

The background of the entire page is a photograph of an outdoor restaurant patio. In the foreground, several wicker chairs with green and white striped cushions are arranged around small, round, light-colored tables. The patio is paved with dark, irregular stones. In the background, there are large glass windows and doors of a building, with warm interior lights visible. The overall atmosphere is elegant and sophisticated.

CHARDON

PARISIAN SOUL, TEXAS HEART

PRIVATE DINING & EVENTS



**WE INVITE YOU TO EXPERIENCE
A FINER CLASS OF SERVICE.**

Chardon offers dynamic settings for your next special occasion or business gathering. With a selection of indoor and outdoor options you can customize a solution to fit your individual needs.



THE BEST MEALS AREN'T RUSHED,
THEY'RE SAVORED—JUST LIKE LIFE.



WHETHER YOU ARE LOOKING TO
CELEBRATE A SPECIAL OCCASION, A
POWERHOUSE BUSINESS DINNER,
OR JUST A WHIMSICAL GOOD TIME
WITH FRIENDS, WE HAVE AN EVENT
EXPERIENCE TO MEET YOUR NEEDS.

PERSONAL TOUCH

Leaving a lasting impression comes from personal relationships and dedication to excellence. Our team is our number one asset, and they work to ensure each experience receives that extra personal care. We can customize a solution to fit your needs. Just inquire and allow us to create your perfect event.

FLAWLESS EXECUTION

Our guests come first. Every decision we make takes into account the guest experience from start to finish. It's all in the details, and we pride ourselves on ensuring your experience is what you are looking for. Methodical design and rigorous training leads to a seamless and memorable experience. From food to drinks, service to ambiance, every element of your event experience has been thought through.

FULL SERVICE SOLUTIONS

We can support you with every aspect of your event from flowers to photography. With our extensive list of resources we can help bring together the right finishing touches to ensure your experience is uniquely designed to fit the needs of your event.

CHARDON BRINGS THE TIMELESS CHARM OF A FRENCH BISTRO TO HOUSTON, OFFERING HONEST, EVERYDAY FRENCH CUISINE WITH A TEXAS APPROACH. Inspired by the simplicity and warmth of bistros found within Paris' iconic and charming neighborhoods like Montmartre and La Marais, Chardon focuses on showcasing the best of local ingredients through authentic French cooking. Each dish reflects the artistry of tradition paired with the vibrancy of Houston's rich culinary landscape. With its warm, relaxed ambiance and understated elegance, Chardon offers a dining experience that feels equally suited for a spontaneous weeknight meal or a leisurely evening with friends.



THE DETAILS

EXECUTIVE CHEF

EJ Miller

EVENT INQUIRIES

Bonjour@ChardonHou.com

HOURS OF OPERATION

Dinner

Tuesday - Saturday

5:00pm - 10:00pm

Brunch

Saturday - Sunday

11:00am - 3:00pm

PRIVATE DINING ROOM

Seated: Up to 20 guests

LA PETITE DINING ROOM

Seated: Up to 20 guests

LA GRANDE DINING ROOM

Seated: Up to 55 guests

Reception-Style: Up to 70 guests

BAR BANQUET

Seated: Up to 16 guests

TERRACE

Seated: Up to 26 guests

Reception-Style: Up to 40 guests

RESTAURANT BUYOUT

Seated: Up to 100 guests in the Main Dining Room

Reception-Style: Up to 200 guests





PRIVATE DINING ROOM

Seated: Up to 20 guests



LA PETITE DINING ROOM

Seated: Up to 20 guests



LA GRANDE DINING ROOM

Seated: Up to 55 guests
Reception-Style: Up to 70 guests



BAR BANQUETTE

Seated: Up to 16 guests



FRENCH CUISINE: WHERE EVERY BITE
IS A MEMORY IN THE MAKING.



