

# CHAR

## Restaurant

### 3 Course Menu: \$36 per person

*(Tax, Service Charges & Beverages not included)*

*(Not Available Fri-Sat Nights)*

*(16+ Guests)*

### Course 1: Individual Soup or Salad

*Choose one for all guests*

- |   |                          |
|---|--------------------------|
| 1. CHAR Mixed Green w/ Sherry Mustard Vinaigrette | 3. Wild Mushroom Bisque  |
| 2. Classic Caesar Salad                           | 4. Tomato & Basil Bisque |
|   | 5. Chilled Gazpacho      |

### Course 2: Individual Entrée

*Choose 3, Your Guests will choose 1*

- |   |  |
|---|--|
| 1. Pan Roasted Half Chicken w/ Natural Jus            | 6. Sliced Steak w/ Chimichurri               |
| 2. Sautéed Chicken Breast w/ Sherry Mushroom Sauce    | 7. Broiled Tilapia w/ Lemon White Wine Sauce |
| 3. Rigatoni Mezze w/ Beef Bolognese                   | 8. Seared Citrus Salmon w/ Beurre Blanc      |
| 4. Orecchiette w/ Broccoli, S.D.T. and Roasted Garlic | 9. Roasted Vegetable Lasagna (Vegetarian)    |
| 5. Roasted Pork Loin w/ Bourbon Maple Gravy           |  |

*All Proteins served with Chef's Choice of Starch and Vegetable*

### Course 3: Individual Dessert

*Choose 1 for all guests*

- |                                     |                        |                     |
|-------------------------------------|------------------------|---------------------|
| 1. French Toast Style Bread Pudding | 2. NY Style Cheesecake | 3. Chocolate Mousse |
|-------------------------------------|------------------------|---------------------|

*Please discuss any food allergies you may have with Server, Manager or Chef.  
Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food-borne illness.  
Executive Chef David Snyder*

# CHAR

## Restaurant

### Family Style 3 Course Menu

**\$43 per person** (Tax, Service Charges & Beverages not Inc.)

(30 guest minimum)

#### 1st Course: Choose 3, Served as Family Style Platters

- |  |   |
|--|---|
| 1. Mixed Green Salad w/ House Sherry Mustard Vinaigrette | 8. Cold Antipasto of Cured Meats, Cheese & Marinated Vegetables |
| 2. Classic Caesar Salad                                  | 9. Fried Calamari w/ Lemon Caper Aioli                          |
| 3. Spinach and Asian Pear Salad                          | 10. Stuffed Cremini Mushrooms                                   |
| 4. Vine Tomato and Fresh Mozzarella w/ Fresh Basil       | 11. Mediterranean Spreads w/ Pita Bread                         |
| 5. Grilled Vegetables w/ Aged Balsamic Glaze             | 12. Cocktail Meatballs in Truffle Gravy                         |
| 6. Herb Grilled Chicken & Roasted Red Pepper Salad       | 13. Chicken & Lemongrass Dumplings                              |
| 7. Garlic Sausage in Puff Pastry w/ Dijon Mustard        |   |

#### 1st Course Alternatives at additional charge Per Person

- |                               |  |
|-------------------------------|--|
| 1. Jumbo Shrimp Cocktail +6   | 3. Seared Sea Scallops w/ Truffle Drizzle +6 |
| 2. Tuna Tartare Bruschetta +5 | 4. Mini Crab Cakes w/ Lemon Caper Aioli +6   |

#### 2nd Course: Choose 3, Served as Family Style Platters

- |   |   |
|---|---|
| 1. Dijon & Herb Roasted Chicken                                 | 8. Braised Boneless Beef Short Rib w/ Natural Jus     |
| 2. Sautéed Chicken Breast in Sherry Mushroom Sauce              | 9. Sliced Steak w/ Chimichurri                        |
| 3. Braised Chicken w/ Pearl Onions, Bacon & Mushrooms           | 10. New Orleans Jambalaya (Chicken, Shrimp & Sausage) |
| 4. Orecchiette w/ Broccoli, Sun Dried Tomatoes & Roasted Garlic | 11. Spanish Style Paella                              |
| 5. Penne w/ Vodka Sauce   | 12. Roasted Pork Loin w/ Maple Pan Jus                |
| 6. Rigatoni Mezza w/ Beef Bolognese                             | 13. Broiled Tilapia w/ Lemon Beurre Blanc             |
| 7. Roasted Vegetable Lasagna (Vegetarian)                       | 14. Seared Salmon w/ White Wine Emulsion              |

