

# 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 | 7

**BOURBON & APRICOT GLAZED MEATBALLS\***

Fresno chili jam 92 cal | 4

**FILET WELLINGTON BITES\***

Crispy puff pastry, mushroom duxelle, parmesan, raspberry sauce 297 cal | 7

**CRAB CAKE BITES** red pepper & lime butter sauce 200 cal | 5

**COLOSSAL SHRIMP COCKTAIL** horseradish cocktail sauce 230 cal | 5

**BROWN BUTTER SEARED DIVER SCALLOPS**

strawberry basil salsa 230 cal | 6

**BLACKENED CHICKEN BITES**

Fleming's butter pickles, jalapeño aioli 180 cal | 4

**SMOKED CHEDDAR BEIGNETS**

tarragon aioli 300 cal | 3

**WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto 180 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 | 7

**CRISPY CHICKEN BITES**

miso, lemon, hot pepper aioli 154 cal | 5

**SPICY TUNA WONTON\***

avocado, seaweed caviar 100 cal | 4

**CHICKPEA EGGPLANT VEGAN CAKES**

Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal | 4



FILET WELLINGTON BITES

*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 | 155

**FRESH OYSTERS\***

HALF 180 cal | 25

DOZEN 340 cal | 49



SWEET CHILI CALAMARI

*Gift Box of*  
**HOUSEMADE TRUFFLES**



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

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\*\* 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, hot pepper 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

**ROASTED NEW POTATOES**  
parmesan truffle glaçage, chives, crispy garlic 50 cal

**\$35 PER PERSON†**



CRAB CAKE BITES

## 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

**FILET WELLINGTON BITES\*** Crispy puff pastry, mushroom duxelle, parmesan, melba sauce 297 cal



CHILLED SHELLFISH TOWER

*Hand-Passed*

**SWEET & SPICY FILET BITES\*** peppercorn sauce 230 cal

**SMOKED CHEDDAR BEIGNETS** tarragon aioli 300 cal

**WHIPPED BURRATA CROSTINI**  
garlic toast, campari tomato, mint pesto 180 cal

*Desserts*

**BUTTERSCOTCH BUDINO**  
cinnamon crumble, chantilly cream, salted caramel 750 cal

\*  
Gift Box of  
HOUSEMADE  
TRUFFLES



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

**\$65 PER PERSON†**

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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*

**CHEF'S SEASONAL SALAD**

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

**TOMATO BASIL SOUP** whipped burrata cream, basil oil & crostini 150 cal

## ENTRÉE

*choice of*

**PETITE FILET MIGNON\* & LOBSTER TAIL SCAMPI**

8 oz, sautéed roasted campari tomatoes, white wine herb butter 785 cal

**USDA PRIME BONE-IN RIBEYE\* WITH CRISPY MAITAKE MUSHROOM** 20 oz, tarragon aioli 1710 cal

**USDA PRIME NEW YORK STRIP\* & DIABLO SHRIMP** 16 oz, topped with three shrimp baked with a spicy barbecue butter 1800 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 580 cal

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

FILET MIGNON &  
LOBSTER TAIL  
SCAMPI



## SIDES

**CRACKED POTATOES**

rosemary herb butter served with tarragon aioli 1320 cal

**FRESH SEASONAL VEGETABLE**

**NORTH ATLANTIC LOBSTER MAC & CHEESE**

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



NORTH ATLANTIC LOBSTER  
MAC & CHEESE

## DESSERT

*choice of*

**OLIVE OIL CAKE**

housemade olive oil cake, seasonal garnish 760 cal

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

**CHOCOLATE GOOEY BUTTER CAKE**

honeycomb brittle, chocolate sauce & caramel 780 cal

*Gift Box of*  
**HOUSEMADE  
TRUFFLES**



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

**\$125 PER PERSON†**

*Includes coffee, tea, and soft drinks;*

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# Grand DINNER

F

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



SWEET CHILI  
CALAMARI

## STARTER

*choice of*

### CHEF'S SEASONAL SALAD

CAESAR SALAD romaine, parmesan, fried capers, crispy prosciutto 250 cal

## ENTRÉE

*choice of*

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

MAIN FILET MIGNON\* 11 oz 490 cal

DOUBLE-THICK PORK RIB CHOP\* julienne of apples, jicama, creole-mustard glaze 720 cal

