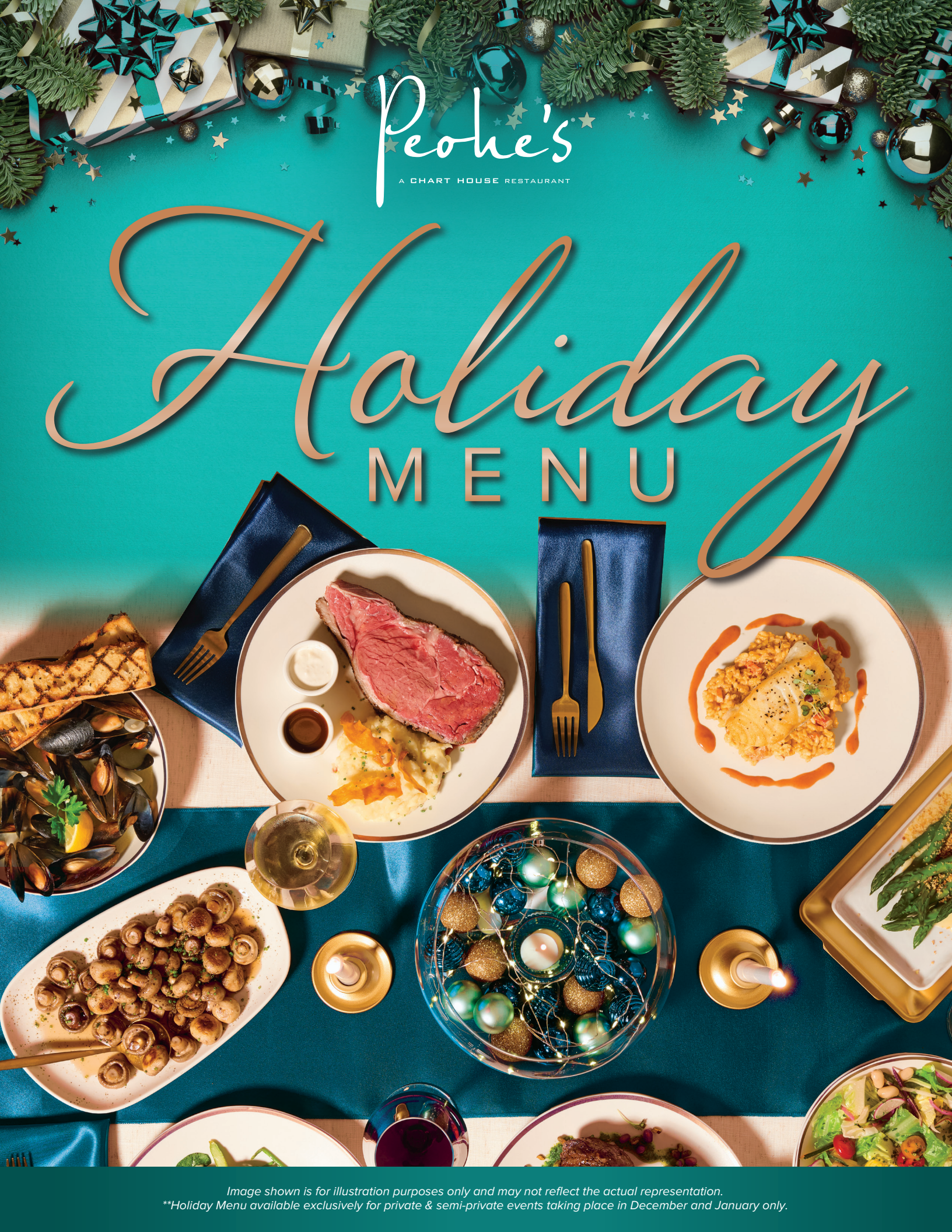




Peohe's
A CHART HOUSE RESTAURANT

Holiday MENU



Image shown is for illustration purposes only and may not reflect the actual representation.
**Holiday Menu available exclusively for private & semi-private events taking place in December and January only.

Jingle & Mingle

RECEPTION

HOLIDAY HORS D'OEUVRES \$30 per person

Select 5 items to be served butler style. Hors d'oeuvres require a 25 person minimum guest guarantee. Quantities will be based on final guaranteed guest count.

