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

407.581.3236 www.CharleysSteakHouse.com/Celebration-Private-Dining

# The 1974 MENU

#### **\$100 PER PERSON**

### <u>APPETIZER</u>

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 Aïoli

Double Cut Pork Chops Double Chicken Breast

### **DESSERT**

New York Style Cheesecake Fresh Strawberry Sauce, Whipped Cream

### **\$120 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

<u>SALAD</u>

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

#### Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change

# The Charley's Original

MENU

# The Legacy MENU

#### **\$140 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

# <u>DESSERT</u>

**Grand Marnier Chocolate Cake** Grand Marnier Infused Rich Chocolate Cake, Chocolate Icing, Chocolate Morsels, Fresh Whipped Cream

Soft Drinks, Tea & Coffee Included | Additional 23% Service Charge & Applicable Sales Tax | Menus are Subject to Change

# ENHANCE YOUR EVENT

#### Additional Fee Will Apply For Enhancements

### **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 Oysters on the Half Shell Colossal Seafood Tower Taster Sampler

Black Truffle Au Poivre Kobe Tenderloin Croustade

**Mini-Meatball Sandwiches** 

### **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

#### BEER & WINE PACKAGE

<u>\$27 per person</u> 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

# BEVERAGE PACKAGES



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.

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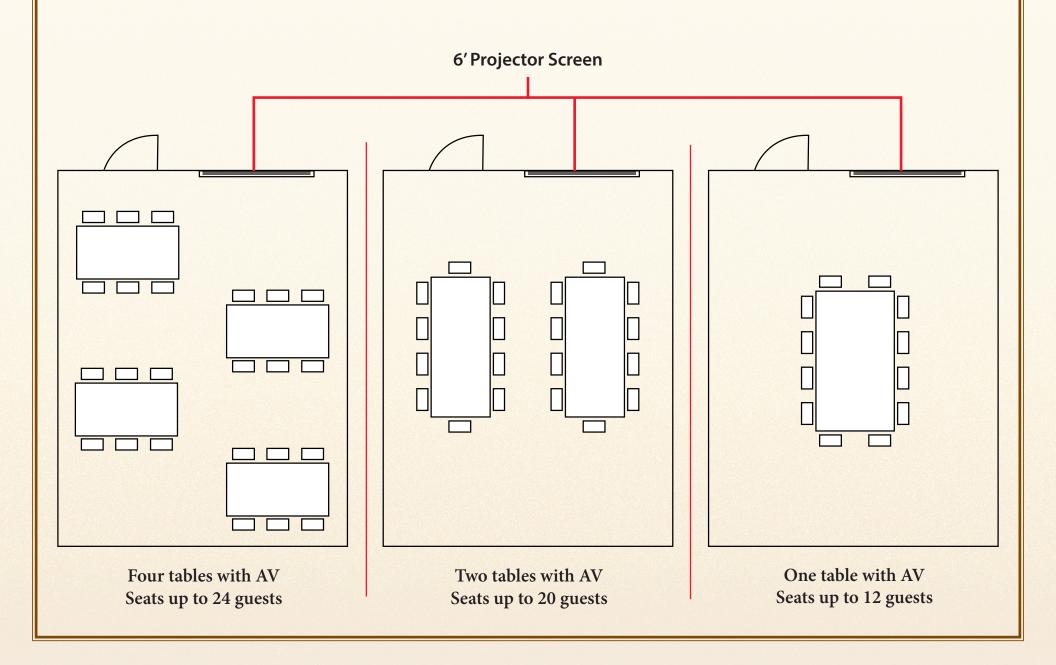
We've specialized in hosting memorable events since 1988. Offering you an event unlike any other with impeccable attention to detail and a dedicated special events manager.
We cater to every aspect of your event from customized menus to award-winning wine pairings which are hand-picked by our sommelier. 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.

