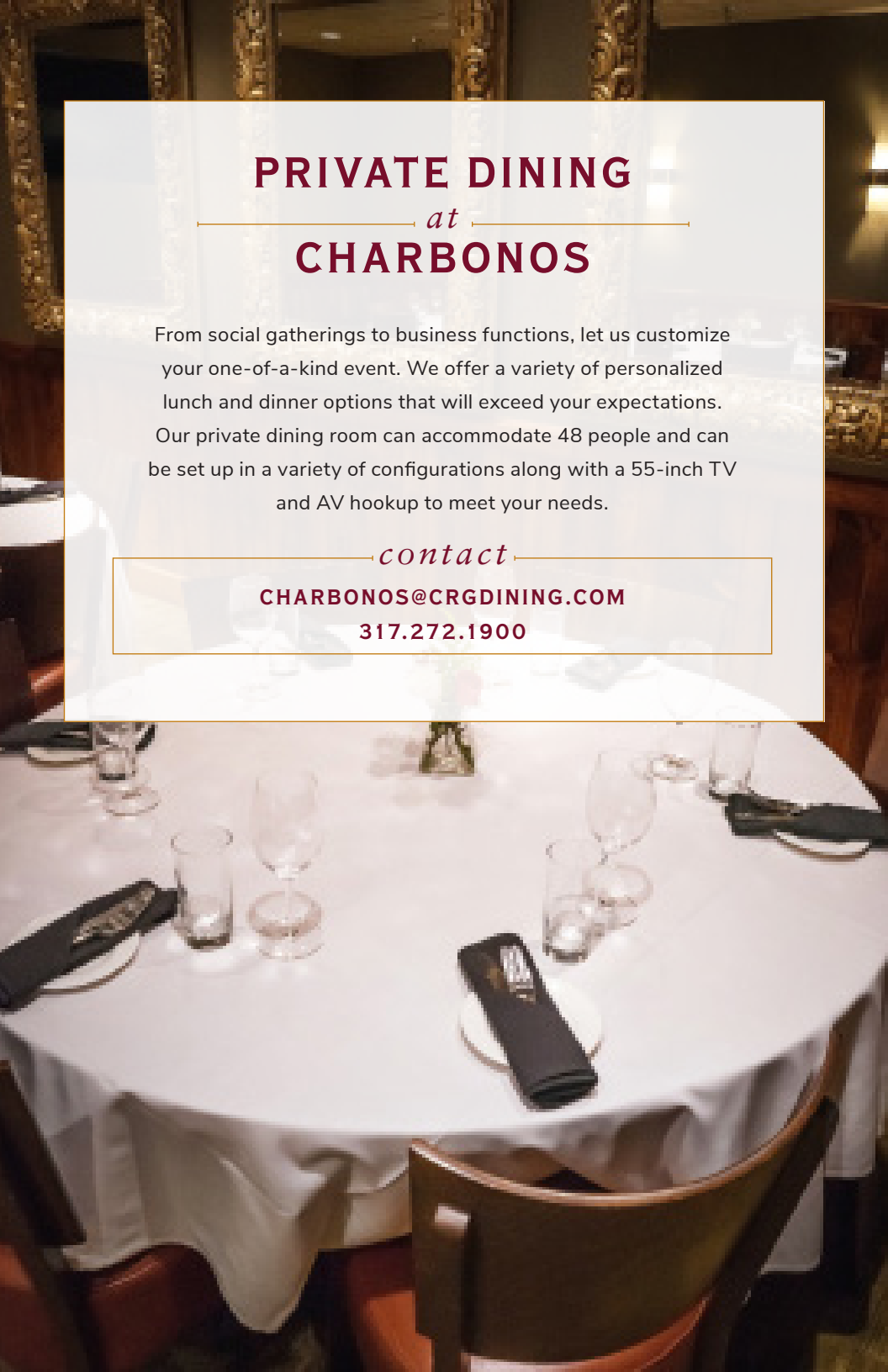


CHARBONOS®



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

RECEPTION PACKAGE

COLD APPETIZERS

\$6 per person (25 person minimum)

Shrimp Cocktail <i>gf</i> Horseradish Cocktail Sauce, Lemon Wedge	Caprese Crostini <i>vg</i> 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> Crostini, 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		

DESSERT PLATTER

\$35 per platter (all three options, served family style)

Cheesecake <i>vg</i> Strawberry Sauce, Whipped Cream	Chocolate 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

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. CH_PD_0926

PACKAGE ONE

\$45 per person

Please choose one salad and three entrées for your event

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage.

