

# 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 | 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

## GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal | 7

## CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onion, Fleming's Butter Pickles 1000 cal | 8

## FLEMING'S PRIME STEAKHOUSE SLIDERS\*

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 295 cal | 9

## BEET HUMMUS CUPS

freshly chopped olives & carrot relish 110 cal | 4

## SPICY YELLOWFIN TUNA TARTARE\*

crispy rice, spicy aioli, bluefin tuna belly, tuna marinade, sliced jalapeño 440 cal | 11

*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 | 186

## FRESH OYSTERS\*

HALF 180 cal | 26

DOZEN 340 cal | 49

## Dessert

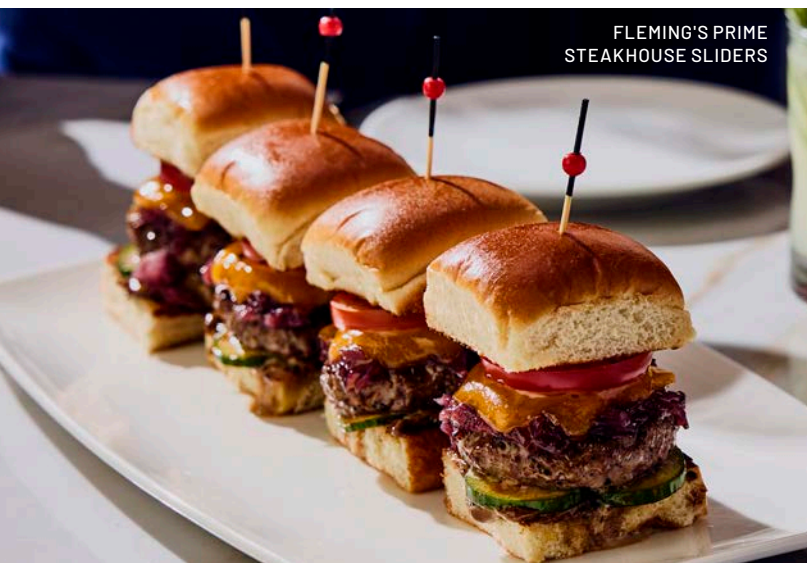
## DESSERT PLATTER

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

*Gift Box of*  
**HOUSEMADE TRUFFLES**



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



FLEMING'S PRIME  
STEAKHOUSE SLIDERS



SWEET CHILI  
CALAMARI

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

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# 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

### CRAB CAKE BITES

red pepper & lime butter sauce 154 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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# Elegant DINNER



## CHEF'S BREAD COURSE *seasonal spreads*

### RECEPTION

*served upon arrival*

#### CRAB CAKE BITES

red pepper & lime butter sauce 200 cal

#### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 550 cal

### APPETIZER

#### 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

### STARTER

*choice of*

#### CHOPPED SEAFOOD LOUIE

shrimp and jumbo lump crab tossed in creamy mustard, pickled onions, lemon balsamic vinaigrette, old bay seasoning 270 cal

**CHOPPED WEDGE SALAD** bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 550 cal

### ENTRÉE

*choice of*

#### BONE-IN FILET MIGNON\*

14oz 550 cal

#### AUSTRALIAN WAGYU STRIP\*

14oz, Australian Black Opal | MS 6-7 1510 cal

**USDA PRIME BONE-IN RIBEYE\*** 20oz 1470 cal

#### MISO-GLAZED CHILEAN SEA BASS\*

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

#### DOUBLE BREAST OF CHICKEN

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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 cal

## SIDES TO SHARE

#### 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

#### ROASTED ASPARAGUS

herb butter 150 cal

### DESSERT

*choice of*

#### 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 (+7)

**\$178 PER PERSON†**

*Package includes coffee, tea & soft drinks.*



AUSTRALIAN  
WAGYU STRIP

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# Luxurious DINNER



## CHEF'S BREAD COURSE *seasonal spreads*

### RECEPTION

*served upon arrival*

**COLOSSAL SHRIMP COCKTAIL**  
horseradish cocktail sauce 300 cal

**BOURBON & APRICOT GLAZED MEATBALLS\***  
Fresno chili jam 550 cal

### APPETIZER

**BURRATA WITH PROSCIUTTO\***  
charred campari tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal

### STARTER

*choice of*  
**CAESAR SALAD**  
romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 310 cal