#### 2nd Course Alternatives at additional charge Per Person

- |                            |  |
|----------------------------|--|
| 1. Sliced Filet Mignon +10 | 3. Roasted Cod w/ Olives, Capers & Tom. Broth +5 |
| 2. Jumbo Shrimp Scampi +6  | 4. Braised Lamb Shank +10                        |

#### Side Choice of Starch and Vegetable for Table

Rice Pilaf or Potatoes (Chef's Choice) Green Beans or Mixed Vegetables (Chef's Choice)

#### Course 3 Dessert: Choose one to be served individually

- |                                     |  |
|-------------------------------------|--|
| 1. French Toast Style Bread Pudding | 3. Chocolate Lava Cake +2 P.P.           |
| 2. NY Style Cheesecake              | 4. Fresh Fruit Platter for Table +3 P.P. |

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Executive Chef David Snyder

# CHAR

## Restaurant

### 4 Course Menu #1: \$44 per person

*(Tax, Service Charges & Beverages not included)*

*(Not Available Fri-Sat Nights)*

*(16+ Adults)*

#### Course 1: Individual Pasta

*Choose 1 for all guests*

1. Linguini with Garlic & Oil
2. Rigatoni Mezze with Vodka Sauce

#### Course 2: Individual Soup or Salad

*Choose 1 for all guests*

1. CHAR Mixed Green w/ Sherry Mustard Vinaigrette
2. Classic Caesar Salad
3. Tomato & Basil Bisque
4. Wild Mushroom Bisque
5. Chilled Gazpacho

#### Course 3: Individual Entrée

*Choose 3, Your Guests will choose 1*

1. Pan Roasted Half Chicken w/ Natural Jus
2. Sautéed Chicken Breast w/ Sherry Wild Mushroom Sauce
3. Braised Chicken w/ Pearl Onions, Bacon & Mushrooms
4. New Orleans Style Jambalaya (Chicken, Shrimp & Sausage)
5. Roasted Pork Loin w/ Bourbon Maple Gravy
6. Spanish Style Paella
7. Sliced Steak w/ Chimichurri
8. Broiled Tilapia w/ Lemon White Wine Sauce
9. Seared Citrus Salmon w/ Beurre Blanc
10. Roasted Vegetable Lasagna (Vegetarian)

*All Proteins served with Chef's Choice Starch and Vegetable*

#### Course 4: Individual Dessert

*Choose 1 for your guests*

1. French Toast Style Bread Pudding
2. NY Style Cheesecake
3. Chocolate Mousse

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Executive Chef David Snyder

# CHAR

## Restaurant

### 4 Course Menu #2: \$49 per person

*(Tax, Service Charges & Beverages not included)*

*(Not available on Friday or Saturday Nights)*

*(30 Guest Minimum)*

#### Course 1: Family Style Appetizers

*Choose 3 for the Table*

1. Chicken & Lemongrass Dumplings
2. Asian-Style Shrimp Toast
3. Goat Cheese & Olive Bruschetta
4. Cocktail Meatballs in Truffle Gravy
5. Fried Calamari w/ Lemon Caper Aioli
6. Mediterranean Spreads w/ Pita Bread
7. Stuffed Cremini Mushrooms
8. Herb Grilled Chicken & Roasted Red Pepper Salad
9. Grilled Vegetables w/ Aged Balsamic Glaze
10. Garlic Sausage in Puff Pastry w/ Mustard
11. Vine Tomato and Fresh Mozzarella w/ Basil
12. Crispy Chili-Garlic Shrimp

