

Customized for parties 15 & Greater

*Appetizers – Tier 1 – select 3 Family Style – add \$14.95

Fried Calamari, *marinara, spicy aioli*

Meat & Potatoes, *braised short rib, potato gnocchi*

Colossal Blue Crab Cocktail, *white mustard*

Baby Back Ribs, *Cheshire bourbon BBQ*

Stuffed Mushrooms, *crabmeat*

Little Necks, *on the half shell*

*Lamb Lollipops, *mango chutney, herbs* add \$2.95

*Appetizers – Tier 2 – select 3 Family Style – add \$19.95

Crab Cakes, *fresh roasted corn, beurre blanc*

Lobster Cocktail, *Char Signature Dressing*

Sashimi Platter, *scallion, lime & orange citronette*

Kobe Meatball, *tomato ragu, ricotta cheese*

Shrimp Cocktail, *cocktail sauce*

East Coast Oysters (market)

West Coast Oysters (market)

*Seafood Tower, *lobster, jumbo shrimp, jumbo lump crab, tuna tartar, oysters & clams served with mignonette, white mustard & cocktail sauce* plus \$2.00

*Non-Alcoholic Beverages - unlimited add \$5.95

Non- alcoholic Beer & Virgin Drinks.

Fiji Spring Water & San Pellegrino Sparkling Water

*Wine – select Red or White from any price Tier and allow our Sommelier to select accordingly. Priced per bottle.

Tier 1 – red and/or white priced between \$40.-\$49.

Tier 2 – red and/or white priced between \$50.-\$59.

Tier 3 – red and/or white priced between \$60. & up

Additions to \$42.95 will increase the overall menu pricing, not p/p.

Beginning at \$42.95 per person

Includes Soup or Salad, Entrée, Sides & Soda

Soup or Salad – select 1 (included in package)

French Onion Soup, *Gruyere cheese*

Mixed Field Greens, *Char Signature Dressing*

Caesar Salad, *Parmigiano-Reggiano*

Crisp Wedge, *Maytag Blue Cheese, bacon*

Kale Salad, *green goddess dressing*

Tomato & Bufala Mozzarella (seasonal) add \$4.95

Lobster Avocado Salad add \$9.95

Entrées – select 3 (included in package)

Petite Filet Mignon, *8 oz.*

Cedar Wrapped Organic Salmon, *with tzatziki sauce*

Roasted Organic Griggstown Chicken

Crab Cakes, *fresh roasted corn, beurre blanc*

Baby Back Ribs, *Cheshire bourbon BBQ*

Yellow Fin Tuna, *pastrami spiced, rye crumble*

Berkshire Pork Chop

Steak & Optional Entrée Upgrades

Grande Filet Mignon, *12 oz.* add \$11.95

Kansas City, *prime, dry aged, 20 oz.* add \$12.95

NY Strip, *prime, 12 oz.* add \$8.95

NY Strip, *prime, dry aged, 14oz.* add \$9.95

Cowboy Ribeye, *prime, dry aged, 20 oz.* add \$11.95

Veal Chop, (seasonal) add \$11.95

Filet & Lobster Tail add \$9.95

2lb. Maine Lobster add \$12.95

2lb. Stuffed Lobster, *crabmeat* add \$22.95

*Children's Menu – 10 & under

Chicken Fingers – Angus Sliders both served with French fries, coleslaw and pickle – Mac n' Cheese or Cheese - Cheese Ravioli in Marinara. Beverages & dessert included \$14.95

Sides – select 3 served Family Style (included in package)

Mashed Potatoes

Potato Gratin

Seasoned Fries

Sautéed Mushroom Caps

Creamed Spinach

Sautéed Spinach

Sautéed Onions

Italian Peppers

Broccoli, *garlic & oil*

Mac n' Cheese

Brussels Sprouts, *with Bacon* (seasonal)

Baby French Green Beans *with Almonds* (seasonal)

Grilled Asparagus add \$1.95

Lobster Mac n' Cheese add \$3.95

Thick Cut Bacon add \$1.95

*Dessert – select 2, Includes Coffee & Tea add \$9.95

Crème Brûlée

Brownie à la mode

Nutella Stuffed Chocolate Chip Cookies

Warm Bourbon & Pecan Bread Pudding

Biscotti

Ice Cream

Sorbet

NY Style Cheesecake add \$4.95

Chocolate Cake add \$4.95

Espresso add \$1.95

Cappuccino add \$2.95

A \$2.00 Plating fee will be added to the cost per person for guests bringing a cake.

Hors d'oeuvres Menu (select 5)

Price is determined by averaging total cost of items selected

Tier 1 - \$9.95

Frico Potato Pancake
Coney Island Hotdogs
Stuffed Cremini Mushrooms
Roasted Tomato & Shallot Crostini
Fontina Cheese in Puff Pastry
Spicy Vegetarian Spring Roll
Sundried Tomato Bon Bon
Tomato Bruschetta
Mini Caprese

Tier 2 - \$14.95

Asparagus wrapped in Prosciutto di Parma
Macadamia Nut Encrusted Chicken Breast
Beggars Purse of Wild Mushrooms
Goat Cheese, grape & almond crepenette
House Cured Salmon, dill & crème fraiche
Flower of Endive with Maytag Blue Cheese
Warm Gorgonzola Beet Wonton
Porcini Risotto Cake
Spanakopita

Tier 3 - \$16.95

Petite Cones of Tuna Tartar
Charred Filet Mignon Carpaccio
Mini Steak Tartar with sliced pickled vegetables
Pancetta Wrapped Scallops & Water Chestnuts
Braised Veal Nuggets in a Ruby Port Reduction
Halibut Ceviche in Toasted Blue Corn Chips
Roasted Salmon wrapped in vine leaves
Seafood Salad on corn bread rounds
Petite Crab Cakes with a saffron aioli
Lobster stuffed Cremini mushrooms
Knotted Scallops & N Chorizo
Black Truffle Risotto Cake
BBQ Short Rib Nuggets
Crispy Coconut Shrimp
Lobster Spring Roll

Tier 4 - \$19.95

Fois Gras Terrine with a pear gellee on country bread
American Caviar, new potato & crème fraiche
Spoons of Petrossian Caviar, crème fraiche
Lobster Beggars Purse, tarragon cream
Baby Lamb Chops, mango mint chutney
Seared Foie Gras with truffles & brioche
Croutons of Diver Scallops with black truffles
Sashimi of Tuna with Roasted Beet Salad
Lobster with American Caviar

Your personal event planner:

Cat Consten

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Char Steakhouse
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