

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

ANTIPASTO PLATTER

@ \$245 serves 50

MARINATED ARTICHOKE, ROASTED RED PEPPERS, GRILLED RED ONIONS, FRESH MOZZARELLA, SLICED GENOA SALAMI, OLIVES, AND SLICED PROSCIUTTO

BACON WRAPPED SEA SCALLOPS

@ \$24 per dozen

MEDIUM SIZE SCALLOPS WRAPPED WITH BACON AND BAKED WITH FRESH HERBS

BACON WRAPPED WATER CHESTNUTS

@ \$24 per dozen

PINEAPPLE AND TERIYAKI MARINATED CHESTNUTS WRAPPED IN SMOKEHOUSE BACON

BALSAMIC GRILLED VEGETABLE TRAY

@ \$105.00 (serves 50)

SEASONAL MARINATED AND GRILLED VEGETABLES

BBQ MEATBALLS

@ \$21 per dozen

TOSSED IN TANGY BBQ SAUCE

BBQ RIBS

@ \$25 per dozen

SEASONED WITH A HOUSE BLEND OF SPICES AND SLOW COOKED WITH SMOKE, SERVED WITH TANGY BBQ SAUCE

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

BOURBON BITES

@ \$30/lb (serves 15)

MARINATED BEEF TENDERLOIN TIPS SERVED WITH A SPICY BOURBON STREET SAUCE FOR DIPPING

BRIE EN CROUTE

@ \$36 per dozen

DOMESTIC BRIE AND ALMONDS IN FLAKY PHYLLO DOUGH

BRUSCHETTA, GRILLED

@ \$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

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

CHEESE TRAY

@ \$145.00 (serves 50)

DOMESTIC AND IMPORTED CHEESES WITH ASSORTED CRACKERS

CHICKEN SALAD CREAM PUFFS

@ \$18 per dozen

HOMEMADE MINI CREAM PUFFS FILLED WITH CHART HOUSE CHICKEN SALAD

CHICKEN WINGS OR TENDERS

@ \$20 per dozen

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

COCONUT CHICKEN SKEWERS

@ \$22 per dozen

BREADED BREAST OF CHICKEN SKEWERED AND SERVED WITH CITRUS POPPYSEED DIPPING SAUCE

COCONUT SHRIMP

@ \$30 per dozen

DEEP FRIED AND SERVED WITH SWEET AND SOUR SAUCE

CRAB STUFFED MUSHROOM CAPS

@ \$30 per dozen

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

DEVILED EGGS

@ \$30 per dozen

GARNISHED WITH FRESH CHIVES AND RED BELL PEPPER

DUCK POT STICKERS

@ \$20 per dozen

DUCK WITH ASIAN VEGETABLES IN A CHINESE DUMPLING SERVED WITH SWEET CHILI SAUCE

DUCK SPRING ROLLS

@ \$20 per dozen

DUCK BREAST MEAT, ASIAN VEGETABLES AND SEASONINGS IN A WHEAT FLOUR WRAPPER
SERVED WITH PLUM SAUCE

EGG ROLLS, VEGETARIAN

@ \$18 per dozen

SERVED WITH HOT MUSTARD AND SWEET CHILI THAI SAUCES

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)

FRESH FRUIT DISPLAY

@ \$165.00 (serves 50)

SEASONAL SELECTION

HAM AND ASPARAGUS FRENCH BATTARD

@ \$21 per dozen

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

ITALIAN SAUSAGE STUFFED MUSHROOMS

@ \$24 per dozen

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

JALAPENO POPPERS

@ \$20 per dozen

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

LOBSTER COCKTAIL

Platter of 50: \$150

MINI LOBSTER TAIL SERVED WITH LEMON AND COCKTAIL SAUCE

MEDITERRANEAN SALAD ON BAMBOO STICK

@ \$25 per dozen

KALAMATA OLIVES, FRESH MOZZARELLA, MARINATED GRILLED ARTICHOKE HEART
AND ROASTED RED PEPPER

MINI BEEF WELLINGTON

@ \$42 per dozen

TENDERLOIN AND MUSHROOM DUXELLE WRAPPED IN PUFF PASTRY AND BAKED

MINI BURGERS

@ \$20 per dozen

BITE SIZE BURGERS SERVED WITH FRENCH FRIES, KETCHUP AND MUSTARD

MINI CHAMPAGNE CHICKEN

@ \$30 per dozen

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

MINI CRAB CAKES

@ \$30 per dozen

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

MINI REUBEN SANDWICHES

@ \$20 per dozen

SLICED CORNED BEEF, SAUERKRAUT AND 1000 ISLAND DRESSING ON MARBLE RYE

OLIVE TAPENADE

@ \$22 per dozen

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

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

SCOTTISH SMOKED SALMON

@ \$100

SCOTCH OAK WHISKEY CASK SMOKED SALMON SIDE
SERVED WITH FRESH LEMON DILL CREME FRAISE

SHRIMP COCKTAIL

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

POACHED SHRIMP SERVED WITH COCKTAIL SAUCE AND LEMON

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

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

SUSHI/CALIFORNIA ROLL PLATTER

@ \$75.00 (serves 25)

