

# Chart House Event Center Menu Selections

Our Culinary Staff prides itself on the craft of quality food and presentation. The following are only a few options our culinary staff is capable of preparing. Customizing your menu is a great way to showcase your individual style throughout the event. Please contact us to select the perfect meal for your special occasion.

## HORS D'OEUVRES

### **BBQ MEATBALLS**

@ \$21 per dozen  
TOSSED IN TANGY BBQ SAUCE

### **BOURBON BITES**

@ \$30/lb (serves 15)  
MARINATED BEEF TENDERLOIN TIPS SERVED WITH A SPICY BOURBON STREET SAUCE FOR DIPPING

### **MINI BEEF WELLINGTON**

@ \$42 per dozen  
TENDERLOIN AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY AND BAKED

### **BEEF SATAY**

@ \$48 per dozen  
TENDERLOIN TIPS MARINATED IN GINGER SOY VINAIGRETTE SKEWERED AND BAKED, SPRINKLED WITH TOASTED SESAME SEEDS AND FRESH CHIVES

### **BEEF TENDERLOIN CROSTINI**

@ \$42 per dozen  
TENDER CARVED TENDERLOIN ON CROSTINI WITH FRESH MANGO CHUTNEY

### **MINI BURGERS**

@ \$20 per dozen  
BITE SIZE BURGERS SERVED WITH FRENCH FRIES, KETCHUP AND MUSTARD

### **BRIE EN CROUTE**

@ \$36 per dozen  
DOMESTIC BRIE AND ALMONDS IN FLAKY PHYLLO DOUGH

### **GRILLED BRUSCHETTA**

@ \$22 per dozen  
GRILLED CROSTINI WITH INFUSED GARLIC OIL TOPPED WITH FRESH ROMA TOMATO, BASIL, AND GARLIC WITH BALSAMIC REDUCTION

### **BUFFALO MOZZARELLA CROSTINI**

@ \$30 per dozen  
GRILLED CROSTINI WITH GARLIC INFUSED OLIVE OIL AND LAYERED WITH BUFFALO MOZZARELLA, FRESH BASIL, ROMA TOMATO AND BALSAMIC REDUCTION

**HAM AND ASPARAGUS FRENCH BATTARD**

@ \$21 per dozen

TOASTED FRENCH BATTARD WITH ROSEMARY MAYONNAISE,  
GRILLED ASPARAGUS, SLICED HAM, AND SWISS CHEESE

**CHEESE TRAY**

@ \$145.00 (serves 50)

DOMESTIC AND IMPORTED CHEESES WITH ASSORTED CRACKERS

**MINI CHAMPAGNE CHICKEN**

@ \$30 per dozen

BREADED CHICKEN STUFFED WITH DILL CREAM CHEESE  
A CHART HOUSE FAVORITE!

**CHICKEN WINGS OR TENDERS**

@ \$20 per dozen

CHART HOUSE SEASONED WINGS SERVED ASIAN STYLE,  
BUFFALO STYLE OR PLAIN WITH BBQ SAUCE

**FLAT BREAD CHICKEN**

@ \$15 per dozen

GRILLED FLAT BREAD BAKED WITH BASIL PESTO, FRESH BRUSCHETTA,  
SMOKED MOZZARELLA CHEESE AND GRILLED CHICKEN BREAST  
FINISHED WITH BALSAMIC REDUCTION (BAKED ON CEDAR PLANK)

**CHICKEN SALAD CREAM PUFFS**

@ \$18 per dozen

HOMEMADE MINI CREAM PUFFS FILLED WITH CHART HOUSE CHICKEN SALAD

**SMOKED CHICKEN QUESADILLAS**

@ \$22 per dozen

MESQUITE SMOKED CHICKEN WITH BELL PEPPERS, RED ONION, JALAPENO  
AND SALSA IN A GARLIC HERB TORTILLA WITH MELTED COLBY JACK CHEESE

**TEX MEX CHICKEN PINWHEEL WRAP**

@ \$18 per dozen

TENDER CHICKEN WITH BLACK BEAN SPREAD, FRESH CILANTRO,  
CORN, AND SALSA WRAPPED IN AN HERB TORTILLA

**DEVEILED EGGS**

@ \$30 per dozen

GARNISHED WITH FRESH CHIVES AND RED BELL PEPPER

**EGG ROLLS, VEGETARIAN**

@ \$18 per dozen

SERVED WITH HOT MUSTARD AND SWEET CHILI THAI SAUCES

**FRESH FRUIT DISPLAY**

@ \$165.00 (serves 50)

