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# Jameson's Charhouse

## *Private Dining*

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### *Banquet Menu*

*Private Events · 20 to 55 Guests*



*Weddings · Baptisms · Showers · Rehearsal Dinners ·  
Birthdays · Memorials · Corporate Events · Holiday Parties*

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[www.Jamesons-Charhouse.com](http://www.Jamesons-Charhouse.com)

## GOLF

**\$38 PER GUEST***All entrees are individually plated*

## SALAD

*Please select 1***CAESAR***Crisp Romaine, Parmesan Cheese, Croutons,  
Homemade Caesar Dressing***GREEK***Crisp Romaine, Tomato, Onion,  
Cucumber, Green Pepper, Olives,  
Crumbled Feta, Greek Vinaigrette***GARDEN GREEN***Mixed Greens, Cherry Tomatoes, Shredded Carrots,  
Choice of Dressing*

## ENTRÉES

*Please select 3***LONDON BROIL***Filet Medallions,  
Topped with Bordelaise Sauce***NEW YORK STRIP***10 oz. Black Angus Beef Aged 21-28 days,  
Hand-Carved In-House***DEJONGHE CRUSTED COD***Sautéed with White Wine, Lemon,  
and Garlic Butter***FAROE ISLAND SALMON***Char-Grilled, Drizzled with  
EVOO and Lemon***LEMON PEPPER CHICKEN***Sautéed with White Wine and Garlic***CHICKEN ARTICHOKE***Sautéed with White Wine, Garlic, and  
Artichoke Hearts***\* \$4 per person**

*Includes freshly baked bread and butter  
Steak entrees are accompanied by mashed potatoes and fresh vegetables  
Fish and chicken entrees are accompanied by rice pilaf and fresh vegetables*

## DESSERT

*Please select 1***NEW YORK CHEESECAKE***Topped with a Strawberry Coulis, Fresh  
Strawberries, and Homemade Crème Fraîche***TIRAMISU***Lady Fingers Soaked In Espresso & Kahlua  
with Crème Fraîche. Topped with Cinnamon***CHOCOLATE FUDGE CAKE***Layers of Rich, Dark, and Indulgent Chocolate  
Cake, Filled with Mouth-Watering Fudge*

## SKOKIE

**\$48 PER GUEST***All entrees are individually plated*

## HORS D'OEUVRES

*Please select 2***FRIED CALAMARI***Wild-Caught, Lightly Breaded, Cocktail Sauce***PETITE CRAB CAKES***Honey Chipotle Drizzle***CHICKEN SKEWERS***Marinated with EVOO, Lemon, Fresh Herbs***LOLLIPOP LAMB CHOPS***Thin-Cut, Grilled with EVOO and Oregano***+ \$4 per person****BEEF CROSTINI***Thinly Sliced Filet, Toasted Crostini,  
Creamy Horseradish, Microgreens***+ \$4 per person****CAPRESE SKEWERS***Tomato, Fresh Mozzarella, Fresh Basil,  
Balsamic***CHEESEBURGER SLIDERS***American Cheese, Steakhouse Aioli***MEATBALLS***Marinara, Shredded Parmesan***BRUSCHETTA***Diced Tomatoes, Fresh Basil, Balsamic*

## SALAD

*Please select 1***CAESAR***Crisp Romaine, Parmesan Cheese, Croutons,  
Homemade Caesar Dressing***GREEK***Crisp Romaine, Tomato, Onion,  
Cucumber, Green Pepper, Olives,  
Crumbled Feta, Greek Vinaigrette***GARDEN GREEN***Mixed Greens, Cherry Tomatoes,  
Shredded Carrots, Choice of Dressing*

## ENTRÉES

*Please select 3***LONDON BROIL***Filet Medallions,  
Topped with Bordelaise Sauce***NEW YORK STRIP***10 oz. Black Angus Beef Aged 21-28 days,  
Hand-Carved In-House***DEJONGHE CRUSTED COD***Sautéed with White Wine, Lemon,  
and Garlic Butter***FAROE ISLAND SALMON***Char-Grilled, Drizzled with  
EVOO and Lemon***+ \$4 per person****LEMON PEPPER CHICKEN***Sautéed with White Wine and Garlic***CHICKEN ARTICHOKE***Sautéed with White Wine, Garlic, and  
Artichoke Hearts*

*Includes freshly baked bread and butter  
Steak entrees are accompanied by mashed potatoes and fresh vegetables  
Fish and chicken entrees are accompanied by rice pilaf and fresh vegetables*

## DESSERT

*Please select 1***NEW YORK CHEESECAKE***Topped with a Strawberry Coulis, Fresh  
Strawberries, and Homemade Crème Fraîche***TIRAMISU***Lady Fingers Soaked In Espresso & Kahlua  
with Crème Fraîche. Topped with Cinnamon***CHOCOLATE FUDGE CAKE***Layers of Rich, Dark, and Indulgent Chocolate  
Cake, Filled with Mouth-Watering Fudge*

