

Events MENU

DELIGHT YOUR GUESTS IN OUR PRIVATE DINING ROOM



HORS D'OEUVRES



priced
PER PERSON†

minimum 6 people

Hand-passed

SWEET & SPICY FILET BITES*
peppercorn sauce 230 cal | 10

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 92 cal | 5

CRAB CAKE BITES red pepper & lime butter sauce 200 cal | 7

COLOSSAL SHRIMP COCKTAIL horseradish cocktail sauce
230 cal | 6

BROWN BUTTER SEARED DIVER SCALLOPS
strawberry basil salsa 230 cal | 7

BLACKENED CHICKEN BITES
Fleming's butter pickles, jalapeño aioli 180 cal | 5

SMOKED CHEDDAR BEIGNETS
tarragon aioli 300 cal | 4

Displayed

FLEMING'S PRIME STEAKHOUSE SLIDERS*
Wisconsin cheddar cheese, red onion confit, campari tomato,
black garlic aioli, Fleming's butter pickles 295 cal | 9

CRISPY CHICKEN BITES
miso, lemon, jalapeño aioli 154 cal | 6

SPICY TUNA WONTON*
avocado, seaweed caviar 100 cal | 5

CHICKPEA EGGPLANT VEGAN CAKES
Romesco, arugula, pickled red onions, agave lime vinaigrette
113 cal | 5

priced
PER ORDER†

AHI TUNA POKE*

avocado, cucumber, caviar, lavash crackers, soy ginger 1080 cal | 75

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes &
lavash crackers 1060 cal | 28

CHARCUTERIE & CHEESES
selection of meats & cheeses with traditional
accompaniments 3680 cal | 45

SWEET CHILI CALAMARI
lightly breaded, tossed with sweet chili sauce 920 cal | 24

CHILLED SHELLFISH TOWER* 1870 cal | 155

FRESH OYSTERS*

HALF 180 cal | 26

DOZEN 340 cal | 50

Dessert

DESSERT PLATTER

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



FLEMING'S PRIME
STEAKHOUSE SLIDERS



SWEET CHILI
CALAMARI

Gift Box of
**HOUSEMADE
TRUFFLES**



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

†Price does not include 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

Displayed

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 BITES
miso, lemon, jalapeño aioli 1850 cal

Hand-Passed

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam 92 cal

CRAB CAKE BITES
red pepper & lime butter sauce 154 cal

CHICKPEA EGGPLANT VEGAN CAKES
Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal

SMOKED CHEDDAR BEIGNETS
tarragon aioli 300 cal

Dessert

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

\$42 PER PERSON†



Curated COLLECTION



Displayed

CHILLED SHELLFISH TOWER* 1870 cal

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 1060 cal

SPICY TUNA WONTON* avocado, seaweed caviar 100 cal

CRISPY CHICKEN BITES
miso, lemon, jalapeño aioli 1850 cal

Hand-Passed

SWEET & SPICY FILET BITES* peppercorn sauce 230 cal

SMOKED CHEDDAR BEIGNETS tarragon aioli 300 cal

Dessert

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



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

\$72 PER PERSON†

It's our pleasure to tailor a menu to your specific requests.

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Epicurious DINNER



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

CHARCUTERIE & CHEESES* selection of meats & cheeses with traditional accompaniments 3680 cal

STARTER

choice of

FLEMING'S SALAD**

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

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

ENTRÉE

choice of

MAIN FILET MIGNON* 11oz 590 cal

USDA PRIME NEW YORK STRIP* 16oz 1000 cal

CARROT GINGER HALIBUT leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 690 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED PORTOBELLO & CAULIFLOWER STEAK crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace 1060 cal

USDA PRIME NEW YORK STRIP



OVER THE TOP

TRUFFLE-POACHED LOBSTER*
béarnaise sauce & caviar 460 cal

SIDES

FLEMING'S POTATOES

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

ROASTED ASPARAGUS

herb butter 150 cal

NORTH ATLANTIC LOBSTER MAC & CHEESE

tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1310 cal



NORTH ATLANTIC
LOBSTER MAC & CHEESE

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)

\$139 PER PERSON†

Includes coffee, tea, and soft drinks;

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Grand DINNER



CHEF'S BREAD COURSE
seasonal spreads 600 cal

APPETIZERS

served upon arrival

BURRATA WITH PROSCIUTTO

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

SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 850 cal

STARTER

choice of

FLEMING'S SALAD**

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

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

MAIN FILET MIGNON* 11oz 490 cal

CARROT GINGER HALIBUT leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 690 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

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal



CARROT GINGER
HALIBUT

SIDES

FLEMING'S POTATOES

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

ROASTED ASPARAGUS

herb butter 150 cal

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 cal



CARROT CAKE

DESSERT

choose one for your Guests

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)

\$113 PER PERSON†

Includes coffee, tea, and soft drinks;

It's our pleasure to tailor a menu to your specific requests.

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Decadent DINNER



CHEF'S BREAD COURSE
seasonal spreads 600 cal

APPETIZER

served upon arrival

BURRATA WITH PROSCIUTTO

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

STARTER

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

ENTRÉE

choice of

PETITE FILET MIGNON* 8oz 410 cal

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 810 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED PORTOBELLO & CAULIFLOWER STEAK

crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glaze 1060 cal



DOUBLE BREAST
OF CHICKEN

SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

ROASTED ASPARAGUS

herb butter 150 cal



NEW YORK CHEESECAKE WITH
SEASONAL FRUIT GARNISH

DESSERT

choose one for your Guests

NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1100 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)

\$98 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

FRUIT PLATE

strawberries, blueberries and pineapple 30 cal

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

ENTRÉE

choice of

CAESAR SALAD* romaine, parmesan, fried capers, crispy prosciutto with choice of **Filet Mignon** 590 cal or **Salmon Fillet** 590 cal

PETITE FILET MIGNON* 8oz 410 cal

BARBECUE SALMON FILLET* mushrooms, barbecue glaze 810 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

ROASTED VEGETABLE CAVATAPPI roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 755 cal



FILET MIGNON

SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

ROASTED ASPARAGUS

herb butter 150 cal



CHOCOLATE GOOEY BROWNIE

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)

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

CAESAR SALAD*

romaine, parmesan, fried capers, crispy prosciutto with choice of **Filet Mignon** 590 cal or **Salmon Fillet** 590 cal

FILET MIGNON* 6oz 270 cal

SINGLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal

ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, cauliflower, red onion & maitake mushrooms, asparagus, sautéed spinach, herb olive oil, pea shoot tendrils 755 cal



SIDES

MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

ROASTED ASPARAGUS

herb butter 150 cal



ROASTED
ASPARAGUS

DESSERT

choose one for your Guests to enjoy or take home

NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1180 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)

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

\$51 PER PERSON†

Includes coffee, tea, and soft drinks;

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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.