



# Events MENU

*Delight your Guests*

**F Fleming's**  
PRIME STEAKHOUSE & WINE BAR



# HORS D'OEUVRES

## PRICED PER *Person*<sup>†</sup>

minimum 6 people

### KOREAN BBQ FILET BITES\*

gochugaru glaze, green onion 1740 cal | 9

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 1100 cal | 4

### FLEMING'S PRIME STEAKHOUSE SLIDERS\*

Wisconsin cheddar cheese, red onion confit, black garlic aioli, house-made pickles 2530 cal | 8

### CRAB CAKE BITES

roasted red pepper-lime aioli 2740 cal | 6

### COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 660 cal | 5

### AHI TUNA TARTARE\*

crispy rice, spicy mayo, sweet chili, ginger, jalapeño 640 cal | 4

### CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onion, house-made pickles 3880 cal | 7

### GOAT CHEESE BITES

lavender honey, fresh cracked black pepper 3170 cal | 6

## *Pick 3* SELECTION

enhance your event by choosing any three appetizers to complement your lunch or dinner menu

### KOREAN BBQ FILET BITES\*

gochugaru glaze, green onion 1740 cal

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 1100 cal

### FLEMING'S PRIME STEAKHOUSE SLIDERS\*

Wisconsin cheddar cheese, red onion confit, black garlic aioli, house-made pickles 2530 cal

### CRAB CAKE BITES

roasted red pepper-lime aioli 2740 cal

### COLOSSAL SHRIMP COCKTAIL

horseradish cocktail sauce 660 cal

## PRICED PER *Order*<sup>†</sup>

### AHI TUNA POKE\*

tuna, avocado, crispy wonton chips, soy ginger 1090 cal | 72

### HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cucumbers, red bell pepper, celery, carrots, campari tomatoes & lavash crackers 2430 cal | 24

### SWEET CHILI CALAMARI

lightly breaded, tossed with sweet chili sauce 870 cal | 22

### CHILLED SEAFOOD TOWER\*

north atlantic lobster, colossal shrimp, ahi tuna poke, served with house-made cocktail sauce, creamy mustard, and a brandy cream sauce 2410 cal | 178

## DESSERT

### DESSERT PLATTER

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

\$20 PER PERSON<sup>†</sup>

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# Happy HOUR

1.5 hour event, available before 6pm

## BAR BITES

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam 1100 cal

### AHI TUNA TARTARE\*

crispy rice, spicy mayo, sweet chili, ginger, jalapeño 640 cal

### CRISPY CHICKEN SLIDERS

Fresno chili aioli, pickled carrots and red onion, house-made pickles 3880 cal

### GOAT CHEESE BITES

lavender honey, fresh cracked black pepper 3170 cal

### HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ

cucumbers, red bell pepper, celery, carrots, campari tomatoes & lavash crackers 2430 cal

## HAND-CRAFTED COCKTAILS

### SMALL BATCH SMASH

WhistlePig PiggyBack 100 Proof Bourbon, softly muddled mint, maple syrup & lemon 230 cal

### ARTISANAL MARGARITA

Tequila Ocho Plata, Cointreau, Tajín rim & dried lime 220 cal

### SALTED CARAMEL ESPRESSO MARTINI

Absolut Vanilia, Kahlúa, Baileys Irish Cream, chilled espresso, house-made salted caramel syrup 350 cal

### ULTRA-VIOLET UBE

citrus-forward Gray Whale gin, rich ube syrup, lemon, served over clear ice, edible flower garnish 220 cal

## WINES

MIONETTO PROSECCO SPARKLING

BENZINGER CHARDONNAY

GIESEN ESTATE SAUVIGNON BLANC

ROCCA DELLE MACIE CHIANTI CLASSICO DOCG

FRANCISCAN CABERNET SAUVIGNON

## BEER

ONE DOMESTIC AND ONE IMPORT BEER

\$99 PER PERSON†

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# Reserve DINNER

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

**APPETIZER** served upon arrival \_\_\_\_\_

**BOURBON & APRICOT GLAZED MEATBALLS\***  
Fresno chili jam 180 cal

**STARTER** choice of \_\_\_\_\_

**CAESAR SALAD**  
romaine, parmesan, fried capers, crispy prosciutto 310 cal

**FLEMING'S SALAD**  
candied walnuts, dried cranberries, red onion, campari tomato, lemon balsamic vinaigrette 400 cal

**ENTRÉE** choice of \_\_\_\_\_

**SIGNATURE FILET MEDALLIONS\***  
7 oz, premium filet medallions with cabernet demi-glace, sautéed spinach, campari tomato 570 cal