## BOULEVARD

**\$54 PER GUEST***All entrees are individually plated*

## HORS D'OEUVRES

*Please select 3***FRIED CALAMARI***Wild-Caught, Lightly Breaded, Cocktail Sauce***PETITE CRAB CAKES***Honey Chipotle Drizzle***CHICKEN SKEWERS***Marinated with EVOO, Lemon, Fresh Herbs***LOLLIPOP LAMB CHOPS***Thin-Cut, Grilled with EVOO and Oregano***+ \$4 per person****BEEF CROSTINI***Thinly Sliced Filet, Toasted Crostini,  
Creamy Horseradish, Microgreens***+ \$4 per person****CAPRESE SKEWERS***Tomato, Fresh Mozzarella, Fresh Basil,  
Balsamic***CHEESEBURGER SLIDERS***American Cheese, Steakhouse Aioli***MEATBALLS***Marinara, Shredded Parmesan***BRUSCHETTA***Diced Tomatoes, Fresh Basil, Balsamic*

## SALAD

*Please select 1***CAESAR***Crisp Romaine, Parmesan Cheese, Croutons,  
Homemade Caesar Dressing***GREEK***Crisp Romaine, Tomato, Onion,  
Cucumber, Green Pepper, Olives,  
Crumbled Feta, Greek Vinaigrette***GARDEN GREEN***Mixed Greens, Cherry Tomatoes,  
Shredded Carrots, Choice of Dressing*

## ENTRÉES

*Please select 3***FILET MIGNON***6 oz. Black Angus Beef, Aged 21-28 days.  
Hand-Carved In-House***12 oz. additional \$8 per order****NEW YORK STRIP***10 oz. Black Angus Beef, Aged 21-28 days.  
Hand-Carved In-House***16 oz. additional \$6 per order****FAROE ISLAND SALMON***Char-Grilled, Drizzled with  
EVOO and Lemon***GREEK STYLE HALIBUT***Sautéed in White Wine, Lemon,  
Oregano, Cream***CHICKEN ARTICHOKE***Sautéed with White Wine, Garlic,  
and Artichoke Hearts***CHICKEN MARSALA***Sautéed with Marsala Wine and Mushrooms*

*Includes freshly baked bread and butter  
Steak entrees are accompanied by mashed potatoes and fresh vegetables  
Fish and chicken entrees are accompanied by rice pilaf and fresh vegetables*

## DESSERT

*Please select 1***NEW YORK CHEESECAKE***Topped with a Strawberry Coulis, Fresh  
Strawberries, and Homemade Crème Fraîche***TIRAMISU***Lady Fingers Soaked In Espresso & Kahlua  
with Crème Fraîche. Topped with Cinnamon***CHOCOLATE FUDGE CAKE***Layers of Rich, Dark, and Indulgent Chocolate  
Cake, Filled with Mouth-Watering Fudge*

## BAR PACKAGES

### DELUXE BAR

#### LIQUOR

*A Selection of Well Spirits, Including Vodka, Gin, Tequila, Rum, Whiskey, and Scotch, Along With Classic Mixed Drinks*

#### WINE

*House Red  
House White*

#### BEER

*Domestic and Imported Bottles and Draughts*

#### Non-Alcoholic

*Sodas, Coffee, Teas, Juices*

2 Hour — \$20  
3 Hour — \$25  
4 Hour — \$30

### PREMIUM BAR

#### LIQUOR

*A Selection of Premium Spirits, Including Vodka, Gin, Tequila, Rum, Whiskey, and Scotch, Along With Signature Cocktails*

#### WINE

*House Red  
House White*

#### BEER

*Domestic and Imported Bottles and Draughts*

#### Non-Alcoholic

*Sodas, Coffee, Teas, Juices*

2 Hour — \$25  
3 Hour — \$30  
4 Hour — \$35

### EXECUTIVE BAR

#### LIQUOR

*A Curated Selection of Reserve Spirits, Including Vodka, Gin, Tequila, Rum, Whiskey, and Scotch, Along With Signature Cocktails*

#### WINE

*Curated List of Red and White Wines*

#### BEER

*Domestic and Imported Bottles and Draughts*

#### Non-Alcoholic

*Sodas, Coffee, Teas, Juices*

2 Hour — \$35  
3 Hour — \$40  
4 Hour — \$45

NON-ALCOHOLIC PACKAGE — \$5 PER GUEST

### Alternative Bar Options:

#### CONSUMPTION BAR

*All beverages are tallied and billed to the host based on actual consumption*

#### CASH BAR

*Guests purchase their own alcoholic and non-alcoholic beverages individually*

#### BEER & WINE ONLY

*We can provide a selection of house wine and beers, with the option to make liquor available as a cash bar for your guests*



#### SCAN TO BROWSE Our Full Spirits Selection

*We carry an extensive selection of Scotches, small-batch Bourbons, Whiskies, premium Tequilas, and more. Scan to view our complete spirits menu.*

