

HOR D'OEURVES

COLD SELECTIONS

(Priced per piece)

- Jumbo Shrimp Cocktail, cocktail sauce (50 cal) \$3.5
- Ahi Tuna Nachos, pickled ginger, wasabi cream (60 cal) \$3
- Lobster & Shrimp Spring Roll, mint sauce (230 cal) \$3
- Bruschetta, toasted crostini, fresh tomato basil, parmesan cheese (160 cal) \$3
- Caprese Skewers, balsamic glaze (80 cal) \$2.5
- Vegetable Spring Rolls, hand rolled, citrus chili sauce (60 cal) \$2.5
- Tenderloin on Toast, blue cheese & balsamic glaze (150 cal) \$3

HOT SELECTIONS

(Priced per piece)

- Coconut Crunchy Shrimp, citrus chili sauce (170 cal) \$2.5
- Lump Crab Cakes, bite size *CH* version (180 cal) \$3.5
- Sea Scallops, bacon wrapped (290 cal) \$3
- Crab Stuffed Mushrooms, white wine cream sauce (110 cal) \$2.5
- Chicken Satay, Asian peanut sauce (120 cal) \$3
- Panko Crusted Chicken, sweet chili sauce (120 cal) \$3
- Grilled Steak Brochette, teriyaki sauce (90 cal) \$3
- House made Meatballs, spicy or Asian style (40/50 cal) \$2
- Prime Rib Sliders, caramelized onions, horseradish cream sauce, jack cheese (240 cal) \$3.5
- Fried Artichoke Hearts, sweet chili sauce (80 cal) \$2.5

PLATTERS

(Priced per person)

- Spinach & Artichoke Dip, tortilla chips, toasted crostini (80 cal) \$2.5
- Calamari, lightly fried (122 cal) \$3
- Vegetable Crudités, herbed buttermilk dip (260 cal) \$3.5
- Seasonal Fruit Display, (80-140 cal) \$3.5
- Domestic Cheese Display, swiss (50 cal), cheddar (110 cal) & pepper jack (100 cal) \$3.5
- Baked Double Cream Brie Wheel, Serves 50 people (12,500 cal)
(250 cal/serving, 50 servings) \$125 per wheel

2,000 calories per day is used for general nutrition advice, but calorie needs may vary.

Additional nutrition information is available upon request.

We have made an effort to provide accurate nutritional information but deviations can occur due to availability of ingredients, substitutions, and the hand-crafted nature of most items

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, MOLLUSK, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.
PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAXES, OR DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF

The Marina

Dinner Package

Salad

Caesar Salad

Classic style

(290 cal)

Entrée

(Please select three)

Atlantic Salmon

Baked with lemon shallot butter

(890 cal)

Prime Rib

A Chart House favorite, herb-seasoned, slow-roasted, horseradish cream

(1130 cal)

Chicken Romano

Plum tomato, lemon shallot butter

(530 cal)

Coconut Crunchy Shrimp

Citrus chili sauce

(1390 cal)

Dessert

(Please select one)

Crème Brulee

Fresh berries

(600 cal)

N.Y. Style Cheesecake

Strawberry sauce

(640 cal)

Soft drinks (0-280 cal), coffee & tea service

\$44 per Person

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Additional nutrition information is available upon request.

The Intercoastal

Dinner Package

Salad

Classic Caesar Salad

Classic style
(290 cal)

Entrée

(Please select three)

New York Strip

Grilled to perfection
(1190 cal)

Lump Crab Cakes

Lemon shallot butter, basil oil drizzle
(1120 cal)

Macadamia Crusted Mahi

Warm peanut sauce & mango relish
(1160 cal)

Swordfish Oscar

Lump crab meat, asparagus & béarnaise sauce
(1240 cal)

Dessert

(Please select one)

Key Lime Pie

Fresh whipped cream
(1340 cal)

N.Y. Style Cheesecake

Strawberry sauce
(640 cal)

