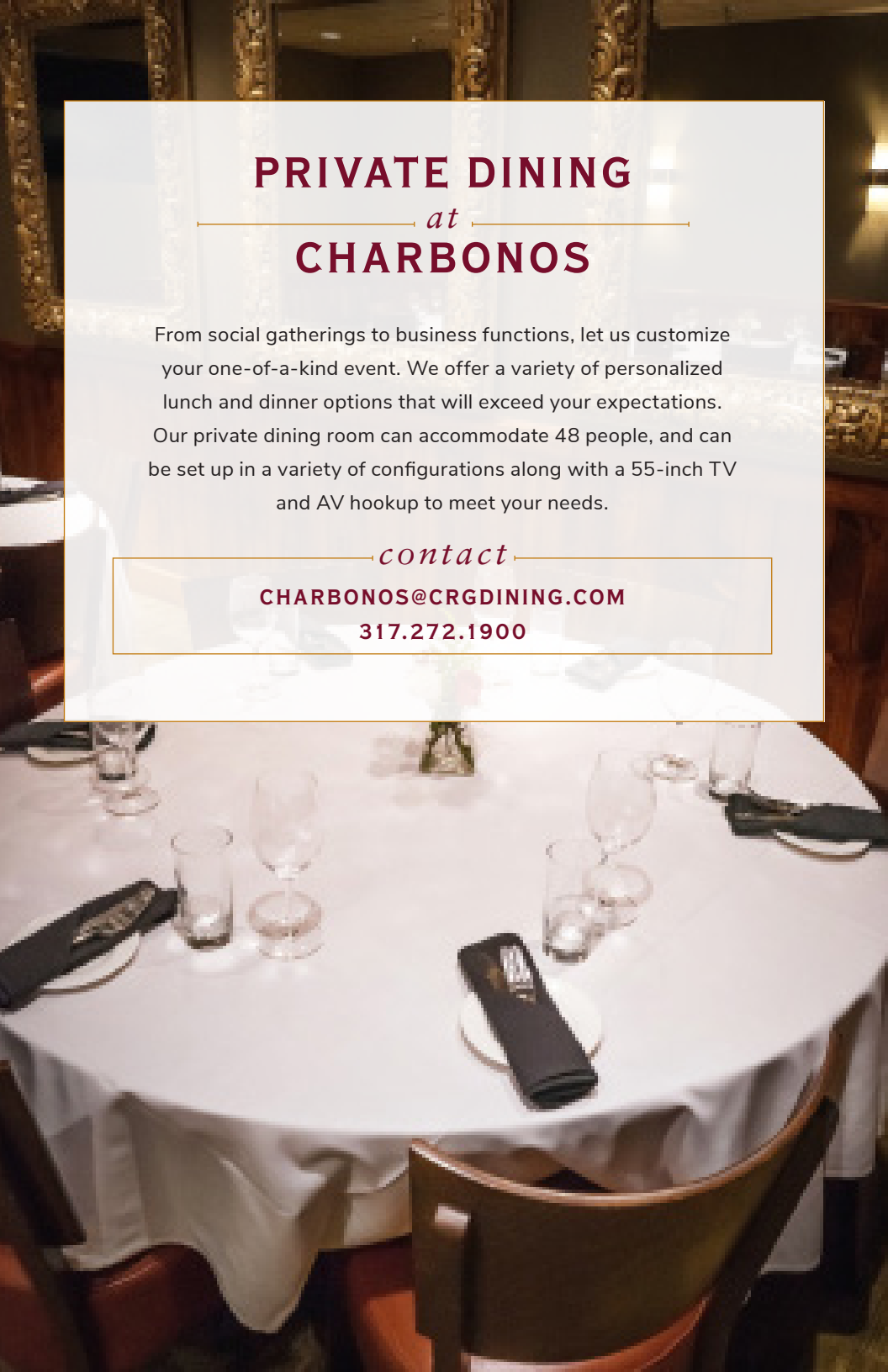


CHARBONOS®



PRIVATE DINING GUIDE

WWW.CRGDINING.COM



PRIVATE DINING

at

CHARBONOS

From social gatherings to business functions, let us customize your one-of-a-kind event. We offer a variety of personalized lunch and dinner options that will exceed your expectations. Our private dining room can accommodate 48 people, and can be set up in a variety of configurations along with a 55-inch TV and AV hookup to meet your needs.

