



Plan the Perfect Event

Host an event at Fleming's – from corporate meetings to special celebrations – and create an amazing experience with your Private Dining Director. Each location can accommodate parties from 10 to 80 Guests, and you'll have a dedicated coordinator in charge of all the details. That way, you can focus on spending time with the people who matter most to you.

BOOK YOUR EVENT >



Your Event, Your Menu

Whether you're planning a festive Friday night or an intimate Sunday brunch, choose a menu that fits the moment. We've got a selection of thoughtful preset menus, or you can create a customized menu. From indulgent appetizers to the finest cuts of USDA Prime beef, we'll make sure your guests experience our finest.

[BROWSE MENUS >](#)



It's All in the Details

You choose the elements that matter to your guests – nobody knows them better. Perhaps they'd enjoy a bottle from our award-winning wine list. Maybe they'd love a bold cocktail pairing for each course. Menu enhancements are always a popular choice as well. Let's discuss your options.

BOOK YOUR EVENT >



Treat Yourself

Hosting a great event has its own rewards. And for a limited time, you'll receive a \$50 Dining Card for every \$500 spent on your private dining experience.

[BOOK YOUR EVENT >](#)

Memorable Pre-Event Package

To get the mingle started. Minimum of 15 Guests. \$13 per additional Guest.

HAND-PASSED

Brie Bites with Jalapeño Jelly, Mushroom and Artichoke Flatbread, Crispy Bacon-Wrapped Scallops, Sweet 'n' Spicy Filet Skewers

DISPLAYED

Spinach and Artichoke Dip with parmesan-herbed crostini

Vines Pre-Event Package

To get the mingle started. Minimum of 15 Guests. \$20 per additional Guest.

HAND-PASSED

Brie Bites with Jalapeño Jelly, Tenderloin Crostini, Prime Rib Tartine, Salmon Bruschetta

DISPLAYED

Spinach and Artichoke Dip with parmesan-herbed crostini, Artisan Cheeses served with fresh fruit, Filet, Blue Cheese and Onion Flatbreads

Malbec Reception Package

A light afternoon reception. \$35 per Guest, 4 p.m.-6 p.m.

HAND-PASSED

Prosciutto-Wrapped Asparagus, Chicken Satay, Caprese Skewers, Crispy Bacon-Wrapped Scallops, Meatballs with your choice of blue cheese, barbecue, F17 or peppercorn sauce

DISPLAYED

Spinach and Artichoke Dip with Parmesan-Herbed Crostini, Vegetable Crudités with Blue Cheese Dipping Sauce, Artisan Cheeses served with fresh fruit

Cabernet Franc Reception Package

Heavy hors d'oeuvres reception. \$49 per Guest, two-hour reception package.

HAND-PASSED

Fleming's Cheese Puffs, Tenderloin Crostini, Ahi Tuna Tartare on crispy wontons, Salt & Pepper Shrimp, Prosciutto-Wrapped Asparagus with pistachio pesto, Mushroom and Artichoke Flatbread

DISPLAYED

Sweet Chile Calamari, Blue Cheese Filet Flatbread, Spinach and Artichoke Dip with parmesan-herbed crostini, Artisan Cheeses served with fresh fruit

Hot Hors d'Oeuvre Hand-Passed

priced per piece

Vegetarian

POLENTA BITES, \$2 with smoked jalapeño aioli sauce

MUSHROOM CROSTINI, \$2

FLEMING'S CHEESE PUFFS, \$1.75

BRIE BITES, \$2.50 with jalapeño jelly

Seafood

CRISPY BACON-WRAPPED SCALLOPS, \$3.50

CHIMICHURRI SHRIMP SKEWERS, \$3.50

COCKTAIL CRAB CAKES, \$4

LOBSTER TEMPURA BITES, \$4

SALT & PEPPER SHRIMP, \$3.25

Meats

PRIME RIB TARTINE, \$3

SWEET 'N' SPICY FILET SKEWERS, \$3.50

PROSCIUTTO-WRAPPED ASPARAGUS, \$2.75

TENDERLOIN CROSTINI, \$3

PRIME MEATBALLS, \$2 with your choice of blue cheese, barbecue, F17 or peppercorn sauce