SALAD *(choose one, plated)*

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, plated)*

Chicken Marsala

Mushroom, Garlic Mashed Potatoes,
Asparagus, Scallion

Sirloin* 10 oz. *gf*

Herb Butter, Garlic Mashed Potatoes,
Asparagus

Chicken Parmesan

Garlic-Alfredo Spaghetti, Mozzarella,
Basil, Marinara

Salmon Gnocchi*

Asparagus, Cherry Tomato, Spinach,
Parmesan, Toasted Panko,
Lemon Cream 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

DESSERT PLATTER +6 *(select one, served family style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl

Chocolate Torte *vg gf*

Mascarpone Cream, Espresso, Chocolate Glaze

gf gluten-free | *vg* vegetarian

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PACKAGE TWO

\$60 per person

Please choose one salad and three entrées for your event

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage.

APPETIZERS *(family-style)*

Caprese Crostini *vg*

Fresh Mozzarella, Bruschetta Tomato,
Balsamic Reduction, Micro Basil

Crispy Calamari

Calabrian Chili Aioli, Mixed Greens,
Caesar Dressing

SALAD *(choose one, plated)*

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, plated)*

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

Chicken Marsala

Mushroom, Garlic Mashed Potatoes,
Asparagus, Scallion

Salmon Gnocchi*

Asparagus, Cherry Tomato, Spinach,
Parmesan, Toasted Panko,
Lemon Cream 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

DESSERT PLATTER +6 *(select two, served family style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

Chocolate Torte *vg gf*

Mascarpone Cream, Espresso,
Chocolate Glaze

gf gluten-free | *vg* vegetarian

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PREMIER PACKAGE

\$70 per person

**Please choose two appetizers, one salad and
three entrées for your event**

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage.

APPETIZERS *(choose two, family-style)*

**Spinach
Artichoke Dip** *vg*
Crostini,
Bruschetta Tomato

Shrimp Cocktail *gf*
Horseradish Cocktail
Sauce, Lemon Wedge

Crispy Calamari
Calabrian Chili Aioli,
Mixed Greens,
Caesar Dressing

SALAD *(choose one, plated)*

House *gf vg*
Iceberg, Romaine,
Red Onion, Cheddar,
Mozzarella, Bruschetta
Tomato, Alfalfa Sprout,
Sunflower Seed

Classic Caesar
Romaine, Crouton,
Parmesan,
Caesar Dressing

Iceberg Wedge *gf*
Bleu Cheese, Bruschetta
Tomato, Cucumber,
Applewood Bacon,
Bleu Cheese Dressing

ENTRÉES *(choose three, plated)*

Chicken Marsala
Mushroom, Garlic Mashed Potatoes,
Asparagus, Scallion

Filet Mignon* 6 oz. *gf*
Garlic Mashed Potatoes, Asparagus,
Herb Butter

Pork Chop* 10 oz. *gf*
Garlic Mashed Potatoes,
Green Beans, Herb Butter,
Maple-Bourbon Glaze

Salmon Gnocchi*
Asparagus, Cherry Tomato, Spinach,
Parmesan, Toasted Panko,
Lemon Cream Sauce

Rigatoni Bolognese
Sausage & Mushroom Ragù, Carrot,
Tomato, Parmesan

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

Short Rib
Garlic Mashed Potatoes,
Roasted Baby Carrots, Mushroom Demi

DESSERT PLATTER +6 *(all options, served family style)*

Cheesecake *vg*
Strawberry Sauce, Whipped Cream

Chocolate Torte *vg gf*
Mascarpone Cream, Espresso,
Chocolate Glaze

Carrot Cake *vg*
Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

gf gluten-free | *vg* vegetarian

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LUNCH PACKAGE

\$25 per person

Please choose four entrées

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage and family style
dessert platter.

ENTRÉES *(choose four, plated)*

Applewood Chicken Salad *gf*

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

Bacon Cheddar Burger*

Lettuce, Tomato, Red Onion, Mayo, Hawaiian Bun

Chicken Club

Chicken, Applewood Smoked Bacon, Provolone,
Caesar, Romaine, Tomato, Hawaiian Bun

Crispy Pork Tenderloin

Lettuce, Tomato, Red Onion, Dijon Mayo, Hawaiian Bun

Hot Ham & Swiss

Pickle, Mayo, Apricot Jam, Sourdough

Capri Salmon Salad*

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

Rigatoni Bolognese

Sausage & Mushroom Ragù, Carrot, Tomato, Parmesan

DESSERTS *(all options, served family style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

Chocolate Torte *vg gf*

Mascarpone Cream, Espresso,
Chocolate Glaze

gf gluten-free | *vg* vegetarian

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