

Catering MENU

ENJOY FLEMING'S AT THE LOCATION OF YOUR CHOICE





APPETIZERS, SALADS & BOWLS

Serves 6 Guests

APPETIZERS

SWEET & SPICY FILET BITES*

peppercorn sauce 1480 cal | 48

BOURBON & APRICOT GLAZED MEATBALLS

Fresno chili jam 1100 cal | 36

CRAB CAKE BITES

roasted red pepper & lime butter sauce 2740 cal | 50

COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 660 cal | 50

CRISPY CHICKEN BITES

miso, lemon, jalapeño aioli 1850 cal | 45

BLACKENED CHICKEN BITES

Fleming's butter pickles, jalapeño aioli 1600 cal | 40

FLEMING'S PRIME STEAKHOUSE SLIDERS*

Wisconsin cheddar cheese, red onion confit, black garlic aioli, Fleming's butter pickles 2360 cal | 45

FILET WELLINGTON BITES

crispy puff pastry, mushroom duxelles, parmesan, raspberry sauce 3560 cal | 50

CHICKPEA EGGPLANT VEGAN CAKES

Romesco, arugula, pickled red onions, agave lime vinaigrette 1350 cal | 24

ROASTED NEW POTATOES

parmesan truffle glacage, chives, garlic 1460 cal | 18

WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto 1040 cal | 24



CRAB CAKE BITES

SALADS & BOWLS

cold

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 1660 cal | 40

CHOPPED WEDGE SALAD

bacon, campari tomatoes, red onion, danish blue cheese crumbles, blue cheese dressing, balsamic glaze 2190 cal | 40

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 1590 cal | 40

CHEF'S SEASONAL SALAD | 50

1630-2610 cal

hot

FARRO POWER BOWL

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 3990 cal | 80

ROASTED VEGETABLE CAVATAPPI

roasted red bell pepper, yellow squash, zucchini, red onion & maitake mushrooms, sautéed spinach, herb olive oil, pea shoot tendrils 4540 cal | 80

CUSTOMIZE YOUR SALAD OR BOWL

FILET MIGNON*

24 OZ 1340 cal | +70

CHICKEN BREAST

30 OZ 920 cal | +30

SEARED SALMON*

24 OZ 1410 cal | +60

CHICKPEA

EGGPLANT

VEGAN CAKES

24 CT 2140 cal | +40

SEARED COLOSSAL SHRIMP

18 CT 660 cal | +50

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 is available upon request. cal represents calories. With the guidance of registered dietitians, we have prepared this menu based on the most current information available from our suppliers and their stated absence of gluten within these items. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, individual foods may come into contact with one another due to shared cooking and preparation areas. Thus we cannot guarantee that cross-contact with foods containing gluten will not occur. We encourage you to carefully consider your dining choices and your individual dietary needs when dining with us. When placing your order, please let your server know that you are ordering a gluten-free menu item.

*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.

Excludes tax and gratuity. Fleming's abides by all state and local liquor laws.



SNACKS, DRINKS & DESSERTS

Serves 6 Guests

SNACKS

CARAMELIZED ONION DIP & CHIPS

served with housemade potato chips 1580 cal | 20

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

served with cauliflower florets, cucumbers, carrots, campari tomatoes & lavash crackers 2450 cal | 35

CHARCUTERIE & CHEESES

selection of meats & cheeses with traditional accompaniments 4040 cal | 40

DRINKS

Ask about our local wine offerings available for pick up

ACQUA PANNA 0 cal | 8

SAN PELLEGRINO 0 cal | 8

DESSERTS

CHOCOLATE CHUNK COOKIES

freshly-baked & individually wrapped 2240 cal | 15

CHOCOLATE COVERED STRAWBERRIES

hand-dipped in dark chocolate 830 cal | 25

FRESH FRUIT & CHANTILLY CREAM**

mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 2060 cal | 55

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 7580 cal | 45

ORANGE OLIVE OIL CAKE

orange segments with housemade citrus chantilly cream, curd & fresh mint 3450 cal | 60



HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ



CARROT CAKE

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SANDWICH *Platters*

Serves 6 Guests

THE PRIME BURGER*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes 5300 cal | 90

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 5680 cal | 96

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 7890 cal | 156

BLACKENED CHICKEN SANDWICH

arugula, burrata, caramelized onions & remoulade served on a toasted bun 3660 cal | 84

CRISPY CHICKPEA & EGGPLANT BURGER

housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 5470 cal | 78

INDIVIDUAL *Lunch Boxes*

Minimum order of 6. Mix & Match.

Each lunch box includes choice of house made potato chips (130 cal) or fresh fruit (30 cal) and a chocolate chunk cookie (380 cal).

