

# CHARBONOS®



## PRIVATE DINING GUIDE

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[WWW.CRGDINING.COM](http://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

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*\$45 per person*

## SALADS *(choose one)*

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### 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)*

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### Tuscan Chicken

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

### Chicken Parmesan

Garlic-Alfredo Spaghetti, Mozzarella,  
Basil, Marinara

### Salmon Florentine\*

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

### Filet Mignon\* 6 oz. *gf*

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)*

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### 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

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*\$60 per person*

## APPETIZERS *(family-style)*

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### Caprese Crostini

Fresh Mozzarella, Bruschetta Tomato,  
Balsamic Reduction, Micro Basil

### Crispy Calamari

Calabrian Chili Aioli, Mixed Greens,  
Lemon-Parmesan Dressing

## SALADS *(choose one)*

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### 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)*

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### Rigatoni Bolognese

Sausage & Mushroom Ragù, Carrot,  
Tomato, Parmesan

### Filet Mignon\* 6 oz. *gf*

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)*

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### 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

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*\$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

### **Ribeye\* 14 oz. *gf***

Garlic Mashed Potatoes, Asparagus,  
Herb Butter

### **Filet Mignon\* 8 oz. *gf***

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)

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### **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)*

<b>Shrimp Cocktail</b> Horseradish Cocktail Sauce, Lemon Wedge	<b>Caprese Crostini</b> Fresh Mozzarella, Bruschetta Tomato, Balsamic Reduction, Micro Basil
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## HOT APPETIZER

*\$4 per person (25 person minimum)*

<b>Spinach Artichoke Dip <i>vg</i></b> Focaccia Bread, Bruschetta Tomato
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## PLATTERS *priced per person*

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

## À LA CARTE DESSERTS

*(\$25 per platter) served family-style*

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

*gf* Gluten-Free | *vg* Vegetarian

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# LUNCH PACKAGE

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*\$25 per person*

Family-style desserts are included

## ENTRÉES *(choose four)*

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### 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)*

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### 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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