## CHARBONOS GROUP PACKAGE MENU

## Serves approximately 10 people

Available for carry-out only, these generous portions of our menu items will make your lunch, dinner, or special event easier.

APPETIZERS		ENTRÉES	
Shrimp Cocktail Horseradish Cocktail Sauce, Lemon Wedge Spinach Artichoke Dip $vg$	\$85 \$70	Tuscan Chicken Sun-Dried Tomato, Spinach, Mushroom, Onion, Marsala Cream Sauce	<sup>\$</sup> 220
Focaccia Bread, Bruschetta Tomato	70	Spaghetti Bolognese Sausage & Mushroom Ragù, Carrot, Tomato, Parmesan	\$210
SALADS		Salmon Florentine Crab-Fennel-Spinach Crusted, Crispy Fingerling Potatoe Romesco Sauce	\$320 es,
House $gf\ vg$ Mixed Greens, Red Onion, Cheddar, Mozzarella, Bruschetta Tomato, Alfalfa Sprout, Sunflower Seed	<sup>\$</sup> 70	Bourbon Street Shrimp, Chicken, Andouille Sausage, Bell Pepper,	<sup>\$</sup> 250
Classic Caesar Romaine, Crouton, Parmesan, Caesar Dressing	<sup>\$</sup> 70	Onion, Fettuccine, Red Chili Cream Sauce	
Capri Salmon Salad* Romaine, Olive, Caper, Bruschetta Tomato, Egg, Red Onion,Lemon-Parmesan Dressing (Blackened upon request)	<sup>\$</sup> 220	ADDITIONAL SIDES	
Applewood Chicken Salad gf  Spring Greens, Egg, Spiced Pecan, Dried Cranberry, Bleu Cheese, Applewood Smoked Bacon, Cranberry-Poppyseed Dressing	\$200	\$80 each  Chef's Vegetable $gf vg$ Grilled Asparagus $gf vg$ Fresh Fruit $gf vg$ Garlic Mashed Potatoes $gf vg$ DESSERTS	
		Carrot Cake $vg$	\$ <b>120</b>

gf Denotes gluten-free ingredients prepared in a non gluten-free kitchen | vg Vegetarian

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

Please inform your server of any allergies.

