

Events MENU

to enjoy in our private dining rooms



Hors d'Oeuvres

Priced Per Piece minimum 12 pieces

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce 140 cal	5
FILET & MUSHROOM PUFF PASTRY* fig demi glace 90 cal	4
PRIME MEATBALLS peppercorn sauce 90 cal	3
CRAB CAKE BITES red pepper & lime butter sauce 130 cal	5
SHRIMP COCKTAIL horseradish cocktail sauce 70 cal	4
PROSCIUTTO-WRAPPED SHRIMP green onion & fig demi glace 130 cal	5
CHICKEN SATAY herb marinade, smoked jalapeño aioli 150 cal	4
MUSHROOM CROSTINI portobello & button mushroom medley, fresh herbs, parmesan cheese 100 cal	3
FLEMING'S POTATO TOTS smoked chili & jalapeño aioli 140 cal	3
CHICKPEA & EGGPLANT BITES** romesco sauce 100 cal	3

Priced Per Order

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion, 940 cal serves 6 Guests	19
BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini, 760 cal Serves 4-6 Guests	15
SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce, Serves 4-6 Guests 920 cal	18
CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails Serves 4-6 Guests 1870 cal 125	

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal	6
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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.

Executive Estate Dinner

CHEF'S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

CHILLED SEAFOOD TOWER* ahi tuna poke, shrimp cocktail, north atlantic lobster tails 1870 cal

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal

MUSHROOM CROSTINI portobello & button mushroom medley, fresh herbs, parmesan cheese 600 cal

Starter choice of

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

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

Entrée choice of

8 OZ FILET MIGNON & LOBSTER TAIL* 785 cal

20 OZ PRIME BONE-IN RIBEYE* 1360 cal

16 OZ PRIME NEW YORK STRIP & DIABLO SHRIMP* baked with a spicy barbecue butter sauce 1800 cal

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal

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

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Over the Top choice of one to pair with the entrée

TRUFFLE-POACHED
LOBSTER*
béarnaise sauce & caviar
460 cal

DIABLO SHRIMP
spicy barbecue butter
sauce
620 cal

JUMBO LUMP CRABMEAT
oscar style with béarnaise
sauce
290 cal

LOBSTER TAIL (+29)
with drawn butter
375 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

NORTH ATLANTIC LOBSTER MACARONI & CHEESE tender lobster, cavatappi, smoked cheddar, chipotle panko breadcrumbs 1310 cal

Dessert choose one for your Guests

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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

FRESH FRUIT & CHANTILLY CREAM** mixture of strawberries, blueberries, pineapple topped with housemade chantilly whipped cream & pistachio tuille 220 cal

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal **(+6)**

119 per Guest

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Estate Dinner

CHEF'S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal

Starter choice of

FRENCH ONION SOUP baked with gruyère & parmesan cheeses 530 cal

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

Entrée choice of

16 OZ PRIME NEW YORK STRIP* 1180 cal

11 OZ MAIN FILET MIGNON* 490 cal

14 OZ CERTIFIED ANGUS BEEF RIBEYE* 1150 cal

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Over the Top choice of one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce & caviar
460 cal

DIABLO SHRIMP (+9)
spicy barbecue butter
sauce
620 cal

JUMBO LUMP
CRABMEAT (+9)
oscar style with béarnaise
sauce
290 cal

LOBSTER TAIL (+29)
with drawn butter
375 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

SAUTÉED MUSHROOMS button, shiitake & portobello mushrooms, fresh garlic 550 cal

Dessert choose one for your Guests

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

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal **(+6)**

99 per Guest

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Select Reserve Dinner

CHEF'S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

BEEF CARPACCIO* toasted gruyère croutons, caper-creole mustard sauce, shredded egg & red onion 940 cal

Starter

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

Entrée choice of

11 OZ MAIN FILET MIGNON* 490 cal

14 OZ CERTIFIED ANGUS BEEF RIBEYE* 1150 cal

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Over the Top choice of one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce & caviar
460 cal

DIABLO SHRIMP (+9)
spicy barbecue butter
sauce
620 cal

JUMBO LUMP
CRABMEAT (+9)
oscar style with béarnaise
sauce
290 cal

LOBSTER TAIL (+29)
with drawn butter
375 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 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 FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal **(+6)**

90 per Guest

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Reserve 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 760 cal

Starter

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

Entrée choice of

8 OZ PETITE FILET MIGNON* 410 cal

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

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Over the Top choose one to pair with the entrée

TRUFFLE-POACHED
LOBSTER* (+9)
béarnaise sauce & caviar
460 cal

DIABLO SHRIMP (+9)
spicy barbecue butter
sauce
620 cal

JUMBO LUMP
CRABMEAT (+9)
oscar style with béarnaise
sauce
290 cal

LOBSTER TAIL (+29)
with drawn butter
375 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

CREAMED SPINACH blended with parmesan, cream, spices 870 cal

Dessert choose one for your Guests

NEW YORK CHEESECAKE classic preparation with seasonal fruit garnish 580 cal

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

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal **(+6)**

80 per Guest

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Signature Lunch

CHEF'S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

SWEET CHILI CALAMARI lightly breaded, tossed with sweet chili sauce 920 cal

BURRATA WITH PROSCIUTTO charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini 760 cal

Starter choice of

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

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

Entrée choice of

6 OZ FILET MIGNON & DIABLO SHRIMP* baked with a spicy barbecue butter sauce 870 cal

MISO GLAZED CHILEAN SEA BASS* sautéed with sesame-orange spinach & arugula, pickled red onion 850 cal

8 OZ PRIME NEW YORK STRIP* 590 cal

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

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

CRISPY BRUSSELS SPROUTS & BACON flash-fried, bacon vinaigrette, diced bacon 800 cal

Dessert choose one for your Guests to enjoy or take home

KEY LIME PIE fresh key lime, graham cracker crust, chantilly whipped cream 740 cal

CRÈME BRÛLÉE creamy vanilla bean custard served with fresh seasonal berries 820 cal

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

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal **(+6)**

55 per Guest

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Classic Lunch

CHEF'S BREAD COURSE seasonal spreads 600 cal

Appetizers served upon arrival

SHRIMP COCKTAIL horseradish cocktail sauce 300 cal

Starter

FLEMING'S SALAD** walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 330 cal

Entrée choice of

6 OZ FILET MIGNON* 250 cal

BARBECUE SCOTTISH SALMON FILLET* mushrooms, barbecue glaze 810 cal

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

CALIFORNIA POWER BOWL** farro, mushroom medley, roasted campari tomatoes, carrots, sautéed spinach, pickled onions, toasted pistachios, avocado 570 cal

Sides

FLEMING'S POTATOES potatoes au gratin, creamy cheddar & monterey jack cheese blend, leeks, jalapeño 1040 cal

ROASTED ASPARAGUS herb butter 260 cal

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

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home 300 cal **(+6)**

45 per Guest

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Host Your Event WITH US



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Give a special finishing touch to your event with our customized décor upgrades that can include table linens, centerpieces, floral arrangements and more.



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QUESTIONS? CALL US
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START PLANNING
AN EVENT

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