



# CHART HOUSE PRIME

## SPECIAL EVENTS MENU



# HORS D'OEUVRES



## COLD SELECTIONS

REQUIRE A 30 PIECE MINIMUM ORDER FOR EACH ITEM.

**GRILLED + CHILLED SHRIMP COCKTAIL**  
CLASSIC COCKTAIL SAUCE

**BRUSCHETTA**  
HEIRLOOM TOMATOES | BASIL | EXTRA VIRGIN OLIVE OIL

**KING SALMON OR AHI TUNA POKE**  
SRIRACHA AIOLI | TARO CHIPS

**HOUSE CURED SALMON**  
BUTTERED TOAST | EVERYTHING SEASONING

**CRAB, AVOCADO & MANGO SPOON**  
MICRO GREENS

**STEAK TARTAR**  
BUTTERED TOAST | SMOKED SEA SALT

**CAPRESE SKEWERS**  
BALSAMIC GLAZE

**OYSTER BY THE 1/2 SHELL**

## HOT SELECTIONS

REQUIRE A 30 PIECE MINIMUM ORDER FOR EACH ITEM.

**BANG BANG SHRIMP**  
KIM CHEESE DRESSING

**PRIME CRAB CAKE**  
BITE SIZED VERSION OF OUR CLASSIC

**BACON WRAPPED SCALLOP**  
BALSAMIC GLAZE

**VEGETABLE SPRING ROLL**  
CITRUS CHILI

**PRIME MEATBALL**  
PEPPERCORN DEMI-GLAZE

**SPANIKOPITA**  
TZATZIKI SAUCE

**CHICKEN & WAFFLE BITE**  
MISO MAPLE GLAZE

**STICKY PORK BELLY BITE**  
SWEET CHILI SAUCE

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## PRESENTATIONS

MINIMUM 30 GUESTS. PRICED PER PERSON  
REPLENISHED FOR UP TO ONE HOUR.

## CARVING BOARD

**PRIME RIB**  
HORSERADISH CREAM | MERLOT AU JUS

**BEEF TENDERLOIN**  
WHITE TRUFFLE DEMI-GLAZE

**LEG OF LAMB**  
YOGURT MINT SAUCE

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# PRESENTATIONS



MINIMUM 30 GUESTS.  
REPLENISHED FOR UP TO ONE HOUR.

## SEAFOOD BAR

\* DISPLAYED ON ICE \*

GRILLED SHRIMP COCKTAIL | OYSTERS + CLAMS ON THE HALF SHELL | CHILLED LOBSTER TAILS | KING CRAB | MIGNONETTE | COCKTAIL SAUCE

## PRIME SUSHI & MORE

ASSORTED HAND ROLLS | BUILD YOUR OWN POKE BOWL | CRUDO'S & ACCOMPANIMENTS

## DOMESTIC & INTERNATIONAL CHEESE

CHEDDAR | PARMESAN | BLUE CHEESE | PEPPER JACK | GOAT CHEESE | HAVARTI DILL | HERBED BOURSIN | BRIE WHEEL WRAPPED IN PUFF PASTRY TOPPED WITH APPLE CHUTNEY

## ANTIPASTI

GENOA SALAMI | HOT CAPICOLA | MORTADELLA | PROSCIUTTO AND PROVOLONE CHEESE | GRILLED MARINATED VEGETABLES | MIXED OLIVES | BOCCONCINI TOMATOES & FRESH BASIL | CROSTINI | FOCACCIA BREAD

## FRESH FROM GARDEN CRUDITÉS

CARROTS | CELERY | GRAPE TOMATOES | ZUCCHINI AND BELL PEPPER STICKS | CREAMY RANCH DRESSING

## FRESH FRUIT

SEASONAL SLICED FRUIT AND ASSORTED MIXED BERRIES

## DIPS & CHIPS

BLUE CRAB & SPINACH ARTICHOKE DIPS | FRIED TORTILLAS TARO CHIPS | CROSTINI



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# THE LIEUTENANT

## SALAD

(SELECT ONE)

### CLASSIC CAESAR

GARLIC CROUTONS | PARMESAN CHEESE

### MIXED FIELD GREENS

BALSAMIC VINAIGRETTE

## ENTRÉE

### SEARED KING SALMON

TOMATO + SWEET PEPPER CEVICHE

### FILET MIGNON 7OZ

CABERNET DEMI-GLACE

### HERB ROASTED CHICKEN

ROASTED GARLIC JUS

Entrees are served with warm fresh bread, chefs selection of starch & vegetables.  
Vegetarian Options Available Upon Request.

