

CH CHART HOUSE®

SPECIAL EVENTS



HORS D'OEUVRES

Minimum of 25 pieces for each hot/cold.

COLD SELECTIONS

(Priced per piece)

JUMBO SHRIMP COCKTAIL *classic cocktail sauce*

BRUSCHETTA *plum tomatoes, basil, extra virgin olive oil*

AHI TUNA WONTON *pickled ginger, wasabi cream*

OYSTER ON THE ½ SHELL *cocktail sauce*

CRAB, AVOCADO & MANGO SPOON *micro greens*

BEEF CROSTINI *blue cheese, balsamic glaze*

CAPRESE BITE *balsamic glaze*

HOT SELECTIONS

(Priced per piece)

COCONUT CRUNCHY SHRIMP *citrus chili sauce*

PRIME RIB SLIDER *caramelized onions, jack cheese, horseradish cream*

SPANIKOPITA *cucumber cream*

LUMP CRAB CAKE *bite sized version of our classic*

BACON WRAPPED SCALLOP *balsamic glaze*

VEGETABLE SPRING ROLL *citrus chili*

HOUSE MADE MEATBALL *spicy Italian or Asian style*

MEDITERRANEAN CHICKEN KEBAB *cucumber cream*

GRILLED STEAK BROCHETTE *soy glaze*

DIPS & DISPLAYS

30 Guest Minimum. Priced Per Person. Replenished up to one hour.

SPINACH & ARTICHOKE DIP *fried tortilla chips*

BAKED CRAB DIP *crostini*

VEGETABLE CRUDITÉS *creamy ranch dip*

FRESH FRUIT *assorted seasonal fruit*

CHEESE *assorted domestic and imported cheeses*

FRUIT & CHEESE *assorted cheeses & seasonal fresh fruit*



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

Prices do not include banquet fee, applicable sales tax, or discretionary gratuity for the service staff. Prices are subject to change.

LUNCH PACKAGES

WATERFRONT

SALADS

(Select one)

CLASSIC CAESAR SALAD
*romaine lettuce, croutons,
Caesar dressing*

MIXED FIELD GREENS
balsamic vinaigrette

ENTRÉES

(Select two)

DINER "SMASH" BURGER
cheddar, LTOP, diner sauce

FRIED FISH SANDWICH
kim chee coleslaw

CHICKEN BLT
*Parmesan crusted, arugula,
tomato, balsamic mayo*

DESSERT

(Select one)

NY STYLE CHEESECAKE
strawberry sauce

CRÈME BRÛLÉE
fresh raspberries

SEASHORE

SALADS

(Select one)

CLASSIC CAESAR SALAD
*romaine lettuce, croutons,
Caesar dressing*

MIXED FIELD GREENS
balsamic vinaigrette

ENTRÉES

(Select two)

GRILLED ATLANTIC SALMON
lemon shallot butter

COCONUT CRUNCHY SHRIMP
citrus chili sauce

CHICKEN ROMANO
*Parmesan cheese crust,
lemon shallot butter*

DESSERT

(Select one)

NY STYLE CHEESECAKE
strawberry sauce

CRÈME BRÛLÉE
fresh raspberries

BEACHCOMBER

SOUP

NEW ENGLAND CLAM CHOWDER

SALADS

(Select one)

CLASSIC CAESAR SALAD
romaine lettuce, croutons, Caesar dressing

MIXED FIELD GREENS
balsamic vinaigrette

ENTRÉES

(Select three)

PRIME RIB
slow roasted, horseradish cream

LEMON HERB SALMON
whole grain mustard sauce

BAKED STUFFED SHRIMP
*lump crabmeat stuffing, lemon
shallot butter*

SAVORY GRILLED CHICKEN
caramelized onions, roasted chicken jus

DESSERT

(Select one)

NY STYLE CHEESECAKE
strawberry sauce

CHOCOLATE LAVA CAKE
vanilla ice cream, Heath bar crunch

Soft Drinks, Coffee & Tea Service Included. Entrées are served with warm fresh bread, chefs selection of starch & vegetables. Sandwiches served with skinny fries.

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.



DINNER PACKAGES

LIGHTHOUSE

SALADS

(Select one)

CLASSIC CAESAR SALAD

romaine lettuce, croutons, Caesar dressing

MIXED FIELD GREENS

balsamic vinaigrette

ENTRÉES

(Select two)

LEMON HERB SALMON

whole grain mustard sauce

COCONUT CRUNCHY SHRIMP

citrus chili sauce

CHICKEN ROMANO

*Parmesan cheese crust,
lemon shallot butter*

DESSERT

(Select one)

NY STYLE CHEESECAKE

strawberry sauce

CRÈME BRÛLÉE

fresh raspberries

RIVERVIEW

SALADS

(Select one)

CLASSIC CAESAR SALAD

romaine lettuce, croutons, Caesar dressing

MIXED FIELD GREENS

balsamic vinaigrette

ENTRÉES

(Select three)

