



PRIVATE  
DINING  
MENU

**Charley's**  
**STEAK HOUSE**

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

407.581.3236

[www.CharleysSteakHouse.com/Celebration-Private-Dining](http://www.CharleysSteakHouse.com/Celebration-Private-Dining)





# The 1974 MENU

**\$85 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**

### **New York Style Cheesecake**

*Fresh Strawberry Sauce, Whipped Cream*

**\$100 PER PERSON**

**APPETIZERS**

*Served Family Style*

**Cedar Plank Crab Cakes**

*Pineapple-Mango Salsa, White Wine Beurre Blanc*

**The 1974 Original Fried Shrimp**

*Colossal Gulf Shrimp, Hand-Breaded To Order*

**SALAD**

*Served with Garlic-Cheese Butter Bread*

**Charley's Caesar**

*Romaine Hearts, Housemade Croutons, Parmesan*

**ENTRÉE SELECTIONS**

*Choice Below Served with Sautéed Broccoli & Roasted Garlic Mashed Potatoes, Served Family Style*

**Center Cut Filet Mignon**

*Creamy Cognac-Cracked Pepper Sauce*

**Prime New York Strip**

*Truffle Butter*

**Fresh Catch**

*Garlic Panko Encrusted. Buerre Blanc*

**Double Chicken Breast**

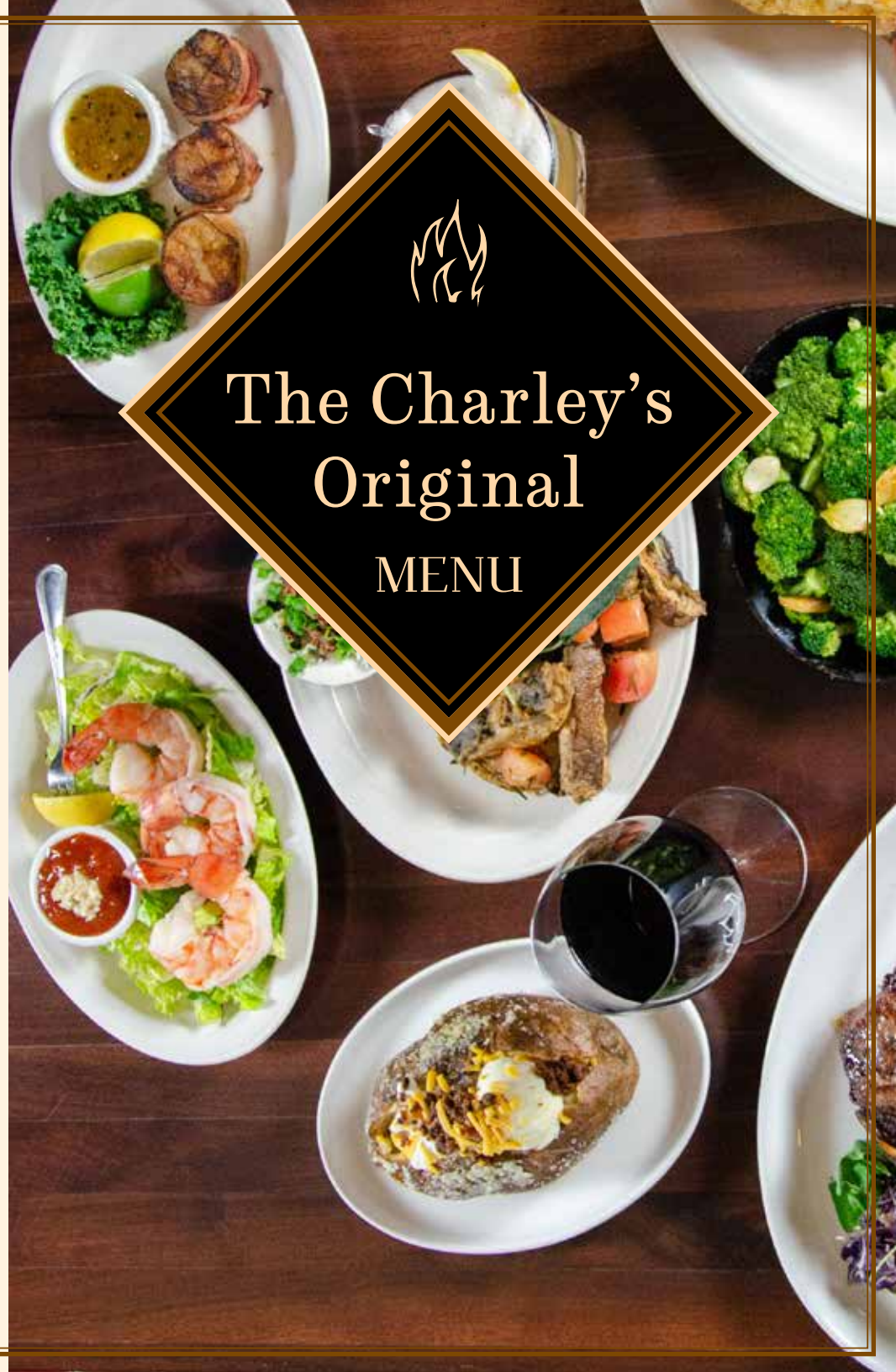
**DESSERT**

**Plant City Strawberry Cake**

*Three Layer Sweet Cake, Strawberry Cream, Plant City Strawberries, Fresh Whipped Cream*



**The Charley's  
Original  
MENU**





# The Legacy MENU

**\$125 PER PERSON**

## **APPETIZER**

*Served Family Style*

### **Seasonal Shellfish Tower**

*At the Height of Season*

## **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 &  
Jumbo Fresh Asparagus, Served Family Style*

### **Center Cut Filet Mignon**

*Creamy Cognac-Cracked Pepper Sauce*

### **Porterhouse**

*Truffle Butter*

### **Fresh Catch**

*Garlic Panko Encrusted, Buerre Blanc*

### **Double Chicken Breast**

## **DESSERT**

### **Triple Chocolate Cake**

*Three Layer Fudge Cake, Hershey's Chocolate Icing,  
Chocolate Morsels*



# ENHANCE YOUR EVENT

*Additional Fee Will Apply For Enhancements*

## APPETIZERS

- |                                     |  |
|-------------------------------------|--|
| <b>Sushi Grade Ahi Tuna</b>         | <b>Cedar Plank Crab Cakes</b>          |