#### Course 2: Individual Soup or Salad

*Choose one for all guests*

1. CHAR Green Salad w/ Sherry Mustard Vinaigrette
2. Classic Caesar Salad
3. Chilled Gazpacho
4. Tomato & Basil Bisque
5. Wild Mushroom Bisque

#### Course 3: Individual Entrée

*Choose 3, Your Guests will choose 1*

1. Pan Roasted Half Chicken w/ Natural Jus
2. Sautéed Chicken Breast w/ Sherry Wild Mushroom Sauce
3. New Orleans Style Jambalaya (Shrimp, Chicken & Sausage)
4. Orecchiette w/ Broccoli, Sun Dried Tomatoes & Roasted Garlic
5. Boneless Beef Short Ribs w/ Natural Reduction
6. Roasted Pork Loin w/ Bourbon Maple Gravy
7. Sliced Steak w/ Chimichurri
8. Broiled Tilapia w/ Lemon White Wine Sauce
9. Seared Citrus Salmon w/ Beurre Blanc Sauce
10. Roasted Vegetable Lasagna (Vegetarian)

*All Proteins served with Chef's Choice Starch and Vegetable*

#### Course 4: Individual Dessert

*Choose 1 for all guests*

1. French Toast Style Bread Pudding
2. NY Style Cheesecake
3. Chocolate Mousse

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Executive Chef David Snyder*

# CHAR

## Restaurant

### 4 Course Menu #3: \$58 per person

*(Tax, Service Charges & Beverages not included)*

(20 guest minimum)

#### Course 1: Family Style Appetizers

Choose 3 for the Table

- |  |  |
|--|--|
| 1. Mixed Green Salad w/ Sherry Mustard Vinaigrette | 7. Vine Tomato and Fresh Mozzarella w/ Basil |
| 2. Herb Grilled Chicken & Roasted Red Pepper Salad | 8. Chicken & Wild Mushroom Croquettes        |
| 3. Artisan Cheese Plate w/ Sliced Cured Meats      | 9. Grilled Vegetables w/ Aged Balsamic Glaze |
| 4. Cocktail Meatballs in Truffle Gravy             | 10. Stuffed Cremini Mushrooms                |
| 5. Fried Calamari w/ Lemon Caper Aioli             | 11. Garlic Sausage in Puff Pastry w/ Mustard |
| 6. Mediterranean Spreads w/ Pita                   | 12. Traditional Shrimp Cocktail              |

#### Course 2: Individual Pasta

Choose 1 for all guests

1. Trofie Puttanesca
2. Rigatoni Mezze w/ Beef Bolognese
3. Orecchiette w/ Broccoli, Sun-Dried Tomatoes and Roasted Garlic

#### Course 3: Individual Entrée

Choose 3, Your Guests will choose 1

- |  |   |
|--|---|
| 1. Pan Roasted Half Chicken w/ Natural Jus     | 7. Crab Stuffed Shrimp Scampi                         |
| 2. Crab Stuffed Filet of Sole w/ Beurre Blanc  | 8. Grilled Berkshire Pork Chop w/ Maple-Bourbon Glaze |
| 3. Sautéed Striped Bass w/ a Lemon-Thyme Sauce | 9. Sliced Steak w/ Chimichurri                        |
| 4. Horseradish Crusted Red Snapper             | 10. Braised Boneless Beef Short Ribs w/ Natural Jus   |
| 5. Seared Salmon w/ Chive Beurre Blanc         | 11. Grilled NY Strip Steak w/ Red Wine Sauce          |
| 6. Seafood Risotto                             | 12. Roasted Vegetable Lasagna (Vegetarian)            |

*All Proteins served with Chef's Choice Starch and Vegetable*

#### Course 4: Individual Dessert

Choose one for all guests

- |                                     |                        |                     |
|-------------------------------------|------------------------|---------------------|
| 1. French Toast Style Bread Pudding | 2. NY Style Cheesecake | 3. Chocolate Mousse |
|-------------------------------------|------------------------|---------------------|

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Executive Chef David Snyder*

# CHAR

## Restaurant

### 5 Course \$83 per person

*(Tax, Service Charges & Beverages not included)*

(15 Guest minimum)