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

### ROASTED PORTOBELLO & CAULIFLOWER

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

## OVER THE TOP

*choice of one to pair with the entrée*

### TRUFFLE-POACHED LOBSTER\* (+9)

béarnaise sauce & caviar 460 cal

### JUMBO LUMP CRABMEAT (+9)

oscar style with béarnaise sauce 290 cal

### CRISPY MAITAKE MUSHROOM (+8)

tarragon aioli 240 cal



FILET MIGNON &  
TRUFFLE-POACHED  
LOBSTER

## SIDES

### CRACKED POTATOES

rosemary herb butter served with tarragon aioli 1320 cal

### FRESH SEASONAL VEGETABLE 260 cal

### CHIPOTLE CHEDDAR MAC & CHEESE cavatappi,

smoked cheddar, chipotle panko breadcrumbs 1270 cal

## DESSERT

*choose one for your Guests*

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

### CHOCOLATE GOOEY BUTTER CAKE

honeycomb brittle, chocolate sauce & caramel 780 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



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

## \$105 PER PERSON†

*Includes coffee, tea, and soft drinks;*

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# Decadent DINNER

F

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 250 cal

## ENTRÉE

*choice of*

PETITE FILET MIGNON\* 8 oz 410 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 580 cal

### BARBECUE SALMON FILLET\*

mushrooms, barbecue glaze 810 cal

### FARRO POWER BOWL

mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled red onions, avocado 800 cal

BARBECUE  
SALMON FILLET



## OVER THE TOP

*choice of one to pair with the entrée*

### DIABLO SHRIMP (+9)

spicy barbecue butter sauce 620 cal

### JUMBO LUMP CRABMEAT (+9)

oscar style with béarnaise sauce 290 cal

### CRISPY MAITAKE MUSHROOM (+8)

tarragon aioli 240 cal

## SIDES

### MASHED POTATOES

butter, kosher salt, cracked black pepper 580 cal

### FRESH SEASONAL VEGETABLE



NEW YORK CHEESECAKE  
WITH SEASONAL FRUIT GARNISH

## DESSERT

*choose one for your Guests*

### NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1100 cal

### BUTTERSCOTCH BUDINO

cinnamon crumble, chantilly cream, salted caramel 750 cal

Gift Box of  
HOUSEMADE  
TRUFFLES



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

**\$93 PER PERSON†**

*Includes coffee, tea, and soft drinks;*

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# Legendary LUNCH



**CHEF'S BREAD COURSE**  
*seasonal spreads* 600 cal

## REFRESHMENTS

*served upon arrival, +\$13 per Guest*

### GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, turmeric syrup, topped with Fever-Tree Ginger Beer 90 cal

### GARDEN GIMLET

Lyre's Dry London Spirit, fresh herbs, muddled cucumber & Fever-Tree Sparkling Lime Yuzu 70 cal

## STARTER

*choice of*

### CHEF'S SEASONAL SALAD

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

TOMATO BASIL SOUP whipped burrata cream, basil oil & crostini 150 cal



DOUBLE BREAST OF CHICKEN

## 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\* 8 oz 410 cal

DOUBLE BREAST OF CHICKEN all-natural, roasted, white wine, mushroom, leek & thyme sauce 290 cal

BARBECUE SALMON FILLET\* mushrooms, barbecue glaze 810 cal

ROASTED VEGETABLE CAVATAPPI roasted red bell pepper, yellow squash, zucchini, red onion & maitake mushrooms, sauteed spinach, herb olive oil, pea shoot tendrils 755 cal

## SIDES

CRACKED POTATOES rosemary herb butter served with tarragon aioli 1320 cal

FRESH SEASONAL VEGETABLE

## 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 BUTTER CAKE honeycomb brittle, chocolate sauce & caramel 780 cal



CHOCOLATE GOOEY BUTTER CAKE

*Gift Box of*  
**HOUSEMADE TRUFFLES**



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

**\$58 PER PERSON†**

*Includes coffee, tea, and soft drinks;*

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# Refined LUNCH

F

## CHEF'S BREAD COURSE *seasonal spreads* 600 cal

## REFRESHMENTS

*served upon arrival, +\$13 per Guest*

### GOLDEN STATE OF MIND

Seedlip Grove 42, pineapple, turmeric syrup,  
topped with Fever-Tree Ginger Beer 90 cal

### GARDEN GIMLET

Lyre's Dry London Spirit, fresh herbs, muddled cucumber  
& Fever-Tree Sparkling Lime Yuzu 70 cal