SEASONAL SELECTION

**ITALIAN SAUSAGE STUFFED MUSHROOMS**

@ \$24 per dozen

LARGE BUTTON MUSHROOMS FILLED WITH SAUSAGE, PARMESAN CHEESE, AND ITALIAN HERBS

## **PIZZA**

@ \$14 - \$18 each

12" PIZZA MADE WITH CHOICE OF CHEESE (\$14), PEPPERONI (\$16), SAUSAGE (\$16), COMBO (\$18), OR VEGETABLE (\$15) TOPPING AND MOZZARELLA CHEESE

## **PORTABELLA RAVIOLI**

@ \$24 per dozen

SERVED WITH A ROASTED SHALLOT AND FRESH THYME CREAM SAUCE

## **SHRIMP COCKTAIL**

Platter of 50: Medium @ \$100 ~ Jumbo @ \$200

POACHED SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON

## **LOBSTER COCKTAIL**

Platter of 50: \$150

MINI LOBSTER TAIL SERVED WITH LEMON AND COCKTAIL SAUCE

## **COCONUT SHRIMP**

@ \$30 per dozen

DEEP FRIED AND SERVED WITH SWEET AND SOUR SAUCE

## **CAJUN BACON WRAPPED SHRIMP**

@ \$51 per dozen

JUMBO SHRIMP WRAPPED WITH SMOKEHOUSE BACON, SEASONED WITH CAJUN SPICE AND PAN FRIED, SERVED WITH BOURBON STREET SAUCE

## **BACON WRAPPED SEA SCALLOPS**

@ \$24 per dozen

MEDIUM SIZE SCALLOPS WRAPPED WITH BACON AND BAKED WITH FRESH HERBS

## **MINI CRAB CAKES**

@ \$30 per dozen

RED CRAB MEAT BLENDED WITH RED PEPPER AND CHIVES, PANKO CRUSTED AND SAUTEED, SERVED WITH LEMON AIOLI

## **SUSHI/CALIFORNIA ROLL PLATTER**

@ \$75.00 (serves 25)

A VARIETY OF FULLY COOKED AUTHENTIC ASIAN SPECIALTIES WITH PICKLED GINGER AND WASABI

## **CRAB STUFFED MUSHROOM CAPS**

@ \$30 per dozen

LARGE BUTTON MUSHROOMS STUFFED WITH RED CRAB MEAT, BELL PEPPER, CHIVES, AND PARMESAN CHEESE

## **WALLEYE CAKES**

@ \$24 per dozen

CANADIAN WALLEYE BLENDED WITH ASPARAGUS, ZUCCHINI, BELL PEPPER, AND SHALLOTS, PANKO BREADED AND SAUTEED, SERVED WITH LEMON AIOLI

**SMOKED SALMON CANAPE**

@ \$24 per dozen

SERVED ON ENGLISH CUCUMBER WITH FRESH DILL AND CREAM CHEESE

**SPANAKOPITA**

@ \$36 per dozen

FRESH SPINACH BLENDED WITH FETA CHEESE,  
HERBS, AND SPICES WRAPPED IN FLAKY PHYLLO DOUGH

**OLIVE TAPENADE**

@ \$22 per dozen

PUREED BLACK OLIVES, HERBS, AND OLIVE OIL ON A GARLIC CROSTINI

**JALAPENO POPPERS**

@ \$20 per dozen

BREADED, FRIED, STUFFED WITH CREAM CHEESE FILLING  
AND SERVED WITH SALSA RANCHERO SAUCE

**BACON WRAPPED WATER CHESTNUTS**

@ \$24 per dozen

PINEAPPLE AND TERIYAKI MARINATED CHESTNUTS WRAPPED IN SMOKEHOUSE BACON

**FRESH VEGETABLE PLATTER**

@ \$95.00 (serves 50)

SEASONAL SELECTION WITH CHART HOUSE DILL DIP

**BALSAMIC GRILLED VEGETABLE TRAY**

@ \$105.00 (serves 50)

