

# 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 | 8

**BOURBON & APRICOT GLAZED MEATBALLS\***

Fresno chili jam 92 cal | 5

**FILET WELLINGTON BITES\***

Crispy puff pastry, mushroom duxelle, parmesan, raspberry sauce 297 cal | 8

**CRAB CAKE BITES** red pepper & lime butter sauce 200 cal | 6

**COLOSSAL SHRIMP COCKTAIL** horseradish cocktail sauce 230 cal | 6

**BROWN BUTTER SEARED DIVER SCALLOPS**

strawberry basil salsa 230 cal | 7

**BLACKENED CHICKEN BITES**

Fleming's butter pickles, jalapeño aioli 180 cal | 5

**SMOKED CHEDDAR BEIGNETS**

tarragon aioli 300 cal | 4

**WHIPPED BURRATA CROSTINI**

garlic toast, campari tomato, mint pesto 180 cal | 5

*Displayed*

**FLEMING'S PRIME STEAKHOUSE SLIDERS\***

Wisconsin cheddar cheese, red onion confit, campari tomato, black garlic aioli, Fleming's butter pickles 295 cal | 8

**CRISPY CHICKEN BITES**

miso, lemon, hot pepper aioli 154 cal | 6

**SPICY TUNA WONTON\***

avocado, seaweed caviar 100 cal | 5

**CHICKPEA EGGPLANT VEGAN CAKES**

Romesco, arugula, pickled red onions, agave lime vinaigrette 113 cal | 5



FILET WELLINGTON BITES

*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 | 22

**CHILLED SHELLFISH TOWER\*** 1870 cal | 175

**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)

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\*\* 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

**\$39 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)

**\$69 PER PERSON†**

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

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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\* & LOBSTER TAIL SCAMPI**

8 oz, sautéed roasted campari tomatoes, white wine herb butter 785 cal

**USDA PRIME BONE-IN RIBEYE\* WITH CRISPY MAITAKE MUSHROOM** 20 oz, tarragon aioli 1710 cal

**USDA PRIME NEW YORK STRIP\* & DIABLO SHRIMP** 16 oz, topped with three shrimp baked with a spicy barbecue butter 1800 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 &  
LOBSTER TAIL  
SCAMPI



## 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)

**\$135 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

F

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\* (+9)

béarnaise sauce & caviar 460 cal

### JUMBO LUMP CRABMEAT (+9)

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)

## \$110 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 (+9)

spicy barbecue butter sauce 620 cal

### JUMBO LUMP CRABMEAT (+9)

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)

**\$95 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

## 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



DOUBLE BREAST OF CHICKEN



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

## 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



GARDEN  
GIMLET

CRISPY  
CHICKEN  
SANDWICH

FLEMING'S PRIME  
STEAKHOUSE BURGER

## STARTER

### CHEF'S SEASONAL SALAD

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

*Gift Box of*  
HOUSEMADE  
TRUFFLES



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

## \$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

**\$80 PER PERSON FOR 3 HOURS†**

## 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

# 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.

# Wedding PACKAGES



# Wedding PACKAGES

Whether you're planning an intimate engagement party, a rehearsal dinner or the big day itself, our dedicated team of Events & Catering Associates will ensure every detail of your special occasion is a memorable one. Host in one of our private dining rooms or inquire about a full restaurant buyout.

## WEDDING PACKAGES INCLUDE

### MENU

Select one of our two options

#### Opulent Menu

\$220 per guest† (see page 3)

#### Exquisite Menu

\$175 per guest† (see page 4)

### PRINTED MENU CARDS



### PERSONALIZED WELCOME SIGN



### ELEGANT TABLE LINEN & NAPKINS

for your Guest Tables, Cake Table, and Gift Table

### GUEST FAVOR

Fleming's Housemade Chocolate Truffles



### COMPLIMENTARY 1-YEAR ANNIVERSARY CELEBRATION

Valued at \$150

† Food and beverage minimum. No restrictions on time or guest count. Price does not include tax, gratuity or applicable private event fees.

## Custom Décor Upgrades Available

Take your celebration to the next level by adding décor upgrades such as floral arrangements, centerpieces and more. Ask your Events & Catering Associate for details.

