APPETIZER PLATTERS

Appetizer platters serve 20-25 people unless a quantity is noted

Caesar Salad \$78	Spinach
Vegetable Platter \$107	Fruit Plat
Cheese & Cracker Platter \$107	Deviled
Baked Zucchini Boats (70) \$105	Fried Zuc
Stuffed Mushrooms (80) \$112	BBQ Me
Vegetarian Spring Rolls (60) \$105	Crab Ca
Spicy Breaded Shrimp (175) \$112	Assorted
Chili Thai Boneless Wings (96) \$107	Prime Ril
Chicken Salad Sandwiches (24) \$112	Dessert I

Spinach Salad \$78
Sruit Platter \$107
Deviled Egg Platter (60) \$95
Sried Zucchini Sticks (70) \$105
SBQ Meatballs (100) \$112
Crab Cakes (24) \$112
Assorted Wraps \$105
Prime Rib Sliders (24) \$112
Dessert Platter (75) \$99



(253) 845 – 0588

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ELEVATE YOUR EVENT

Non-Alcoholic Drinks – \$4 per person | Ask about Alcohol Service (Host must purchase non-alcoholic beverages)

Linen Table Cloths and Napkins – \$2.50 per person (parties of 30 or more must purchase linen package)

Audio-Visual Equipment - no additional fee

Must preview any visual presentations one week prior to event

Room Set-Up Fee - \$200

Additional Time - \$150/hour

Host your private dinner or special event in our modern, elegant banquet space.

Featuring full audio & visual, stereo surround sound, microphone system, bar service, beautiful buffet displays, and plenty of parking. The Brick Room is perfect for anniversaries, birthdays, bridal showers, holiday gatherings, rehearsal dinners, and more.

The Brick Room has options for groups of 20 to 100 people for up to 3 hours. Speak with a manager today for more details on hosting your next event at Charlie's.

BUFFET PACKAGES

Charlie's Breakfast

\$24 pp

Scrambled eggs, bacon OR sausage, French toast OR pancakes, fruit, cottage cheese OR yogurt and hashbrown casserole OR home fries. Elevate your buffet to add house made chicken-fried steak for \$4 more per person.

Appetizer Buffet

\$24 pp

Choose from any five of our delicious appetizers of the following: BBQ Meatballs, Stuffed Mushrooms, Breaded Zucchini Sticks, Fruit Spread, Veggie Display, Boneless Chicken Wings, Caesar Salad, Pasta Salad, Spring Rolls.

Burger Bar

\$25 pp

Build-your-own burger bar. Choice of Caesar OR pasta salad, French fries, brioche buns, toppings platter, assorted cheese platter, bun sauces, and arilled hamburgers. Non-beef and vegetarian substitutes available.

Pasta Bar

A Build-your-own pasta bar! Choose between arilled chicken breast OR meatballs to be served with your pasta bar. Pasta bar includes, garlic bread, Caesar salad OR spinach salad, penne pasta, homemade alfredo sauce, homemade marinara, and parmesan cheese. Elevate your bar with both meat options for \$3 more per person.

Fish Fry

\$28 pp

Our Famous golden hand breaded Alaskan Cod served with French fries, tender seasonal veggies, coleslaw, and tartar sauce. Elevate your buffet to our halibut for \$4 more per person.

Plated – Off Select Menu

\$29 pp

Choose up to 6 items from our plated menu options. Served with a side garden OR Caesar salad.

Santa Fe

aa 18\$

Build-your-own fajitas with chicken breasts and thinly sliced marinated steak. Sauteed with peppers and onion.

Served with soft flour tortillas, shredded cheese, sour cream, salsa, guacamole, Spanish rice, refried beans, and tortilla chips.

The Homestyle

\$32 pp

Choose 2 classic meat options: Roasted turkey, maple glazed sliced ham, homemade meatloaf, or tender pot roast.

Served with mashed potatoes, tender seasonal veggies, Caesar salad OR spinach salad, and warmed rolls with butter.

The Northwest

\$34 pp

Classic northwest proteins; basil pesto salmon and flavorful Dijon chicken breast.

Served with mashed potatoes, tender seasonal veggies, Caesar OR spinach salad, and warmed rolls with butter.

The Rainier

\$34 pp

Dine on juicy stuffed pork loin and flavorful Dijon chicken breast.

Served with mashed potatoes, Caesar OR spinach salad, tender seasonal veggies, and warmed rolls with butter.

Charlie's Signature

Market Price

Charlie's famous slow roasted prime rib, carved by one our chefs at your buffet along with your choice of flavorful Dijon chicken OR stuffed pork loin.

Served with mashed potatoes, Caesar OR spinach salad, tender seasonal veggies, and warmed rolls with butter.

Or work with us to create a custom buffet for your guests!

Prices do not include tax or 20% gratuity. Reservations subject to a deposit of \$500 with a portion applicable towards the final bill.

\$27 pp