SEASONAL MARINATED AND GRILLED VEGETABLES

**CHART HOUSE**

ON THE SHORES OF  
LAKE KINGSLEY

**Restaurant & Events Facility**

## **PLATED ENTREES AND BUFFET MEAL OPTIONS**

ALL ENTREES\* INCLUDE CHOICE OF SALAD, CHOICE OF ONE POTATO,  
CHOICE OF ONE VEGETABLE, FRESH ROLLS, AND COFFEE

\*Vegetarian entrees include everything but potato and vegetable

**Salad Options:** Chart House salad tossed with our honey poppy seed dressing, Caesar Salad, or mixed garden salad with tomato, cucumber, crouton and one choice of dressing

**Potato Options:** Buttermilk garlic mashed, rosemary roasted baby reds, baked with sour cream & butter, wild rice pilaf, parsley buttered reds, au gratin, or penne pasta

**Vegetable Options:** Honey glazed carrots, California blend, green beans, chef's seasonal medley, or buttered kernel corn

## **SIDE SALAD UPGRADES OR STARTERS**

~Strawberry Mesclun~

With bleu cheese, toasted walnuts,  
mandarin oranges, red onion, and sliced strawberries ~ \$1.00

~Fresh Fruit Plate~

Seasonal fruits – design your own – market price

~Mediterranean~

Spinach and arugula with sundried tomato vinaigrette, red onion,  
kalamata olive, roma tomato and feta cheese ~ \$1.00

## **POTATO & VEGETABLE UPCHARGE ITEMS (\$1.50)**

~Double Baked Potato~

~Creamy Hashbrown Potato~

~Dutchess Potato~

~Loaded Mashed Potato~

~Asparagus: Tempura or Steamed w/Hollandaise or Red Pepper Sauce~

~Sugar Snap Peas and Carrots~

~Green Beans Almondine~

## **VEGETARIAN ENTREES**

### **PENNE PRIMAVERA**

LUNCH \$15, DINNER \$23  
FRESH VEGETABLES SAUTEED IN OLIVE OIL AND GARLIC  
AND SERVED WITH EITHER OF MARINARA OR ALFREDO SAUCE

### **JUMBO RAVIOLI**

LUNCH \$14, DINNER \$23  
FOUR CHEESE RAVIOLI WITH MARINARA AND PARMESAN CHEESE

### **PESTO GNOCCHI**

LUNCH \$15, DINNER \$23  
GNOCCHI TOSSED WITH BASIL AND ARUGULA PESTO AND SERVED WITH SAUTEED VEGETABLES

### **BRUSCHETTA TORTELLINI**

LUNCH \$15, DINNER \$23  
FRESH BASIL, ROMA TOMATO AND GARLIC TOSSED WITH CHEESE TORTELLINI PASTA  
AND WHITE WINE CREAM SAUCE

### **TOMATO GRATIN**

LUNCH \$10, DINNER \$15  
OVEN ROASTED CROWNED TOMATO WITH FRESH HERBS, MELTED PROVOLONE CHEESE  
AND TOASTED BREAD CRUMBS, SERVED WITH STEAMED VEGETABLES

