



## PARTIES & SPECIAL EVENTS

Don & Charlie's has been offering Championship Dining since 1981, specializing in BBQ baby back ribs, prime steaks, prime rib, chicken, and fresh fish. The restaurant's décor is a virtual shrine to sports memorabilia, with signed celebrity caricatures, signed magazine covers, autographed baseballs and more than 100 jerseys signed by the men that wore them.

But our food is the real star. We offer a variety of menu items served in a casual, friendly setting where your guests will feel right at home. We can accommodate groups of 20 - 400 guests for cocktail parties and/or dinner parties, company meetings, and wedding receptions. Located right in the heart of Scottsdale, Don & Charlie's offers exceptional food, wine, and an experienced staff who will assist you with every detail.

We look forward to assisting you in making your next party the best party.

# Hors d' Oeuvres

*(Price per dozen – Two dozen minimum per item)*

## Cold

Stuffed Cherry Tomatoes – Creamy Bleu Cheese	<b>\$24</b>
Jumbo Shrimp Cocktail – Horseradish Cocktail Sauce	<b>\$45</b>

## Hot

Beef Meatballs with Parmesan and Marinara Sauce	<b>\$20</b>
3oz Crusted Filet Medallions	<b>\$60</b>
Sesame Soy Beef Skewers	<b>\$60</b>
Grilled Mediterranean Chicken Skewers	<b>\$25</b>
Grilled Shrimp Skewers	<b>\$30</b>
Parmesan Crusted Mushrooms	<b>\$20</b>
Asian Boneless Wings	<b>\$25</b>
Crab Filled Mushroom	<b>\$36</b>
Fantailed Coconut Shrimp – Horseradish Marmalade	<b>\$40</b>
Bacon Wrapped Sea Scallops	<b>\$36</b>
Macadamia Crusted Sea Scallops	<b>\$40</b>
2 oz Prime Rib Sliders – Horseradish Cream Sauce	<b>\$65</b>
2oz Baby Lamb Chops	<b>\$50</b>
2oz Crab Cakes – Remoulade Sauce	<b>\$60</b>

## Platters

*(Price per person - Minimum order to 10 people)*

Assorted Domestic and Imported Cheeses, Crisp Wafers	<b>\$4.00 p/p</b>
Sliced Seasonal Fruit and Berries	<b>\$4.00 p/p</b>
Fresh Vegetable Crudite, Garlic Dip	<b>\$3.00 p/p</b>
Fried Calamari	<b>\$4.00 p/p</b>
Shrimp de Jonghe	<b>\$4.50 p/p</b>
Baked Spinach and Cheese Artichoke Dip	<b>\$4.00 p/p</b>

**Please inquire if you do not see something you would like**

# Chef's Dinner Menu I

## Starters

(Please select two)

Onion Strings - Cheese Toast - Baked Spinach Artichoke Dip  
-Jumbo Shrimp Cocktail (priced per dozen)

## Salads

(Choice of)

Cole Slaw  
- Caesar Salad (add \$3.95 per person) - House Salad (add \$2.50)-

## Entrees

(Choice of)

B.B.Q Ribs - B.B.Q. Chicken - B.B.Q Ribs and Chicken Combination –  
Seattle Style Salmon Filet

## Sides

(Choice of)

Double Baked – Baked - Redskin Mashed –  
Steamed Broccoli with Herb Butter

## Desserts

(Please select one)

### **Triple Layer Chocolate Cake**

For chocolate lovers only! Rich, chocolate cake served with  
fresh whipped cream

### **New York Cheesecake**

New York Style cheesecake served with strawberry sauce

### **Key Lime Chiffon Pie**

Key Lime Pie wrapped in a graham cracker and almond crust.  
Served with fresh whipped cream.