QUESTIONS? CALL US  
AT 813-830-4330

SUBMIT A WEDDING  
EVENT REQUEST

# Opulent MENU

## CHEF'S BREAD COURSE *seasonal spreads*

### WELCOME COCKTAIL

*select one to be passed*

#### OLD FASHIONED

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

#### ESPRESSO MARTINI

Stolichnaya Vanil, Kahlúa, freshly brewed espresso

#### NOPALES MARGARITA

Tequila Ocho Los Nopales Plata vintage tequila, a classic margarita with lime

#### THE SCARLET CLOVER

Gray Whale Gin, Fino Sherry, fresh-squeezed lemon juice and strawberry

### RECEPTION

*displayed upon arrival*

#### CHILLED SHELLFISH TOWER\*

*select one to be passed*

#### CHICKPEA EGGPLANT VEGAN CAKES

romesco, arugula, pickled red onions, agave lime vinaigrette

#### BROWN BUTTER SEARED DIVER SCALLOPS\*

strawberry basil salsa

#### SWEET & SPICY FILET BITES\*

peppercorn sauce

### STARTER

*select one for your guests*

#### CHEF'S SEASONAL SALAD

#### 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

### ENTRÉES

*choice of*

#### MAIN FILET MIGNON\* & LOBSTER TAIL SCAMPI

11 oz, sautéed roasted campari tomatoes, white wine herb butter

#### USDA PRIME BONE-IN RIBEYE\* & JUMBO LUMP CRAB MEAT

20 oz, oscar style with béarnaise 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 PORTOBELLO & CAULIFLOWER STEAK

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

### SIDES

#### CRACKED POTATOES

#### FRESH SEASONAL VEGETABLE

#### NORTH ATLANTIC LOBSTER MAC & CHEESE

### DESSERT

#### GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES

as a Guest Favor

### BEVERAGE

*assorted wines and domestic & imported beers – 3 hour package*

#### GIESEN ESTATE Sauvignon Blanc

#### STONECAP ESTATE Chardonnay

#### MILBRANDT VINEYARDS Merlot

#### TALL SAGE Cabernet Sauvignon

BEER selected by restaurant based on availability

## \$220 PER PERSON†

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.*

QUESTIONS? CALL US  
AT 813-830-4330

SUBMIT A WEDDING  
EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

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# Exquisite MENU

CHEF'S BREAD COURSE  
*seasonal spreads*

## RECEPTION

*displayed*

### SWEET CHILI CALAMARI\*

lightly breaded, tossed with sweet chili sauce

*passed*

### BOURBON & APRICOT GLAZED MEATBALLS\*

Fresno chili jam

## STARTER

*select one for your guests*

### FLEMING'S SALAD\*\*

walnuts, tomatoes, dried cranberries, red onion,  
lemon balsamic vinaigrette

### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto



FLEMING'S  
HOUSEMADE  
TRUFFLES

## ENTRÉES

*select three for your guests*

**MAIN FILET MIGNON\* & BÉARNAISE BUTTER**  
11 oz

### DOUBLE-THICK PORK RIB CHOP\*

julienne of apples, jicama, creole-mustard glaze

### 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



BARBECUE  
SALMON  
FILLET

## SIDES

CRACKED POTATOES

FRESH SEASONAL VEGETABLE

CHIPOTLE CHEDDAR MAC & CHEESE

NORTH ATLANTIC LOBSTER MAC & CHEESE

## DESSERT

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES  
as a Guest Favor

**\$175 PER PERSON†**

*Package includes cake cutting service, sparkling welcome toast, coffee, tea & soft drinks.*

QUESTIONS? CALL US  
AT 813-830-4330

SUBMIT A WEDDING  
EVENT REQUEST

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

\* 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.



# CATERING NOW AVAILABLE

Allow us to come to your choice of venue for your wedding 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.



*Fleming's*<sup>®</sup>

PRIME STEAKHOUSE & WINE BAR



*themed*  
**event**  
PACKAGES



Take your birthday party, retirement celebration or wedding shower to the next level with our new themed event décor packages. Allow our Events & Catering Associates to turn one of our private dining rooms into an elegant affair that all your Guests will remember.

SUBMIT A  
THEMED EVENT REQUEST



# MASQUERADE \$50\* per Guest

Host an evening where your Guests will be masked in mystery and our private dining room will be draped in elegance. Let us set the mood with velvet and glitter linens, dramatic floral centerpieces and more. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## package includes

### LINEN



Wine Velvet  
Table Linen

Black Micro  
Gloss Sequin  
Runner

Black  
Lamour  
Napkin

**MASKS**  
1 Per Guest



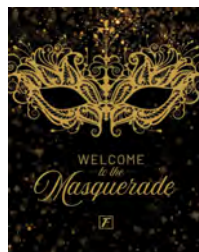
**FEATHERS**  
1 Per Guest



**GOLD PLATE  
CHARGER**



**WELCOME  
SIGN**



**MENU  
CARDS**



**FLORAL  
CENTERPIECE**

\$50 Credit Per Table

\*Pricing includes décor package only. Price does not include tax, gratuity, administrative fee or menus.  
\*\*Bar Packages not available at Salt Lake City, UT Fleming's.