ON THE SHORES OF  
LAKE KINGSLEY

**Restaurant & Events Facility**

## **PORK ENTREES**

### **PORK PRIME RIB**

8 OZ - \$19, 10 OZ \$26

SLOW ROASTED PORK SERVED WITH EITHER ROSEMARY PORK AU JUS OR APPLE RAISIN CHUTNEY

### **DIJON PORK**

LUNCH \$18, DINNER \$24

TENDER SLOW ROASTED PORK LOIN SLICED AND SERVED WITH DIJON CREAM SAUCE

### **PORK TENDERLOIN**

LUNCH \$19, DINNER \$25

GRILLED AND SERVED WITH PORTABELLA MUSHROOM MARSALA SAUCE

### **BALSAMIC PORK PORTERHOUSE**

16 OZ \$28

PAN SEARED AND SERVED WITH SPINACH, WILD MUSHROOMS,  
ROMA TOMATOES AND BALSAMIC REDUCTION

### **ROSEMARY PORK LOIN**

LUNCH \$18, DINNER \$24

MARINATED AND SLOW ROASTED, SLICED ON ROASTED RED PEPPER CREAM SAUCE

### **PEACHES & PORK**

LUNCH \$18, DINNER \$24

WHOLE PORK LOIN SLOW ROASTED AND SERVED WITH GRILLED PEACHES  
AND PORT WINE REDUCTION

### **BBQ RIBS**

1/2 RACK \$19, FULL RACK \$25

SEASONED WITH A HOUSE BLEND OF SPICES AND SLOW COOKED WITH SMOKE,  
FALL-APART TENDER WITH A TANGY BBQ SAUCE

## **CHICKEN ENTREES**

### **CHAMPAGNE CHICKEN**

LUNCH \$18, DINNER \$24

BREADED BREAST OF CHICKEN STUFFED WITH DILL CREAM CHEESE  
BAKED AND SERVED WITH CHAMPAGNE SAUCE

### **CHICKEN PICATA**

LUNCH \$18, DINNER \$24

LIGHTLY BREADED CHICKEN BREAST SERVED WITH LEMON, GARLIC AND CAPER BUTTER SAUCE

### **CHART HOUSE STUFFED CHICKEN**

LUNCH \$18, DINNER \$24

8 OZ CHICKEN STUFFED WITH CRAISINS, WILD RICE AND PECAN DRESSING  
AND SERVED WITH BACON MUSHROOM SHERRY SAUCE

### **BRUSCHETTA GRILLED CHICKEN BREAST**

LUNCH \$18, DINNER \$24

MARINATED AND GRILLED, TOPPED WITH BASIL PESTO, ROMA TOMATO, GARLIC AND BASIL

### **ARTICHOKE CHICKEN**

LUNCH \$19, DINNER \$25

MARINATED GRILLED CHICKEN BREAST SERVED WITH  
SUNDRIED TOMATO, ASPARAGUS AND ARTICHOKE BURRE BLANC

ON THE SHORES OF

### **CARRIBEAN JERK CHICKEN**

LUNCH \$18, DINNER \$23

DRY RUBBED BONE-IN CHICKEN BREAST GRILLED AND SERVED WITH JIMICA MANGO SLAW

### **ROSEMARY GRILLED CHICKEN**

6 OZ \$16, 8 OZ \$20

MARINATED IN ITALIAN HERBS AND FRESH ROSEMARY AND SERVED WITH PAN ROASTED AU JUS

## **BEEF ENTREES**

~All beef will be cooked to a medium degree of doneness unless otherwise requested~