## DESSERT

(SELECT ONE)

### NY STYLE CHEESECAKE

CHANTILLY CREAM

### CRÈME BRULEE

FRESH RASPBERRIES

# THE COMMANDER

## SALAD

(SELECT ONE)

### CLASSIC CAESAR

GARLIC CROUTONS | PARMESAN CHEESE

### CHART HOUSE CHOPPED

BALSAMIC VINAIGRETTE

## ENTRÉE

### PRIME RIB 12OZ

SLOW ROASTED | HORSERADISH CREAM

### SEARED SEASONAL FISH

SHRIMP & HEIRLOOM TOMATO SALSA

### HERB ROASTED CHICKEN

ROASTED GARLIC JUS

Entrees are served with warm fresh bread, chefs selection of starch & vegetables.  
Vegetarian Options Available Upon Request.

## DESSERT

(SELECT ONE)

### HOMEMADE CHEESECAKE

MACERATED STRAWBERRIES

### KEY LIME PIE

COCONUT WHIPPED CREAM

COFFEE, HOT TEA, ICED TEA AND SOFT DRINKS  
ARE INCLUDED WITH EACH MEAL



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# THE CAPTAIN

## SOUP OR SALAD

(SELECT ONE)

**CHART HOUSE CHOPPED**  
BALSAMIC VINAIGRETTE

**HEIRLOOM TOMATO + BURRATA**  
WHITE BALSAMIC VINAIGRETTE

**NEW ENGLAND CLAM CHOWDER**

## ENTRÉE

**CHILEAN SEABASS**  
BUTTER POACHED LOBSTER | SMOKED TOMATO BEURRE  
BLANC

**FILET MIGNON 10OZ**  
ROASTED WILD MUSHROOMS | RED WINE GLAZE

**HERB ROASTED CHICKEN**  
ROASTED GARLIC JUS

Entrees are served with warm fresh bread, chefs selection of starch & vegetables.  
Vegetarian Options Available Upon Request.

## DESSERT

(SELECT ONE)

**KEY LIME PIE**  
COCONUT WHIPPED CREAM

**CHOCOLATE RIPPLE MUD PIE**  
COFFEE ICE CREAM | OREO COOKIE CRUST

# THE ADMIRAL

## SOUP

(SELECT ONE)

**NEW ENGLAND CLAM CHOWDER**

**CREAM OF CRAB**  
LACED WITH SHERRY

## SALAD

(SELECT ONE)

**ROASTED BEET SALAD**  
TRUFFLE GOAT CHEESE | LEMON VINAIGRETTE

**BABY WEDGE**  
APPLEWOOD BACON | GORGONZOLA DRESSING

## ENTRÉE

(SELECT THREE)

**GRILLED LAMB CHOPS**  
MINT JUS

**PRIME NY STRIP 16OZ**  
BONE MARROW BUTTER

**COLD WATER LOBSTER TAIL**  
DRAWN BUTTER

**HERB ROASTED CHICKEN**  
ROASTED GARLIC JUS

Entrees are served with warm fresh bread, chefs selection of starch & vegetables.  
Vegetarian Options Available Upon Request.

## DESSERT

(SELECT ONE)

**WARM APPLE TART**  
VANILLA ICE CREAM | CARAMEL SAUCE

**MOLTEN CHOCOLATE CAKE**  
VANILLA ICE CREAM | HEATH BAR CRUNCH

COFFEE, HOT TEA, ICED TEA AND SOFT DRINKS  
ARE INCLUDED WITH EACH MEAL



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# PREMIUM ADDITIONS

## SOUPS

(COMPLIMENTARY AS SUBSTITUTION)

MARYLAND CREAM OF CRAB

NEW ENGLAND CLAM CHOWDER

CHILLED VEGETARIAN GAZPACHO

FRENCH ONION

## APPETIZERS

(ALA CARTE MENU PRICE)

JUMBO LUMP CRAB STACK  
AVOCADO, MANGO SALSA

GRILLED + CHILLED SHRIMP COCKTAIL  
ZESTY BLOODY MARY COCKTAIL SAUCE

SEAFOOD TOWER  
FULLY RIGGED (SERVES 6 GUEST)

HAMACHI OR KING SALMON CRUDO  
PONZU, SERRANO'S, BONITA FLAKES

## FISH & SEAFOOD

JUMBO LUMP CRAB CAKES  
LEMON SHALLOT BUTTER

PEACH + BOURBON GLAZED SCALLOP + SHRIMP

SEABASS OSCAR  
ASPARAGUS, JUMBO LUMP CRABMEAT, BÉARNAISE SAUCE

COLD WATER LOBSTER TAIL  
DRAWN BUTTER

## STEAKS & PRIME RIB

PRIME NY STRIP 16 OZ,  
GRILLED TO PERFECTION

FILET MIGNON 10 OZ,  
GRILLED TO PERFECTION

PRIME RIB "CALLAHAN",  
SLOW ROASTED

EYE OF RIB EYE,  
GRILLED TO PERFECTION



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