**BARBECUE SALMON FILLET\***  
mushrooms, barbecue glaze 520 cal

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

**SIDE** \_\_\_\_\_

**TRUFFLE GARLIC MASHED POTATOES**  
white truffle oil, roasted garlic, parmesan reggiano 620 cal

**DESSERT** \_\_\_\_\_

**NEW YORK CHEESECAKE**  
classic preparation with seasonal fruit garnish 530 cal

**\$69 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

*Gift Box of*  
**HOUSEMADE  
TRUFFLES**

for your Guests to take home  
300 cal +7

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# Legacy DINNER

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

**APPETIZER** served upon arrival \_\_\_\_\_

**CRAB CAKE**

roasted red pepper-lime aioli 230 cal

**STARTER** \_\_\_\_\_

**CAESAR SALAD**

romaine, parmesan, fried capers, crispy prosciutto 310 cal

**ENTRÉE** choice of \_\_\_\_\_

**FILET MIGNON\*** 8oz 440 cal

**BARBECUE SALMON FILLET\***

mushrooms, barbecue glaze 520 cal

**DOUBLE BREAST OF CHICKEN**

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

**ROASTED TOMATO PASTA**

cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

**SIDE** \_\_\_\_\_

**TRUFFLE GARLIC MASHED POTATOES**

white truffle oil, roasted garlic, parmesan reggiano 620 cal

**DESSERT** \_\_\_\_\_

choose one for your Guests

**NEW YORK CHEESECAKE**

classic preparation with seasonal fruit garnish 530 cal

**CHOCOLATE GOOEY BROWNIE**

honeycomb brittle, chocolate sauce & caramel 760 cal

**\$90 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

*Gift Box of*  
**HOUSEMADE TRUFFLES**

for your Guests to take home  
300 cal +7

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# Executive DINNER

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

**APPETIZER** served upon arrival \_\_\_\_\_

**SWEET CHILI CALAMARI**

lightly breaded, tossed with sweet chili sauce 870 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 560 cal

**ENTRÉE** choice of \_\_\_\_\_

**FILET MIGNON\*** 8 oz 440 cal

**GINGER-SOY CHILEAN SEABASS\***

lightly steamed, served with ginger-soy sesame broth, carrot-leek-scallion sauté, fresno chili, cilantro 360 cal

**DOUBLE BREAST OF CHICKEN**

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

**ROASTED TOMATO PASTA**

cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

**SIDES** \_\_\_\_\_

**FLEMING'S POTATOES**

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

**THAI GREEN BEANS**

gochugaru flakes, red onion, thai sesame oil 430 cal

**DESSERT** choose one for your Guests \_\_\_\_\_

**CRÈME BRÛLÉE**

creamy vanilla bean custard served with fresh seasonal berries 750 cal

**CHOCOLATE GOOEY BROWNIE**

honeycomb brittle, chocolate sauce & caramel 760 cal

**\$105 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

*Gift Box of*  
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# Prime DINNER

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

**APPETIZER** served upon arrival \_\_\_\_\_

**CHILLED SEAFOOD TOWER\***

north atlantic lobster, colossal shrimp, ahi tuna poke, served with house-made mignonette, cocktail sauce, creamy mustard, and a brandy cream sauce 1120 cal