SUBMIT A  
THEMED EVENT REQUEST



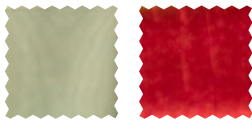


# NAPA VALLEY RED \$40\* per Guest

Bring the elegance and charm of California wine country to your Guests. Let us transport you to Napa Valley with burgundy dupioni napkins, woven plate chargers, chic floral centerpieces and more. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## package includes

### LINEN

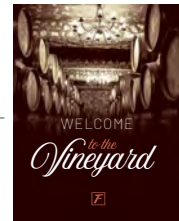


White Table Linen

Sage Chiffon Runner

Burgundy Dupioni Napkins

### WOVEN PLATE CHARGER



### WELCOME SIGN

### MENU CARD



### FLORAL CENTERPIECE \$50 Credit Per Table

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SUBMIT A  
THEMED EVENT REQUEST





# NAPA VALLEY WHITE \$35\* per Guest

Gather your fellow wine lovers and host a bohemian chic event that will transport everyone to Napa Valley. Allow us to transform one of our private dining rooms into a charming winery tasting room with a bohemian lace runner, sage linen and California-inspired floral centerpieces. To see multi-course menu options to serve during this event, view our [Event Menus](#). Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## package includes

LINEN



Sage Table Linen

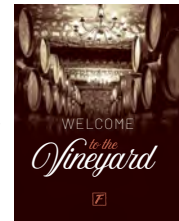


Boho Lace Runner



Sage Dupioni Napkins

WOVEN PLATE CHARGER



WELCOME SIGN

MENU CARD



FLORAL CENTERPIECE  
\$50 Credit Per Table

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SUBMIT A  
THEMED EVENT REQUEST





# SPEAKEASY \$28\* per Guest

Let us transport your Guests back to the the elegance of the roaring twenties with a glamorous speakeasy dinner. Immerse your Guests into the beauty and sophistication of the black & gold ambiance, chic centerpieces, candles and more. To see multi-course menu options to serve during this event, view our [Event Menus](#). Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## *package includes*

### LINEN



Black Lamour Table Linen



Hunter Velvet Napkin



Ivory & Black Sublime Napkin

### BLACK & GOLD PLATE CHARGER



### MENU CARD



### DECOR CENTERPIECE



\* Pricing includes décor package only. Price does not include tax, gratuity, administrative fee or menus.  
 \*\*Bar Packages not available at Salt Lake City, UT Fleming's.

SUBMIT A THEMED EVENT REQUEST





# ROMEO & JULIET <sup>\$28\*</sup> per Guest

Create a romantic affair where turquoise velvet table linens set the stage for an evening of passion and drama. With a menu inspired by Shakespeare's timeless tale, and an enchanting centerpiece adorned with candles and lush greenery, Guests are reminded of the world of star-crossed lovers. To see multi-course menu options to serve during this event, view our [Event Menus](#). Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## *package includes*

LINEN



Turquoise  
Velvet  
Table Linen



Rust  
Dupioni  
Napkin

WOODEN  
PLATE  
CHARGER



BEADED  
NAPKIN  
RINGS



MENU  
CARD



CANDLE &  
FLORAL  
CENTERPIECE



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SUBMIT A  
THEMED EVENT REQUEST





# MOROCCAN NIGHTS **\$25\*** per Guest

A feast for the senses, where sumptuous black crushed satin linens and vibrant hot pink lamour napkins add a pop of color reminiscent of a Marrakesh bazaar. The exotic centerpiece, adorned with candles and feathers, casts an enchanting spell over the evening, allowing Guests to escape to the mystical world of Morocco. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## *package includes*

**LINEN**



Black  
Crushed  
Satin Table  
Linen



Hot Pink  
Lamour  
Napkin

**BLACK &  
GOLD  
PLATE  
CHARGER**



**MENU  
CARD**



**CANDLE &  
FEATHER  
CENTERPIECE**



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SUBMIT A  
THEMED EVENT REQUEST







# LINEN LIFESTYLE **\$21\*** per Guest

Wow Guests with epitomized chic simplicity, featuring elegant grey sedona linen tablecloths that exude contemporary refinement. Indigo velvet napkins add a touch of luxury, harmonizing beautifully with the wooden accents. The lush green centerpiece, adorned with flickering candles brings nature indoors, completing this sophisticated yet relaxed ambiance. To see multi-course menu options to serve during this event, view our **Event Menus**. Ask our Events & Catering Associate about local wine selections and our bar packages.\*\*

## *package includes*

LINEN



Grey  
Sedona  
Linen



Indigo  
Velvet  
Napkin

WOODEN  
PLATE  
CHARGER



WOODEN  
NAPKIN  
RINGS



MENU  
CARD



CANDLE &  
FLORAL  
CENTERPIECE



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SUBMIT A  
THEMED EVENT REQUEST