**\$47.95 PER PERSON**

All dinners include beverage service of coffee/tea or soda with unlimited refills

# Chef's Dinner Menu II

## Starters

(Please select two)

Onion Strings – Fried Calamari – Shrimp de Jonghe  
Jumbo Shrimp Cocktail (priced per dozen)

## Salads

(Choice of)

Cole Slaw

- Caesar Salad (add \$3.95 per person) - House Salad (add \$2.50)-

## Entrees

(Choice of)

B.B.Q Ribs – “Cuda” cut Prime Rib – 8 oz Filet Mignon–  
Seattle Style Salmon Filet

## Sides

(Choice of)

Double Baked – Baked - Redskin Mashed –  
Steamed Broccoli with Herb Butter

## Desserts

(Please select One)

### **Triple Layer Chocolate Cake**

For chocolate lovers only! Rich, chocolate cake served with  
fresh whipped cream

### **New York Cheesecake**

New York Style cheesecake served with strawberry sauce

### **Key Lime Chiffon Pie**

Key Lime Pie wrapped in a graham cracker and almond crust.  
Served with fresh whipped cream.

**\$50.95 PER PERSON**

All dinners include beverage service of coffee/tea or soda with unlimited refills

# Chef's Dinner Menu III

## Starters

(Please select two)

Onion Strings – Baked Spinach & Artichoke Dip – Shrimp de Jonghe  
Coconut Fried Shrimp - Jumbo Shrimp Cocktail (priced per dozen)

## Salads

(Choice of)

Cole Slaw

- Caesar Salad (add \$3.95 per person) - House Salad (add \$2.50)-

## Entrees

(Choice of)

“Large” Cut Prime Rib – 12oz Filet Mignon – 20oz Double Pork Chops  
-16oz Ribeye – Seattle Style Salmon Filet

## Sides

(Choice of)

Double Baked – Baked - Redskin Mashed –  
Au Gratin Potatoes - Steamed Broccoli with Herb Butter

## Desserts

(Please select One)

### **Triple Layer Chocolate Cake**

For chocolate lovers only! Rich, chocolate cake served with  
fresh whipped cream

### **New York Cheesecake**

New York Style cheesecake served with strawberry sauce

### **Key Lime Chiffon Pie**

Key Lime Pie wrapped in a graham cracker and almond crust.  
Served with fresh whipped cream.

**\$59.95 PER PERSON**

All dinners include beverage service of coffee/tea or soda with unlimited refills

# BEVERAGES

## HOST BAR

At your host bar, you will be charged for the number of cocktails and glasses of wine your guests consume. Prices range from 7.00 - 15.00 per drink

## CASH BAR

Guest will pay for their own drinks at a cash bar

## PACKAGE BAR

Package bars are priced per guest by the hour and include premium liquors, imported and domestic beers, house wines, sodas, juices and bottled water  
Super Premium add \$2.00 p/p

1 hour .....	26.00p/p
2 hour.....	30.00p/p
3 hour.....	34.00p/p
4 hour.....	38.00p/p

## DON'S CLASSIC COCKTAILS

- Tryhus Lemonade.....Absolute Citron, fresh lemonade with strawberry puree
- Chambord Margarita**.....Jose Cuervo Margarita, with Cambord, lime
- Katie's Dirty Shirley .....3 Olives Cherry, Sprite, grenadine, cherry
- The Classic Martin**..... Tanqueray, dry vermouth
- Peach Cosmo.....Absolut apeach, cointreau, rose's lime, cranberry
- Blue Goose** .....Bombay sapphire, grey goose, dry vermouth
- Lemon Drop .....Ketel one citroen, grandmarnier, fresh lemon

## BEERS

Bud	Sam Adams	Amstel Light
Bud Light	Blue Moon	Heineken
Coors Light	Fat Tire	Corona
Miller Lite	Sierra Nevada	
Guinness		
O'Douls (NA)	Four Peaks Kiltlifter	Stella Artois

## Service Charges

8.95% sales tax and 18% gratuity or \$150 per server, whichever is great, will be added to the food and beverage total.

## Room Minimums

There are no specific room charges. However, there are room minimums that must be met. Our special events coordinator can explain how they work.

## Guarantee

A final confirmation or guaranteed number of guests is required by 1:00pm three business days prior to the event. Client will be charged for number of guests stated on that day.

## Valet Parking

Available as a host option or as a normal fee of \$5 per car

## Audio Visual

Flatscreen T.V, screen, LCD projector, podium, wireless microphone, 35mm slide projector and dvd player are all available. Must have a 2 day notice.

## Decor

Floral centerpieces, specialty table linens, place cards, personalized menus can all be available to you upon request.