#### Course 1: Family Style Appetizers

*Choose 3 for the Table*

1. Tuna Tartare Bruschetta
2. Char Grilled Octopus
3. Artisan Cheese Plate w/ Sliced Cured Meats
4. Traditional Shrimp Cocktail
5. House Cured Salmon w/ Toast Points
6. Chicken & Lemongrass Dumplings
7. Fried Calamari w/ Lemon Caper Aioli
8. Cocktail Meatballs w/ Truffle Gravy
9. Asian Shrimp Toast
10. Grilled Vegetables w/ Aged Balsamic Glaze
11. Garlic Sausage in Puff Pastry w/ Dijon Mustard
12. Honey Glazed Scallops wrapped in Bacon
13. Chicken & Wild Mushroom Croquettes
14. Mini Crab Cakes w/ Lemon Caper Aioli

#### Course 2: Individual Salad

1. Classic Caesar
2. CHAR Mixed Green
3. Asian Pear & Spinach

#### Course 3: Individual Pasta

1. Rigatoni Mezze  
w/ Beef Bolognese
2. Orecchiette w/ Broccoli, Sun Dried  
Tomatoes & Roasted Garlic
3. Seafood Orzo
4. w/ Lobster Basil Broth

#### Course 4: Individual Entrée

*Choose 3, Your Guests will choose 1*

1. Pan Roasted Half Chicken w/ Natural Jus
2. Crab Stuffed Filet of Sole w/ Beurre Blanc
3. Sautéed Striped Bass w/ Lemon-Thyme Sauce
4. Horseradish Crusted Red Snapper
5. Seared Salmon w/ Chive Beurre Blanc
6. Seafood Risotto
7. Crab Stuffed Shrimp Scampi
8. Grilled Berkshire Pork Chop w/ Maple-Bourbon Glaze
9. Sliced Steak w/ Chimichurri
10. Filet Mignon of Beef w/ Cabernet Reduction
11. Grilled NY Strip Steak w/ Red Wine Sauce
12. Roasted Vegetable Lasagna (Vegetarian)

*All Proteins served with Chef's Choice Starch and Vegetable*

#### Course 5: Individual Dessert

*Choose one for your guests*

1. French Toast Style Bread Pudding
2. NY Style Cheesecake
3. Chocolate Mousse

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Executive Chef David Snyder

# CHAR

## Restaurant

### The Cocktail Party

(Minimum 30 Guests)

#### **\$18 per person**

Choose 4 to be passed around for 45 minutes

(Add \$4.50 per person for each extra item selected)

Or

#### **\$33 per person**

Choose 4 for Double the amount of food to be passed around for 90 minutes

(Add \$8.25 per person for each extra item selected)

- |                                      |   |
|--------------------------------------|---|
| 1. Hummus on Cucumber Rounds         | 10. Cocktail Meatballs in Truffle Gravy   |
| 2. Mozzarella & Tomato Bruschetta    | 11. Mini Quiche Lorraine                  |
| 3. Olive & Goat Cheese Croustade     | 12. Vegetable Spring Rolls                |
| 4. Deviled Eggs                      | 13. Asian Chicken Skewers                 |
| 5. Mini Potato Cake w/ Chorizo Aioli | 14. Truffle Risotto Balls                 |
| 6. Artisan Baked Cheese Puffs        | 15. Crab Rangoon                          |
| 7. Wild Mushroom Croquettes          | 16. Asian Shrimp Toast                    |
| 8. Crispy Chili-Garlic Shrimp        | 17. Crispy Chicken & Lemongrass Dumplings |
| 9. Stuffed Mushrooms                 | 18. Chorizo & Cheese Spring Rolls         |

#### Alternative Choices for Additional Add-on Cost per person

- |                                |                               |
|--------------------------------|-------------------------------|
| 1. Lobster Salad on Brioche +3 | 5. Jumbo Shrimp Cocktail +4   |
| 2. Ceviche Spoons +3           | 6. Sesame Shrimp Tempura +4   |
| 3. Tuna Tartare Bruschetta +3  | 7. Steak Au Poivre Tidbits +4 |
| 4. Mini Crab Cakes +4          | 8. Baby Lamb Chops +7         |