RECEPTIONS

Fruit de Mer

a la carte for pass or station

Dozen Oyster On The Half Shell \$48
Champagne Mignonette, Gin Cocktail

Dozen Shrimp Cocktail \$55
Gin Cocktail Sauce

1Lb Crab Claws \$30
Horseradish Crème Fraîche

Whole Chilled Lobster Cocktail \$78
Horseradish Crème Fraîche

• Pastry Bites •

priced per piece

Mini Black Forest Cake \$4
Chocolate Mousse, Cherry, Almond Shortbread

Assorted French Macarons \$60/A Dozen
Inquire about flavors

Paris Brest \$5
Pate Choux, Hazelnut Cream

Canapes

priced per piece

Deviled Oeufs \$3
Kaluga Caviar +\$5
Blue Crab +\$3

Crab And Endive \$5
Caper Aioli, Parmigiano-Reggiano, Blue Crab, Garlic Streusel

Oyster On The Half Shell \$4
Champagne Mignonette

Tuna Tartare Nicoise \$5
Tomato, Olive

Texas Wagyu Steak Tartare \$6
Cornichon, Dijon, Pani Puri

Foie Gras & Cacao Macaron \$5
Almond, Luxardo Cherry

Croque Monsieur Gougères \$4
Iberico, Aged Comté

Royale with Cheese Slider* \$4
Sauce, Onion, Cheese

Brochette de Boeuf Bourguignon \$6
Red Wine Demi Glace

Tartlette de Ratatouille \$4 v
Zucchini, Eggplant, Peppers, Boursin Mousse

Chickpea Panisse \$5 v
Herb Aioli

L'EXPRESS

Luncheon

\$40 per person | Individually Plated

STARTERS

Select Two

Texas Wagyu Steak Tartare

Quail Egg Yolk, Cornichons, Capers, Dijon

Caramelized Onion Soup Gratinée

Aged Comté, Oxtail Bouillon

Salade Verte

Butter Lettuce, Honey-Dijon Vinaigrette, Toasted Pecans

Crab & Endive "Caesar"

Parmigiano Reggiano, Caper Aioli, Garlic Streusel

\$5pp Supplement

ENTRÉES

Select Three

Seared Yellowfin Tuna*

Piperade Basquaise, Preserved Lemon, Oil-Cured Olives

Royale with Cheese*

Sauce, Onion, Pickle

Chicken Paillard

Frisée, Parmesan Reggiano, Confit Tomato

Gnocchi Parisienne

Pesto, Provencal Vegetables, Pistou, Boursin

Steak Frites*

Au, Poivre

\$15pp Supplement

SIDES

For the table

Pommes Purée

Beurre, Chive

Green Beans Almondine

Beurre Noisette

DESSERTS

\$10pp Supplement

Black Forest Mousse Cake

Chocolate Mousse, Cherry Compote, Almond Shortbread

Lemon Merengue Tart

Lemon Curd, Merengue

Opera Cake

Joconde Sponge, Coffee Syrup, Coffee Buttercream, Chocolate Ganache, Chocolate Glaze

BISTRO MENU

\$65 per person | Individually Plated

STARTERS

Select Two

Texas Wagyu Steak Tartare

Quail Egg Yolk, Cornichons, Capers, Dijon

Caramelized Onion Soup Gratinée

Aged Comté, Oxtail Bouillon

Salade Verte

Butter Lettuce, Honey-Dijon Vinaigrette, Toasted Pecans

Crab & Endive “Caesar”

Parmigiano Reggiano, Caper Aioli, Garlic Streusel

\$5pp Supplement

ENTRÉES

Select Three

Seared Yellowfin Tuna*

Piperade Basquaise, Preserved Lemon, Oil-Cured Olives

Beef Cheek Bourguignon

Bacon, Mushrooms, Sauce Brunoise

Chicken Paillard

Frisée, Parmesan Reggiano, Confit Tomato

Gnocchi Parisienne

Pesto, Provencal Vegetables, Pistou, Boursin

Steak Frites

Au Poivre

\$15pp Supplement

SIDES

For The Table

Pommes Purée

Beurre, Chive

Green Beans Almondine

Beurre Noisette

Duck Fat Fries

Garlic Aioli

DESSERTS

Select One

Black Forest Mousse Cake

Chocolate Mousse, Cherry Compote, Almond Shortbread

Lemon Merengue Tart

Lemon Curd, Merengue

Opera Cake

Joconde Sponge, Coffee Syrup, Coffee Buttercream, Chocolate Ganache, Chocolate Glaze

LE GRANDE TABLE

\$135 per person | Family Style

STARTERS

Select Three

Hudson Valley Foie Gras Torchon

Caramelized Red Onion Tart, Orange-Espelette Marmalade

Salade Verte

Butter Lettuce, Honey-Dijon Vinaigrette, Toasted Pecans

Texas Wagyu Steak Tartare

Quail Egg Yolk, Cornichons, Capers, Dijon

Crab & Endive "Caesar"

Parmigiano Reggiano, Caper Aioli, Garlic Streusel

ENTRÉES

Select Three

Whole Dover Sole Grenobloise

Capers, Lemon, Parsleys

Beef Cheek Bourguignon

Bacon, Mushrooms, Sauce Brunoise

Chicken Paillard

Frisée, Parmesan Reggiano, Confit Tomato

Gnocchi Parisienne

Pesto, Provencal Vegetables, Pistou, Boursin

36oz Côte De Boeuf[®]

