

HOR D'OEURVES

COLD SELECTIONS

(Priced per piece)

- Jumbo Shrimp Cocktail, cocktail sauce (50 cal) \$3
- Ahi Tuna Nachos, pickled ginger, wasabi cream (60 cal) \$3
- Crab, Avocado & Mango Stack, bite size, chilled (60 cal) \$7
- Oysters on the Half Shell, classic accompaniments (20 cal) \$3
- Clams on the Half Shell, classic accompaniments (10 cal) \$2
- Prosciutto Wrapped Asparagus, truffle vinaigrette (60 cal) \$2.5
- Tenderloin on Toast, blue cheese, balsamic glaze (150 cal) \$3.5

HOT SELECTIONS

(Priced per piece)

- Coconut Crunchy Shrimp, citrus chili sauce (170 cal) \$3
- Lump Crab Cakes, bite size *CH* version (180 cal) \$3
- Sea Scallops, bacon wrapped (290 cal) \$3.5
- Mini Beef Wellington, bordelaise sauce (90 cal) \$3.5
- Grilled Steak Brochette, teriyaki sauce (90 cal) \$3
- House made Meatballs, spicy or Asian style (40/50 cal) \$2
- Spinach & Feta Phyllo, cucumber & garlic dip (50 cal) \$2.5
- Vegetable Spring Rolls, sweet chili sauce (50 cal) \$2

PLATTERS

(Priced per person)

- Spinach & Artichoke Dip, tortilla chips, toasted crostini (80 cal) \$2.5
- Warm Crab Dip, toasted crostini (170 cal) \$3.5
- Vegetable Crudités, herbed buttermilk dip (260 cal) \$3
- Seasonal Fruit Display, (80-140 cal) \$4
- Domestic Cheese Display, swiss (50 cal), cheddar (110 cal) & pepper jack (100 cal) \$7

DESSERTS

(Priced per person)

- Mini Key Lime Pie, (110 cal) \$4
- Mini N.Y. Cheesecake, (160 cal) \$4
- Mini Chocolate Cake, (130 cal) \$4

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 States Avenue

Dinner Package

Salad

(Please select one)

Caesar Salad

Classic style (290 cal)

Mixed Field Greens

Balsamic vinaigrette (390 cal)

Entrée

(Please select three)

Lemon Herb Crusted Salmon

Whole grain mustard sauce (960 cal)

Prime Rib

a Chart House favorite, herb-seasoned, slow-roasted, horseradish cream (1130 cal)

Paneed Chicken

Plum tomato, lemon shallot butter (830 cal)

Shrimp Scampi

Sautéed in garlic butter, over angel hair pasta (1290 cal)

Dessert

(Please select one)

Hot Chocolate Lava Cake

Miniature versions of our classic (700 cal)

N.Y. Style Cheesecake

Strawberry sauce
(640 cal)

Key Lime Pie

Fresh whipped cream
(1340 cal)

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

\$55 per Person

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Additional nutrition information is available upon request.

The Marvin Gardens

Dinner Package

Salad

(Please select one)

Caesar Salad

Classic style (290 cal)

Mixed Field Greens

Balsamic vinaigrette (390 cal)

Entrée

(Please select three)

New York Strip

Grilled to perfection (1190 cal)

Crab Stuffed Flounder

Lemon shallot butter (1010 cal)

Macadamia Crusted Mahi

Warm peanut sauce & mango relish (1150 cal)

Baked Stuffed Shrimp

Lump crabmeat & lemon shallot butter (1190 cal)

Dessert

(Please select one)

Hot Chocolate Lava Cake

Miniature versions of our classic (700 cal)

N.Y. Style Cheesecake

Strawberry sauce (640 cal)

Key Lime Pie

Fresh whipped cream (1340 cal)

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

\$65 per Person

2,000 calories per day is used for general nutrition advice, but calorie needs may vary.
Additional nutrition information is available upon request.

The Park Place

Dinner Package

Soup

Lobster Bisque Soup

Laced with sherry (390 cal)

Salad

(Please select one)

Caesar Salad

Classic style (290 cal)

Mixed Field Greens

Balsamic vinaigrette (390 cal)

Entrée

(Please select three)

Bronzed Fresh Fish

Sweet & spicy, lump crab meat, lemon shallot butter (810 cal)

Snapper Hemingway

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

Lump Crab Cakes

Lemon shallot butter, basil oil drizzle
(1120 cal)

9oz. Filet Mignon

Grilled to perfection (910 cal)

Dessert

(Please select one)

Hot Chocolate Lava Cake

Miniature versions of our classic (700 cal)

N.Y. Style Cheesecake

Strawberry sauce (640 cal)

Key Lime Pie

Fresh whipped cream (1340 cal)

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

\$75 per Person

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The Boardwalk

Dinner Package

Appetizer

Maryland Style Crab Cakes (290 cal)

Soup

Lobster Bisque Soup

Laced with sherry (390 cal)

Salad

Caesar Salad

Classic style (290 cal)

Entrée

(Please select three)

Blue Cheese Filet Mignon

Caramelized onions, demi au jus (1180 cal)

Filet Mignon & Lobster Tail

Served with au jus & drawn butter (1440 cal)

Seared Sea Bass

Topped with lobster & lump crabmeat

(1130 cal)

12oz. Ribeye Steak

Grilled to perfection (1290 cal)

Dessert

Hot Chocolate Lava Cake

Rich, warm cake with molten center, made with Godiva® liqueur. Topped with chocolate sauce, Heath® bar crunch and vanilla ice cream (700 cal)

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

\$99 per Person

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Additional nutrition information is available upon request.