*Ask about adding a signature cocktail experience to your event.*



# HORS D'OEUVRES

## LAND

<b>BEEF CROSTINI</b>	<b>\$8</b>
<i>Thinly Sliced Filet, Toasted Crostini, Creamy Horseradish, Microgreens</i>	
<b>CHIMICHURRI LAMB CHOPS</b>	<b>\$8</b>
<i>Grilled Lollipop Chops, Chimichurri</i>	
<b>FILET MIGNON SLIDERS</b>	<b>\$8</b>
<i>Filet Medallions, Horseradish Crema</i>	
<b>BEEF SKEWERS</b>	<b>\$7</b>
<i>Marinated with EVOO, Garlic, Oregano</i>	
<b>CHICKEN SKEWERS</b>	<b>\$6</b>
<i>EVOO, Fresh Herbs, Lemon</i>	
<b>CHEESEBURGER SLIDERS</b>	<b>\$6</b>
<i>American Cheese, Steakhouse Aioli</i>	
<b>MEATBALLS</b>	<b>\$5</b>
<i>Marinara, Shredded Parmesan</i>	
<b>STUFFED MUSHROOMS</b>	<b>\$5</b>
<i>Portobello, Spinach, Hollandaise</i>	

## SEA

<b>PETITE CRAB CAKES</b>	<b>\$8</b>
<i>Honey Chipotle Drizzle</i>	
<b>OYSTERS ROCKEFELLER</b>	<b>\$8</b>
<i>Creamed Spinach, Hollandaise</i>	
<b>SHRIMP DEJONGHE</b>	<b>\$8</b>
<i>White Wine, Lemon, Garlic Butter</i>	
<b>TUNA TARTARE</b>	<b>\$8</b>
<i>Ahi Tuna, Sesame, Scallions, Wonton</i>	
<b>BACON-WRAPPED SHRIMP</b>	<b>\$6</b>
<i>Smoky Bacon, Tangy BBQ</i>	
<b>SHRIMP COCKTAIL</b>	<b>\$6</b>
<i>Jumbo Shrimp, Cocktail Sauce, Lemon</i>	
<b>FRIED CALAMARI</b>	<b>\$6</b>
<i>Wild-Caught, Lemon, Cocktail Sauce</i>	
<b>COCONUT SHRIMP</b>	<b>\$6</b>
<i>Sweet Chili Sauce</i>	

## KITCHEN

<b>CHARCUTERIE BOARD</b>	<b>\$6</b>
<i>Cured Meats, Artisan Cheeses, Seasonal Accoutrements, Crackers</i>	
<b>GRILLED VEGGIE SKEWERS</b>	<b>\$5</b>
<i>Zucchini, Squash, Bell Peppers, Red Onion, Mushrooms, Chimichurri</i>	
<b>BURRATA CROSTINI</b>	<b>\$5</b>
<i>Toasted Crostini, Burrata, Roasted Tomatoes, Basil, Balsamic</i>	
<b>SPANAKOPITA</b>	<b>\$5</b>
<i>Flaky Phyllo, Spinach, Feta</i>	
<b>BRUSCHETTA</b>	<b>\$4</b>
<i>Toasted Crostini, Diced Tomatoes, Fresh Basil, Balsamic</i>	
<b>CAPRESE SKEWERS</b>	<b>\$4</b>
<i>Tomato, Fresh Mozzarella, Basil, Balsamic</i>	
<b>SPINACH AND ARTICHOKE DIP</b>	<b>\$4</b>
<i>Spinach, Artichoke Hearts, Tortilla Chips</i>	

All prices are shown per person. Our Private Dining Room accommodates up to 55 guests for seated dining and up to 70 guests for cocktail receptions and appetizers.

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## RESTAURANT INFO

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### *PRIVATE DINING ROOM*

*Our Private Dining Room is completely private, accommodating events from 20 to 55 guests for dining, and up to 70 for cocktails and appetizers. Perfect for all types of functions.*

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### *DEPOSIT & CANCELLATION*

*A deposit of \$200 is required to secure your event. Deposits are non-refundable for cancellations within 7 days of the event.*

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### *GUEST COUNT GUARANTEE*

*The guaranteed number of guests must be received no later than 3 business days before the event. If the final guest count is less than the guaranteed number, you will be charged based on the guest count given.*

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### *OUTSIDE FOOD*

*Store or bakery-bought cakes or desserts may be brought in for private events with a \$30 service fee.*

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### *DECORATIONS*

*Decorations are permitted, with the exception of confetti, candles, and open flames.*

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### *INCLUDED AMENITIES*

*Custom printed menus provided for all guests. Audio/visual equipment available upon request.*

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### *DIETARY ACCOMMODATIONS*

*We are happy to accommodate dietary restrictions and food allergies. Please inform your event coordinator of any specific needs. Vegetarian and gluten-friendly modifications are available upon request.*

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### *TAXES & GRATUITY*

*Food and beverages are subject to all state and local taxes, along with a gratuity of 20%.*

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### *PRICING*

*Prices are subject to change.*

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