PRIME BURGER*

our steakhouse burger, Wisconsin cheddar cheese, peppered bacon with lettuce, red onion & campari tomatoes 1430 cal | 19

CALIFORNIA BURGER*

our steakhouse burger, tomato, arugula, bacon, avocado, Wisconsin cheddar cheese, jalapeño aioli 1550 cal | 20

FILET MIGNON SANDWICH*

thinly sliced, caramelized onions, gruyère cheese, fresh arugula & smoked jalapeño aioli on toasted potato baguette 1830 cal | 30

BLACKENED CHICKEN SANDWICH

arugula, burrata, caramelized onions & remoulade served on a toasted bun 1190 cal | 18

CRISPY CHICKPEA & EGGPLANT BURGER

housemade chickpea & roasted eggplant veggie patty, arugula, campari tomatoes & romesco sauce 1190 cal | 17

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 300 cal | 10

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal | 12

CHEF'S SEASONAL SALAD 840-950 cal | 12

CUSTOMIZE YOUR SALAD LUNCH BOX

FILET MIGNON*
4 OZ 180 cal | +15

CHICKEN BREAST
5 OZ 150 cal | +12

SEARED SALMON*
4 OZ 230 cal | +12

CHICKPEA
EGGPLANT

COLOSSAL SHRIMP
3 CT 110 cal | +12

VEGAN CAKES
4 CT 360 cal | +12

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ENTRÉES & SIDES

Serves 6 Guests

ENTRÉES

8 OZ PETITE FILET MIGNON* 2350 cal | 270

11 OZ MAIN FILET MIGNON* 3240 cal | 330

PETITE FILET MIGNON & CRAB-STUFFED SHRIMP SCAMPI*

shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 5870 cal | 420

ROASTED BEEF TENDERLOIN*

our leanest, most tender cut of beef, sliced, served with demi glace and horseradish cream sauce 4340 cal | 300

DOUBLE-THICK PORK RIB CHOP

julienne of apples, jicama, creole-mustard glaze 4910 cal | 230

BARBECUE SALMON FILLET*

mushrooms, barbecue glaze 3670 cal | 260

MISO GLAZED CHILEAN SEA BASS*

sautéed with sesame-orange spinach & arugula, pickled red onion 4160 cal | 270

CARROT GINGER HALIBUT

leek & maitake mushroom confit, herb butter sauce, tomato onion jam, scallion oil, pea shoot tendrils 4780 cal | 260

SEARED SCALLOP SCAMPI*

miso ginger butter, shiitake, scallions 3880 cal | 270

NEW ORLEANS BARBECUE SHRIMP & GRITS

colossal sauteed shrimp over smoked cheddar grits in a spicy Worcestershire sauce 8440 cal | 250

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce 4030 cal | 205

ROASTED PORTOBELLO & CAULIFLOWER STEAK

farro, asparagus and pickled onions with mushroom demi-glace 5220 cal | 170

SIDES

FLEMING'S POTATOES

potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 5550 cal | 35

MASHED POTATOES

butter, kosher salt, cracked black pepper 1780 cal | 30

ROASTED ASPARAGUS

herb butter 450 cal | 35

CHIPOTLE CHEDDAR MAC & CHEESE

cavatappi, smoked cheddar, chipotle panko breadcrumbs 4730 cal | 30

FRESH SEASONAL VEGETABLE

CREAMED SPINACH

blended with parmesan, cream, spices 1480 cal | 30

SAUTÉED MUSHROOMS

button, shiitake & portobello mushrooms, fresh garlic 1370 cal | 35

NORTH ATLANTIC LOBSTER MASHED POTATOES

tender lobster, butter, kosher salt, cracked black pepper 2610 cal | 85

NORTH ATLANTIC LOBSTER MAC & CHEESE

tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 5550 cal | 85

SAUTÉED BROCCOLI 720 cal | 30

CRACKED POTATOES

rosemary herb butter served with tarragon aioli 3670 cal | 30



FILET MIGNON



CHIPOTLE CHEDDAR MAC & CHEESE

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BRING *Fine Dining* TO YOU



Catering Daily 11AM-8PM

HOW TO PLACE AN ORDER

You can place an order online at FlemingsSteakhouse.com/Catering
or call us directly at **(813) 830-4330**.

There is a \$100 Minimum for all orders. Place all orders 24 hours in advance of the pick up or delivery time. If you need it faster, please call our Events & Catering team directly to see if we can accommodate. Disposable Chafing Dish Kits are available for an additional charge. For long events, we recommend a chafing dish as it will keep your order warm for an hour or more.

CURBSIDE PICKUP & DELIVERY

Pickup orders available from **10:30AM - 8PM**

Delivery orders available from **11AM - 8PM**

There is a \$30 Delivery Fee for all orders.

CANCELLATIONS & MODIFICATIONS

Order cancellations and modifications must be made up to 24 hours prior to pickup or delivery time.

QUESTIONS? CALL US
AT 813-830-4330

F *Fleming's*
PRIME STEAKHOUSE & WINE BAR

PLACE A
CATERING ORDER