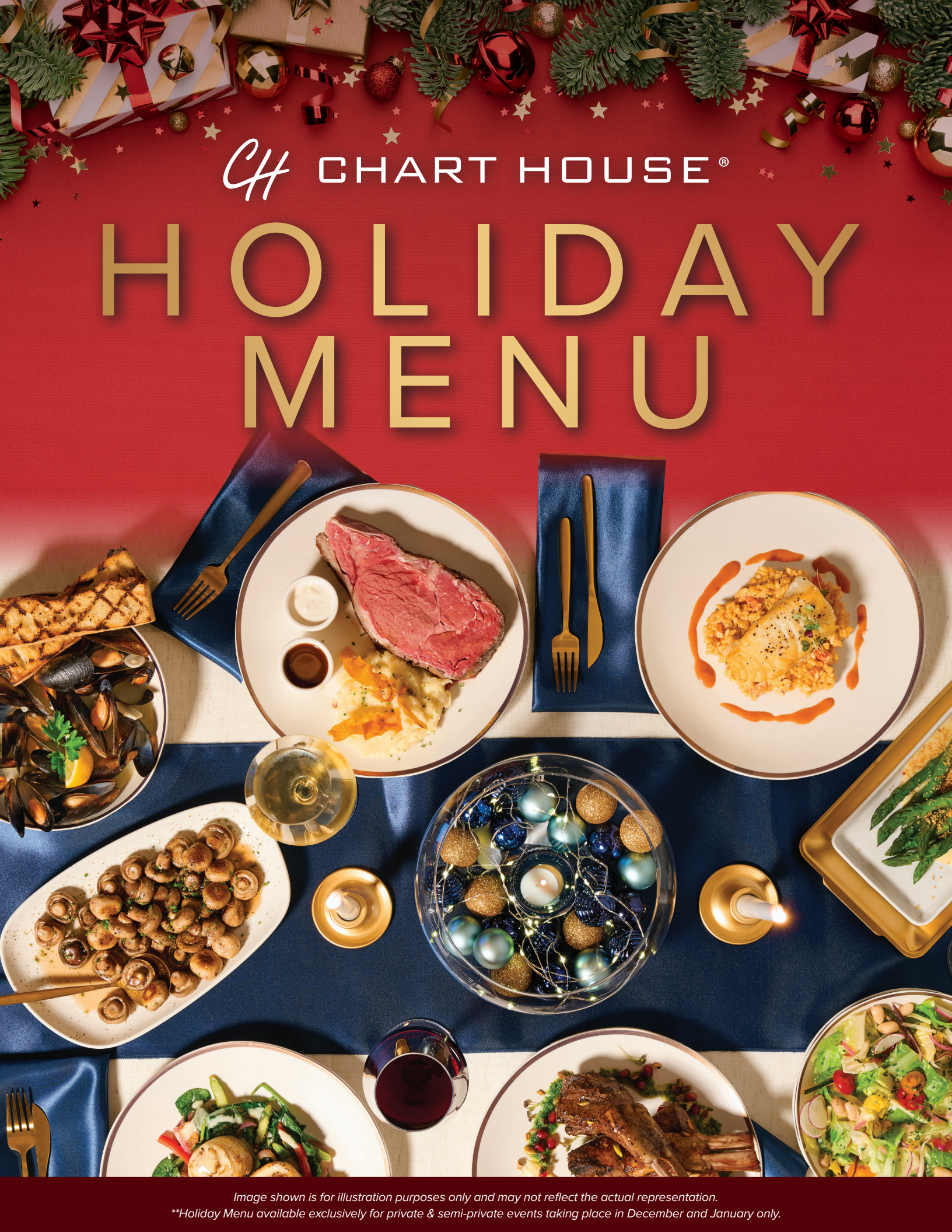




CH CHART HOUSE®

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
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 & balsamic vinaigrette

ENTRÉES SELECTIONS

(choice of)

CRANBERRY + THYME CRUSTED SALMON
orange beurre blanc

SPICED GRILLED CHICKEN
apple + sage demi-glaze

STEAK AU POIVE
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

BTL

CHANDON BRUT, *California*

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

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

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