contact

CHARBONOS@CRGDINING.COM

317.272.1900

PLATED PACKAGE ONE

\$45 per person

SALADS *(choose one)*

House *gf vg*

Iceberg, Romaine, Red Onion, Cheddar,
Mozzarella, Bruschetta Tomato,
Alfalfa Sprout, Sunflower Seed

Classic Caesar

Romaine, Crouton, Parmesan,
Caesar Dressing

ENTRÉE *(choose three)*

Tuscan Chicken

Sun-Dried Tomato, Spinach, Mushroom,
Onion, Parmesan, Marsala Cream Sauce

Sirloin* 10 oz. *gf*

Herb Butter, Garlic Mashed Potatoes,
Asparagus

Chicken Parmesan

Garlic-Alfredo Spaghetti, Mozzarella,
Basil, Marinara

Salmon Florentine*

Crab-Fennel-Spinach Crusted,
Crispy Fingerling Potatoes,
Romesco Sauce

Filet Mignon* 6 oz. *gf +10*

Herb Butter, Garlic Mashed Potatoes,
Asparagus

Pork Chop* 10 oz. *gf*

Garlic Mashed Potatoes,
Green Beans, Herb Butter,
Maple-Bourbon Glaze

Rigatoni Bolognese

Sausage & Mushroom Ragù, Carrot,
Tomato, Parmesan

Seafood Pesto Penne

Baby Shrimp, Bay Scallops, Calamari,
Cherry Tomato, Asparagus,
Pesto Alfredo

DESSERTS +5 *per person (choose one, family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl

Tiramisu Torte *vg gf*

Masacarpone Cream, Espresso, Chocolate Glaze

gf Gluten-Free | *vg* Vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.

PLATED PACKAGE TWO

\$60 per person

APPETIZERS *(family-style)*

Caprese Crostini

Fresh Mozzarella, Bruschetta Tomato, Balsamic Reduction, Micro Basil

Crispy Calamari

Calabrian Chili Aioli, Mixed Greens, Lemon-Parmesan Dressing

SALADS *(choose one)*

House *gf vg*

Iceberg, Romaine, Red Onion, Cheddar, Mozzarella, Bruschetta Tomato, Alfalfa Sprout, Sunflower Seed

Classic Caesar

Romaine, Crouton, Parmesan, Caesar Dressing

ENTRÉES *(choose three)*

Rigatoni Bolognese

Sausage & Mushroom Ragù, Carrot, Tomato, Parmesan

Sirloin* 10 oz. *gf*

Herb Butter, Garlic Mashed Potatoes, Asparagus

Filet Mignon* 6 oz. *gf +10*

Herb Butter, Garlic Mashed Potatoes, Asparagus

Tuscan Chicken

Sun-Dried Tomato, Spinach, Mushroom, Onion, Parmesan, Marsala Cream Sauce

Salmon Florentine*

Crab-Fennel-Spinach Crusted, Crispy Fingerling Potatoes, Romesco Sauce

Pork Chop* 10 oz. *gf*

Garlic Mashed Potatoes, Green Beans, Herb Butter, Maple-Bourbon Glaze

Seafood Pesto Penne

Baby Shrimp, Bay Scallops, Calamari, Cherry Tomato, Asparagus, Pesto Alfredo

DESSERTS +5 *per person (choose two, family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl

Tiramisu Torte *vg gf*

Mascarpone Cream, Espresso, Chocolate Glaze

gf Gluten-Free | *vg* Vegetarian

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PREMIER PACKAGE

\$70 per person

APPETIZERS *(choose two, family-style)*

Spinach

Artichoke Dip *vg*

Focaccia Bread,
Bruschetta Tomato

Shrimp Cocktail

Horseradish Cocktail Sauce,
Lemon Wedge

Crispy Calamari

Calabrian Chili Aioli,
Mixed Greens,
Lemon-Parmesan
Dressing

SALADS *(choose one)*

House *gf vg*

Iceberg, Romaine, Red Onion,
Cheddar, Mozzarella,
Bruschetta Tomato, Alfalfa Sprout,
Sunflower Seed

