

Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



HORS D'OEUVRES



priced
PER PERSON†

minimum 6 people

SWEET & SPICY FILET BITES*

peppercorn sauce 230 cal | 9

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 92 cal | 4

CRAB CAKE BITES

red pepper & lime butter sauce 200 cal | 6

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 230 cal | 5

SALSA VERDE SCALLOPS

corn puree 1790 cal | 12

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal | 5

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onion, Fleming's Butter Pickles 1000 cal | 7

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 295 cal | 8

BEET HUMMUS CUPS

freshly chopped olives & carrot relish 110 cal | 3

SPICY YELLOWFIN TUNA TARTARE*

crispy rice, spicy aioli, bluefin tuna belly, tuna marinade, sliced jalapeño 440 cal | 10

TRUFFLE GRILLED CHEESE

brioche, truffle cheddar, black truffle tomato sauce 580 cal | 5

priced
PER ORDER†

AHI TUNA POKE*

avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal | 72

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal | 24

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 3680 cal | 40

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 920 cal | 22

CHILLED SHELLFISH TOWER*

1870 cal | 165

FRESH OYSTERS*

HALF 180 cal | 25

DOZEN 340 cal | 49

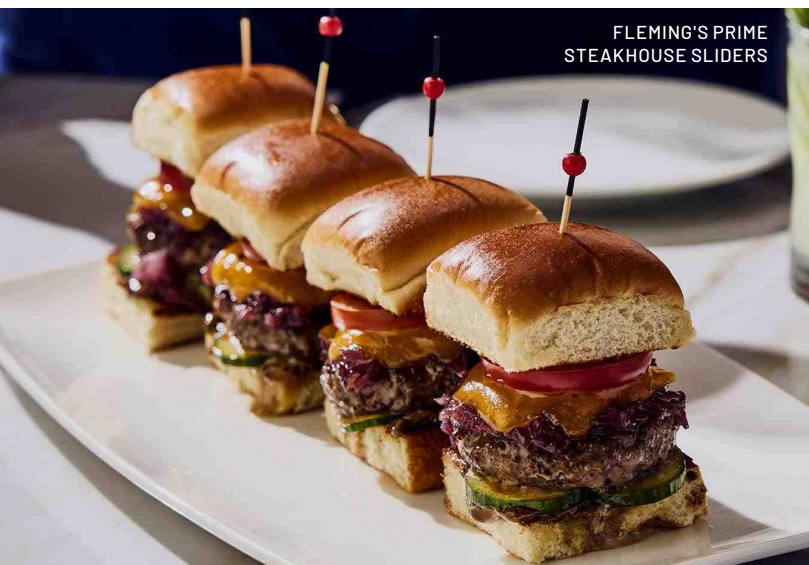
Dessert

DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries, orange chocolate truffles 1970 cal | 30



for your Guests to
take home 300 cal (+7)



FLEMING'S PRIME
STEAKHOUSE SLIDERS



SWEET CHILI
CALAMARI

†Price does not include sales tax, gratuity or applicable private dining fees.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

* 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.

HORS D'OEUVRES PACKAGES

Delightful SELECTION

CRAB CAKE
BITES



AHI TUNA POKE*

avocado, cucumber, caviar, lavash crackers, soy ginger
1080 cal

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional
accompaniments 3680 cal

CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onions,
Fleming's butter pickles 1000 cal

BOURBON & APRICOT GLAZED MEATBALLS*

Fresno chili jam 92 cal

CRAB CAKE BITES

red pepper & lime butter sauce 154 cal

BEET HUMMUS CUPS

freshly chopped olive & carrot relish 110 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal

Dessert

DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries,
orange chocolate truffles 1970 cal

\$41 PER PERSON†

Curated COLLECTION

CHILLED
SHELLFISH
TOWER



CHILLED SHELLFISH TOWER* 1870 cal

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cauliflower florets, cucumbers, carrots, campari tomatoes
& lavash crackers 1060 cal

LOBSTER RAVIOLI

lobster cream sauce 260 cal

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, campari
tomato, black garlic aioli, Fleming's butter pickles 295 cal

SPICY YELLOWFIN TUNA TARTARE*

crispy rice, spicy aioli, bluefin tuna belly, tuna marinade,
sliced jalapeño 440 cal