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

SWEDISH MEATBALLS

@ \$21 per dozen

MADE WITH FRESH DILL AND SOUR CREAM GRAVY

TEX MEX CHICKEN PINWHEEL WRAP

@ \$18 per dozen

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

VEGETABLE PLATTER

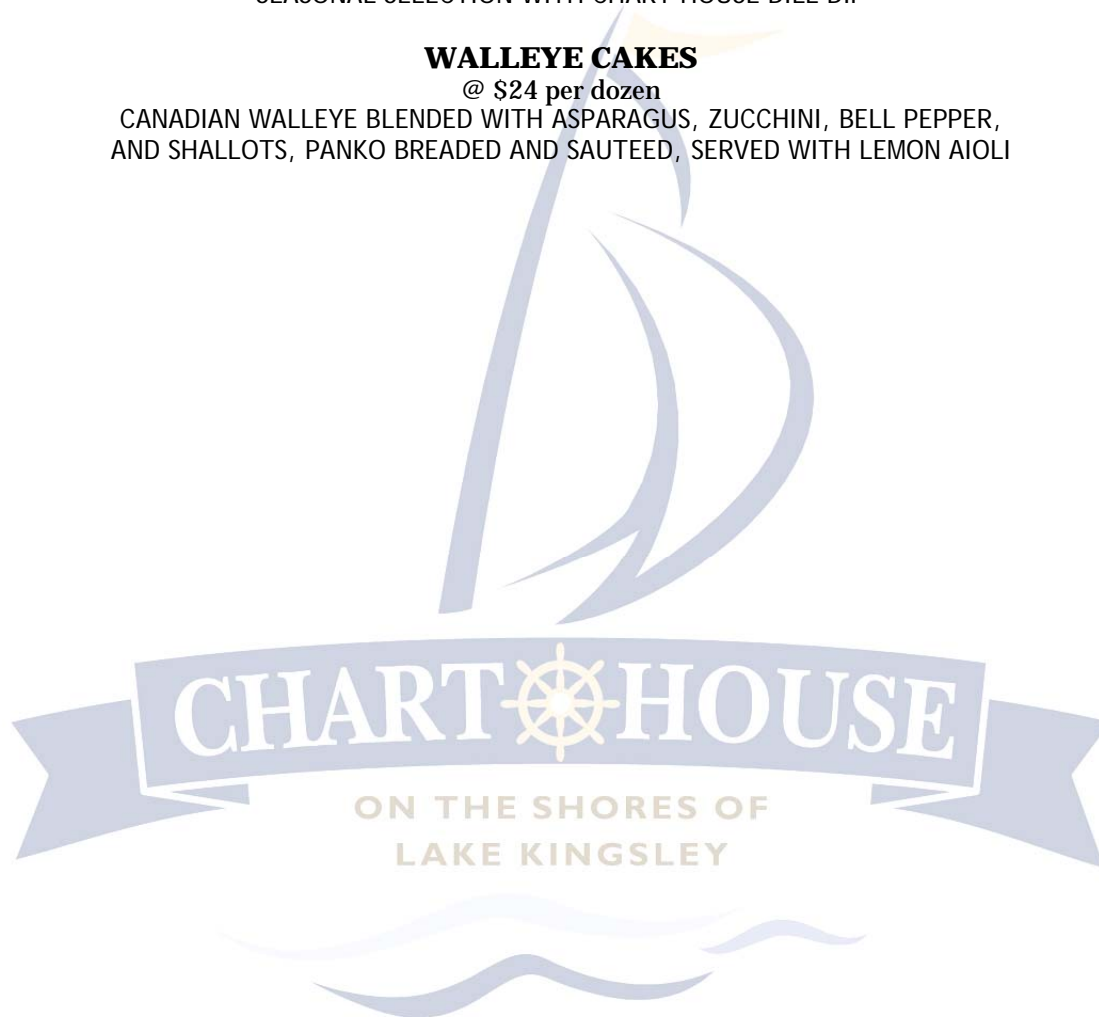
@ \$95.00 (serves 50)

SEASONAL SELECTION WITH CHART HOUSE DILL DIP

WALLEYE CAKES

@ \$24 per dozen

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



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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, or parsley buttered reds

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

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

CHART HOUSE

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

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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

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

½ 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

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

CHART-HOUSE

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

BROILED RAINBOW TROUT

LUNCH \$17, DINNER \$22

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

SEA SCALLOPS

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

JUMBO SCALLOPS WRAPPED IN BACON AND SERVED ON ROASTED SHALLOT SAUCE

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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

Restaur **ANY CHICKEN ENTRÉE AND** **Facility**
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



CHART HOUSE

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