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

<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>
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<tr>
<td>PRIME MEATBALLS peppercorn sauce</td>
<td>3</td>
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<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>
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</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.*
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

*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
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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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

*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
**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

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

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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

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.
* 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.