Chilled Hors d'Oeuvre Hand-Passed

priced per piece

Vegetarian

VEGETABLE BRUSCHETTA, \$2

BURRATA CROSTINI, \$2.25

CAPRESE KABOBS, \$2

Seafood

AHI TUNA TARTARE, \$3.25

SMOKED SALMON BRUSCHETTA, \$3.25

SOY-GINGER AHI TUNA, \$3.25

Displayed

or served family-style on each table

SPINACH-ARTICHOKE DIP, \$2.50 per Guest with parmesan-herbed crostini

ARTISAN CHEESES, \$5 per Guest served with fresh fruit and housemade crostini

VEGETABLE CRUDITÉS, \$2.50 per Guest with blue cheese dipping sauce

CHILLED SHRIMP COCKTAIL, \$3.50 each

CEDAR-ROASTED MUSHROOM AND ARTICHOKE FLATBREAD \$15 serves four

FILET MIGNON FLATBREAD, \$17 serves four

CHEESE AND FRUIT FLATBREAD, \$15 serves four

CHILLED SEAFOOD TOWER

\$147 serves six or \$24.50 per Guest lobster, shrimp and crab served with traditional accompaniments

HOT SEAFOOD PLATTER

\$75 serves six or \$14 per Guest lobster bites, shrimp, mini crab cakes, bacon-wrapped scallops with traditional accompaniments

PETITS FOURS DISPLAY

\$48 for 4 dozen and \$12 for each additional dozen select four of our 10 varieties of petit four: carrot cake, cheesecake, walnut turtle pie and chef's specialty truffles

