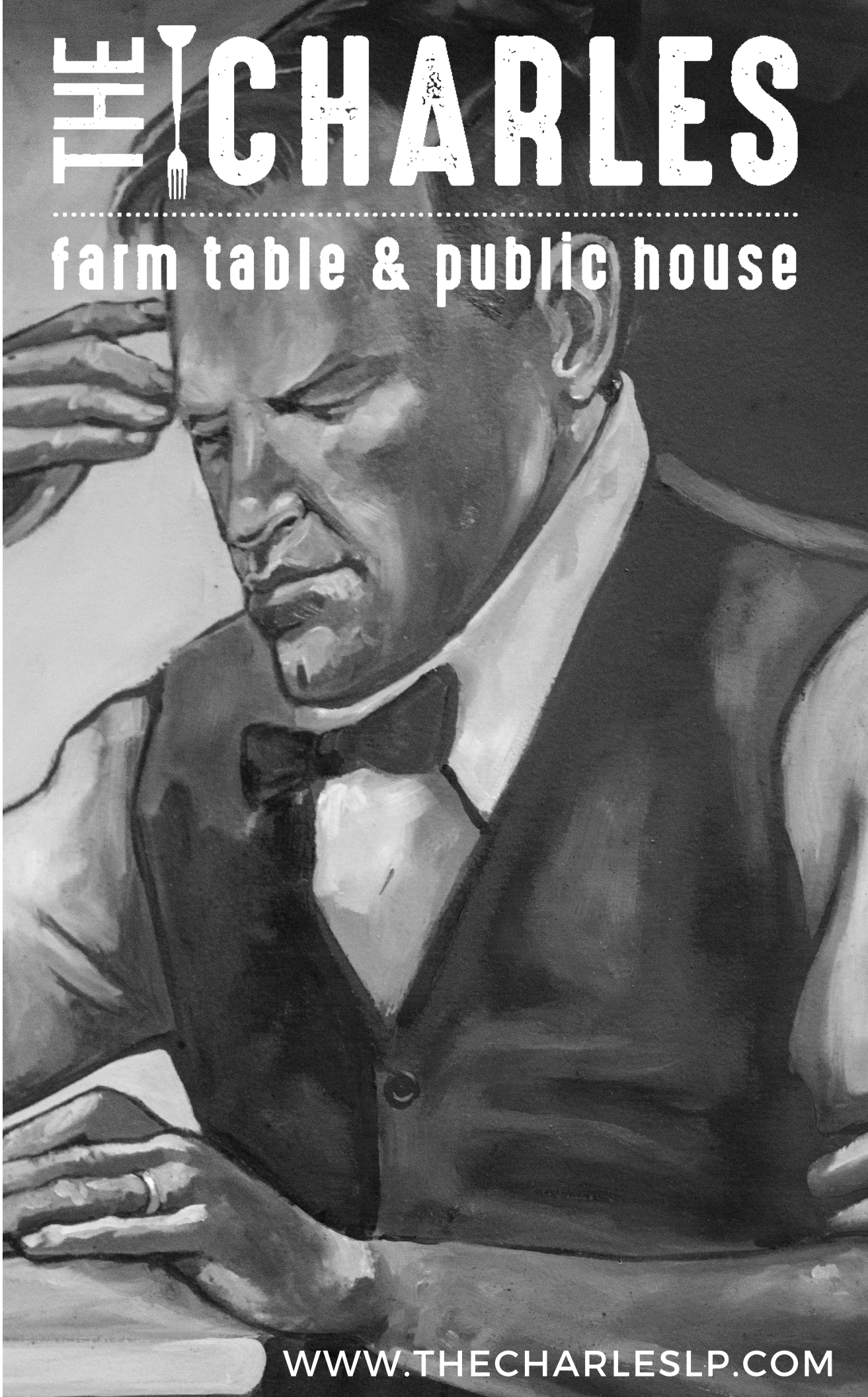
EVENTS & PRIVATE DINING

THE CHARLES

farm table & public house



WWW.THECHARLESLP.COM

ABOUT US

Welcome to The Charles, an iconic restaurant space in the heart of historic La Plata, Maryland.

