



Sample Wedding Catering Menu

“Always Fresh and Made with Love...”

Custom Menus Available Also! If it's not here PLEASE ASK!

This is just a sample if you have any requests or ideas of what you would like just give us a call or email. Salad and rolls are included in price.

Chara's House Salad; Mescalun Greens, Red Onion, Dried Cranberries, Feta Cheese and Grape Tomatoes tossed in Balsamic Vinaigrette

Remember this is just the beginning! Add appetizers, desserts, servers, set up and decor. You can also look for more options on our regular catering menu.

Starting at \$50.00pp

Entrée(s) Choices Include but are not limited to:

Any and everything can be tailored to your taste and liking.

*Half Roasted Chicken in the following styles: Scampi, Jerk, Brown Butter Sauce with Grape Tomatoes and White Wine
Spinach, Feta and Grape Tomato Chicken Roulade
Sage Sausage and Apple Stuffed Cornish Hen w Apple Butter Glaze
Marinated Loin of Pork with Mojo Sauce or Sweet and Spicy Glaze
Bourbon and Apple Glazed Ham
Crusted Beef Tenderloin with A jus
Parmesan Crusted Salmon with Garlic and Lemon
Signature Lump Crab Cakes with Rémoûlade
Ribeye with Signature Chimichurri
Stuffed Flounder with Lump Crab Stuffing
Jumbo Lump Crab Stuffed Colossal Shrimp
Merlot Braised Short Ribs
Grilled Chicken with Creamy Tomato Spinach Sauce*

Grilled Marinated Baby Lamb Chops
Creamy Lemon Butter Scallops
Vegetable Coconut Curry
Cauliflower Steak w Red Pepper Hummus and Chimichurri
Shrimp Scampi with Grape Tomatoes
Chara's Chicken Francaise

Side Dishes Include but are not limited to:

Red Bliss Mashed Potatoes with Roasted Garlic
Roasted Red Bliss Potatoes with Parmesan and Butter Sauce
Rice Pilaf with Fresh Sweet Peas, Carrots, Shallot scented with Fresh Parsley and Lemon
Sweet Potato Soufflé with Pecan Crumble
Mashed Sweet Potatoes with Maple and Butter
Coconut Rice and Peas
Jeweled Quinoa
Couscous with Herbs

Vegetable Sides Include but are not limited to:

Parmesan and Roasted Garlic Green beans(long) with Toasted Breadcrumbs
Fresh Veg Medley; Zucchini, Carrots, Green beans, Broccoli, Cauliflower sautéed in seasoned butter
Roasted Brussel Sprouts with Balsamic Drizzle and Dried Cranberries
Lemon and Garlic Roasted Broccoli
Ratatouille Stack
Roasted Fresh Asparagus
Maple Bourbon Glazed Carrots