

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)

†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, 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* 8 oz 445 cal

USDA PRIME BONE-IN RIBEYE* 20 oz 1130 cal

USDA PRIME NEW YORK STRIP* 16 oz 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 580 cal

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

FILET
MIGNON



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;

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

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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



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* (+14)

béarnaise sauce & caviar 460 cal

JUMBO LUMP CRABMEAT (+12)

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

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 (+12)

spicy barbecue butter sauce 620 cal

JUMBO LUMP CRABMEAT (+12)

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

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)

STARTER

CHEF'S SEASONAL SALAD

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

\$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



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

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

\$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.