

BRUNCH

brunch buffet \$30 per person

sausage maple pork sausage links

bacon thick cut applewood smoked bacon

breakfast potatoes onions, peppers

scrambled eggs

french toast casserole (choose one)

traditional

crème brûlée

strawberry

apple caramel

salad (choose one)

house field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

c|h grille caesar toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

benedict add-ons

toasted english muffins, poached eggs, hollandaise sauce

traditional canadian bacon (Add \$7 per person)filet mignon (Add \$11 per person)crab cake (Add \$10 per person)

family style platter add-ons (serves 20-25 people)

pastries assorted pastries, danishes, muffins 100

seasonal fruit chefs selection of seasonal fruit 60

lox smoked salmon, cream cheese, bagels, capers, shaved red onion, bagels 140

parfait bar greek yogurt, house-made fresh granola, seasonal fruit 140

dessert bars chef selection of assorted dessert bars 100

LUNCHEON \$45 per person

family style appetizers (choose two)

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, sage blue cheese spread

chicken spiedini skewers balsamic, pesto, parmesan

kennett square flatbread shiitake + cremini + oyster mushrooms, fontina, garlic, chives, caramelized onions, mozzarella, truffle oil

pepperoni blush flatbread smoked paprika pepperoni, blush sauce, mozzarella, parmesan, basil

c|h tomato + mozzarella flatbread pesto, evoo, basil, heirloom cherry tomatoes, aged balsamic glaze

artichoke + spinach dip monterey jack cheese, parmesan, ritz cracker crumbs, fresh tortilla chips

salads (choose one)

house field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

c|h grille caesar toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

mains (choose three)

braised short rib mashed potatoes, roasted root vegetables

miso glazed salmon coconut white sweet potato puree, ginger miso sauce, green beans, scallions

shrimp linguini garlic-butter poached shrimp, linguini pasta

roasted half chicken paprika, pistachio pesto, maple balsamic glaze, mashed potatoes, chef's seasonal vegetable

farmers market primavera asparagus, heirloom cherry tomatoes, chef's selection of vegetables, parmesan

short rib bolognese braised short rib, potato and ricotta gnocchi, house-made bolognese, parmesan

accompaniments served family style \$8 each

truffle mac + cheese

roasted fingerling potatoes

green beans

kennett square roasted mushrooms

yukon gold mashed potatoes

grilled asparagus

parmesan truffle fries

crispy brussels sprouts

DINNER \$50 per person

PRIVATE
PARTIES

C | H

G R I L L E

family style appetizers (choose two)

crispy brussels sprouts cashews, mint, sweet chili glaze

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, sage blue cheese spread

chicken spiedini skewers balsamic, pesto, parmesan

ch tomato + mozzarella flatbread pesto, evoo, basil, heirloom cherry tomatoes, aged balsamic glaze

pepperoni blush flatbread smoked paprika pepperoni, blush sauce, mozzarella, parmesan, basil

artichoke + spinach dip monterey jack cheese, parmesan, ritz cracker crumbs, fresh tortilla chips

guacamole corn tortilla chips, micro cilantro, lime

salads (choose one)

house field greens, radishes, carrots, cucumber, heirloom cherry tomatoes, white balsamic vinaigrette

ch grille caesar toasted pine nuts, garlic croutons, sun-dried tomatoes, parmesan, pesto caesar dressing

chopped greek salad romaine, heirloom cherry tomatoes, cucumbers, feta, kalamata olives, tzatziki, red wine vinaigrette

mains (choose three)

braised short rib mashed potatoes, roasted root vegetables

miso glazed salmon coconut white sweet potato puree, ginger miso sauce, green beans, scallions

roasted half chicken paprika, pistachio pesto, maple balsamic glaze, mashed potatoes, chef's seasonal vegetable

farmers market primavera asparagus, heirloom cherry tomatoes, chef's selection of vegetables, parmesan

crab cakes chef's seasonal set up

short rib bolognese braised short rib, potato and ricotta gnocchi, house-made bolognese, parmesan

accompaniments served family style \$8 each

truffle mac + cheese

roasted fingerling potatoes

green beans

kennett square roasted mushrooms

yukon gold mashed potatoes

grilled asparagus

parmesan truffle fries

crispy brussels sprouts

ADDITIONAL OPTIONS

steak package add to any lunch or dinner menu package*

n.y. strip [12 OZ] house steak sauce, roasted fingerling potatoes, chef's vegetable +\$20

prime rib [14 OZ] horseradish cream sauce, au jus, roasted fingerling potatoes, chef's vegetable +\$25

filet mignon [8 OZ] house steak sauce, roasted fingerling potatoes, chef's vegetable +\$25

dry aged porterhouse [18 OZ] 28 day dry aged, house steak sauce, roasted fingerling potatoes, chef's vegetable +\$40

dry aged bone-in ribeye [16OZ] 28 day dry aged, house steak sauce, roasted fingerling potatoes, chef's vegetable +\$45

* guests who order a steak will incur an up-charge of the associated amount listed.

enhancements add on to any steak entrée for an additional fee

kona crusted chg signature dry rub designed to bring out the boldest flavors of your steak +\$3

melted gorgonzola fresh gorgonzola cheese crumbled and melted to perfection +\$3

grilled shrimp skewer three jumbo sized grilled shrimp, a perfect pairing to any steak +\$8

oscar style colossal crab meat topped with béarnaise sauce +\$13

c|h crabcake +\$13

COCKTAIL PARTY \$30 per person

family style appetizers (choose four)

c|h crispy brussels sprouts cashews, mint, sweet chili glaze

guacamole corn tortilla chips, micro cilantro, lime

c|h tomato + mozzarella flatbread pesto, evoo, basil, heirloom cherry tomatoes, aged balsamic glaze

kennett square flatbread shiitake + cremini + oyster mushrooms, fontina, garlic, chives, caramelized onions, mozzarella, truffle oil

steak flatbread shaved ribeye, horseradish, caramelized onions, house-made steak sauce, fresh parsley

buffalo chicken flatbread house-made buffalo sauce, mozzarella, pulled chicken, bleu cheese crumbles, minced celery, topped with smoked onion ranch

pepperoni blush flatbread smoked paprika pepperoni, blush sauce, mozzarella, parmesan, basil

c|h filet kona tips sauteed shallots, Kennett square mushrooms, shallot demi glaze

chicken spiedini skewers balsamic, pesto, parmesan

buffalo shrimp jumbo shrimp, house-made hot sauce, celery leaves, saga blue cheese spread **(Add \$3 per person)**honey sriracha shrimp **(Add \$3 per person)**