

Holiday PARTY PLANNING

THE HOLIDAY EXPERIENCE YOU'VE BEEN WAITING FOR



Regal HOLIDAY DINNER

CHEF'S BREAD COURSE
seasonal spreads

RECEPTION

served upon arrival

CRISPY CHICKEN BITES
miso, lemon, jalapeño aioli

SWEET & SPICY FILET BITES*
peppercorn sauce

APPETIZER

CHILLED SHELLFISH TOWER*

STARTER

choice of

CHOPPED SEAFOOD LOUIE
shrimp and jumbo lump crab tossed in creamy mustard, pickled onions, lemon balsamic vinaigrette, old bay seasoning

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

ENTRÉE

choice of

MAIN FILET MIGNON* & LOBSTER TAIL SCAMPI
11oz, sautéed roasted campari tomatoes, white wine herb butter

USDA PRIME BONE-IN RIBEYE*
20oz, with jumbo lump crab meat and béarnaise sauce

RACK OF LAMB*
mint persillade, sauce charon

SEARED SCALLOPS SCAMPI*
miso ginger butter, shiitake, scallions

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

ROASTED PORTOBELLO & CAULIFLOWER STEAK
crispy potato marrow with chimichurri & farro, asparagus and pickled onions with mushroom demi-glace

SIDES TO SHARE

NORTH ATLANTIC LOBSTER MAC & CHEESE
FLEMING'S POTATOES
ROASTED ASPARAGUS

DESSERT

choice of

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

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home (+7)

\$165 PER PERSON†

Package includes coffee, tea & soft drinks.



FILET MIGNON &
LOBSTER TAIL SCAMPI

QUESTIONS? CALL US
AT 813-830-4330

SUBMIT A
HOLIDAY EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.
Fleming's abides by all state and local liquor laws.

* 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.

Lavish HOLIDAY DINNER

CHEF'S BREAD COURSE
seasonal spreads

RECEPTION

served upon arrival

CRISPY CHICKEN BITES
miso, lemon, jalapeño aioli

BOURBON & APRICOT GLAZED MEATBALLS*
Fresno chili jam

APPETIZER

BURRATA WITH PROSCIUTTO*
charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

STARTER

choice of

CAESAR SALAD
romaine, parmesan, fried capers, crispy prosciutto

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

ENTRÉE

choice of

PETITE FILET MIGNON* & CRAB-STUFFED SHRIMP SCAMPI
8oz, three shrimp stuffed with savory crab filling, sautéed roasted campari tomatoes & white wine herb butter

USDA PRIME NEW YORK STRIP* 16oz

BARBECUE SALMON FILLET*
mushrooms, barbecue glaze

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

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

SIDES TO SHARE

ROASTED ASPARAGUS
NORTH ATLANTIC LOBSTER MASHED POTATOES
CHIPOTLE CHEDDAR MAC & CHEESE

DESSERT

choice of

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

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel



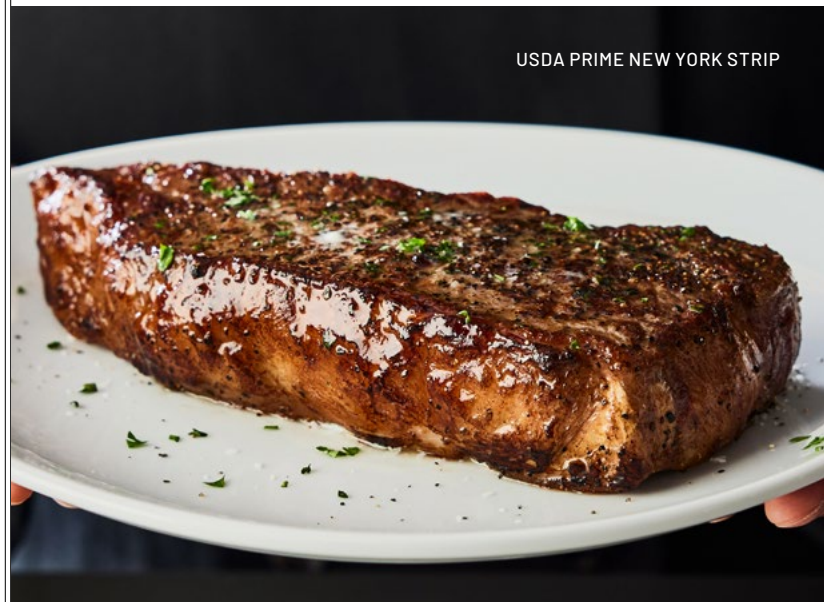
Gift Box of
HOUSEMADE
TRUFFLES

for your Guests to
take home (+7)

\$140 PER PERSON†

Package includes coffee, tea & soft drinks.

