



201 B Mill Street, Farmville, Va. 23901

Phone: 434-392-1566

info@charleyswaterfront.com

HISTORY AND BANQUET SERVICES

Charley's Waterfront Café is in the heart of Farmville, Virginia. Built in 1850 and used for many years as a tobacco warehouse, it was converted into a restaurant in 1994. Local tales also say that the building was used as a Confederate Hospital, hosting General Robert E. Lee on his retreat to Appomattox. With its spectacular view of the Appomattox River, it is truly the most beautiful setting in the Farmville area.

We offer a full range of services from fine dining to more casual buffet meals. All our food is made on-site and from scratch by chefs dedicated to making your dining experience truly delicious.

Our private Gold Room holds up to 110 people while our semi-private River Room holds up to 50 people. Smaller parties are also welcome to reserve space in our bar or other sections of our large restaurant.

Please contact one of our management team with any questions you may have and check available dates.

Thank you for choosing Charley's Waterfront Café. We look forward to making your party extra special.



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HORS D' OEUVRES SELECTIONS

Assorted Fruits, Vegetables, & Cheese Cube Platter

(Serves 20 to 25)	\$93-
(Serves 40 to 50)	\$165-
(Serves 75 to 100)	\$274-

Hot Crab Dip with Croustades (serves 20-25) \$93-

Mini Beef Wellington (50 count) \$185-

~beef tenderloin with mushroom duxelles in a puffed pastry

Ahi Tuna Bites (60 count) \$125-

~seared Ahi tuna over a Cajun remoulade on a croustade

Mini Crabcakes on Croustades (60 count) \$138-

Bacon Wrapped Scallops (5 pounds) \$155-

Bruschetta Bites (60 count) \$48-

Stroganoff or Marinara Meatballs (160 count) \$67-

Boursin Cheese Puffs (60 count) \$89-

Asiago & Asparagus Puffs (50 count) \$98-

Buffalo Chicken Wings (50 count) \$75-

Smithfield Ham Biscuits (50 count) \$65-

Sautéed Mussels with Croustades (100 count) \$81

Peel & Eat Shrimp Market Price

Anti-Pasto Platter (serves 20-25): \$113

~salami, pepperoni, prosciutto, fresh mozzarella, kalamata olives, pepperoncini's,
roasted red peppers, & shaved parmesan

Stuffed Mushrooms: (75 count)

~cheddar & bleu cheese stuffed \$51-

~Italian sausage & pepperjack stuffed \$61-

~crabmeat stuffing \$85-

Mini Quiche (100 count) \$142-

~Lorraine, cheddar & spinach, sun-dried tomato & wild mushroom, & seafood quiches



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BUFFET STYLE BANQUETS

A minimum of 20 guests required for buffets.

The Pine Buffet \$16 per person

~only available for lunch functions~

Deli Meat & Cheese Platters

Fresh Bread Platter

Condiments

Lettuce and Tomato Platter

Potato Chips and Ranch Dip

Potato Salad or Pasta Salad

Iced Tea, Sodas and Coffee

The Magnolia Buffet \$28 per person

Choose one "A" & one "B" or "C"

Option

Choose a Vegetable & Starch

Garden & Caesar Salad

Bread & Butter

Iced Tea, Sodas, & Coffee

The Willow Buffet \$23 per person

Choose Two "C" Options

Choose a Vegetable & Starch

Garden & Caesar Salad

Bread & Butter

Iced Tea, Sodas, & Coffee

The Dogwood Buffet \$30 per person

Choose Three "A", "B", or "C"

