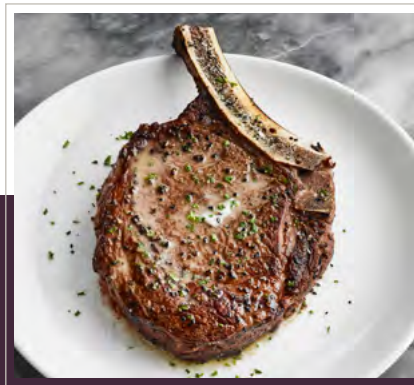
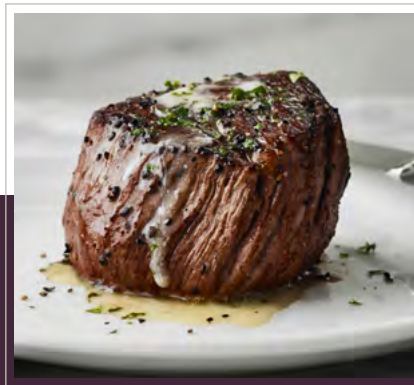




Events

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

Estate Dinner

CHEF'S BREAD COURSE seasonal spreads

Appetizers served upon arrival

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce

BEEF CARPACCIO* caper-creole mustard sauce & red onion

Starter choice of

FRENCH ONION SOUP baked with gruyère & parmesan cheeses

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

Entrée choice of

16 OZ. PRIME NEW YORK STRIP*

11 OZ. FILET MIGNON*

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach & arugula, pickled red onion

CALIFORNIA POWER BOWL farro, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

Over The Top choice of one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce
& caviar

DIABLO SHRIMP (+9)
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT (+9)
oscar style with
béarnaise sauce

LOBSTER
TAIL (+29)
with drawn
butter

Sides

FLEMING'S POTATOES

ROASTED ASPARAGUS

SAUTÉED MUSHROOMS

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

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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F Select Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads

Appetizers served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce

BEEF CARPACCIO* caper-creole mustard sauce & red onion

Starter

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

Entrée choice of

11 OZ. FILET MIGNON*

14 OZ. CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

CALIFORNIA POWER BOWL farro, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

Over The Top choose one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce
& caviar

DIABLO SHRIMP (+9)
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT (+9)
oscar style with
béarnaise sauce

LOBSTER
TAIL (+29)
with drawn
butter

Sides

FLEMING'S POTATOES

CRISPY BRUSSELS SPROUTS & BACON

Dessert choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

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

90 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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F Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads

Appetizers served upon arrival

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic croutons

Starter

CAESAR SALAD hearts of romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of

8 OZ. FILET MIGNON*

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

CALIFORNIA POWER BOWL farro, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

Over The Top choose one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce
& caviar

DIABLO SHRIMP (+9)
spicy barbecue
butter sauce

JUMBO LUMP
CRABMEAT (+9)
oscar style with
béarnaise sauce

LOBSTER
TAIL (+29)
with drawn
butter

Sides

FLEMING'S POTATOES

CREAMED SPINACH

Dessert choose one for your Guests

NEW YORK CHEESECAKE classic preparation, topped with caramel & fresh citrus

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

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

80 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

Starter _____

FLEMING'S SALAD walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

Entrée choice of _____

6 OZ. FILET MIGNON*

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze

BREAST OF CHICKEN roasted, white wine, mushroom, leek & thyme sauce

CALIFORNIA POWER BOWL farro, shiitake & button mushroom medley, roasted tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado

Sides _____

FLEMING'S POTATOES

ROASTED ASPARAGUS

Dessert choose one for your Guests to enjoy or take home _____

CARROT CAKE three-layer cake with cream cheese frosting, drizzle of caramel

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle, chocolate sauce & caramel

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

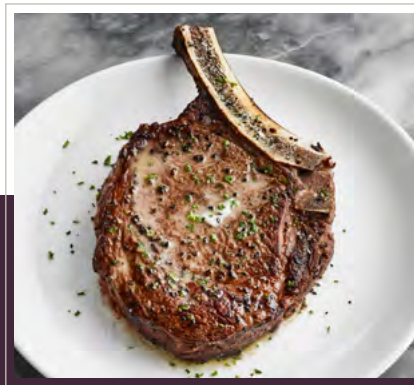
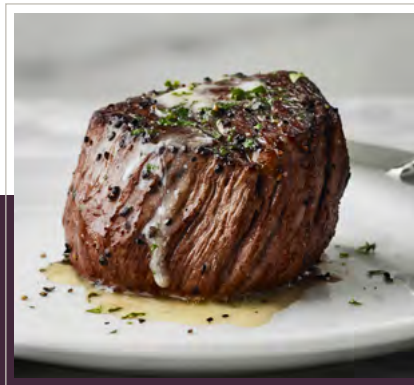
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Catering

MENU

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



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.

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
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
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 on beverages 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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** Item contains or may contain nuts.

Menu pricing and product availability may change at any time.