

DESSERTS

\$2 per person

Pecan Pie

Also available whole for \$25.

Double Cut Fudge Brownie

With caramel and white chocolate glaze.

Pecan Caramel Butter Crunch Cake

Served with cinnamon-braised Granny Smith apple glaze.

BEVERAGES

\$5 per gallon

Iced Tea

Freshly brewed in house; Sweet and Un-sweet.

Raspberry Tea

Freshly brewed iced tea flavored with raspberry lemonade.

DELIVERY SETUP

Minimum order requirement is 10 people

Prices exclude tax and 15% gratuity

Meals can be served buffet style or boxed individually

Plates, cups and cutlery are available upon request

All orders include complimentary homemade French Bread

Advance notice of 24 hours is recommended,
and required for some items (*)



CATERING MENU

Highland Village
4500 I-55 North, Suite 142
Jackson, MS 39211
601.956.9562

www.charrestaurant.com
catering@charrestaurant.com

ENTRÉE SALADS

\$10 per person

Panéed Pecan Chicken Tender Salad

Sauteed pecan breaded chicken tenderloins on a bed of baby greens with mandarin oranges, dried cranberries, Maytag bleu cheese, honey roasted pecans, and French Vinaigrette dressing.

Steak and Bleu

Baby greens, roasted pecans, red onion, red bell peppers, Maytag Bleu cheese crumbles and mesquite-fired filet of beef with a Raspberry vinaigrette.

Ginger Peanut Chicken Salad

Baby greens tossed with fried chicken tenders, roasted peanuts, carrot, cucumber, cilantro, and toasted sesame seeds in a ginger=peanut dressing.

DRESSINGS: Maytag Bleu Cheese Buttermilk, Ginger Peanut, French Vinaigrette, Ranch, Comeback, House-made Honey Mustard, Raspberry Vinaigrette

CHAR FEATURES

\$10 per person

Served with your choice of 2 sides

Fried Chicken *

All white meat; breast and wings.

Red Beans and Rice

With Ham and Andouille Sausage.

Meatloaf *

Served with brown gravy.

Roast Beef *

Served with brown gravy and onions.

Chicken Tenderloins

Mesquite grilled or fried.

Chopped Steak

Topped with demi-glaze.

Vegetable Plate

Your choice of 3 vegetables.

SOUPS

Quart \$14; Gallon \$56

CHAR Homemade Soup

Crab Shrimp and Andouille Gumbo or Soup or the Day.

** 24 hours notice required for these items*

ENTRÉES

\$10 per person

Pork Tenderloin

Wood grilled Pork Tenderloin, with Honey Merlot reduction, Maytag Bleu cheese crumbles and fried onion strings.

CHAR Hot Chicken

Chicken tenders with fiery hot seasoning over two hoecakes with coleslaw and dill pickle.

Panéed Pecan Chicken

Sautéed pecan breaded chicken tenders with Worcestershire butter sauce.

Ashley Farms Free Range Chicken

Boneless breast, seasoned and oven-fired in a fresh, basil-rosemary butter and natural jus.

Sin City BBQ Shrimp

Gulf Shrimp, garlic cheddar stone grits and mushrooms in a spicy creole garlic butter sauce.

SANDWICHES

\$10 per person

Served with your choice of one side

Char Burger

Lettuce, beefsteak tomato and red onion on toasted egg roll.
Add Maytag Bleu cheese, Tillamook sharp cheddar or bacon for \$2.

Roasted Chicken BLT

Shaved, roasted chicken breast, arugula, diced tomatoes and basil tossed in a balsamic mayo, served on a toasted egg roll.

The Beefeater

Medium-rare roast beef on toasted whole wheat bread, with horseradish mayo, sliced tomato and Tillamook Sharp Cheddar cheese.

Mesquite-Fired BBQ Pork Sandwich

Mesquite wood fired pork tenderloin, shaved thinly and served on an egg roll dressed with barbeque sauce.

SIDES

\$2 per person

Garlic Cheddar Stone Grits

Horseradish Potatoes

Creamed Spinach

Smashed Sweet Potatoes

Collard Greens

Broccoli Florette

Butter Beans

Black-eyed Peas

Macaroni and Cheese

Green Beans

Cornbread Dressing

House or Caesar Salad