#### Cold Platters:

1. Vegetable Crudit  +3
2. Artisan Cheese & Sliced Cured Meats +10
3. Tortilla w/ Avocado Mousse +5
4. Herb Grilled Chicken & Roasted Red Pepper Salad +5
5. Jumbo Shrimp Cocktail +8 (3 pcs. Per person)
6. Raw Shellfish +8 (2 Clams & 2 Oysters Per Person)

#### Hot Carving Stations:

1. Fresh Turkey +8
2. Roasted Ham +8
3. Herb Crusted Roasted Pork Loin +8
4. Prime Rib + 11
5. Filet Mignon +14

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Executive Chef David Snyder*

# CHAR

## Restaurant

### BEVERAGE AND BAR OPTIONS

House Wine, Domestic Bottled Beer, Soda, Regular Coffee and Tea.

3 Hours

\$18 per. person

*(Friday and Saturday night, add \$3 per person)*

Add \$4 p.p. for Premium Beers/Champagne Drinks

Well Liquor (non-brand name), House Wine, Domestic Bottled Beer, Soda, Reg. Coffee/Tea

3 Hours

\$22 per. person

*(Friday and Saturday nights, add \$4 per person)*

Add \$10 p.p. for Call Brands (Grey Goose, Jack Daniels etc...)

*\*Private Bartender Fee of \$150 per bartender for 3 hour minimum (\$50 for each additional hour) for all parties that are in the larger Private Party Room, for a Restaurant Buyout. Or Saturday and Sunday Afternoons for any room.*

*55 or more guests require 2 Bartenders.*

### Other Bar Options

Running Tab - Parties can have a Tab based on consumption.

Bottles of Wine Should be Pre-selected to be served

Cash Bar - Parties can have guests pay for their own drinks at the bar.

### Non-Alcoholic Beverage Options

**\$3 per person** for 3 Hour event; Soda, Lemonade, Cranberry Juice, Regular Coffee/Tea

*(other juices, cappuccino & espresso not Inc.)*

Add \$7 per person for other juices and Bottled Water (Pellegrino and Fiji Water)



# CHAR

## CREDIT CARD AUTHORIZATION SHEET

I agree to all of the terms and conditions of this agreement: I hereby authorize **CHAR** to charge my Credit Card for the amount of \$\_\_\_\_\_ for a 25% deposit towards an event as follows.

Name of Reservation: \_\_\_\_\_

Phone Number: \_\_\_\_\_

Reservation Date: \_\_\_\_\_

Time of Event: \_\_\_\_\_

Occasion of Event: \_\_\_\_\_

I guarantee the number of guests to be at least \_\_\_\_\_

And/or Minimum Food & Beverage Minimum Spend \$ \_\_\_\_\_

This reservation is guaranteed only upon approved credit card charge for the deposit. Please return this signed credit card agreement by fax to **203-900-1102** or by email to **agron@charct.com**

Name of Credit Card Holder (Please Print): \_\_\_\_\_

Telephone Number: \_\_\_\_\_ E-mail: \_\_\_\_\_

Billing address: \_\_\_\_\_

Credit Card Type (Please Circle): AMEX, Visa or MasterCard or Other: \_\_\_\_\_

Credit Card Number: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

Credit Card Three or Four Digit Security Code: \_\_\_\_\_

Signature: \_\_\_\_\_

Date: \_\_\_\_\_

Would like all charges for your event to be charged to the credit card provided on this form?

\_\_\_\_\_ Yes \_\_\_\_\_ No

Please return the completed form as well as a Color copy of the front and back of your credit card to **CHAR** by fax or e-mail.

Checks are payable for Deposit only unless Certified Check for Final Payment or with a Copy of a Credit Card & Driver's License left on File as well.