The Charles is a neighborhood gathering place for the local community and the county, where all folks can dine, drink, celebrate and always feel welcome. We serve unique twists on American favorites along with local fare that highlights the culinary traditions of southern Maryland. We source much of our produce from our own local EatWell Natural farm and other local purveyors. We offer all at fair prices. We feature American and regional beers, handcrafted cocktails with a large selection of bourbon along with a well-chosen wine list. We seek to provide great employment for our team, always respect the environment and give back to our community.

IMPORTANT INFO

Address:
417 Charles Street,
La Plata, MD 20646

Phone:
(301) 392-5116

Email:
thecharles@eatwelldc.com

PRIVATE EVENT DETAILS

The Charles is La Plata's premier private event location, perfect for any event, ranging from birthday parties or corporate functions to rehearsal dinners and weddings. The Charles also offers a variety of packages to provide both a menu and budget to fit your unique desires.

All reservations of 15 or more must be coordinated through our Private Events Coordinator.

For more information, contact Ray Bracken at thecharles@eatwelldc.com.

THE SPACE

Our five distinct rooms plus large bar offer tremendous flexibility to accommodate groups of virtually any size, allowing for individual or multiple rooms to be reserved. Floor plans are provided on the following pages.

THE CHARLES
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THE ROOMS

THE BLUE ROOM

The Blue Room is the smallest and and most intimate space, ideal for a private work dinner or cosy family gathering.

Seating: 12 guests

THE CLUB ROOM

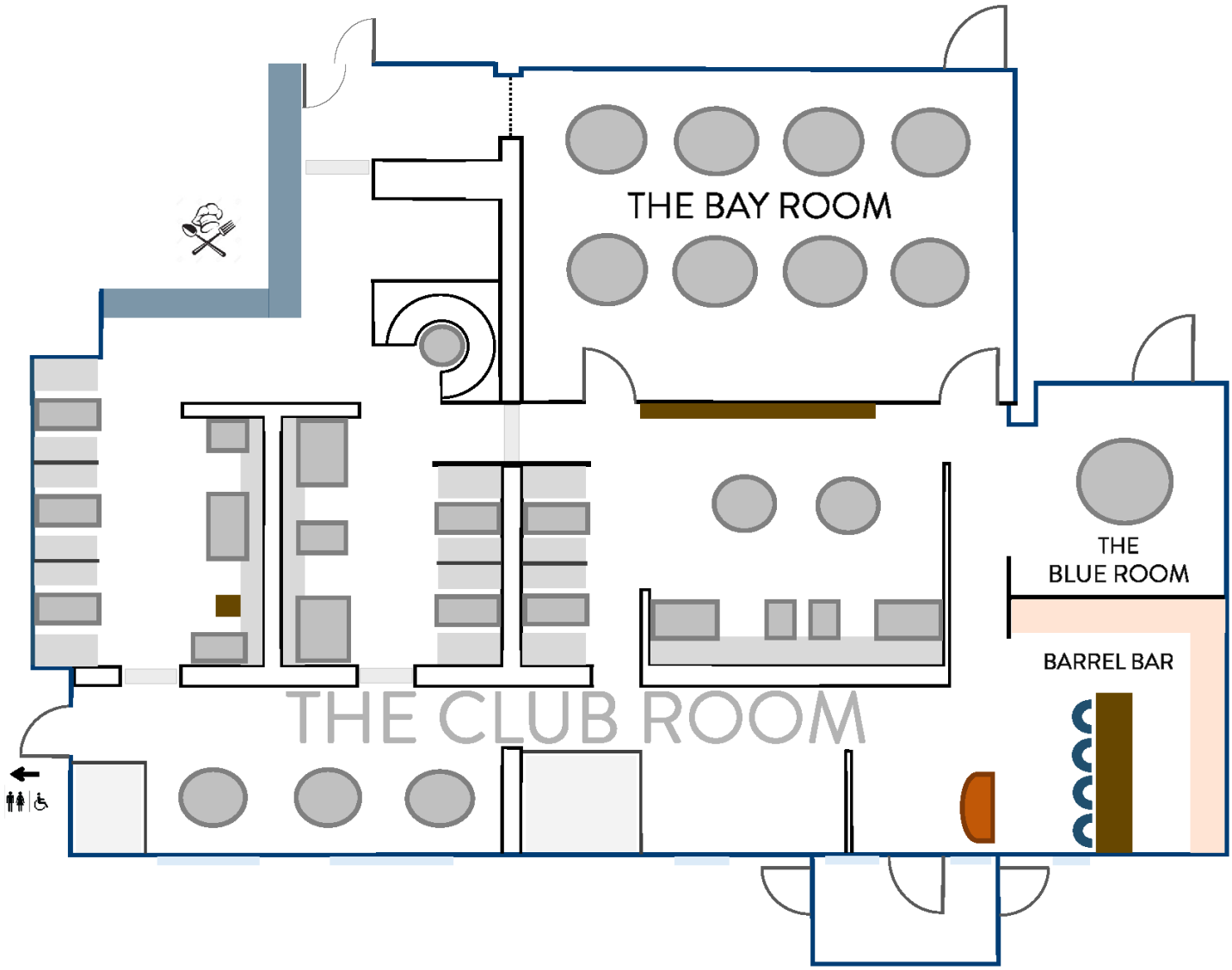
The Club Room is the main dining room and largest space with multiple table options including booths, banquettes, and rounds.