| <b>Escargot Bourgogne</b>           | <b>Colossal Lump Blue Crab Martini</b> |
| <b>Wild Florida Gator</b>           | <b>Oysters on the Half Shell</b>       |
| <b>Lobster Bisque</b>               | <b>Colossal Seafood Tower</b>          |
| <b>Bacon Wrapped Diver Scallops</b> | <b>Taster Sampler</b>                  |
| <b>Colossal U-6 Shrimp Cocktail</b> | <b>Black Truffle Au Poivre</b>         |
| <b>Tableside Steak Tartare</b>      | <b>Kobe Tenderloin Croustade</b>       |
| <b>Point Judith Fried Calamari</b>  | <b>Mini-Meatball Sandwiches</b>        |

## SIDES

- AuGratin Potatoes**
- Bacon & Cheddar Mashed**
- Roasted Garlic Mashed Potatoes**
- Lobster Mac & Cheese**
- Butter Poached Maine Lobster Mash**
- Sautéed Broccoli & Roasted Garlic**
- Creamed Corn**
- Sautéed Mushrooms**
- Jumbo Fresh Asparagus**
- Cedar Plank Cauliflower**

## BEER & WINE PACKAGE

***\$27 per person***

**Red & White Wine  
(Sommelier Selection)**

**Imported & Domestic Beer**



***All Bar Packages are 2 1/2 Hours***

***\$125 Bartender Fee Will Apply  
For Groups of 40 or More***

## PREMIUM PACKAGE

***\$36 per person***

**Rum Bacardi Light  
Gin Gordon's London Dry  
Vodka Absolut, Tito's**

**Tequila Patron Silver**

**Cordials Dekuyper Selections**

**Whisky Jack Daniel's, J&B Scotch**

**Beers Imported & Domestic**

**Wine\* Chardonnay, Pinot Grigio,  
Merlot, Cabernet Sauvignon,  
White Zinfandel**

## ULTIMATE PACKAGE

***\$43 per person***

**Rum Bacardi Light, Captain Morgan  
Gin Bombay Sapphire, Hendricks  
Vodka Grey Goose, Tito's**

**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**





# Charley's

## STEAK HOUSE

### *& Seafood Grille*

Charley's Steak House & Seafood Grille is the most award-winning restaurant in Celebration and has been voted one of the Top Ten Best Steakhouses in America. Our USDA Prime & Choice steaks are aged on the premises for four to six weeks and are hand-cut daily by management to ensure consistent quality. The steaks are then flame-grilled over our unique 1200° Florida citrus and oak wood burning custom pit.