Soft drinks (0-280 cal), coffee & tea service

\$58 per Person

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The Riverview

Dinner Package

Salad

Mixed Field Greens

Balsamic vinaigrette
(390 cal)

Entrée

(Please select three)

Filet Mignon & Grilled Shrimp

Grilled to perfection
(1130 cal)

Snapper Hemingway

Parmesan encrusted, topped with lump crab & lemon shallot butter
(1070 cal)

Prime Rib & Lobster Tail

Served with au jus & drawn butter
(1920 cal)

Seared Mahi

Topped with lobster & lump crab, lemon shallot butter
(1090 cal)

Dessert

Hot Chocolate Lava Cake

Miniature version of our classic (700 cal)

Soft drinks (0-280 cal), coffee & tea service

\$68 per Person

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Additional nutrition information is available upon request.

The Atlantic

Buffet Package

Salad

(Please select one)

Caesar Salad, (110 cal)

Mixed Field Greens, balsamic vinaigrette (80 cal)

Full Salad Bar, (calories available at salad bar) \$6 add'l each person

Entrée

(Please select two)

Chicken Romano, (110 cal)

Lemon Herb Salmon, (270 cal)

Macadamia Crusted Fresh Fish, (330 cal)

Slow Roasted Prime Rib of Beef, (190 cal)

Pasta

(Please select one)

Penne with Tomato Basil Sauce, (120 cal)

Tri-Color Rotini with Alfredo Sauce, (210 cal)

Side Dishes

(Please select two)

Roasted Garlic Yukon Gold Mashed Potatoes, (270 cal)

Creamed Spinach, (160 cal)

Coconut Ginger Rice, (200 cal)

Steamed Garden Vegetables, (60 cal)

Desserts

(Please select one)

Mini Key Lime Pie, (110 cal)

Mini N.Y. Cheesecake, with strawberry sauce (160 cal)

Soft drinks (0-280 cal), coffee & tea service

\$47 per Person

Buffets available Monday through Saturday for daytime events or events on outside patio in evening.

A minimum of 25 guests is required for use of our buffet menu.

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Additional nutrition information is available upon request.

The East Coast

Buffet Package

Salad

(Please select one)

Caesar Salad, (110 cal)

Mixed Field Greens, balsamic vinaigrette (80 cal)

Full Salad Bar, (calories available at salad bar) \$6 add'l each person

Entrée

(Please select three)

Chicken Romano, (300 cal)

Teriyaki Chicken Breast, (120 cal)

Lemon Herb Salmon, (270 cal)

Macadamia Crusted Fresh Fish, (330 cal)

Slow Roasted Prime Rib of Beef, (190 cal)

Miniature Crab Cakes, (100 cal)

Pasta

(Please select one)

Penne with Tomato Basil Sauce, (120 cal)

Tri-Color Rotini with Alfredo Sauce, (210 cal)

Side Dishes

(Please select two)

Roasted Garlic Yukon Gold Mashed Potatoes, (270 cal)

Creamed Spinach, (160 cal)

Coconut Ginger Rice, (200 cal)

Steamed Garden Vegetables, (60 cal)

Desserts

(Please select one)

Mini Key Lime Pie, (110 cal)

Mini N.Y. Cheesecake, with strawberry sauce (160 cal)

Soft drinks (0-280 cal), coffee & tea service

\$60 per Person

Buffets available Monday through Saturday for daytime events or events on outside patio in evening.
A minimum of 25 guests is required for use of our buffet menu.

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Additional nutrition information is available upon request.

The Seminar

Lunch Package

Salad

Caesar Salad

Classic style

(290 cal)

Entrée

Atlantic Salmon

Baked with lemon shallot butter

(690 cal)

Prime Rib

A Chart House favorite, herb-seasoned, slow-roasted, horseradish cream

(1130 cal)

Chicken Romano

Plum tomato, lemon shallot butter

(530 cal)

Dessert

Carrot Cake

(187 cal)

Soft drinks (0-280 cal), coffee & tea service

\$24 per Person

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Additional nutrition information is available upon request.