GARDEN  
GIMLET

CRISPY  
CHICKEN  
SANDWICH

FLEMING'S PRIME  
STEAKHOUSE BURGER

## STARTER

### CHEF'S SEASONAL SALAD

TOMATO BASIL SOUP whipped burrata cream,  
basil oil & crostini 150 cal

## ENTRÉE

*choice of*

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

FLEMING'S PRIME STEAKHOUSE BURGER\* signature  
beef blend, Wisconsin cheddar cheese, red onion confit, heirloom  
tomato, iceberg lettuce & Fleming's butter pickles served with a  
side of seasoned french fries & ketchup 1090 cal

CRISPY CHICKEN SANDWICH arugula, romesco, pickled  
onion & heirloom tomato served with a side of seasoned french,  
fries & ketchup 1200 cal

CRISPY CHICKPEA & EGGPLANT BURGER housemade  
chickpea & roasted eggplant veggie patty, arugula, campari toma-  
toes & romesco sauce 1110 cal

## DESSERT

*choose one for your Guests to enjoy or take home*

### NEW YORK CHEESECAKE

classic preparation with seasonal fruit garnish 1180 cal

CHOCOLATE GOOEY BUTTER CAKE honeycomb brittle,  
chocolate sauce & caramel 780 cal

*Gift Box of*  
HOUSEMADE  
TRUFFLES



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

## \$48 PER PERSON†

*Includes coffee, tea, and soft drinks;*

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# Deluxe BAR PACKAGE

## HAND-CRAFTED COCKTAILS

### BLUEBERRY LEMON DROP

Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

### OLD FASHIONED

Basil Hayden's bourbon, orange peel, maple syrup, a dash of black walnut bitters & fresh rosemary



BLUEBERRY  
LEMON DROP



## WINES

MIONETTO PROSECCO SPARKLING  
SEA SUN CHARDONNAY  
GIESEN ESTATE SAUVIGNON BLANC  
CHARLES & CHARLES RED BLEND  
JOSH CELLARS CABERNET SAUVIGNON

ASSORTED DOMESTIC AND  
IMPORTED BEERS  
*based on availability*

## ASSORTED MIXERS

## LIQUORS

TITO'S HANDMADE VODKA  
AVIATION AMERICAN GIN  
BACARDI RUM  
TEQUILA OCHO PLATA  
MAKER'S MARK WHISKY BOURBON  
JAMESON IRISH WHISKEY  
DEWAR'S BLENDED SCOTCH WHISKY

**\$65 PER PERSON FOR 3 HOURS†**

# Premium BAR PACKAGE



## HAND-CRAFTED COCKTAILS

**BLUEBERRY LEMON DROP** Tito's Handmade vodka, fresh blueberries, lush candied lemon, balanced with fragrant ripe blueberry

**OLD FASHIONED** Basil Hayden's bourbon, housemade Demerara syrup, aromas of orange & lemon peel, layered with sweet toasted vanilla



OLD FASHIONED

## LIQUORS

GREY GOOSE VODKA  
HENDRICK'S GIN  
BACARDI RESERVA 8 YEAR RUM  
PATRÓN SILVER TEQUILA  
WOODFORD RESERVE BOURBON  
JOHNNIE WALKER BLACK LABEL SCOTCH WHISKY  
CHIVAS REGAL 12 SCOTCH WHISKY



## WINES

GRUET BRUT ROSÉ AMERICA  
DUCKHORN VINEYARDS SAUVIGNON BLANC  
HESS COLLECTION CHARDONNAY  
BÖEN PINOT NOIR  
PESSIMIST BY DAOU RED BLEND  
DAOU CABERNET SAUVIGNON

ASSORTED DOMESTIC AND  
IMPORTED BEERS  
*based on availability*

ASSORTED MIXERS

**\$80 PER PERSON FOR 3 HOURS†**

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.

QUESTIONS? CALL US  
AT 813-830-4300

SUBMIT AN EVENT REQUEST

# CATERING NOW AVAILABLE

Allow us to come to you for your upcoming lunch or dinner event. Our new Catering Menu accommodates parties of any size and includes a selection of appetizers, entrées, sides, desserts and more. Pick up curbside or select delivery.\*

QUESTIONS? CALL US  
AT 813-830-4330

PLACE A  
CATERING ORDER



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