



MEATS

DRINKS

Charley

PRIME FOODS

PRIVATE PARTY PACKAGES



PLATED BRUNCH

AVAILABLE SATURDAY AND SUNDAY FROM 9AM - 3PM

3 courses - \$37 per person

coffee, hot/iced tea & soft drinks included

APPETIZERS

served to the table to share

Breakfast Bread Basket or Fresh Seasonal Fruit

MAIN

host selects 3 for guests to choose from

Quiche Lorraine - bacon, caramelized onion, cheddar

Nutella & Banana Brioche French Toast - caramelized bananas, candied hazelnuts, chocolate ganache

Eggs Benedict - grilled bacon, poached farm eggs, arugula, house made English muffins, hollandaise

'Spago' Salad with Shrimp - Asian style slaw salad with soy-ginger vinaigrette topped with shrimp *contains nuts

Avocado Benedict - house made English Muffin topped with sliced avocado, poached egg and hollandaise

Belgian Waffle - berry compote, whipped butter, maple syrup

Mushroom & Cheddar Omelette - mushrooms, cheddar, caramelized onions, herbs

*ADD ON FAMILY STYLE SIDES

pick 2 for \$6 per guest

bacon - braised pork belly - hash browns - house salad

DESSERT

host selects one

- plated individually for each guest -

Seasonal NY Cheesecake or Dark Chocolate Molten Cake

(all menus exclude tax and service charges)

Charley Prime Foods

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PLATED LUNCH

3 courses - \$37 per person

coffee, hot/iced tea & soft drinks included

APPETIZERS

host selects two for the table to share

Field Greens Salad - seasonal farm greens with cucumbers, heirloom tomatoes, verjus vinaigrette

Tuna Tartare - with avocado, white soy, chili oil and sesame crackers

Five-Spice Pork Shoulder on Crispy Rice - slow cooked shredded pork, house made Korean bbq, jalapenos

Fontina Cheese Fritters - fontina cheese, chives, with basil aioli

Broccoli & Chickpeas - roasted broccoli florets, spicy chickpeas, red onions, almonds, pepperoni crumb, vinaigrette

'Faux' Gras - whipped mushroom pate, pickled shallots, crispy shiitakes, grilled bread

MAIN

host selects three for guests to choose from, all sandwiches served with house salad

Half Pound Charley Burger - 8 oz Creekstone beef, cheddar, caramelized onion, truffle aioli, arugula
(may substitute vegetarian patty)

'Spago' Salad with Shrimp - Asian style slaw salad with soy-ginger vinaigrette topped with shrimp *contains nuts

Bistro Steak Frites - 6 oz butcher's cut, handcut fries

Spicy Rigatoni ala Vodka - marinara sauce, grana padano cheese, melted onions, chili flakes

Grilled Chicken Caesar Salad - with sliced chicken breast, brioche croutons, parmesan, traditional Caesar dressing

Trout Almondine - green beans, sliced almonds, brown butter

*ADD ON FAMILY STYLE SIDES

french fries (\$3) - yukon whipped potatoes (\$3) - truffle fries (\$5)

DESSERT

host selects one

- plated individually for each guest -

Seasonal NY Cheesecake or Dark Chocolate Molten Cake

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SPORTS TEAMS | SCHOOLS PACKAGE

3 courses - \$29.95 per person
coffee, hot/iced tea & soft drinks included

APPETIZERS

for the Table

Parker House Rolls

Choice of

Small Caesar or Field Greens Salad

Entrée

Choice of

Half Pound Charley Burger - 8 oz Creekstone beef, cheddar, caramelized onion, truffle aioli, arugula

Spicy Rigatoni ala Vodka - marinara sauce, grana padano cheese, melted onions, chili flakes

Veggie Cheeseburger - a vegetarian patty with cheddar cheese, lettuce, tomato and red onion

DESSERT

Chocolate Chip Cookie

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PLATED DINNER

4 courses - \$65 per person (\$70 per person if filet is selected)

coffee, hot/iced tea & soft drinks included
menus are seasonal and subject to change

APPETIZERS

host selects two for the table to share

Tuna Tartare - with avocado, white soy, chili oil & sesame crackers

Five Spice Pork Shoulder on Crispy Rice - slow cooked pork, korean bbq, jalapenos

