

CHARBONOS[®]



PRIVATE DINING GUIDE

WWW.CRGDINING.COM



PRIVATE DINING

— *at* —

CHARBONOS

From social gatherings to business functions, let us customize your one-of-a-kind event. We offer a variety of personalized lunch and dinner options that will exceed your expectations. Our private dining room can accommodate 48 people, and can be set up in a variety of configurations along with a 55-inch TV and AV hookup to meet your needs.

— *contact* —

CHARBONOS@CRGDINING.COM

317.272.1900

PLATED PACKAGE ONE

\$45 per person

SALADS *(choose one)*

House *gf vg*

Iceberg, Romaine, Red Onion, Cheddar,
Mozzarella, Bruschetta Tomato,
Alfalfa Sprout, Sunflower Seed

Classic Caesar

Romaine, Crouton, Parmesan,
Caesar Dressing

ENTRÉE *(choose three)*

Tuscan Chicken

Sun-Dried Tomato, Spinach, Mushroom,
Onion, Parmesan, Marsala Cream Sauce

Chicken Parmesan

Garlic Spaghetti, Alfredo, Parmesan,
Marinara, Basil

Salmon Aglio e Olio*

Gnocchi, Spinach, Garlic,
Crushed Red Pepper, Parmesan,
Olive Oil

Filet Mignon* 6 oz. gf

Herb Butter, Garlic Mashed Potatoes,
Asparagus

Pork Chop* 10 oz. gf

Garlic Mashed Potatoes,
Roasted Baby Carrot, Herb Butter,
Port Wine Sauce

Penne Fra Diavolo

Shrimp, Bay Scallops,
Fire-Roasted Tomato,
Crushed Red Pepper, Parmesan,
Lobster Butter

DESSERTS *(choose one, family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl

Espresso Chocolate Cake *vg*

Salted Caramel, Caramel Corn, Sea Salt, Chocolate Whipped Cream

gf Denotes gluten-free ingredients prepared in a non gluten-free kitchen | *vg* Vegetarian

*Consumers with weakened immune systems have an increased health risk from consuming raw or undercooked animal foods.

PLATED PACKAGE TWO

\$60 per person

APPETIZERS *(family-style)*

Bruschetta Antipasti

Cherry Tomato, Fresh Mozzarella,
Olive, Artichoke, Pepperoni, Salami,
Balsamic Reduction, Crostini

Crispy Calamari

Arugula, Lemon, Marinara,
Roasted Garlic-Parmesan Sauce

SALADS *(choose one)*

House *gf vg*

Iceberg, Romaine, Red Onion, Cheddar,
Mozzarella, Bruschetta Tomato,
Alfalfa Sprout, Sunflower Seed

Classic Caesar

Romaine, Crouton, Parmesan,
Caesar Dressing

ENTRÉES *(choose three)*

Penne Fra Diavolo

Shrimp, Bay Scallops,
Fire-Roasted Tomato,
Crushed Red Pepper,
Parmesan, Lobster Butter

Filet Mignon* 6 oz. *gf*

Herb Butter, Garlic Mashed Potatoes,
Asparagus

Tuscan Chicken

Sun-Dried Tomato, Spinach, Mushroom,
Onion, Parmesan, Marsala Cream Sauce

Salmon Aglio e Olio*

Gnocchi, Spinach, Garlic,
Crushed Red Pepper, Parmesan,
Olive Oil

Pork Chop* 10 oz. *gf*

Garlic Mashed Potatoes,
Roasted Baby Carrot, Herb Butter,
Port Wine Sauce

DESSERTS *(choose two, family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Espresso Chocolate Cake *vg*

Salted Caramel, Caramel Popcorn,
Sea Salt, Chocolate Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

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PREMIER PACKAGE

\$65 per person

APPETIZERS *(choose two, family-style)*

Spinach

Artichoke Dip *vg*

Focaccia Bread,
Bruschetta Tomato

Shrimp Cocktail

Horseradish Cocktail Sauce,
Lemon Wedge

Crispy Calamari

Arugula, Lemon, Marinara,
Roasted Garlic-Parmesan Sauce

SALADS *(choose one)*

House *gf vg*

Iceberg, Romaine, Red Onion,
Cheddar, Mozzarella,
Bruschetta Tomato, Alfalfa Sprout,
Sunflower Seed