Seating: 34 guests (lower), 71 (upper), 105 (total)

THE BAY ROOM

The Bay Room is one of the more flexible rooms able to serve as both a large private dining room or as a spacious cocktail party venue.

Seating: 56 guests (seated), 70 guests (standing)



THE ROOMS

THE BAR ROOM

The Bar Room is a combination of tables and the 20-seat bar. This space is ideal for a happy hour or cocktail party with ample standing room and limited seating.

Seating: 70 guests (seated), 100 guests (standing)

THE SUN ROOM

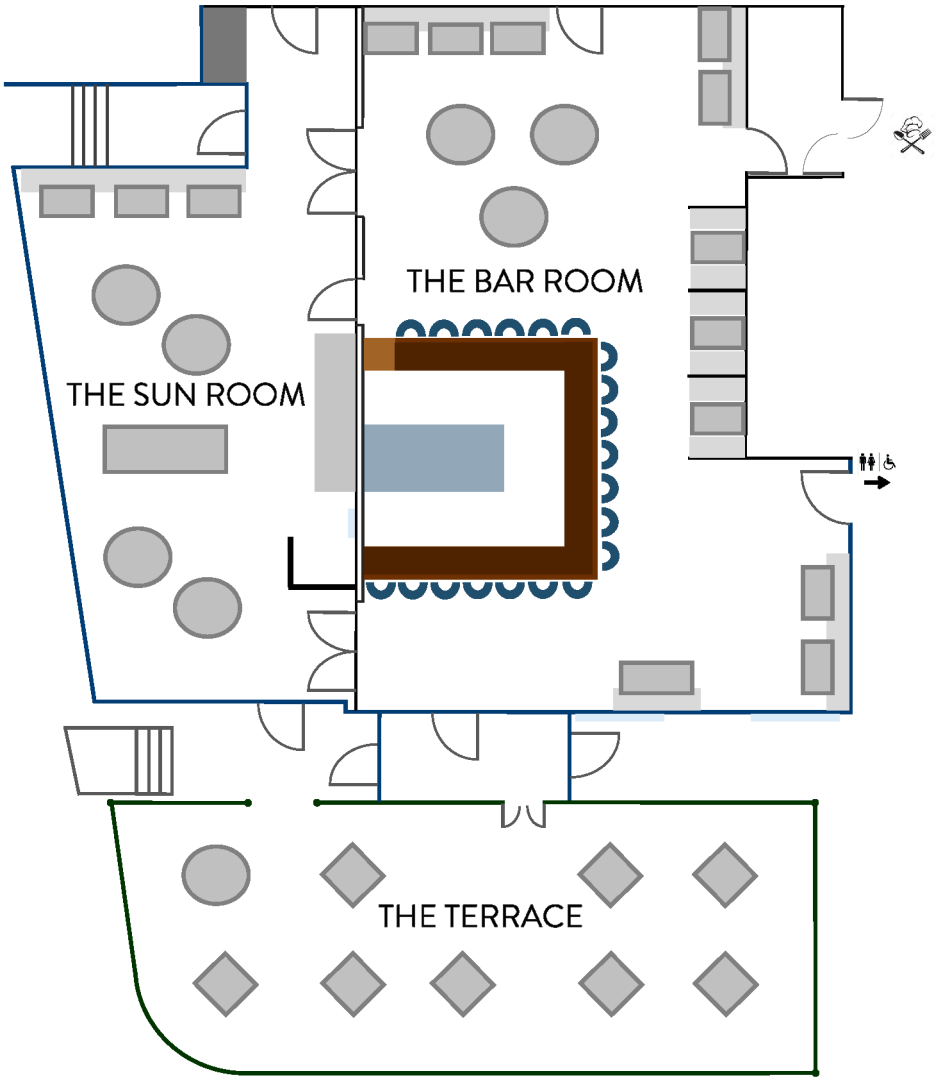
Spacious and light-filled, the Sun Room is versatile in its ability to host a standing reception or even an intimate and festive holiday party.

Seating: 56 guests (seated), 80 guests (standing)

THE TERRACE

Take things outside for an al fresco dining experience or cocktail party on a beautiful summer evening. The terrace can easily be combined with either the Bar or Sun room.

Seating: 32 guests (seated), 70 guests (standing)



DINNER: BUFFET

All prices are exclusive of tax and 20% suggested gratuity. All soft drinks are included in the food pricing. Brewed regular and decaf coffee is included in the dessert pricing.

BUFFET DINNER TIER 1...$24/PERSON

Choice of two appetizers, three entrees, and two sides.