SWEET & SPICY FILET BITES*

peppercorn sauce 230 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal

Dessert

DESSERT PLATTER

featuring carrot cake, chocolate dipped strawberries,
orange chocolate truffles 1970 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$78 PER PERSON†

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Epicurious DINNER

26 or more Guests



CHEF'S BREAD COURSE

seasonal spreads 600 cal

APPETIZERS

served upon arrival

CHILLED SHELLFISH TOWER*

north atlantic lobster tails, colossal shrimp, lobster claws, alaskan golden king crab legs, fresh oysters served with mignonette, cocktail sauce, creamy mustard, and a brandy mustard cream sauce 1870 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal

STARTER

choice of

BURRATA WITH PROSCIUTTO

charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 770 cal

LOBSTER RAVIOLI

lobster cream sauce 260 cal

SPICY YELLOWFIN TUNA TARTARE*

crispy rice, bluefin tuna marinade, sliced jalapeño 440 cal

ENTRÉE

choice of

MAIN FILET MIGNON* 11oz 590 cal

USDA PRIME BONE-IN RIBEYE* 20oz 1470 cal

USDA PRIME NEW YORK STRIP* 16oz 1000 cal

BARBECUE ORA KING SALMON FILLET*

mushrooms, barbecue glaze 680 cal

DOUBLE BREAST OF CHICKEN

natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon-garlic crema 910 cal

USDA PRIME NEW YORK STRIP



SIDES

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 850 cal

THAI GREEN BEANS

thai vinaigrette 430 cal

CHOCOLATE GOOEY BROWNIE



DESSERT

choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$138 PER PERSON†

Includes coffee, tea, and soft drinks.

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Magnificent DINNER

25 or less Guests



CHEF'S BREAD COURSE

seasonal spreads 600 cal

APPETIZERS

served upon arrival

CHILLED SHELLFISH TOWER*

north atlantic lobster tails, colossal shrimp, lobster claws, alaskan golden king crab legs, fresh oysters served with mignonette, cocktail sauce, creamy mustard, and a brandy mustard cream sauce 1870 cal

GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal

STARTER

choice of

FLEMING'S SALAD**

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

LOBSTER RAVIOLI

lobster cream sauce 260 cal

YELLOWTAIL CRUDO*

ponzu, gochugaru flakes, carrot-radish slaw 160 cal

ENTRÉE

choice of

MAIN FILET MIGNON* WITH BLACK TRUFFLE BUTTER

11oz 740 cal

USDA PRIME BONE-IN RIBEYE* 20oz

USDA PRIME NEW YORK STRIP* & DIABLO SHRIMP* 16oz, topped with three shrimp baked with a spicy barbecue butter 1800 cal

SEARED YELLOWFIN TUNA*

pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 600 cal

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon-garlic crema 910 cal



SIDES

FLEMING'S POTATOES

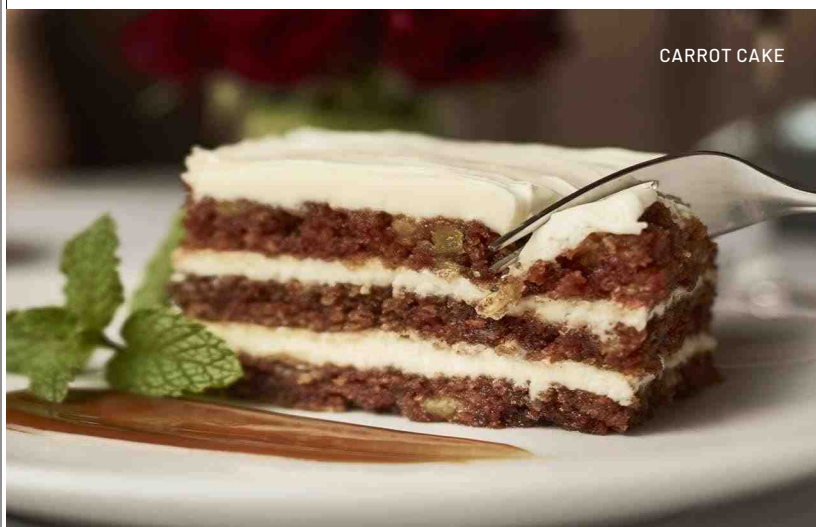
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 850 cal