Choice of Béarnaise Sauce, Au Poivre or Bordelaise

\$22pp Supplement

SIDES

For The Table

Pommes Purée

Beurre, Chive

Green Beans Almondine

Beurre Noisette

Duck Fat Fries

Garlic Aioli

DESSERTS

Select Two

Mille Fueille

Puff Pastry, Pastry Cream, Fruit

Rolled Sticky Toffee Pudding Cake

Date Cake, Whipped Cream, Butterscotch Sauce

Crunchy Profiteroles

Salted Caramel Ice Cream, Warm Chocolate Sauce

BRUNCH MENU

\$40 per person | Individually Plated

First

select two

Salade Verte

Butter Lettuce, Honey-Dijon Vinaigrette, Toasted Pecans

Caramelized Onion Soup Gratinée

Aged Comté, Oxtail Bouillon

Crab & Endive "Caesar"

Parmigiano Reggiano, Caper Aioli

Garlic Streusel +3

Second

select two

Croissant Benedict*

Jambon de Paris, Bloomsdale Spinach, Poached Eggs

Galette de Pommes de Terre, Béarnaise

Avocado & Haricot Vert Tartine

Soft-Poached Egg, Lemon Vinaigrette, Gaufrette

Pain Perdu

Vanilla Mascarpone, Almond Brittle, Orgeat Syrup

Royale with Cheese*

Raclette, Watercress, Onion Fondue, Duck Fat Fries, Garlic Aioli,

add egg +3

Additions

Bisous Tower

Deviled Oeuf, Croque Monsieur Gougères, Breakfast Radishes & Échiré Butter, Foie Gras Macaron,

Texas Cornbread Madeleine, Tuna Tartare Nicoise

\$25pp Supplement

Pastry Basket

Croissant, Pain Au Chocolat, Kouign-Amann, Pain au Raisin

\$8pp Supplement

Petite Shellfish Tower (serves 2-3)

½ Dozen Oysters, ½ Maine Lobster, ½ Dozen Spice-Poached Gulf Shrimp, Tuna Tartare Niçoise

\$89 Supplement

Grande Shellfish Tower (serves 4-5)

Dozen Oysters, Whole Maine Lobster, 12 Spice-Poached Gulf Shrimp, Tuna Tartare Niçoise

Blue Crab Deviled Oeufs

\$176 Supplement



HERE'S TO ALCOHOL,
THE ROSE-COLORED GLASSES OF LIFE.



GRAND CRU

\$50pp++ First Hour | \$40pp++ Each Additional Hour

SPIRITS

Grey Goose Vodka

Citadelle Gin

Diplomatico Planas Rum

Don Fulano Tequila

Rosaluna Mezcal

Four Roses

BEER

Saint Arnold “Art Car IPA”

Houston TX

Modelo “Especial”

Mexico

SPARKLING

Poggio Costa Prosecco NV

Taittinger “La Francaise” Brut NV

\$10pp Supplement

WHITE WINE

Sauvignon Blanc

J. Villebois, Loire Valley 2023

White Burgundy

Matrot Bourgogne, Burgundy

RED WINE

Grenache Blend

Domaine Notre Dame des Pailleres, Rasteau FR

Cabernet Sauvignon

Trig Point Diamond Dust, Alexander Valley

ROSÉ WINE

Triennes

Provence, FR

PREMIER CRU

\$35pp++ First Hour | \$30pp++ Each Additional Hour

SPIRITS

New Amsterdam Vodka

New Amsterdam Gin

Plantation 3-Star Rum

Lunazul Blanco Tequila

Four Roses Bourbon

DINNER

BEER

Saint Arnold's "Art Car IPA"

Houston, TX

Modelo "Especial"

Mexico

SPARKLING

Poggio Costa Prosecco NV

WHITE WINE

Select One

Sauvignon Blanc

J. Villebois, Loire Valley

White Burgundy

Matrot Bourgogne, Burgundy

RED WINE

Select One

Grenache Blend

Domaine Notre Dame des Pailleres, Rasteau

Cabernet Sauvignon

Trig Point Diamond Dust, Alexander Valley

ROSÉ WINE

Triennes

Provence, FR

BEER & WINE

\$25pp++ First Hour | \$20pp++ Each Additional Hour

BEER

Saint Arnold “Art Car IPA”

Houston TX

Modelo “Especial”

Mexico

SPARKLING

Poggio Costa Prosecco NV

Taittinger “La Francaise” Brut NV

\$10pp Supplement

WHITE WINE

Select One

Sauvignon Blanc

J. Villebois, Loire Valley

White Burgundy

Matrot Bourgogne, Burgundy

RED WINE

Select One

Pinot Noir

Beau-Charmois, France

Grenache Blend

Domaine Notre Dame des Pailleres, Rasteau FR

Cabernet Sauvignon

Trig Point Diamond Dust, Alexander Valley

ROSÉ WINE

Triennes

Provence, FR

The background of the entire page is a photograph showing a close-up of a hand pouring white wine from a bottle into a flute glass. In the foreground, another hand holds a flute glass filled with white wine and garnished with a lemon twist. The background is a light green, textured surface.

CHARDON

PRIVATE DINING & EVENTS

CHARDONHOUSTON.COM