Choice of two desserts (Additional $5/person)

BUFFET DINNER TIER 2...$34/PERSON

Choice of three appetizers, four entrees, three sides, and two desserts.

BUFFET DINNER TIER 3...$43/PERSON

Choice of four appetizers, four entrees, three sides, and three desserts.

APPETIZER SELECTIONS

- Hummus Platter w/ Artichokes, Carrots, Olives, Tomatoes, Grilled Pita
- Mixed Green Salad
- Wings (Mambo or Buffalo) w/ Ranch or Blue Cheese
- Chicken Meatballs, Spicy Tomato Curry, Yogurt, Toasted Cashews
- Lettuce Wraps, Ground Chicken, Boston Lettuce, Sesame-Ginger Sauce

ENTREE SELECTIONS

- Boneless Fried Chicken w/ Caramelized Onion Gravy
- Meatloaf w/ Caramelized Onion Gravy
- Sweet and Spicy Salmon
- Fettucine Carbonara, Mushrooms, Bacon, Onion, Parmesan
- Crab Cakes (Tier 3 Only)

SIDE SELECTIONS

- Mashed Potatoes
- Mac and Cheese
- Seasonal Veggies
- House Slaw

DESSERT SELECTIONS

- Mango Key Lime Pie
- Sticky Toffee Pudding
- Chocolate Ice Cream Cake
- Pineapple Carrot Cake
- Brownie Sundae

DINNER: PLATED

All prices are exclusive of tax and 20% suggested gratuity. All soft drinks, brewed regular and decaf coffee, and tea is included in the dessert pricing.
Beverage options are listed below. All menu selections are listed on the following page.