**CHOPPED WEDGE SALAD**  
bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 550 cal

### ENTRÉE

*choice of*  
**MAIN FILET MIGNON\* & CRAB-STUFFED SHRIMP SCAMPI**  
11oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter 1190 cal

**USDA PRIME NEW YORK STRIP\*** 16oz 1000 cal

**SEARED YELLOWFIN TUNA\***  
pepper crusted, carrot-ginger puree, arugula, pickled onion, campari tomato 600 cal

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

**MUSHROOM & TOMATO RAGOUT PASTA**  
cavatappi, burrata, campari tomato, torn basil 890 cal

## SIDES TO SHARE

**ROASTED ASPARAGUS**  
herb butter 150 cal

**FLEMING'S POTATOES**  
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

**CHIPOTLE CHEDDAR MAC & CHEESE**  
cavatappi, smoked cheddar, chipotle panko breadcrumbs 1270 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**

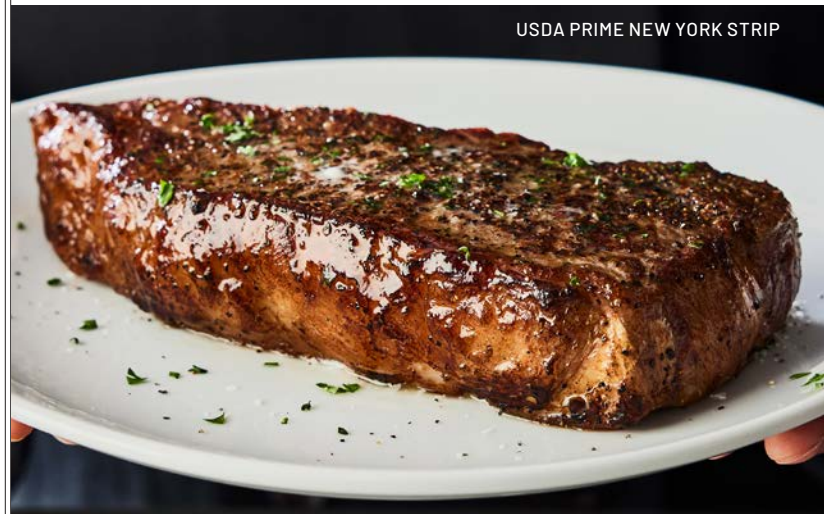


for your Guests to  
take home (+7)

**\$153 PER PERSON†**

*Package includes coffee, tea & soft drinks.*

USDA PRIME NEW YORK STRIP



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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 tomato, prosciutto, wild arugula, toasted garlic crostini 650 cal

#### FLEMING'S SALAD\*\*

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

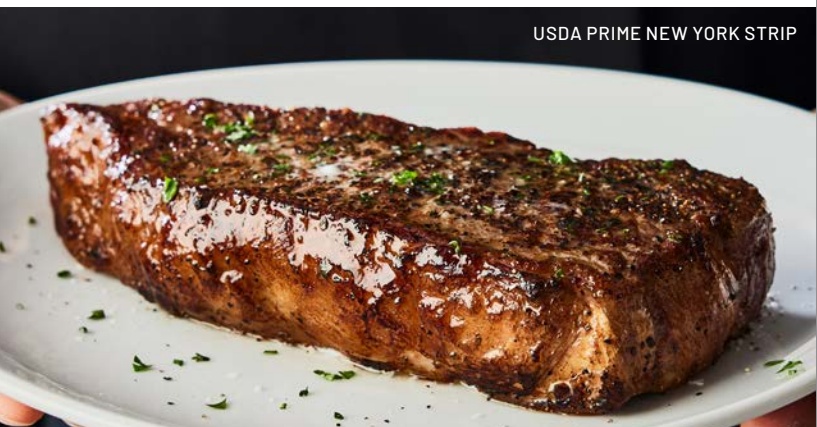
#### DOUBLE BREAST OF CHICKEN

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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 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

#### CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 550 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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 cal