Options

Choose Two Vegetables

Choose Two Starches

Garden & Caesar Salad

Bread & Butter

Iced Tea, Sodas, & Coffee

The Sycamore Buffet \$26 per person

Choose one "B" & one "C" Option

Choose a Vegetable & Starch

Garden & Caesar Salad

Bread & Butter

Iced Tea, Sodas, & Coffee



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BUFFET OPTIONS

“A” Options

Shrimp & Scallop Alfredo

Venetian Shrimp & Pasta

~shrimp, artichokes, sun-dried tomatoes in a creamy tomato alfredo sauce~

Salmon Oscar

English Sliced Prime Rib

London Broil

“C” Options

Cajun Chicken Alfredo over Pasta

Chicken & Broccoli Alfredo over Pasta

Meat Lasagna

Vegetable Lasagna

Chicken Stir Fry

Baked Penne with Meat Sauce

Boneless Italian Marinated Chicken

“B” Options

Poached Salmon

Chicken Marsala

~in a rich marsala wine sauce, with shallots, mushrooms, & tomatoes~

Chicken Mornay

~in a creamy Mornay sauce with broccoli & mushrooms & melted Swiss~

Chicken Florentine

~in a creamy parmesan sauce with mushrooms, shallots, & spinach~

Chicken Cordon Bleu

~in a creamy Dijon sauce with ham & melted Swiss~

12 Hour Pot Roast

Beef Stroganoff over Egg Noodles

Fried Chicken

Vegetables

Sauteed Vegetable Medley

Garlic Green Beans

Country Style Green Beans

Honey Glazed Baby Carrots

Steamed Broccoli

Steamed Cauliflower

Buttered Sweet Corn

Roasted Asparagus

~\$1.25 upcharge

Starch

Garlic Roasted Potatoes

Montreal Roasted Potatoes

Baked Potatoes

~add cheddar & bacon \$1 upcharge

Rice Pilaf

Wild Rice

Potatoes Au Gratin

Whole Roasted Marble Potatoes

~\$1 upcharge



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Desserts

~Cakes~

Carrot Cake~\$46
Chocolate Truffle Cake~\$46
Vanilla Cheesecake~\$39
Flavored Cheesecake~\$46
Half Sheet Cake~\$47
Full Sheet Cake~\$85

~Cheesecake Bites Platter \$28~

~18 pieces per platter~

Vanilla
Turtle
Oreo
Strawberry
Chocolate

~ Cookie/Brownie Platters are Available in 3 Combinations~

- #1) 2 types of cookies ~\$35
 - #2) 1 type of cookie and 1 type of brownie or bar~\$39
 - #3) 2 types of brownies and/or bars~\$45
- ~platters serve approximately 25 people~**

Cookies:

chocolate chip
oatmeal raisin
peanut butter
chocolate oatmeal chip

Brownies & bars:

chocolate brownie
blondie brownie
cheesecake brownie
lemon bar

~\$2 per person plating fee for desserts brought in~



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Charley's Executive Dinner Package

(\$75 per person, iced tea, coffee, & sodas are included)

Hors-d'oeuvres: (Select One)

- ~Jumbo Shrimp Cocktail
- ~Baked Brie with toasted croustades and fresh fruit
- ~Sesame Crusted Ahi Tuna with a Soy Glaze

Salad Course: (Select One)

- ~Harvest Green Salad
(Fresh greens, cherry tomatoes, toasted walnuts, tossed with Dijon vinaigrette dressing)
- ~Fresh parmesan Caesar Salad
- ~Spinach & Bacon Salad

Soup Options:

- ~Roasted Red Pepper & Crab Soup
- Or
- ~French Onion Soup

Entrees: (Select Two-Your Guests Will choose one of those Two)

- ~8oz Bacon Wrapped Filet Mignon (for groups of 25 or more only)
- ~Grilled Ribeye topped with sautéed mushrooms & onions
- ~NY Strip topped with sautéed mushrooms & onions.
- ~Crabmeat Stuffed Ahi Tuna or Flounder
- ~Chicken Cordon Bleu
- ~Twin ¼ Pound Lobster Tails with drawn butter (for groups of 25 or more only)
- ~Bacon wrapped stuffed Pork Loin
- ~4oz Filet Mignon & 4oz Lobster Tail (for groups of 25 or more only)

Sides: (Select Two)

- | | |
|--------------------------|---------------------------------|
| ~Baked Potatoes | ~Sautéed Vegetable Medley |
| ~Roasted New Potatoes | ~Steamed Broccoli & Cauliflower |
| ~Wild Rice or Rice Pilaf | ~Garlic Green Beans |
| ~Garlic Mashed Potatoes | ~Roasted Asparagus |

Dessert:

- ~An assortment of homemade dessert selections will be available to choose from.



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BOXED LUNCH MENU

Boxed lunch boxes come with a sandwich, mustard & mayo packet, lettuce, tomato, a bag of potato chips, pickle, & a homemade brownie.

Charley's Regular Box Lunches \$15

Includes choice of the following sandwiches on Italian white or whole wheat bread.

Turkey & Swiss

Honey Roasted Ham & Provolone

Roast Beef & Cheddar

Charley's Select Box Lunches \$17

Barge Club Sandwich: Thin sliced smoked turkey, ham, bacon, and Swiss cheese on wheat bread.