We've specialized in hosting memorable events since 1988. Offering you an event unlike any other with impeccable attention to detail and a dedicated special events manager. We cater to every aspect of your event from customized menus to award-winning wine pairings which are hand-picked by our sommelier. The finishing touch is our unmatched ambiance in each private room which is specifically tailored for your entertainment needs. A lively and energetic lounge, chef-driven dishes, signature steaks, an award-winning wine list and top notch service enhances each guest's dining experience to the fullest.

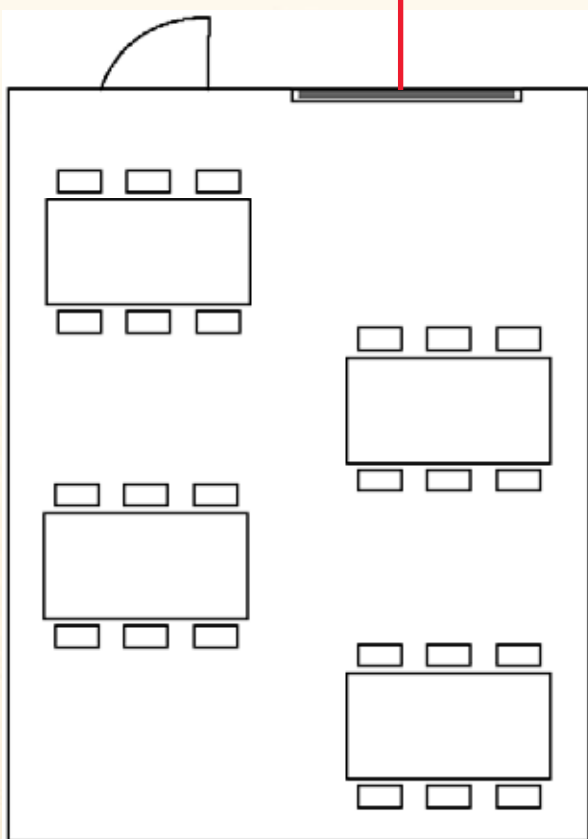
**Charley's Steak House - Celebration ♦ 2901 Parkway Blvd, Suite 1A, Kissimmee, FL 34747**  
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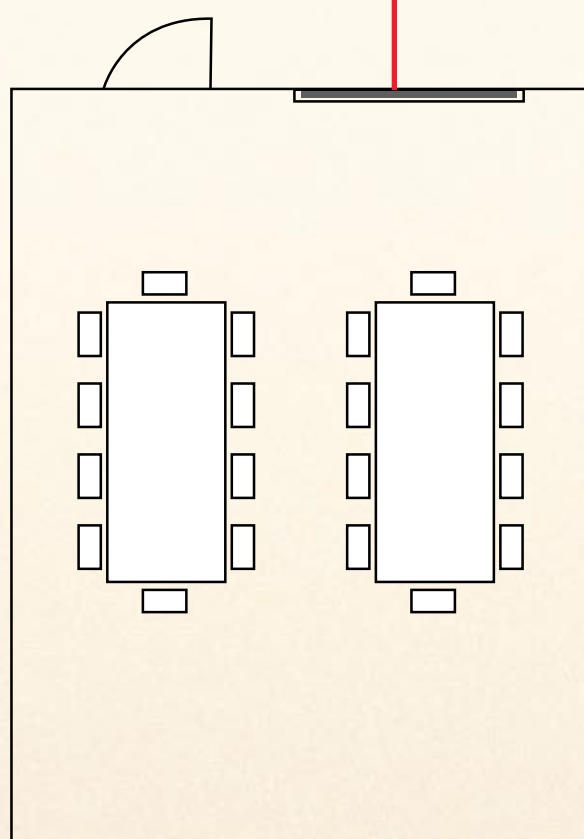
# CAPTAIN'S COVE