BOXED GIFT OF PETITS FOURS, \$8 per Guest for your Guests to take home

Appetizers

ARTISAN BREAD

served with infused spreads

Starters

choose one for your Guests

CHEF'S SEASONAL SOUP

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées

choose two for your Guests to select from

PETITE FILET MIGNON

our leanest, most tender beef

JUMBO LUMP CRAB CAKES

roasted red pepper, lime butter sauce

BREAST OF CHICKEN

all natural, roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD

hearts of romaine, parmesan, fried capers, crisp prosciutto chips

**GRILLED PORTOBELLO
WITH MUSHROOM RAVIOLI**

asparagus, roasted red peppers, oven roasted tomatoes, balsamic glaze

Sides

choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

TRUFFLED MASHED POTATOES

Desserts

CARROT CAKE

three layers with cream cheese frosting, drizzled with dark rum caramel

Beverages

COFFEE, TEA AND SOFT DRINKS

Appetizers

ARTISAN BREAD

served with infused spreads

HOUSEMADE BURRATA

charred grape tomatoes, wild arugula,
served with toasted garlic crostini

Starters

choose one for your Guests

CHEF'S SEASONAL SOUP

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes,
onions, herbed crostini

Entrées

choose three for your Guests to select from

PETITE FILET MIGNON

our leanest, most tender beef

BARBECUE SCOTTISH SALMON

slow-roasted, mushroom salad, barbecue glaze

BREAST OF CHICKEN

all natural, roasted, white wine, mushroom,
leek and thyme sauce

CHICKEN CAESAR SALAD

hearts of romaine, parmesan, fried capers,
crisp prosciutto chips

JUMBO LUMP CRAB CAKES

roasted red pepper, lime butter sauce

**GRILLED PORTOBELLO
WITH MUSHROOM RAVIOLI**

asparagus, roasted red peppers, oven roasted
tomatoes, balsamic glaze

Sides

choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CREAMED SPINACH

Desserts

choose one for your Guests

CARROT CAKE

three layers with cream cheese frosting,
drizzled with dark rum caramel

CHEESECAKE

graham cracker crust, blueberry sauce,
white chocolate shavings

Beverages

COFFEE, TEA AND SOFT DRINKS

Complimentary

ARTISAN BREAD

served with infused spreads

Appetizers

choose one for your Guests

CEDAR-ROASTED MUSHROOM & ARTICHOKE FLATBREAD

monterey jack cheese, roasted red peppers
and christopher ranch garlic

HOUSEMADE BURRATA

charred grape tomatoes, wild arugula, served with
toasted garlic crostini

SELECTION OF ARTISAN CHEESES

served with fresh fruit

SWEET CHILE CALAMARI

lightly breaded and tossed with sweet chile sauce

Starters

choose one for your Guests

CHEF'S SEASONAL SOUP

MODERN CAESAR

hearts of romaine, parmesan, fried capers,
crisp prosciutto chips

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes,
onions, herbed crostini

THE NEW WEDGE

grape tomatoes, crispy onions,
caramelized bacon, blue cheese

Entrées

choose three for your Guests to select from

PETITE FILET MIGNON

our leanest, most tender beef

CERTIFIED ANGUS BEEF HANGER STEAK

poblano cream sauce, chilaquiles casserole, crisp fennel slaw

BARBECUE SCOTTISH SALMON

slow-roasted mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS

scampi style with squash vermicelli

JUMBO LUMP CRAB CAKES

roasted red pepper and lime butter sauce

BREAST OF CHICKEN

all natural, roasted, white wine, mushroom,
leek and thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI

asparagus, roasted red peppers, oven roasted
tomatoes, balsamic glaze

Sides

choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

Desserts

choose two for your Guests to select from

CARROT CAKE

three layers with cream cheese frosting, drizzled with dark rum caramel

CHEESECAKE

graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE

creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE

housemade caramel, walnuts, chocolate

FRESH BERRIES

with chantilly cream

Beverages

COFFEE, TEA AND SOFT DRINKS

Complimentary

ARTISAN BREAD

served with infused spreads

Appetizers

choose one for your Guests

HOUSEMADE BURRATA

ARTISAN CHEESES

served with fresh fruit

Starters

choose one for your Guests to select from

CHEF'S SEASONAL SOUP

THE NEW WEDGE

grape tomatoes, crispy onions, caramelized bacon,
blue cheese

MODERN CAESAR

hearts of romaine, parmesan, fried capers,
crisp prosciutto chips

FLEMING'S SALAD

candied walnuts, dried cranberries, tomatoes,
onions, herbed crostini

Entrées

choose three for your Guests to select from

PETITE FILET MIGNON

our leanest, most tender beef

CERTIFIED ANGUS BEEF HANGER STEAK

poblano cream sauce, chilaquiles casserole,
crisp fennel slaw

BARBECUE SCOTTISH SALMON

slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS

scampi style with squash vermicelli

DOUBLE BREAST OF CHICKEN

all natural, roasted, white wine, mushroom,
leek and thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI

asparagus, roasted red peppers, oven roasted
tomatoes, balsamic glaze

Sides

choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

GRILLED HIGH-COUNTRY ASPARAGUS

Desserts

choose one for your Guests to select from

CARROT CAKE

three layers with cream cheese frosting,
drizzled with dark rum caramel

CHEESECAKE

graham cracker crust, blueberry sauce,
white chocolate shavings

Beverages

COFFEE, TEA AND SOFT DRINKS

Complimentary

ARTISAN BREAD
served with infused spreads

Appetizers

choose two for your Guests

SHRIMP COCKTAIL

FILET MIGNON FLATBREAD

**CEDAR-ROASTED MUSHROOM
& ARTICHOKE FLATBREAD**

ARTISAN CHEESES
served with fresh fruit

Starters

choose two for your Guests to select from

CHEF'S SEASONAL SOUP

THE NEW WEDGE
grape tomatoes, crispy onions, caramelized bacon,
blue cheese

MODERN CAESAR
hearts of romaine, parmesan, fried capers,
crisp prosciutto chips

FLEMING'S SALAD
candied walnuts, dried cranberries, tomatoes,
onions, herbed crostini