PRIME RIB

slow roasted, horseradish cream

BAJA STYLE SALMON

sautéed shrimp, corn avocado salsa

BAKED STUFFED SHRIMP

*lump crabmeat stuffing,
lemon shallot butter*

SAVORY GRILLED CHICKEN

caramelized onions, roasted chicken jus

DESSERT

(Select one)

NY STYLE CHEESECAKE

strawberry sauce

KEY LIME PIE

whipped cream

SKYLINE

SOUP

NEW ENGLAND CLAM CHOWDER

SALADS

(Select one)

CLASSIC CAESAR SALAD

romaine lettuce, croutons, Caesar dressing

MIXED FIELD GREENS

balsamic vinaigrette

ENTRÉES

(Select three)

BRONZED FRESH FISH

sweet & spicy, lump crabmeat

NY STRIP

grilled to perfection

BAKED FRESH FISH

lobster stuffing, lemon shallot butter

CHICKEN MARSALA

wild mushrooms, marsala sauce

DESSERT

(Select one)

NY STYLE CHEESECAKE

strawberry sauce

KEY LIME PIE

whipped cream

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DINNER PACKAGES (CONT.)

PEARL

SOUP

(Select one)

NEW ENGLAND CLAM CHOWDER

LOBSTER BISQUE
laced with sherry

SALADS

(Select one)

CLASSIC CAESAR SALAD
romaine lettuce, croutons, Caesar dressing

MIXED FIELD GREENS
balsamic vinaigrette

ENTRÉES

(Select three)

PRIME RIB "CAPTAIN CUT"
slow roasted, horseradish cream

FILET MIGNON
grilled to perfection

SEA BASS OSCAR
*asparagus, lump crabmeat,
béarnaise sauce*

CHICKEN BALSAMICO
artichoke tomato bruschetta

LOBSTER TAIL
drawn butter

DESSERT

(Select one)

NY STYLE CHEESECAKE
strawberry sauce

KEY LIME PIE
whipped cream

CHOCOLATE LAVA CAKE
vanilla ice cream, Heath bar crunch

PREMIUM ADDITIONS

SALADS

WEDGE SALAD *crispy bacon, grape tomatoes,
blue cheese dressing*

BRIE & BERRY *mixed berries, brie cheese,
candied pistachios, vanilla honey vinaigrette*

BIBB STACK *hearts of palm, crispy prosciutto,
Italian tomato mix, Dijon herb dressing*

CHOPPED SALAD *English cucumber, heirloom tomato,
pickled red onion, pepperoncini, cannellini beans,
white balsamic basil vinaigrette*

FULL SALAD BAR *(where applicable)*

SOUPS

Complimentary as substitution.

To add as additional course there is an additional charge.

GAZPACHO *chilled, crisp vegetables, sour cream*

FRENCH ONION *crostini, jack cheese*

LOBSTER BISQUE *laced with sherry*

ADD A LOBSTER TAIL

ADD SHRIMP – *grilled | coconut crunchy | scampi*

ADD CRAB CAKE

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HIGH TIDE BUFFET

SALAD

(Select one)

CLASSIC CAESAR SALAD *romaine lettuce, croutons, Caesar dressing*

MIXED FIELD GREENS *balsamic vinaigrette*

FULL SALAD BAR *(where applicable)*

ENTRÉES

(Select two)

CHICKEN ROMANO

Parmesan cheese crusted, lemon shallot butter

LEMON HERB SALMON

mustard butter sauce

COCONUT CRUNCHY SHRIMP

citrus chili sauce

PARMESAN CRUSTED FRESH FISH

fresh tomato basil

CHICKEN PICATTA

fried capers, lemon shallot butter

BRONZED SALMON

sweet & spicy, fresh tomato basil

BAJA SHRIMP

corn avocado salsa, lemon shallot butter

MACADAMIA CRUSTED FRESH FISH

peanut sauce, mango salsa

CARVINGS

(Select one)

SLOW ROASTED PRIME RIB OF BEEF

ROSEMARY ROASTED TURKEY BREAST

SLOW ROASTED TOP SIRLOIN

SAGE RUBBED TURKEY BREAST

BAKED COUNTRY HAM

ROASTED PORK LOIN

PASTA

(Select one)

PENNE *vodka sauce*

CAVATAPPI *pesto cream sauce*

SIDE DISHES

(Select two)

ROASTED FINGERLING POTATOES | STEAMED SEASONAL VEGETABLES

3 POTATO GARLIC MASH | CREAMED SPINACH

DESSERT

CHOCOLATE DIPPED STRAWBERRIES | ASSORTED MINI DESSERT BARS | MINI N.Y. CHEESECAKE

Soft Drinks, Coffee & Tea Service Included

Minimum of 30 guests required for buffets. Prices do not include banquet fee, applicable sales tax, Or discretionary gratuity for the service staff. Prices are subject to change. Serviced up to 2 hours.

