420

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	520 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.

† 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.

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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

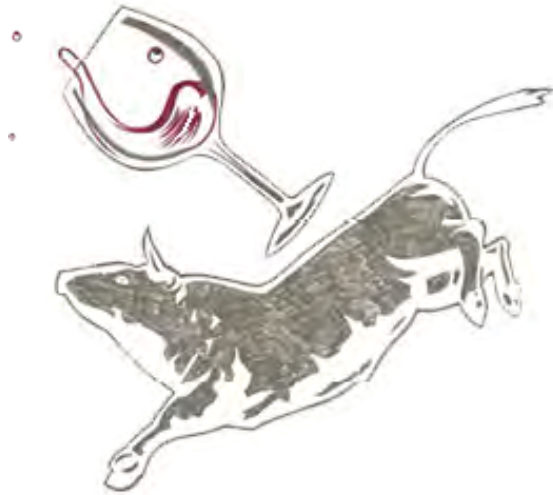
Dessert

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, Rosé: 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

ACQUA PANNA 0 cal | 8

SAN PELLEGRINO 0 cal | 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.

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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