

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

Shrimp Cocktail <i>gf</i>	\$85
Horseradish Cocktail Sauce, Lemon Wedge	
Spinach Artichoke Dip <i>vg</i>	\$70
Crostini, Bruschetta Tomato	

SALADS

House <i>gf vg</i>	\$70
Iceberg, Romaine, Red Onion, Cheddar, Mozzarella, Bruschetta Tomato, Alfalfa Sprout, Sunflower Seed	
Classic Caesar	\$70
Romaine, Crouton, Parmesan, Caesar Dressing	
Applewood Chicken Salad <i>gf</i>	\$190
Mixed Greens, Egg, Spiced Pecan, Dried Cranberry, Bleu Cheese, Applewood Smoked Bacon, Cranberry-Poppyseed Dressing	
Capri Salmon Salad*	\$220
Romaine, Olive, Caper, Bruschetta Tomato, Egg, Red Onion, Caesar Dressing (Blackened upon request)	

ENTRÉES

Chicken Marsala	\$240
Mushroom, Garlic Mashed Potatoes, Scallion	
Spaghetti Bolognese	\$210
Sausage & Mushroom Ragù, Carrot, Tomato, Parmesan	
Salmon Gnocchi	\$300
Asparagus, Cherry Tomato, Spinach, Parmesan, Toasted Panko, Lemon Cream Sauce	
Bourbon Street	\$250
Shrimp, Chicken, Andouille Sausage, Bell Pepper, Onion, Fettuccine, Red Chili Cream Sauce	

ADDITIONAL SIDES

\$70 each

Chef's Vegetable <i>gf vg</i>
Grilled Asparagus <i>gf vg</i>
Fresh Fruit <i>gf vg</i>
Garlic Mashed Potatoes <i>gf vg</i>

DESSERTS

Carrot Cake <i>vg</i>	\$120
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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_GP_0926