Entrées

choose four for your Guests to select from

MAIN FILET MIGNON
our leanest, most tender beef

**CERTIFIED ANGUS BEEF BLOCK-CUT
CRAFTSMAN RIBEYE**
our most flavorful cut

CERTIFIED ANGUS BEEF HANGER STEAK
poblano cream sauce, chilaquiles casserole,
crisp fennel slaw

BARBECUE SCOTTISH SALMON
slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS
scampi style with squash vermicelli

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

**GRILLED PORTOBELLO
WITH MUSHROOM RAVIOLI**
asparagus, roasted red peppers, oven roasted
tomatoes, balsamic glaze

Sides

choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH-COUNTRY ASPARAGUS

Desserts

choose two for your Guests to select from

CARROT CAKE
three layers with cream cheese frosting,
drizzled with dark rum caramel

CHEESECAKE
graham cracker crust, blueberry sauce,
white chocolate shavings

CRÈME BRÛLÉE
creamy tahitian vanilla bean custard served
with fresh seasonal berries

WALNUT TURTLE PIE
housemade caramel, walnuts, chocolate

Beverages

COFFEE, TEA AND SOFT DRINKS

Appetizers

CHILLED SEAFOOD

king crab leg, shrimp, snow crab claws

ARTISAN BREAD

served with infused spreads

Starters

choose two for your Guests to select from

CHEF'S SEASONAL SOUP

BLOOMSDALE SPINACH SALAD

tomato, red onion, spiced bacon,
sliced almonds, fresh blueberries, cauliflower cous cous,
chèvre fritter, lemon-truffle dressing

THE NEW WEDGE

grape tomatoes, crispy onions,
caramelized bacon, blue cheese

MODERN CAESAR

hearts of romaine, parmesan, fried capers,
crisp prosciutto chips

FLEMING'S SALAD

candied walnuts, dried cranberries,
tomatoes, onions, herbed crostini

Entrées

choose four for your Guests to select from

MAIN FILET MIGNON & SHRIMP

cabernet butter sauce, chimichurri shrimp

CHILEAN SEA BASS

sautéed and braised in a light, southwest-style broth, wilted
greens, crisp potatoes, chile-cilantro oil

CERTIFIED ANGUS BEEF BLOCK-CUT CRAFTSMAN RIBEYE

our most flavorful cut

CERTIFIED ANGUS BEEF HANGER STEAK

poblano cream sauce, chilaquiles casserole, crisp fennel slaw

BARBECUE SCOTTISH SALMON

slow-roasted, mushroom salad, barbecue glaze

GULF SHRIMP & SEA SCALLOPS

scampi style with squash vermicelli

LOBSTER TEMPURA

soy-ginger dipping sauce, arugula, jicama salad

DOUBLE BREAST OF CHICKEN

all natural, roasted, white wine, mushroom,
leek and thyme sauce

GRILLED PORTOBELLO WITH MUSHROOM RAVIOLI

asparagus, roasted red peppers, oven roasted
tomatoes, balsamic glaze

Sides

choose two for your Guests, served family-style

SPICY THAI GREEN BEANS

CREAMED SPINACH

SAUTÉED MUSHROOMS

TRUFFLED MASHED POTATOES

FLEMING'S POTATOES

CHIPOTLE MACARONI & CHEESE

GRILLED HIGH-COUNTRY ASPARAGUS

Desserts

choose three for your Guests to select from

CARROT CAKE

three layers with cream cheese frosting,
drizzled with dark rum caramel

CHEESECAKE

graham cracker crust, blueberry sauce,
white chocolate shavings

FRESH BERRIES

with housemade chantilly cream

CRÈME BRÛLÉE

creamy tahitian vanilla bean custard
served with fresh seasonal berries

WALNUT TURTLE PIE

housemade caramel,
walnuts, chocolate

Beverages

COFFEE, TEA AND SOFT DRINKS