Fontina Cheese Fritters - fontina cheese, chives, with basil aioli

Broccoli & Chickpeas - roasted broccoli florets, spicy chickpeas, red onions, almonds, pepperoni crumb, vinaigrette

'Faux Gras' - whipped mushroom pate, pickled shallots, crispy shiitakes, grilled bread

Shrimp Cocktail (2 pc per person) - jumbo shrimp with sriracha cocktail & tiger sauce

GREENS

host selects one to be plated for the guest individually

Field Greens Salad - mixed farm greens, heirloom tomatoes, cucumbers, verjus vinaigrette

Caesar Salad - baby gem romaine hearts, brioche croutons, parmesan

MAIN

host selects three for the guest to choose from

12 oz NY Strip - with Bordelaise Sauce

'Spago' Salad with Shrimp - Asian style slaw salad, jumbo shrimp, crispy wontons, cashews, soy-yuzu vinaigrette

Rainbow Trout - with Green Bean Almondine

Maple Glazed Salmon - with handcut fries & farm lettuces

Spicy Rigatoni ala Vodka - marinara sauce, grana padano cheese, melted onions, chili flakes

6 oz Prime Beef Filet - with Bearnaise Sauce

Citrus Glazed Pork Chop - over XO rice

Coco's Chicken Parm - breaded chicken cutlet with marinara sauce and mozzarella, served with arugula salad

DESSERT

hosts selects one

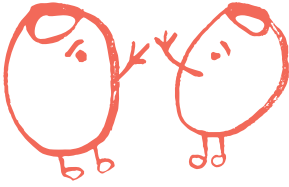
- plated individually for each guest -

Seasonal NY Cheesecake or Dark Chocolate Molten Cake

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RECEPTION

COLD HORS D'OEUVRES

priced per dozen – minimum two dozen per order

Shrimp Cocktail Cups – jumbo shrimp with sriracha cocktail sauce.....	48.00
Tuna Tartare on Sesame Crackers	45.00
Mushroom ‘Faux Gras’ on Crostini – whipped mushroom pate with crispy shiitake.....	40.00
Avocado & Smoked Salmon on Crostini	40.00
Burrata & Tomato Jam on Crostini	38.00
Virgin Bloody Mary Oyster Shooter	48.00

HOT HORS D'OEUVRES

priced per dozen – minimum two dozen per order

Wagyu ‘Elvis Burger’ – a wagyu beef slider with pimento cheese on a parker house roll.....	54.00
Parker House Lobster Roll	60.00
Crispy Rice with Five Spice Pork –slow cooked pork shoulder on crispy rice rectangle.....	40.00
Crispy Rice with Tuna Tartare	45.00
Crispy Rice with Spicy Tuna	45.00
Crispy Rice with Wild Mushrooms	40.00
Rosemary Marinated Beef Skewers	42.00
French Fry Cups with Truffle Aioli	30.00
Fontina Cheese Fritters	30.00
Grilled Vegetable Skewers	35.00
Honey Harissa Chicken Skewer	40.00
Mini Crab Cakes	48.00

SWEET BITES

priced per dozen – minimum two dozen per order

Assorted Cookies	30.00
Bittersweet Chocolate Brownies	30.00
Vanilla Cream Puffs with Raspberries	36.00
Chocolate Mousse Bar Bites	36.00

PLATTERS

priced per person – minimum 15 people

Crudit� & Dips Platter –seasonal vegetables with gorgonzola dip, buttermilk sour cream dip.....	7.00
Raw Bar Platter – oysters, jumbo shrimp, tuna tartare, split lobster tails, sriracha & tiger sauces.....	17.00
Lox Tower – with all the trimmings.....	13.00
Cheese & Charcuterie Board – assorted cured meats & cheese with tomato jam and sourdough.....	12.00

