

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

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

(Select 2 Carvings and 2 Side Accompaniments)

POMEGRANATE GLAZED PORK TENDERLOIN
GARLIC & HERB ROASTED LEG OF LAMB
MAPLE AND BOURBON GLAZED TURKEY
BEEF OR SALMON WELLINGTON
CEDAR PLANK SALMON
HERB CRUSTED HALIBUT
blood orange salsa

SIDE ACCOMPANIMENTS

CREAMED SPINACH
ROASTED CARROTS
MASHED POTATOES
SWEET POTATOES
HERB STUFFING

'TIS THE CHEESE-ON

Charcuterie & Cheese Board -
an assortment of holiday inspired meats & cheeses.

FROSTED

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

GATHER & SAVOR

HOLIDAY LUNCH

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

GRILLED FILET MIGNON

red wine demi-glace

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

DESSERT

MACERATED MIXED BERRIES

whipped cream

HOLIDAY DINNER

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

filet mignon & lobster tail

SURF & SURF

sea bass oscar & lump crab cake

*Entrees 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.*



Image shown is for illustration purposes only and may not reflect the actual representation.

'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

CHANDON BRUT, *California*
LUNETTA PROSECCO, *Italy*

BTL

CHARDONNAY

RODNEY STRONG 'CHALK HILL', *Chalk Hill*
SONOMA-CUTRER 'RUSSIAN RIVER RANCHES',
Sonoma Coast
STAGS' LEAP WINERY, *Napa Valley*

PINOT GRIGIO

SANTA MARGHERITA, *Valdadige, Italy*

SAUVIGNON BLANC

RODNEY STRONG 'CHARLOTTE'S HOME',
Sonoma County
CAKEBREAD CELLARS, *North Coast*

ROSÉ

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

CABERNET SAUVIGNON

J. LOHR 'SEVEN OAKS', *Paso Robles*
THE CRITIC, *Napa Valley*
ALEXANDER VALLEY VINEYARDS,
Alexander Valley
DAOU RESERVE, *Paso Robles*
JORDAN, *Alexander Valley*

MERLOT

DECOY BY DUCKHORN, *California*
DUCKHORN VINEYARDS, *Napa Valley*

PINOT NOIR

MACMURRAY RANCH, *Russian River Valley*
WILLAMETTE VALLEY VINEYARDS,
Willamette Valley

THE NAUGHTY BEAN

Casamigos Reposado Tequila,
Kahlúa Coffee Liqueur,
Borghetti Espresso Liqueur,
Maven Cold Brew,
Owen's Nitro-Infused Espresso 17

THE NICE BEAN

Ritual Rum Alternative,
Maven Cold Brew,
Owen's Nitro-Infused
Espresso 14

GIVE THE GIFT OF FLAVOR

Give your guests a taste of Chart House
to take home with our
Signature Prime Rib Spice Rub.