The Sunset

Buffet Package

Salad

(Please select one)

Caesar Salad, (110 cal)

CH Chopped Salad, balsamic vinaigrette (80 cal)

Entrée

(Please select two)

Paneed Chicken, (105 cal)

Lemon Herb Salmon, (270 cal)

Teriyaki Chicken Breast, (120 cal)

Coconut Crunchy Shrimp, (340 cal)

Carvings

(Please select one)

Slow Roasted Top Round, (180 cal)

Baked Ham, (100 cal)

Sage Rubbed Tom Turkey, (100 cal)

Pasta

(Please select one)

Campanelle with Tomato Basil Sauce, (120 cal)

Campanelle with Alfredo Sauce, (210 cal)

Side Dishes

(Please select two)

Roasted Garlic Yukon Gold Mashed Potatoes, (270 cal)

Creamed Spinach, (160 cal)

Rice Pilaf, (200 cal)

Steamed Garden Vegetables, (60 cal)

Desserts

Mini Key Lime Pie, (110 cal)

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

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

\$56 per Person

A minimum of 30 guests is required for use of our buffet menu. Chef attended stations- \$150 per chef

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The Atlantic

Buffet Package

Salad

(Please select one)

- Caesar Salad (110 cal)
- CH Chopped Salad, balsamic vinaigrette (80 cal)
- Spinach Salad (180 cal)

Entrée

(Please select three)

- Paneed Chicken, (110 cal)
- Teriyaki Chicken Breast, (120 cal)
- Lemon Herb Salmon, (270 cal)
- Macadamia Crusted Mahi, (330 cal)
- Coconut Crunchy Shrimp, (340 cal)

Carvings

(Please select two)

- Slow Roasted Prime Rib of Beef, (190 cal)
- Baked Ham, (100 cal)
- Sage Rubbed Tom Turkey, (100 cal)
- Garlic Crusted Leg of Lamb, (345 cal)
- Roast Beef Tenderloin, (170 cal)

Pasta

(Please select one)

- Campanelle with Tomato Basil Sauce, (120 cal)
- Campanelle with Alfredo Sauce, (210 cal)

Side Dishes

(Please select three)

- Roasted Garlic Yukon Gold Mashed Potatoes, (270 cal)
- Creamed Spinach, (160 cal)
- Rice Pilaf, (200 cal)
- Steamed Garden Vegetables, (60 cal)

Desserts

- Mini Key Lime Pie, (110 cal)
- Mini N.Y. Cheesecake, with strawberry sauce (160 cal)

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

\$80 per Person

A minimum of 30 guests is required for use of our buffet menu. Chef attended stations- \$150 per chef
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St. James Place

Lunch Package

Salad

(Please select one)

Caesar Salad

Classic style (290 cal)

Mixed Field Greens

Balsamic vinaigrette (390 cal)

Entrée

(Please select three)

Lemon Herb Crusted Salmon

Whole grain mustard sauce (960 cal)

Coconut Crunchy Shrimp

Citrus chili sauce (1390 cal)

Paneed Chicken

Lemon shallot butter (830 cal)

Braised Short Ribs

Fork tender with cabernet demi-glace (760 cal)

Dessert

(Please select one)

Hot Chocolate Lava Cake

Miniature versions of our classic (700 cal)

N.Y. Style Cheesecake

Strawberry sauce (640 cal)

Key Lime Pie

Fresh whipped cream (1340 cal)

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

\$37 per Person

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Additional nutrition information is available upon request.

St. Charles Place

Lunch Package

Soup

New England Clam Chowder (270 cal)

Salad

(Please select one)

Caesar Salad

Classic style (290 cal)

Mixed Field Greens

Balsamic vinaigrette (390 cal)

Entrée

(Please select three)

Prime Rib

a Chart House favorite, herb-seasoned, slow-roasted, horseradish cream (1130 cal)

Snapper Hemingway

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

Chicken Marsala

Wild mushrooms with rich marsala sauce (1920 cal)

Shrimp Fresca

Parmesan crusted shrimp, angel hair pasta, Pomodoro sauce (1680 cal)

Dessert

(Please select one)

Hot Chocolate Lava Cake

Miniature versions of our classic (700 cal)

N.Y. Style Cheesecake

Strawberry sauce (640 cal)

Key Lime Pie

Fresh whipped cream (1340 cal)

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

\$47 per Person

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