### **PRIME RIB**

12 OZ \$27/\$28, 16 OZ \$31/\$32

CARVED FOR A BUFFET \$31/\$32

SLOW COOKED TENDER PRIME RIB SERVED WITH IN HOUSE AU JUS AND HORSERADISH SAUCE

### **BACON WRAPPED FILET MEDALLIONS**

LUNCH \$31, DINNER \$36

TWO 4 OZ MEDALLIONS SERVED ON DEMI GLACE

### **GRILLED FILET MIGNON**

8 OZ. \$34, 10 OZ. \$36

GRILLED AND SERVED WITH SAUTEED BUTTON MUSHROOMS

### **STEAK CHATEAU**

6 OZ. \$19, 8 OZ. \$21, 10 OZ. \$25

GRILLED TOP SIRLOIN SERVED WITH PEPPERCORN BORDELAISE SAUCE

### **NEW YORK STRIP**

\$36

16 OZ. BONE-IN STEAK, GRILLED, SERVED WITH ROASTED SHALLOT BUTTER

### **CABERNET & CAMELIZED ONION CHUCK TENDERLOIN**

8 OZ. \$19, 10 OZ. \$25

GRILLED AND TOPPED WITH A RICH CAMELIZED ONION AND CABERNET BROWN SAUCE

### **SLICED BEEF TENDERLOIN**

MARKET PRICE

GRILLED WITH FRESH HERBS AND SERVED WITH IN-HOUSE AU JUS AND HORSERADISH SAUCE

## **SEAFOOD ENTREES**

### **SALMON**

LUNCH \$19, DINNER \$25

GRILLED 8 OZ FILET SERVED WITH CHOICE OF ONE SAUCE: PINEAPPLE BASIL SALSA,  
PESTO CREAM SAUCE OR CLASSIC DILL SAUCE

### **WALLEYE**

LUNCH \$19, DINNER \$26

BROILED AND SERVED WITH TARTAR SAUCE AND LEMON WEDGE

### **SWEET POTATO CRUSTED HALIBUT**

LUNCH \$21, DINNER \$28

SERVED WITH GRAND MARNIER CREAM SAUCE

### **JUMBO SHRIMP SCAMPI**

LUNCH (4 SHRIMP) \$25, DINNER (5 SHRIMP) \$30

TAIL-ON SHRIMP COOKED WITH GARLIC, LEMON AND WHITE WINE SAUCE

### **CAJUN WALLEYE**

LUNCH \$20, DINNER \$27

BREADED AND PAN FRIED, SERVED WITH CHIPOTLE HOLLANDAISE

**CHART HOUSE**

### **BROILED RAINBOW TROUT**

LUNCH \$17, DINNER \$22

BUTTERFLIED RAINBOW TROUT (10 OZ) SERVED WITH LEMON CAPER SAUCE

LAKE KINGSLEY

### **SEA SCALLOPS**

LUNCH (4 SCALLOPS) \$21, DINNER (5 SCALLOPS) \$26

JUMBO SCALLOPS WRAPPED IN BACON AND SERVED ON ROASTED SHALLOT SAUCE

**Restaurant & Events Facility**

## **COMBINATION PLATES**

### **BROILED WALLEYE & 8 OZ TOP SIRLOIN**

DINNER \$30

6 OZ WALLEYE FILET SERVED WITH TARTAR SAUCE AND LEMON  
& GRILLED 8 OZ TOP SIRLOIN WITH ROASTED SHALLOT BUTTER

### **SHRIMP SCAMPI & TENDERLOIN MEDALLIONS**

DINNER \$35

3 JUMBO SHRIMP SCAMPI IN GARLIC, LEMON AND WINE & TWO 4 OZ FILET MEDALLIONS

### **CHAMPAGNE CHICKEN & FILET MEDALLION**

DINNER \$32

4 OZ BREADED CHICKEN STUFFED WITH DILL CREAM CHEESE  
AND SERVED WITH CHAMPAGNE SAUCE & ONE 4 OZ FILET WITH DEMI GLACE

### **RIBS & ROSEMARY CHICKEN**

DINNER \$31

½ RACK OF BBQ SLOW COOKED TENDER RIBS & MARINATED GRILLED CHICKEN BREAST

## **BUFFET OPTIONS**

**CHART HOUSE**

**ANY CHICKEN ENTRÉE AND CARVED BEEF TENDERLOIN WITH AU JUS**

DINNER BUFFET \$35 PER PERSON

LAKE KINGSLEY

**ANY CHICKEN ENTRÉE AND CARVED PRIME RIB**

DINNER BUFFET \$30 PER PERSON

**Restaurante Facility**

**ANY CHICKEN ENTRÉE AND  
CARVED PORK PRIME RIB**

DINNER BUFFET \$30 PER PERSON

### **KID'S MEAL @ \$10**

FRUIT CUP

CHICKEN FINGERS & FRENCH FRIES

## **LATE NIGHT SNACK SUGGESTIONS**

### **COLD SANDWICHES W/SILVER DOLLAR BUNS:**

ROAST BEEF & CHEDDAR W/CHIPOTLE MAYO - \$3 ea

TURKEY AVOCADO W/PROVOLONE - \$3 ea

HAM & SWISS W/DIJON MAYO - \$3 ea

ROAST VEGGIES W/BASIL PESTO MAYO - \$2 ea

### **CHIPS & DIPS**

TORTILLA CHIPS W/CON QUESO - \$10/LB

TORTILLO CHIPS & GUACAMOLE - \$12/LB

TORTILLA CHIPS W/BEEF CON QUESO - \$15/LB

### **PIZZA**

12" PIZZA WITH CHOICE OF TOPPING AND MOZZARELLA CHEESE

CHEESE - \$14

PEPPERONI - \$16

SAUSAGE - \$16

COMBO - \$18

VEGETABLE - \$15



**Restaurant & Events Facility**

**Chart House Package Menu**  
(no substitutions)

**3 Appetizers:** choice of grilled bruschetta, BBQ meatballs, bacon wrapped scallops, egg rolls, or Tex Mex pinwheels

**1 Entrée Selection:** choice of grilled rosemary chicken, bruschetta chicken, champagne chicken, steak chateau, cabernet & caramelized onion chuck tenderloin, or grilled salmon (includes your choice of salad, potato, and vegetable and rolls with butter, coffee, and water)

**Late Night Snack:** choice of 12" pizzas or mini burgers w/fries

**\$30 per guest**