**STARTER** choice of \_\_\_\_\_

**FLEMING'S SALAD**

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

**FRENCH ONION SOUP**

baked with gruyère & parmesan cheeses 260 cal

**ENTRÉE** choice of \_\_\_\_\_

**FILET MIGNON\*** 8 oz 440 cal

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

**BARBECUE SALMON FILLET\***

mushrooms, barbecue glaze 520 cal

**DOUBLE BREAST OF CHICKEN**

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

**ROASTED TOMATO PASTA**

cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

**SIDES** \_\_\_\_\_

**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 1260 cal

**THAI GREEN BEANS**

gochugaru flakes, red onion, thai sesame oil 430 cal

**DESSERT** choose one for your Guests \_\_\_\_\_

**CARROT CAKE**

three-layer cake with cream cheese frosting, drizzle of caramel 580 cal

**CHOCOLATE GOOEY BROWNIE**

honeycomb brittle, chocolate sauce & caramel 760 cal

**\$119 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

*Gift Box of*  
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# Signature LUNCH

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

**ENTRÉE** choice of \_\_\_\_\_

**GRILLED CHICKEN CAESAR SALAD**

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 560 cal

**CHOPPED FILET WEDGE SALAD\***

bacon, campari tomato, red onion, danish blue cheese, balsamic glaze 710 cal

**THE LUNCH DUO**

create your own soup & salad duo, soup & handheld duo or salad & handheld duo

**SOUPS**

**MUSHROOM BRIE SOUP**

button mushroom chips,  
truffle oil 310 cal

**LOBSTER BISQUE**

north atlantic lobster,  
sherry cream, chives  
510 cal

**FRENCH ONION SOUP**

baked with gruyère &  
parmesan cheeses 390 cal

**SALADS**

**FLEMING'S SALAD**

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

**CAESAR SALAD**

romaine, parmesan, fried  
capers, crispy prosciutto  
310 cal

**HANDHELDS**

served with french fries 550 cal

**FLEMING'S PRIME STEAKHOUSE BURGER\***

signature beef blend, Wisconsin cheddar cheese,  
bacon, red onion confit, campari tomato, iceberg  
lettuce, house-made pickles 970 cal

**LOBSTER ROLL**

connecticut-style, warm butter poached, fresh  
chives, lemon, toasted brioche bun 1020 cal

**FRENCH DIP FILET SANDWICH\***

thinly sliced filet mignon, caramelized onions,  
gruyère cheese on toasted potato baguette  
served with french onion jus 1170 cal

**DESSERT**

**WARM CHOCOLATE CHUNK COOKIE** 380 cal

**\$40 PER PERSON†**

Includes coffee, tea, and soft drinks (0-190 cal).

**ADD ON  
NON-ALCOHOLIC  
BEVERAGES**

**TROPICAL TEE**

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

**TÖST**

sparkling white tea with notes of cranberry  
and ginger 50 cal | 10

Gift Box of  
**HOUSEMADE  
TRUFFLES**

for your Guests to take home  
300 cal +7

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# Platinum LUNCH

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

**STARTER** choice of \_\_\_\_\_

**MUSHROOM BRIE SOUP**

button mushroom chips, truffle oil 255 cal

**FLEMING'S SALAD**

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

**ENTRÉE** choice of \_\_\_\_\_

**GRILLED CHICKEN CAESAR SALAD**

romaine, fresh grated parmesan reggiano, fried capers, crispy prosciutto 560 cal

**SIGNATURE FILET MEDALLIONS\***

7 oz, premium filet medallions with cabernet demi-glace, sautéed spinach, campari tomato 570 cal

**ROASTED TOMATO PASTA**

cavatappi, house-made roasted garlic tomato sauce, choice of grilled chicken or meatballs 620 cal

**DESSERT** \_\_\_\_\_

**CHOCOLATE GOOEY BROWNIE**

honeycomb brittle, chocolate sauce & caramel 760 cal

**\$50 PER PERSON†**

*Includes coffee, tea, and soft drinks (0-190 cal).*

**ADD ON  
NON-ALCOHOLIC  
BEVERAGES**

**TROPICAL TEE**

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

**TÖST**

sparkling white tea with notes of cranberry  
and ginger 50 cal | 10

*Gift Box of*  
**HOUSEMADE  
TRUFFLES**

for your Guests to take home  
300 cal +7

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