CHAR Restaurant; 2 South Water Street, Greenwich CT 06830

# CHAR

## Event policy and contract.

1. **Terms and Conditions:** The final cost is based upon the guaranteed number of guests attending the event or the actual number of guests in attendance, whichever is greater.
2. **Cancellation Policy:** Customer may cancel event at any time up to 60 days of the event with half of the deposit refunded. CHAR has the right to keep deposits on any canceled events within 60 days of event for administrative fees and loss of other potential events.
3. **Guest Count Guarantees:** Final guest count must be guaranteed Ten (10) days prior to the reservation date via email to [agron@charct.com](mailto:agron@charct.com). If guarantee is not given, final bill will be based on count at time of booking or number of guests in attendance, whichever is greater. CHAR reserves the right to charge for the amount of guests at booking if guest count is 10% less than initially guaranteed for.
4. **Payment:** CHAR accepts American Express, Master Card, Visa, Discover, Cash or Certified Check for initial deposits and final payments. Personal checks and corporate checks are not accepted for final payment. A deposit of **25%** of the estimated total event cost is required in order to guarantee the reservation. The remaining balance of the estimated total event cost is required 7 business days prior to the event date including tax, **20% service charge** as well as additional **Bartender Fees**. Any other costs incurred during the event beyond the initial amounts paid will be settled at the completion of the event.
5. **Authority:** Any person signing this agreement in the name of a corporation, entity, association, club or society represents and personally warrants to CHAR that he/she is authorized to sign the agreement with CHAR on behalf of the stated organization.
6. **Taxes and Additional Charges:** Client agrees to pay any and all federal, state, municipal, entertainment or other taxes imposed on or applicable to the event.
7. **Other Food and Drink:** Due to health, safety and liquor laws and regulations, no food or beverages may be brought into the restaurant or any other licensed area of CHAR for a party or meeting without prior written approval from the Special Event Planner and/or Manager. Such approval may be granted or withheld by CHAR in its sole discretion. A service and plating fee may be charged on all items not supplied by CHAR.
8. **Excused Non-Performance:** CHAR shall be excused from performing any obligations under this agreement for so long as such performance is prevented, delayed or hindered by an act of God; fire, flood or explosion, strikes, labor disputes, inability to procure labor, equipment, materials or other causes beyond its control. CHAR may terminate this agreement and cancel the event prior to the confirmation date without any liability of any nature if the client fails to comply with the terms of this agreement, including delivery of deposits and observation of all rules and regulations. CHAR reserves the right to deny service to any guest displaying inappropriate behavior and/ or not dressed in the proper attire. Dress code for CHAR is Elegant Casual.
9. **Fees:** Room fees are on a case by case basis. Corkage fee (\$25 per bottle) and cake plate fee (\$2 per person) are priced on a case by case basis.
10. **Children:** No charge for children under 3. Children's menu options available for kids between 3-10 for \$25 per child for Entrée, Dessert and Soda. Persons 11 years and older will be treated as an adult.
11. **Event Time and Length:** In the event CHAR must set time limits in this contract, a fee may be incurred if these limits are exceeded. If the client exceeds the time limitations set forth and agreed in this contract, CHAR reserves the right to include in client's total bill the appropriate food, beverage, room fee, and labor cost for every half hour or portion thereof the event exceeds time limitations. Events must start upon agreed timeframe and shall not exceed 3 hours, 4 hours for 5 course or more dinners.
12. **Damages:** Credit card information and picture ID must be left on file with management for all private parties in the event there are damages to furniture, fixtures, equipment and any other property belonging to CHAR.
13. **Weather:** Event dates affected by weather will be handled on a case by case basis. In the event that adverse weather such as large amounts of snow has impaired majority's ability to get to restaurant, CHAR shall postpone event to next available date.

Memo:

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Reservation Date: \_\_\_\_\_ Timeframe: \_\_\_\_\_ Occasion: \_\_\_\_\_

Guaranteed Number of Guests: \_\_\_\_\_ or Guaranteed Minimum Food & Beverage Spend \$ \_\_\_\_\_

Client Name (Please Print): \_\_\_\_\_

Client Signature: \_\_\_\_\_ Date: \_\_\_\_\_