



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 Prime 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 & vinaigrette

ENTRÉES SELECTIONS

(choice of)

CRANBERRY + THYME CRUSTED SALMON

orange beurre blanc

SPICED GRILLED CHICKEN

apple + sage demi-glaze

STEAK AU POIVRE

8 oz sirloin | brandy peppercorn sauce

*Entrees 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

*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.*



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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

CHANDON BRUT , California	BTL 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
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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
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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