PRIVATE DINING MENU

Charley’s Steak House - Celebration
2901 Parkway Boulevard Suite 1A

407.581.3236
www.CharleysSteakHouse.com/PrivateDining
$65 PER PERSON

APPETIZER
Served Family Style
The 1974 Original Fried Shrimp
Housemade Cocktail Sauce

SALAD
Served with Garlic-Cheese Butter Bread
Signature House Salad
Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

ENTRÉE SELECTIONS
Choice Below Served with Sautéed Mushrooms & Roasted Garlic Mashed Potatoes, Served Family Style
Center Cut Filet Mignon
Cedar Plank Faroe Island Salmon
Parmesan Red Onion Aioli
Double Cut Pork Chops
Double Chicken Breast

DESSERT
Crème Brûlée
Classic Custard, Caramelized Sugar, Touch of Vanilla

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax
$79 PER PERSON

APPETIZER
Served Family Style

Taster Sampler
Fried Lobster Tail, Point Judith Fried Calamari, Tuna Sashimi, Bacon Wrapped Diver Scallops

SALAD
Served with Garlic-Cheese Butter Bread

Charley’s Caesar
Romaine Hearts, Housemade Croutons, Parmesan

ENTRÉE SELECTIONS
Choice Below Served with Cedar Plank Cauliflower & Roasted Garlic Mashed Potatoes, Served Family Style

Center Cut Filet Mignon
Creamy Cognac-Cracked Pepper Sauce

Prime New York Strip
Truffle Butter

Grilled Chilean Sea Bass

Double Chicken Breast

DESSERT

Salted Caramel Cheesecake
New York Style Cheesecake, Caramel Swirls, Graham Cracker Crust, Himalayan Sea Salt

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax
$99 PER PERSON

APPETIZER
Served Family Style

Colossal Seafood Tower
U-6 Shrimp Cocktail, Alaskan Red King Crab Legs, Crusher Claws, Blue Crab Meat

SALAD SELECTIONS
Choice Below Served with Garlic-Cheese Butter Bread

Steakhouse Baby Wedge
Bacon, Tomatoes, Red Onion, Roquefort Blue Cheese Dressing, Micro Chives

Charley’s Caesar
Romaine Hearts, Housemade Croutons, Parmesan

ENTRÉE SELECTIONS
Choice Below Served with AuGratin Potatoes & Cedar Plank Cauliflower, Served Family Style

Center Cut Filet Mignon
Creamy Cognac-Cracked Pepper Sauce

Porterhouse
Truffle Butter

Chilean Sea Bass
Mirin-Wasabi Glazed, Crab Encrusted, Featured at the James Beard House

Double Chicken Breast

DESSERT

Grand Marnier Double Chocolate Cake
Two Layer Grand Marnier Infused Rich Chocolate Cake, Chocolate Fudge Icing, Chocolate Morsels

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax
APPETIZERS
- Sushi Grade Ahi Tuna
- Escargot Bourgogne
- Wild Florida Gator
- Lobster Bisque
- Bacon Wrapped Diver Scallops
- Colossal U-6 Shrimp Cocktail
- Tableside Steak Tartare
- Point Judith Fried Calamari
- Cedar Plank Crab Cakes
- Colossal Lump Blue Crab Martini
- Colossal Seafood Tower
- Taster Sampler

SIDES
- AuGratin Potatoes
- Bacon & Cheddar Mashed
- Roasted Garlic Mashed Potatoes
- Lobster Mac & Cheese
- Sautéed Broccoli & Roasted Garlic
- Creamed Corn
- Sautéed Mushrooms
- Jumbo Fresh Asparagus
- Cedar Plank Cauliflower

Additional Fee Will Apply For Enhancements
BEVERAGE PACKAGES

**BEER & WINE PACKAGE**

$20 per person
- Red & White Wine
  (Sommelier Selection)
- Imported & Domestic Beer

**PREMIUM PACKAGE**

$30 per person
- Rum Bacardi Light
- Gin Gordon’s London Dry
- Vodka Absolut, Tito’s
- Tequila Patron Silver
- Cordials Dekuyper Selections
- Whisky Woodford Reserve, J&B Scotch
- Beers Imported & Domestic
- Wine* Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon, White Zinfandel

**ULTIMATE PACKAGE**

$35 per person
- Rum Bacardi Light, Captain Morgan
- Gin Bombay Sapphire, Plymouth
- Vodka Grey Goose, Absolut Elyx
- Tequila 1800 Silver, Avion Reposado
- Whisky Woodford Reserve, Crown Royal, J&B Scotch
- Cordials Dekuyper Selections, Amaretto Disaronno, Bailey’s, Frangelico, Kahlua, Grand Marnier
- Beers Imported & Domestic
- Wine* Chardonnay, Pinot Grigio, Pinot Noir, Merlot, Cabernet Sauvignon, White Zinfandel

**SELECT A BAR PACKAGE AND SAVE MORE PER BOTTLE**

**2 1/2 Hours - Bartender Fee Will Apply For Groups of 40 or More**