THAI GREEN BEANS

thai vinaigrette 430 cal



DESSERT

choice of

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 1260 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$138 PER PERSON†

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Grand DINNER



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

APPETIZERS

served upon arrival

SWEET & SPICY FILET BITES*

peppercorn sauce 230 cal

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal

STARTER

choice of

FLEMING'S SALAD**

candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

PETITE FILET MIGNON*

8oz 440 cal

MISO-GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion 730 cal

DOUBLE-THICK PORK RIB CHOP*

julienne of apples, jicama, creole-mustard glaze 720 cal

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon-garlic crema 910 cal

FILET MIGNON



SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

ROASTED ASPARAGUS

herb butter 150 cal

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal



ROASTED
ASPARAGUS

DESSERT

choose one for your Guests

CRÈME BRÛLÉE

creamy vanilla bean custard served with fresh seasonal berries 720 cal

CHOCOLATE GOOEY BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

\$108 PER PERSON†

Includes coffee, tea, and soft drinks.

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Legendary LUNCH



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

STARTER

choice of

BEET HUMMUS CUPS

freshly chopped olive & carrot relish 110 cal

CHOPPED WEDGE SALAD bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 540 cal

ENTRÉE

choice of

GRILLED CHICKEN CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 500 cal

CABERNET FILET*

6 oz hand-cut filet mignon, danish blue cheese butter, cabernet demi-glace, market-fresh vegetable, campari tomato 570 cal

SEARED ORA KING SALMON*

barbecue glaze, garlic sesame fried rice, shaved brussels sprout, fresh coriander 1300 cal

ROASTED VEGETABLE PASTA

pappardelle, braised maitake & tomato ragout, stracciatella cheese, campari tomato, torn basil 730 cal

CABERNET
FILET

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 BROWNIE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

CHOCOLATE GOOEY
BROWNIE



NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend 110 cal | 8

BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water 120 cal | 8

\$61 PER PERSON†

Includes coffee, tea, and soft drinks.

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Refined LUNCH



CHEF'S BREAD COURSE *seasonal spreads* 600 cal

STARTER

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

FRUIT PLATE

strawberries, blueberries and pineapple 30 cal

ENTRÉE

choice of

GRILLED CHICKEN CAESAR SALAD

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 500 cal

STEAK FRITES*

6oz hanging tender, chimichurri, golden potato pavé, tarragon aioli 1210 cal

YELLOWFIN TUNA POKE BOWL*

tamanishiki rice, avocado, carrots, cucumber, pickled red onion, spicy aioli, crispy rice pearls 890 cal

FARRO GRAIN & ROASTED VEGETABLE BOWL

cauliflower, shaved brussels sprout, carrot, red pepper, baby kale, crispy chickpeas, lemon-garlic crema 910 cal



FLEMING'S SALAD

ADD ON DESSERT TO GO

WARM COOKIE & LATTE
520-570 cal | 6

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home 300 cal (+7)

NON-ALCOHOLIC BEVERAGES

TROPICAL TEE

aromatic mint, freshly brewed tea, tropical juice blend
110 cal | 8

BLACKBERRY LAVENDERADE

ripe blackberries, lemon, Monin Lavender syrup & sparkling water
120 cal | 8

\$48 PER PERSON†

Includes coffee, tea, and soft drinks.



GRILLED CHICKEN
CAESAR SALAD

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TAKE YOUR EVENT TO *The next level*



Décor Packages

Create a memorable dining experience with our **Décor Packages** that can include table linens, centerpieces and floral arrangements reflecting your personal style.



Three-Hour Bar Packages

Welcome your Guests with a glass of wine, hand-crafted cocktail or cold beer from one of our **3-Hour Bar Packages**. A wide array of spirits, beer & wine to round out your perfect event.



Parting Gifts For Your Guests

Surprise your Guests with a parting gift to remember the evening. From a gift box of **four housemade chocolate truffles** to **gift cards** thanking your Guests for attending.

CATERING AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event.

Our Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.*



*\$30 Delivery Fee for all orders. Gratuity is not included in the Delivery Fee. Fleming's abides by all state and local liquor laws.