SEARED  
YELLOWFIN  
TUNA

### SIDES

#### FLEMING'S POTATOES

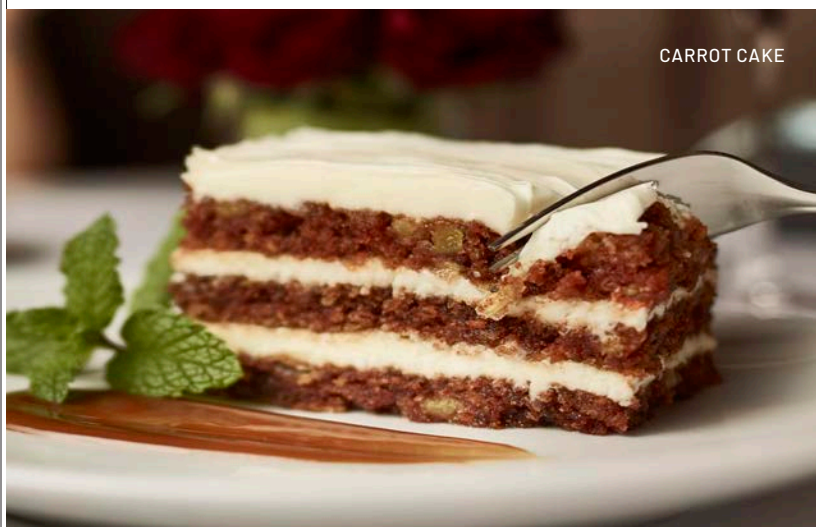
potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 930 cal

#### GORGONZOLA DOLCE GNOCCHI

gorgonzola dolce cheese, basil 850 cal

#### THAI GREEN BEANS

thai vinaigrette 430 cal



CARROT CAKE

### 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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# 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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 cal

FILET MIGNON



### SIDES

#### MASHED POTATOES

butter, kosher salt, cracked black pepper 620 cal

#### ROASTED ASPARAGUS

herb butter 150 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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# Renowned LUNCH



## CHEF'S BREAD COURSE *seasonal spreads*

### RECEPTION

*served upon arrival*

#### BEET HUMMUS CUPS

freshly chopped olive & carrot relish 110 cal

#### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 550 cal

#### GOAT CHEESE BITES

lavender honey, freshly cracked black pepper 1580 cal

### STARTER

*choice of*

#### CHOPPED WEDGE SALAD

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 550 cal

#### YELLOWTAIL CRUDO\*

ponzu, gochugaru flakes, carrot-radish slaw 160 cal

### ENTRÉE

*choice of*

#### PETITE FILET MIGNON\* & DIABLO SHRIMP

8oz, spicy barbecue butter sauce 850 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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 cal

### SIDES TO SHARE

#### FLEMING'S POTATOES

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

#### MASHED POTATOES

620 cal

#### ROASTED ASPARAGUS

herb butter 150 cal

### DESSERT

*choice of*

#### 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 (+7)

### NON-ALCOHOLIC BEVERAGES

#### TROPICAL TEE

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

#### BLACKBERRY LAVENDERADE

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



FILET MIGNON &  
DIABLO SHRIMP

**\$71 PER PERSON†**

*Package includes, coffee, tea, soft drinks & non-alcoholic beverages.*

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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-glaze, market-fresh vegetable, campari tomato 570 cal

#### SEARED ORA KING SALMON\*

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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 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

**\$61 PER PERSON†**

*Includes coffee, tea, and soft drinks.*

### ADD ON 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

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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\*

6 oz prime new york strip, chimichurri, golden potato pave, tarragon aioli 1030 cal

#### YELLOWFIN TUNA POKE BOWL\*

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

#### MUSHROOM & TOMATO RAGOUT PASTA

cavatappi, burrata, campari tomato, torn basil 890 cal



MUSHROOM & TOMATO  
RAGOUT PASTA

*Gift Box of*  
HOUSEMADE  
TRUFFLES



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

**\$48 PER PERSON†**

*Includes coffee, tea, and soft drinks.*

### ADD ON DESSERT TO GO

WARM COOKIE & LATTE  
520-570 cal | 6

### ADD ON 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



STEAK FRITES

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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.