**Private Dining Room  
Seated Capacity: 24**

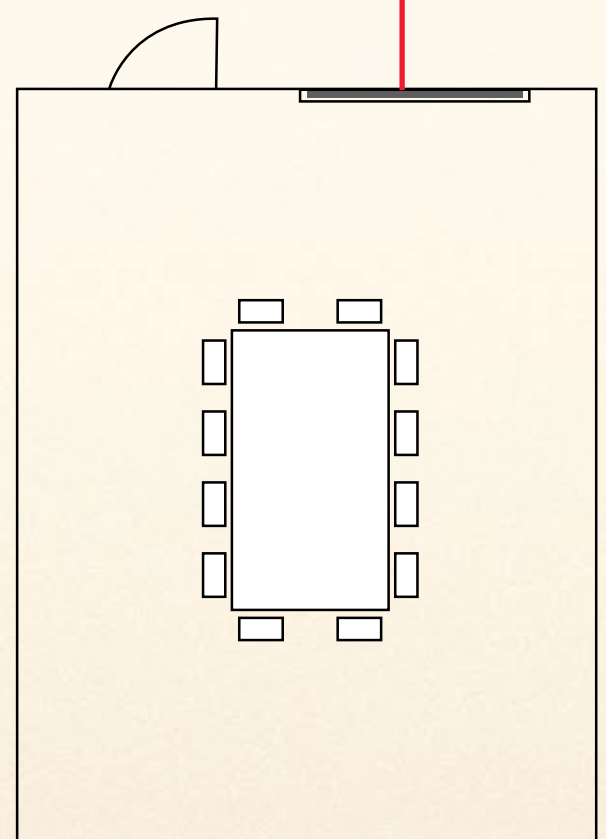
6' Projector Screen



**Four tables with AV  
Seats up to 24 guests**



**Two tables with AV  
Seats up to 20 guests**



**One table with AV  
Seats up to 12 guests**

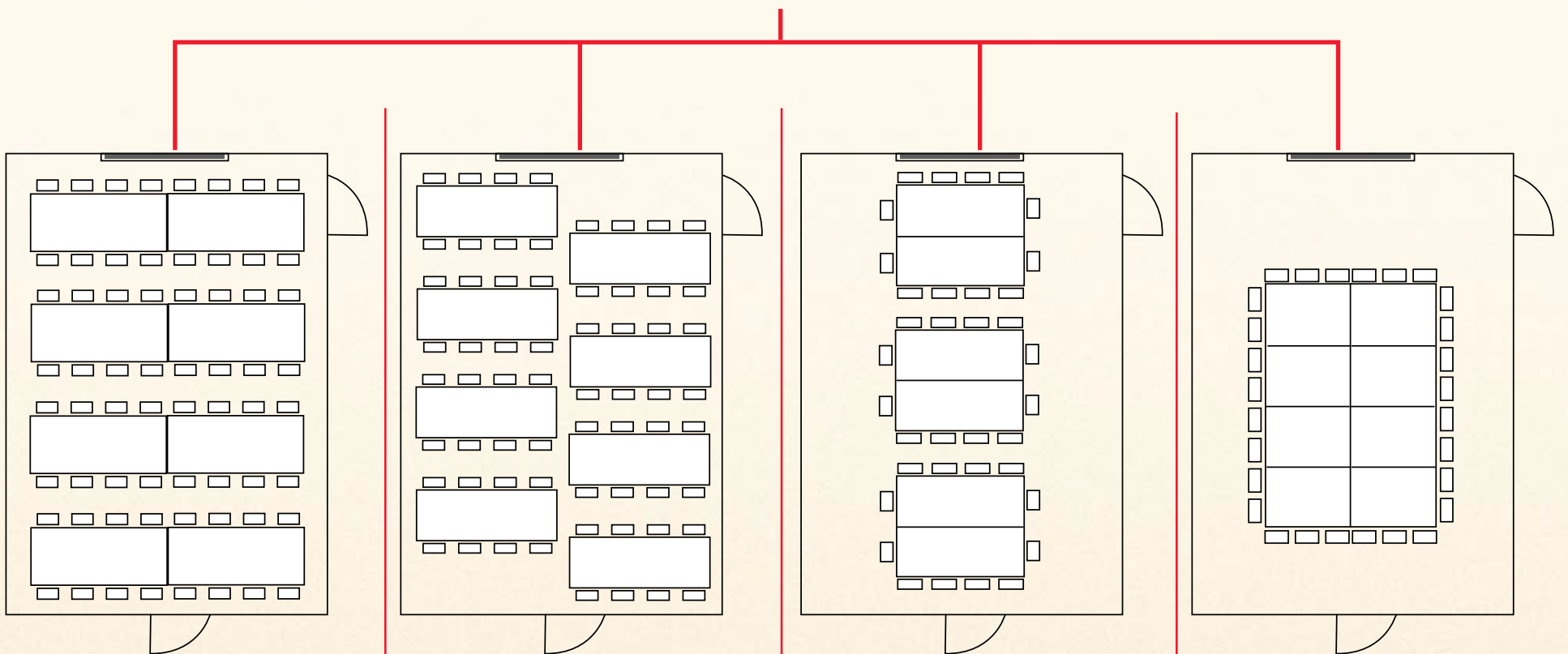




# JACK'S LANDING

**Private Dining Room  
Seated Capacity: 64**

6' Projector Screen



**Four tables with AV  
Seats up to 64 guests**

**Eight tables with AV  
Seats up to 64 guests**

**Three tables with AV  
Seats up to 36 guests**

**One table with AV  
Seats up to 28 guests**