USDA PRIME NEW YORK STRIP



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Dazzling HOLIDAY LUNCH

CHEF'S BREAD COURSE
seasonal spreads

RECEPTION

served upon arrival

HOUSEMADE HUMMUS & VEGETABLE CRUDITÉ
cauliflower florets, cucumbers, carrots, campari tomatoes
& lavash crackers

SWEET & SPICY FILET BITES*
peppercorn sauce

BROWN BUTTER SEARED DIVER SCALLOPS*
strawberry basil salsa

STARTER

choice of

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

FLEMING'S SALAD**
walnuts, tomatoes, dried cranberries, red onion, lemon balsamic
vinaigrette

ENTRÉE

choice of

PETITE FILET MIGNON* & DIABLO SHRIMP
8oz, spicy barbecue butter sauce

MISO GLAZED CHILEAN SEA BASS*
sautéed with sesame-orange spinach & arugula, pickled red onion

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

ROASTED VEGETABLE CAVATAPPI roasted red bell pepper,
cauliflower, red onion & maitake mushrooms, asparagus, sautéed
spinach, herb olive oil, pea shoot tendrils

SIDES TO SHARE

NORTH ATLANTIC LOBSTER MAC & CHEESE

MASHED POTATOES

ROASTED ASPARAGUS

DESSERT

choice of

NEW YORK CHEESECAKE
classic preparation with seasonal fruit garnish

CHOCOLATE GOOEY BROWNIE
honeycomb brittle, chocolate sauce & caramel

Gift Box of
HOUSEMADE
TRUFFLES



for your Guests to
take home (+7)

\$68 PER PERSON†

Package includes coffee, tea & soft drinks.



FILET MIGNON &
DIABLO SHRIMP

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WINE FEATURES

SCHRAMSBERG, Brut Blanc de Blancs North Coast, \$100 per Bottle

Bright aromas of fresh apples, lemon-lime and warm wheat toast, intermingled with hints of baked pineapple and toasted almonds. Its vibrant flavors of Meyer lemon and Granny Smith apples leads to a clean, bright finish.

ROMBAUER, Chardonnay Carneros, \$104 per Bottle

The palate is rich and round, with the mango and vanilla competing for the limelight, while the creamy texture, vanilla and slight butter combine seamlessly. The balanced acidity closes out the finish bringing the multiple components into balance.

BALADE by BELLE GLOS, Pinot Noir Santa Rita Hills Santa Barbara County, \$84 per Bottle

Bright cherry red with bold, vibrant aromas of blackberry jam, raspberry tart and toasted oak accented by subtle notes of rose petal, violets and cherry cola. This wine is juicy and generous on the palate with baked cherry, fresh strawberry, cranberry and baking spices.

POST & BEAM by FAR NIENTE, Cabernet Sauvignon Napa Valley, \$128 per Bottle

A perfume blend of wild raspberry and confectionery spices mingles with a first impression of soft red fruit flavors, leather and cassis, finishing long with toasted espresso beans.

ELLIE'S by HALL, Cabernet Sauvignon St. Helena, \$100 per Bottle

Deep ruby in hue, this wine's aromas open with hints of violet, black cherry, and subtle earthy spice. The palate is nuanced and layered with darker flavors of black olives, cassis, and cocoa. Balanced tannin lengthens the finish with just a touch of tobacco and earth.

HONIG, Cabernet Sauvignon Napa Valley, \$115 per Bottle

The aromas and flavors of this Cabernet Sauvignon are a perfect balance of plum and raspberry fruit characters enhanced by warm cinnamon, nutmeg and crème caramel from ageing in French and American oak. The wine has a full rich mid-palate that is followed by medium weight tannins and bright fruit on the finish.



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



HAND-CRAFTED COCKTAILS

OLD FASHIONED, \$18

Basil Hayden's bourbon, aromas of orange peel, layered with sweet toasted vanilla

BLUEBERRY LEMON DROP, \$18

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

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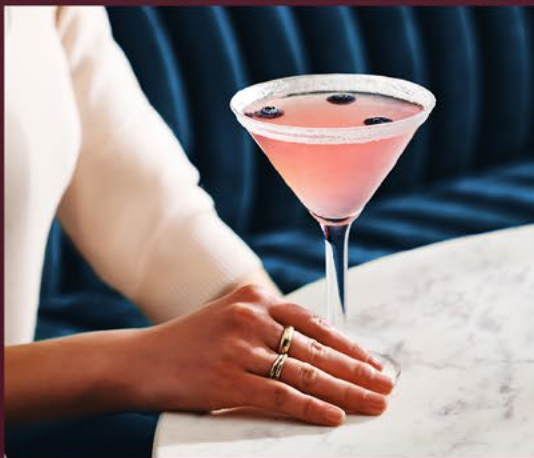
TAKE YOUR HOLIDAY EVENT TO

The next level



Holiday Décor Packages

Create a festive dining experience with our **Holiday 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.

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CATERING NOW AVAILABLE

Allow us to come to you for your upcoming holiday 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.



THE *Giving* SEASON

ADD AN EXTRA TREAT FOR YOUR EMPLOYEES & CLIENTS

Allow your employees and clients to continue the celebrations with those that matter most to them. Order our **gift cards in bulk** as a party favor and **receive a 10% discount on purchases of \$1,000 or more**, plus **Free Shipping**. E-Gift cards also available.

PURCHASE BULK
GIFT CARDS