Classic Caesar

Romaine, Crouton, Parmesan,
Caesar Dressing

ENTRÉES *(choose three)*

Tuscan Chicken

Sun-Dried Tomato, Spinach, Mushroom,
Onion, Parmesan, Marsala Cream Sauce

Pork Chop* 10 oz. *gf*

Garlic Mashed Potatoes, Asparagus,
Herb Butter, Maple-Bourbon Glaze

Rigatoni Bolognese

Sausage & Mushroom Ragù, Carrot,
Tomato, Parmesan

Filet Mignon* 8 oz. *gf +10*

Garlic Mashed Potatoes, Asparagus,
Herb Butter

Salmon Florentine*

Crab-Fennel-Spinach Crusted,
Crispy Fingerling Potatoes,
Romesco Sauce

Seafood Pesto Penne

Baby Shrimp, Bay Scallops, Calamari,
Cherry Tomato, Asparagus,
Pesto Alfredo

DESSERTS +5 *per person (family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

Tiramisu Torte *vg gf*

Mascarpone Cream, Espresso,
Chocolate Glaze

gf Gluten-Free | *vg* Vegetarian

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or eggs may increase your risk of foodborne illness.

RECEPTION PACKAGE

COLD APPETIZERS

\$6 per person (25 person minimum)

Shrimp Cocktail Horseradish Cocktail Sauce, Lemon Wedge	Caprese Crostini Fresh Mozzarella, Bruschetta Tomato, Balsamic Reduction, Micro Basil
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HOT APPETIZER

\$4 per person (25 person minimum)

Spinach Artichoke Dip <i>vg</i> Focaccia Bread, Bruschetta Tomato

PLATTERS *priced per person*

Fresh Fruit Platter <i>vg gf</i> Seasonal Variety	3	Fresh Fruit & Vegetable Platter <i>vg gf</i> Seasonal Variety	3
Fresh Vegetable Platter <i>vg gf</i> Seasonal Variety	3	Fresh Fruit, Vegetable & Cheese Platter Assorted Seasonal Variety	5
Cheese Platter Assorted	4		

À LA CARTE DESSERTS

(\$25 per platter) served family-style

Cheesecake <i>vg</i> Strawberry Sauce, Whipped Cream	Tiramisu Torte <i>vg gf</i> Mascarpone Cream, Espresso, Chocolate Glaze
Carrot Cake <i>vg</i> Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl	

gf Gluten-Free | *vg* Vegetarian

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LUNCH PACKAGE

\$25 per person

Family-style desserts are included

ENTRÉES *(choose four)*

Applewood Chicken Salad *gf*

Mixed Greens, Applewood Smoked Bacon, Egg, Grilled Chicken, Spiced Pecan, Dried Cranberry, Bleu Cheese, Cranberry-Poppyseed Dressing

Portobello Sandwich *vg*

Roasted Red Pepper, Tomato, Spinach, Provolone, Pesto Aioli, Brioche Bun

Bacon Cheddar Burger*

Lettuce, Tomato, Red Onion, Mayo, Brioche Roll

Chicken Club

Chicken, Applewood Smoked Bacon, Provolone, Roasted Garlic-Parmesan Spread, Romaine, Tomato, Brioche Roll

Turkey Pesto Wrap

Spinach, Bruschetta Tomato, Red Onion, Provolone, Pesto Aioli

Crispy Pork Tenderloin

Lettuce, Tomato, Red Onion, Mayo, Brioche Roll

Capri Salmon Salad*

Romaine, Olive, Caper, Bruschetta Tomato, Egg, Red Onion, Lemon-Parmesan Dressing (*Blackened upon request*)

Rigatoni Bolognese

Sausage & Mushroom Ragù, Carrot, Tomato, Parmesan

DESSERTS *(served family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl

Tiramisu Torte *vg gf*

Mascarpone Cream, Espresso, Chocolate Glaze

gf Gluten-Free | *vg* Vegetarian

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