BRUSCHETTA

COCONUT CRUNCHY SHRIMP

PIGS IN A BLANKET

LOBSTER ARANCINI

SMOKED SALMON CANAPES

BACON & BLEU DATES

with rosemary honey

PROSCIUTTO ASPARAGUS

CHILLED JUMBO SHRIMP

CAPRESE BITES

FRIED GOAT CHEESE BALLS

with spicy sage honey

MEATBALLS

select style (Asian or Italian)

AHI WONTONS

TASTE OF THE SEASON

Specialty Displays - Priced per person, 30 person minimum, replenished for one hour

CARVE & CATCH \$40 per person

(Select 2 Carvings and 2 Side Accompaniments)

HERB CRUSTED STRIP LOIN

GARLIC & HERB ROASTED LEG OF LAMB

ROSEMARY INFUSED TURKEY

CEDAR PLANK SALMON

SIDE ACCOMPANIMENTS

CREAMED SPINACH

ROASTED CARROTS

MASHED POTATOES

HERB STUFFING

'TIS THE CHEESE-ON

\$20 per person

CHARCUTERIE & CHEESE BOARD

an assortment of holiday inspired meats & cheeses

FROSTED \$25 per person

HOLIDAY ASSORTED COOKIES

BROWNIE & CHEESECAKE BARS

DONUT HOLES

with raspberry & chocolate sauce

HOLIDAY FLAVORED ICE CREAMS

(Select 2 ice cream flavors)

cookie butter ganache swirl, pumpkin pie, smores and pomegranate ganache swirl

"SPIKED"

Kahlua caramel coffee, Godiva marshmallow swirl



GIVE THE GIFT OF FLAVOR

Give your guests a taste of Chart House to take home with our

Signature Prime Rib Spice Rub.

\$8 per jar



GATHER & SAVOR

HOLIDAY LUNCH \$70 per person

FIRST COURSE

BUTTERNUT SQUASH SOUP

SECOND COURSE

WINTER GREENS SALAD

with pomegranate seeds & balsamic vinaigrette

ENTRÉES SELECTIONS

(choice of)

CRANBERRY + THYME CRUSTED SALMON

orange beurre blanc

SPICED GRILLED CHICKEN

apple + sage demi-glace

STEAK AU POIVRE

8 oz sirloin | brandy peppercorn sauce

*Entrées accompanied by honey glazed rainbow carrots
& garlic mashed potatoes.*

DESSERT

MACERATED MIXED BERRIES

whipped cream

HOLIDAY DINNER \$120 per person

FIRST COURSE

FRESH MOZZARELLA, TOMATOES & BASIL

EVOO & balsamic glaze

SECOND COURSE

PARMESAN CRUSTED SHRIMP

remoulade sauce

THIRD COURSE

WILD MUSHROOM RISOTTO

truffle oil

ENTRÉES SELECTIONS

(choice of)

SURF & TURF

8 oz sirloin & lobster tail

SURF & SURF

sea bass oscar & lump crab cake

*Entrées accompanied by honey glazed rainbow carrots
& garlic mashed potatoes.*

DESSERT

EGGNOG PANNA COTTA

spiked cranberries, rosemary sugar

Soft Drinks, Coffee & Tea Service Included. Entrées are served with warm fresh bread.

*Vegetarian menu options are available upon request. Prices do not include banquet fee, applicable sales tax,
or discretionary gratuity for the service staff. Prices are subject to change.*



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'Tis the Season

TO SIP IN STYLE

Enhance your celebration with our curated selection of featured wines.
Our team is happy to recommend pairings to elevate your holiday experience.

WINES

SPARKLING

BTL

CHANDON BRUT, *California* 75

LUNETTA PROSECCO, *Italy* 47

CHARDONNAY

RODNEY STRONG 'CHALK HILL', *Chalk Hill* 57

SONOMA-CUTRER 'RUSSIAN RIVER RANCHES',
Sonoma Coast 63

STAGS' LEAP WINERY, *Napa Valley* 82

PINOT GRIGIO

SANTA MARGHERITA, *Valdadige, Italy* 69

SAUVIGNON BLANC

RODNEY STRONG 'CHARLOTTE'S HOME',
Sonoma County 47

CAKEBREAD CELLARS, *North Coast* 84

ROSÉ

CHATEAU D'ESCLANS 'WHISPERING ANGEL',
Côtes de Provence 68

CABERNET SAUVIGNON

J. LOHR 'SEVEN OAKS', *Paso Robles* 51

THE CRITIC, *Napa Valley* 63

ALEXANDER VALLEY VINEYARDS,
Alexander Valley 71

DAOU RESERVE, *Paso Robles* 118

JORDAN, *Alexander Valley* 135

MERLOT

DECOY BY DUCKHORN, *California* 59

DUCKHORN VINEYARDS, *Napa Valley* 130

PINOT NOIR

MACMURRAY RANCH, *Russian River Valley* 77

WILLAMETTE VALLEY VINEYARDS,
Willamette Valley 79

SNOW-JITO

(non-alcoholic)

Ritual Rum Alternative, Monin Spiced Brown
Sugar, Fever-Tree Ginger Beer, mint, lime 13



SKI SLOPE RITA

Casamigos Reposado Tequila, Liber & Co.
Yakima Valley Peach, Cointreau Orange Liqueur,
Angostura & Hellfire Bitters, fresh lime 16