PLATED DINNER TIER 1...$25/PERSON

First Course: Family style green salad and hummus platter

Second Course: Choice of three entrees (Excluding Prime Rib, Crab Cakes, Pork Shank)

Optional Dessert Course: Choice of two desserts (Additional $5/person)

PLATED DINNER TIER 2...$35/PERSON

First Course: Choice of three appetizers or salads, served family-style

Second Course: Choice of three entrees (Excluding Prime Rib, Crab Cakes, Pork Shank)

Third Course: Choice of two desserts

PLATED DINNER TIER 3...$45/PERSON

First Course: Family-style hummus platters, crudite and cheese boards

Second Course: Choice of three appetizers, served family-style

Third Course: Choice of any three entrees

Fourth Course: Choice of three desserts

COCKTAIL PARTY...$15/PERSON

Choice of four passed or stationary appetizers or salads

Add hummus platter, crudite and cheese board, +$10/person

Choose one of the bar packages below.

STANDARD BAR

Beer & Wine (2 hours): $20/person
Open Bar (2 hours): $30/person

PREMIUM BAR

Open Bar (2 hours): $35/person

Bar packages must be applied to everyone in the party with the exception of minors.

THE FOOD

APPETIZERS

SHRIMP COCKTAIL (+5/person)

BUFFALO WINGS
Blue cheese

MAMBO TENDERS
Mambo sauce

LETTUCE WRAPS
Ground chicken, boston lettuce, sesame ginger sauce

CHICKEN MEATBALLS
Spicy tomato curry, yogurt, toasted cashews

KUNG PAO BRUSSELS SPROUTS
Scallions, crushed peanuts

HUMMUS DIP
Garlic hummus, grilled pita

CAESAR SALAD
Napa cabbage & romaine, croutons

MIXED GREEN SALAD
Mesclun mix, feta, radish, grape tomatoes, red onion, apple cider vinaigrette

ENTREES

BONELESS FRIED CHICKEN
Garlic mashed, caramelized onion gravy

CRISPY CHICKEN PAILLARD
Parmesan polenta, arugula, lemon-thyme butter, goat cheese

CRAB CAKES
Two 4 oz cakes (lumb & backfin crab), french fries, house slaw, garlic aioli

MEATLOAF
Grass-fed beef, caramelized onion gravy, mashed potatoes

SWEET AND SPICY SALMON
7oz filet over mixed greens with a spicy broth and sofritas chutney

PRIME RIB
Garlic mashed, au jus, horseradish

PORK SHANK
Confit shank, risotto, romesco sauce

SPICY SEAFOOD PASTA
Fettucini pasta, house-made marinara, mussels, shrimp, calamari, fresh basil

DESSERTS

MANGO KEY LIME PIE
Rich key lime custard in a cinnamon graham cracker crust

STICKY TOFFEE PUDDING
Salted bourbon caramel, roasted macadamia nuts, vanilla ice cream

PINEAPPLE CARROT CAKE
Coconut, pecans, cream cheese frosting

CHOCOLATE ICE CREAM CAKE
Chocolate cake, caramel mousse, chocolate ice cream, coffee crunch

BROWNIE SUNDAE
Bourbon pecan caramel, vanilla ice cream

Guests wishing to bring in outside dessert may do so for a fee of $3 per guest.

LUNCH

All prices are exclusive of tax and 20% suggested. All soft drinks are included in the food pricing. Brewed regular and decaf coffee is included in the dessert pricing.

BUFFET LUNCH TIER 1...$20/PERSON

Choice of two appetizers, three entrees, and two sides.

BUFFET LUNCH TIER 2...$25/PERSON

Choice of two appetizers, three entrees, two sides, and two desserts.