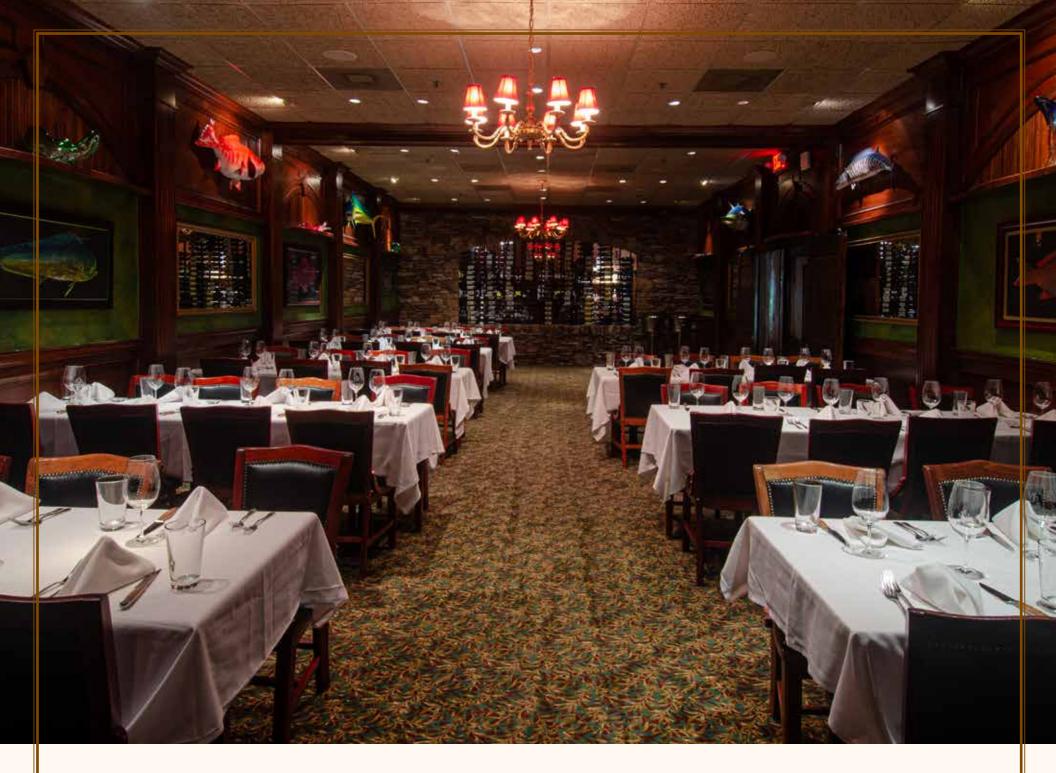
Charley's Steak House - Celebration + 2901 Parkway Blvd, Suite 1A, Kissimmee, FL 34747 407.581.3236 + www.CharleysSteakHouse.com/PrivateDining



# CAPTAIN'S COVE

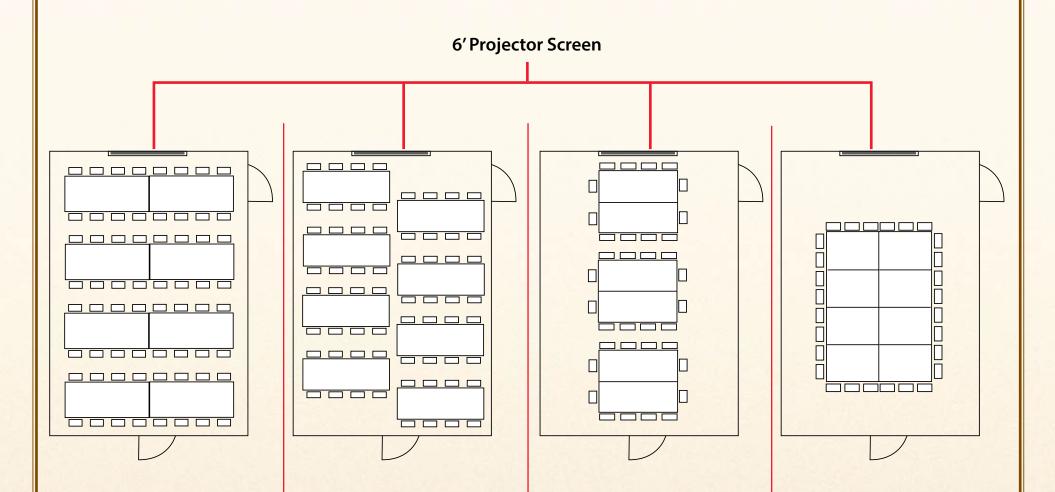
Private Dining Room Seated Capacity: 24





# JACK'S LANDING

Private Dining Room Seated Capacity: 64



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



# OUTDOOR PATIO

Private Dining Area Seated Capacity: 39

