

# CHATHAM'S PLACE RESTAURANT

## GROUP DINING OPTIONS

For a site visit or more information, please contact Liza at:

[info@chathamspplace.com](mailto:info@chathamspplace.com)

Chatham's Place Restaurant

7575 Dr. Phillips Blvd.

Orlando, FL 32819

407.345.2992 restaurant

# CHATHAM'S PLACE GROUP

## DINING INFORMATION

### GUARANTEE

A final confirmation of the guaranteed number of guest is required by noon, **two business** days prior to your event. You can email or call with the number.

### SERVICE CHARGE

A 23% service charge and applicable taxes will be added to all food and beverage charges.

### DEPOSITS

**Deposits are due upon booking.**

Semi-Private \$200

Private Room \$500

Buyout \$1000

### CANCELLATIONS/NO SHOWS

If you should have to cancel your entire reservation, a **three day** notice is required. If you are cancelling a buyout, a **two week notice** is required. Any cancellation made after this time period will not be eligible for refund of deposit.

**If you should cancel within 48 hours of your event date, a fee of \$75.00 per guaranteed guests will be charged along with your deposit. Please do call before cancelling.**

### MENU and WINE SELECTIONS

We ask that you please provide your menu and wines selections to us one week prior to your dinner.

### ROOM FEES and F&B MINIMUMS

#### PRIVATE ROOM

There is an F&B minimum for the private room of \$1200.

#### BUYOUT of Main Dining Room

F&B minimum for the main dining room is \$6500.

#### FLOWERS

We will be pleased to assist you with any floral needs you may have for your event. Please inquire for rates.

#### CUSTOMIZED MENUS

Chatham's Place will design a custom menu with heading of your choice. Please provide a heading name for your menu one week prior to your dinner.

#### AUDIO/VISUAL

Chatham's will arrange for AV equipment including a projector, screens, internet-outlet upon request. Additional charges will apply.

#### ENTERTAINMENT

Please inquire for pricing.

# CHATHAM'S PLACE RECEPTIONS



## **PREMIUM BAR PACKAGE (during receptions only)**

Premium Liquors \* Imported and Domestic Beers \* House Wines \* Sodas \* Juices

One Hour \$17.00 per person / Half Hour \$14.00 per person

## **BEER AND WINE PACKAGE**

Imported and Domestic Beers \* House Wines \* Sodas \* Juices

One Hour \$14.00 per person / Half Hour \$12.00 per person

On Consumption Bars are also available.

# CHATHAM'S PLACE HORS D'OEUVRES



**Chef Tony's Homemade Tomato Bruschetta  
Spinach with Goat Cheese in Triangle Phillo Dough**

**Mini Caprese**

**Smoked Salmon Canapé**

**Seared Ahi tuna**

**Mini Crab Cakes**

**Shrimp Remoulade**

**Blackened Chicken**

**NY Strip**

2 HOT & 2 COLD HORS D'OEUVRES SELECTED BY GUEST \$22 PER GUEST PER HOUR/  
\$17.50 ½ HOUR

HORS D'OEUVRES SELECTED BY CHEF \$17.50 PER GUEST PER HOUR/ \$14 ½ HOUR

**Hors D'oeuvres are passed and only available for receptions.**

**OPTION 1 \$76**

**SOUPS**

**Lobster Bisque**

*with fresh Maine lobster*

**Cream of Portobello Mushroom**

**SALAD**

**House Special Salad**

*baby mixed greens, croutons, cucumbers, radish, tomatoes, onions, carrots, grapes, crumbled gorgonzola, balsamic vinaigrette*

**ENTREES**

**Catch of the Day**

**Petite Filet Mignon**

*six-ounce tenderloin served with Madeira demi-glaçe,*

**Chicken Piccata**

*lemon, butter, capers*

**Pasta Primavera**

*organic gluten free pasta, julienned vegetables, garlic and oil*

**DESSERTS**

Zuccotto | Fresh Berries Sorbet | Key Lime | Tres Leches

**Option 2 \$90**

APPETIZERS

PASTA FAGIOLI

LOBSTER BISQUE | *with fresh Maine lobster pieces*

CREAM OF PORTOBELLO MUSHROOM

SALADS

CAPRESE SALAD

*Chef Tony's homemade fresh mozzarella, basil, and tomatoes*

HOUSE SALAD

*baby mixed greens, croutons, cucumbers, radish, tomatoes, onions, carrots, grapes, crumbled gorgonzola, balsamic vinaigrette*

ENTREES

CATCH OF THE DAY

FILET MIGNON & SHRIMP

*six-ounce tenderloin of beef, seared in butter, topped with grilled jumbo shrimp*

CHICKEN MARSALA

*Marsala wine, mushrooms, demi-glaçe*

PASTA PRIMAVERA

*organic gluten free pasta, julienned vegetables, garlic and oil*

Penna de la Rusa

*organic gluten free quinoa penne, flambéed with Titomarov vodka pink sauce*

DESSERTS

*Tres Leches | Fresh Berries Sorbet | Chocolate Mousse*

*Creme Brûlée | Zuccoto*

### OPTION 3 \$105

#### APPETIZERS

Lobster Bisque | with fresh Maine lobster

Cream of Portobello mushroom soup

Lobster Ravioli

#### SALADS

Tri Color

*hearts of palm, Campari tomatoes, organic arugula, balsamic vinaigrette and crumbled goat cheese*

Caesar

*Chef Tony's Homemade Fresh Caesar dressing, homemade croutons*

Tropical

*baby mixed greens, blue cheese, mango, papaya, kiwi, avocado, cucumber, tomato, passion fruit vinaigrette*

#### ENTREES

Grouper à la meunière

*lemon, white wine, touch of Worcestershire*

Grilled Prawn a la jillo

garlic, white wine, lemon

Rack of Lamb

*farm raised Australian lamb in rosemary au jus*

Petite Filet & Crab Cake

*six-ounce tenderloin served with Madeira demi-glaze with Chef Tony's famous jumbo lump crab cake*

Pasta Primavera

*organic gluten free pasta, julienned vegetables, garlic and oil*

#### DESSERTS

Fresh Berries Sorbet | Crème Brûlée | Chocolate Mousse Macadamia Pecan

Pie | Zuccoto | Apple Carpaccio