Classic Caesar

Romaine, Crouton, Parmesan,
Caesar Dressing

ENTRÉES *(choose three)*

Tuscan Chicken

Sun-Dried Tomato, Spinach, Mushroom,
Onion, Parmesan, Marsala Cream Sauce

Pork Chop* 10 oz. *gf*

Garlic Mashed Potatoes, Asparagus,
Herb Butter, Port Wine Sauce

Penne Fra Diavolo

Shrimp, Bay Scallops,
Fire-Roasted Tomato,
Crushed Red Pepper,
Parmesan, Lobster Butter

Ribeye* 14 oz. *gf*

Garlic Mashed Potatoes, Asparagus,
Herb Butter

Filet Mignon* 8 oz. *gf*

Garlic Mashed Potatoes, Asparagus,
Herb Butter

New York Strip* 12 oz. *gf*

Garlic Mashed Potatoes, Asparagus,
Herb Butter

Salmon Aglio e Olio*

Gnocchi, Spinach, Garlic,
Crushed Red Pepper, Parmesan,
Olive Oil

DESSERTS *(served family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

Espresso Chocolate Cake *vg*

Salted Caramel, Caramel Popcorn,
Sea Salt, Chocolate Whipped Cream

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RECEPTION PACKAGE

COLD APPETIZERS

\$6 per person (25 person minimum)

Shrimp Cocktail

Horseradish Cocktail Sauce,
Lemon Wedge

Bruschetta Antipasti

Cherry Tomato, Fresh Mozzarella, Olive,
Artichoke, Pepperoni, Salami,
Balsamic Reduction, Crostini

HOT APPETIZER

\$4 per person (25 person minimum)

Spinach Artichoke Dip *vg*

Focaccia Bread, Bruschetta Tomato

PLATTERS *priced per person*

Fresh Fruit Platter <i>vg gf</i>	3	Fresh Fruit & Vegetable Platter <i>vg gf</i>	3
Seasonal Variety		Seasonal Variety	
Fresh Vegetable Platter <i>vg gf</i>	3	Fresh Fruit, Vegetable & Cheese Platter	5
Seasonal Variety		Assorted Seasonal Variety	
Cheese Platter	4		
Assorted			

À LA CARTE DESSERTS

(\$25 per platter) served family-style

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut,
Cinnamon Sugar Carrot Curl

Espresso Chocolate Cake *vg*

Salted Caramel, Caramel Popcorn,
Sea Salt, Chocolate Whipped Cream

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LUNCH PACKAGE

\$25 per person

Family-style desserts are included

ENTRÉES *(choose four)*

Applewood Chicken Salad *gf*

Mixed Greens, Applewood Smoked Bacon, Egg, Grilled Chicken, Spiced Pecan, Dried Cranberry, Bleu Cheese, Cranberry-Poppyseed Dressing

Portobello Sandwich *vg*

Roasted Red Pepper, Tomato, Arugula, Provolone, Pesto Aioli, Brioche Bun

Bacon Cheddar Burger

Lettuce, Tomato, Red Onion, Mayo, Brioche Roll

Chicken Club

Chicken, Applewood Smoked Bacon, Provolone, Roasted Garlic-Parmesan Spread, Romaine, Tomato, Brioche Roll

Crispy Pork Tenderloin

Lettuce, Tomato, Red Onion, Mayo, Brioche Roll

Capri Salmon Salad*

Romaine, Olive, Caper, Bruschetta Tomato, Egg, Red Onion, Lemon-Parmesan Dressing (*Blackened upon request*)

Spaghetti Marinara & Meatball

Tomato, Garlic, Basil, Parmesan (*Substitute Italian Sausage Link*)

DESSERTS *(served family-style)*

Cheesecake *vg*

Strawberry Sauce, Whipped Cream

Carrot Cake *vg*

Cream Cheese Icing, Candied Walnut, Cinnamon Sugar Carrot Curl

Espresso Chocolate Cake *vg*

Salted Caramel, Caramel Popcorn, Sea Salt, Chocolate Whipped Cream

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