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BEVERAGE PACKAGES

BEER & WINE PACKAGE

select red, white, and rosé wines

beer, soft drinks and coffee

2 HOURS
\$30 per person

3 HOURS
\$35 per person

4 HOURS
\$40 per person

SELECT SPIRITS PACKAGE

select red, white, and rosé wines

beer, house liquors, soft drinks and coffee

2 HOURS
\$32 per person

3 HOURS
\$42 per person

4 HOURS
\$52 per person

PREMIUM SPIRITS PACKAGE

select red, white, and rosé wines

beer, premium liquors, soft drinks and coffee

2 HOURS
\$40 per person

3 HOURS
\$50 per person

4 HOURS
\$60 per person

BRUNCH BEVERAGE PACKAGES

2 HOURS - \$28 PER PERSON

| 3 HOURS - \$38 PER PERSON

includes:

mimosas (orange juice only)

bloody marys (house vodka & garnishes)

house red wine

house white wine

house rosé

add on aperol spritz for \$3 per guest

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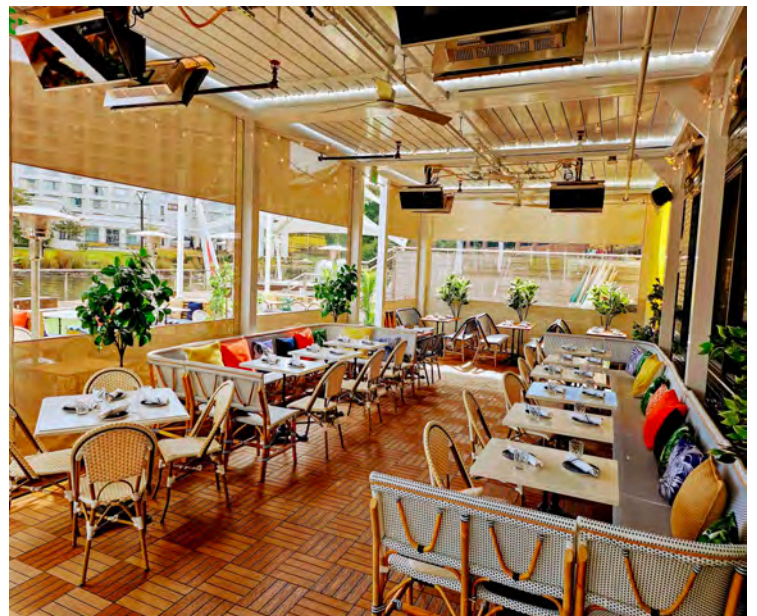
OUR SPACES

The Florida Room



Our “Florida” room is a fully enclosed and heated outdoor space for winter, with retractable walls and louvered roof for summer. It seats up to 60 for a plated luncheon or dinner and up to 75 for a standing cocktail reception. It is available for private or semi-private use for smaller parties. During warmer seasons, it can

be combined with the open-air patio beyond it for larger scale events.



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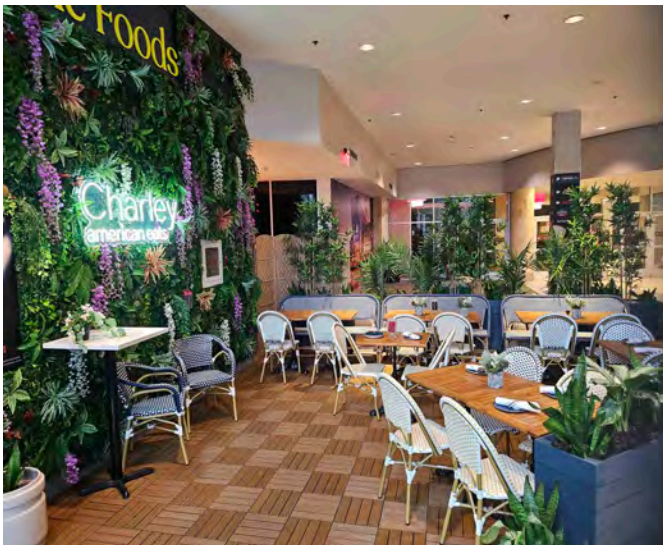
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The Atrium

The atrium is a private area located in front of our restaurant entrance within the building lobby. It is ideal for family gatherings, business luncheons or meetings, book clubs, company or group Happy Hours, and more. It is a quiet, separate space which allows the host full control over the



environment: it may be decorated for a special event, and tables may be arranged in various ways for seated or standing events. Good for groups up to 25, it is also our most affordable space, with no fees or minimums.



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Restaurant Buyout

The restaurant may be rented in its entirety, and/or combined with the pergola and patio for a large scale event. Inquire about minimums.



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