



Dinner Private Dining Menu

Char Conference: Seats up to 12 (14 for Social Events)

Food & Beverage Minimum: Sunday - Thursday \$900 | Friday & Saturday \$1200

East Ave Boardroom: Seats up to 16

Food & Beverage Minimum: Sunday - Thursday \$900 | Friday & Saturday \$1200

Char Gallery: Seats up to 30

Food & Beverage Minimum: Sunday - Thursday \$1200 | Friday & Saturday \$2500

Gallery Seating Options: 18 max U-shape (seating on the outside | 27 max U-shape (additional seating on the inside of U) | 24 max Hollow Square | 30 max 2 Conference

Private Dining Selections - The client makes some preliminary selections based on anticipated attendance and guests order tableside from the preselected items

2-9 guests: select from full Char menu

10-19 guests: 3 first course | 5 entrées | 2 desserts

20-30 guests: 1 first course | 3 entrées | 1 dessert

Both rooms have HDMI capabilities and include an HDMI Cable for \$75.00 (adaptors not provided)

To secure a private room a deposit of 50% of the food and beverage minimum and the rental is required. A 20% automatic gratuity is added to all private dining reservations. No separate checks.

First Course (choice of)

Entrees (choice of)

CHAR WEDGE iceberg lettuce, balsamic onions, heirloom grape tomato, bacon, smokey blue cheese dressing 17

8 OZ. FILET MIGNON chef selected starch and vegetable 60

MIXED GREENS cranberries, goat cheese, toasted almonds, pomegranate balsamic 14

14 OZ. NEW YORK STRIP chef selected starch and vegetable 62

CAESAR house made croutons, anchovy, shaved parmesan 15

SCALLOPS polenta cake, romesco, succotash 52

TWO COLOSSAL SHRIMP cocktail sauce 18

CASHEW CRUSTED SALMON beet puree, farro risotto, chard 36

GNOCCHI plant-based sausage, sundried tomato béchamel 32

Desserts (choice of)

flourless chocolate cake, caramel, cocoa nibs, fresh whipped cream 14.

New York-style cheesecake, berry coulis, fresh whipped cream 12.