BLT Chicken Wrap: Sliced grilled chicken breast, tomatoes, romaine, crumbled bacon and ranch dressing in a sun-dried tomato wrap.

Chicken Salad Sandwich: House-made chicken salad filled with diced celery, green onions, gala apples, & grapes on a croissant.

Salads

House Salad: \$11 Mixed greens, romaine, shaved parmesan, grape tomatoes, and garlic and herb croustades

Caesar Salad: \$11

Add A Grilled Chicken Breast for \$5. Add a Blackened Ahi Tuna Steak for \$8.

Charley's Cobb Salad: \$16 Romaine, avocado, blue cheese, boiled Egg, tomato, bacon bits and a grilled chicken breast \$



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Full Chaffing Dish Pan Pricing

(For Pickup Only, Hot or Cold)

Entrees: (serve approximately 25 people per pan)

Meat Lasagna ~\$120

Shrimp & Pasta dishes ~\$96

Chicken & Pasta dishes ~\$84

Vegetable Lasagna ~\$98

Chicken Dishes (ex: Marsala, Mornay) ~\$98

Marinated Grilled or Baked Boneless Chicken ~\$98

5lb. Pulled Pork BBQ served with 24 kaiser rolls
~\$90

Vegetables & Starches: (serve approximately 25 people per pan)

Steamed Garlic or Country Style Green Beans ~\$49

Steamed Broccoli & Cauliflower ~\$56

Au Gratin Potatoes ~\$46

Roasted Potatoes ~\$42

Rice Pilaf or Wild Rice ~\$40

Salads: (serve approximately 25 people per pan)

Caesar Salad or Garden Salad with Italian & ranch dressings ~\$46

Greek Salad ~\$58

Fresh greens, pepperoncini's, kalamata olives, feta cheese, red onion, & grape tomatoes
Dinner Rolls & Butter ~\$.75 each.

Here are some ideas for each of the entrée categories:

~Venetian Shrimp & Pasta (shrimp, artichokes, basil, Roma tomatoes, garlic, in a tomato Alfredo sauce)

~Greek Shrimp & Pasta (shrimp, Kalamata olives, onions, tomatoes, spinach, feta, oil, garlic)

~Shrimp & Sun-Dried Tomato Alfredo (shrimp, sun dried tomato, broccoli, shallots, garlic in Alfredo sauce)

~Smithfield Chicken & Pasta (chicken, Smithfield ham, peas, mushrooms, in a house made cheese sauce)

~Sweet Corn & Rosemary Chicken Alfredo with Pasta (chicken, corn, rosemary, garlic, shallots in Alfredo sauce)

~Parmesan Chicken in Red Wine Tomato Sauce with Pasta (chicken, garlic, mushrooms, shallots in red wine tomato sauce)

~Chicken Marsala (chicken, mushrooms, shallots, tomatoes in a sweet Marsala wine sauce)

~Chicken Mornay (chicken, broccoli, mushrooms, Swiss cheese in white wine cream sauce)

~Chicken Florentine (chicken, mushrooms, spinach in a parmesan cream sauce)



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ADDITIONAL BANQUET FEES

Room Set-Up Fees

Up to 25 People	\$30-
26 to 50 People	\$35-
51 to 75 People	\$40-
76 to 100 People	\$45-
Over 100 People	\$50-

-Set-Up Fee Includes Table Linens, Chafing Dish Set-Ups, Use of Podium and Extension Cords, and Room Set-Up and Clean Up.

-An Additional \$2 Fee Will be Added if Extra Tablecloths Are Needed for Extra Tables, Gift Tables, Social Distanced Seating, Etc.

A/V-Use of the TV, Screen & Projector, or Microphone in the Gold Room \$35-

Gold and River Room Minimums

January through March: \$300 Food and Beverage Minimum on Friday and Saturday.
No Minimum Sunday through Thursday Nights.

April through August: \$350 Food and Beverage Minimum on Friday and Saturday.
No Minimum Sunday through Thursday Nights.

September through November: \$400 Food and Beverage Minimum on Friday and Saturday
. No Minimum Sunday through Thursday Nights.

December: \$1200 Food and Beverage Minimum on Friday and Saturday.
\$350 Minimum Sunday through Thursday Nights.

Minimum Prices Do Not Include Room Set-Up and/or Other Additional Fees.

There will be a 2% Service Fee on Credit Card Transactions.