PLATED LUNCH TIER 1...$21/PERSON

Choice of two appetizers and three entrees.
Choice of two desserts (Additional $5/person)

PLATED LUNCH TIER 2...$30/PERSON

Choice of three appetizers, four entrees, and two desserts.

APPETIZER SELECTIONS

- Hummus platter w/ artichokes, carrots, olives, tomatoes, grilled pita
- Mixed green salad
- Wings w/ choice of sauce (Mambo or Buffalo) served w/ ranch or blue cheese
- Chicken meatballs, spicy tomato curry, yogurt, toasted cashews
- Lettuce wraps, ground chicken, boston lettuce, sesame ginger sauce

ENTRÉE SELECTIONS

- Caesar Salad, Napa Cabbage & Romaine, Croutons w/ Grilled Chicken
- Grilled Salmon Sandwich, Arugula, Pickled Onions, Garlic Aioli, Brioche
- Reuben, Corned Beef, Thousand Island Dressing, Sauerkraut, Swiss, Marble Rye
- BLT, Hancock Farms Bacon, Multigrain Bread, Garlic Aioli
- Chipotle Fried Chicken Sandwich Bacon, Swiss, Chipotle Mayonaise, Onion Roll
- Crab Cake Melt Bacon, Cheddar, Garlic Aioli, Onion Roll (+$3/person)

SIDE SELECTIONS

- Mashed Potatoes
- Mac and Cheese
- Seasonal Veggies
- House Slaw

DESSERT SELECTIONS

- Mango Key Lime Pie
- Sticky Toffee Pudding
- Chocolate Ice Cream Cake
- Pineapple Carrot Cake
- Brownie Sundae

WEEKEND BRUNCH

All prices are exclusive of tax and 20% suggested gratuity.
All soft drinks and brewed coffee are included in the food pricing.

BUFFET TIER 1...$15/PERSON / TIER 2...$20/PERSON

Choice of four items (Tier 1) or five items (Tier 2)

- Scrambled Eggs
- Bacon
- Waffles and Fried Chicken +$2
- French Toast
- Biscuits & Sausage Gravy
- Seasonal Fruit Salad
- Turkey Sausage
- Green Salad

PLATED BRUNCH TIER 1...$18/PERSON

Choice of two appetizers and three entrees.

PLATED BRUNCH TIER 2...$25/PERSON

Choice of two appetizers, three entrees, and two desserts.

APPETIZER SELECTIONS (FAMILY-STYLE)

- Biscuits and Sausage Gravy or Seasonal Jelly
- French Toast Sticks w/ Caramel Pecan Sauce
- Kung Pao Brussels Sprouts w/ Scallions and Crushed Peanuts
- Hummus Dip

ENTRÉE SELECTIONS

- Brunch Platter French Toast, Eggs, Bacon, Turkey Sausage
- "Best" French Toast Caramel Pecan Sauce, Bacon
- Chicken & Waffle Buttermilk Waffle, 2 Eggs Any Style, Bourbon Maple Syrup
- Huevos Rancheros 2 Eggs Over Easy, Black Beans, Feta, Cilantro, on Corn Tortillas
- Egg & Cheddar Sandwich Choice of Bacon, Turkey Sausage, or Canadian Bacon, on English Muffin
- Steak & Eggs Marinated Hangar Steak, Eggs Over Easy +$2
- Classic Eggs Benedicts Canadian Bacon, Hollandaise, Poached Eggs on English Muffin
- Crab Cake Benedict Two 2oz. Cakes, Hollandaise, Poached Eggs on English Muffin +$3
- Avocado Toast Benedict Multigrain Toast, Avocado Mash, Hollandaise, Poached Egg

DESSERT SELECTIONS

- Mango Key Lime Pie
- Sticky Toffee Pudding
- Chocolate Ice Cream Cake
- Pineapple Carrot Cake
- Brownie Sundae

BOTTOMLESS BLOODY MARYS & MIMOSAS...$15/PERSON