

CHAMPPS[®]

KITCHEN + BAR

EVENTS & CATERING



PARTY PLATTERS

Party platters serve 6-8 people and are available for carry-out only. 24-hour notice is appreciated.

TAILGATE PLATTERS

SPINACH-ARTICHOKE DIP // 35

Served with fresh tortilla chips and house-made salsa

BUTTERMILK CHICKEN TENDERS // 35

24 chicken tenders served with ranch, BBQ sauce and honey mustard

CLASSIC WING PLATTER // 40

40 of our famous chicken wings served with celery, bleu cheese, ranch dressing and choice of wing sauce

MILD

PARMESAN GARLIC
BOOM-BOOM
HOT HONEY

CHIPOTLE BBQ
SPICY MANGO
CLASSIC BUFFALO

HOT

ATOMIC
GRIM REAPER 🍷

VEGGIES AND DIP // 50

Broccoli, Carrots, Celery, Cauliflower, Cucumbers and Red Peppers with Ranch Dressing

FRUIT PLATTER // 50

Assortment of seasonal fresh fruit and berries

SAMPLER PLATTER // 55

Boneless Wings, House-Made Potato Skins, Mozzarella Sticks and Pretzel Bites served with blue cheese dressing, ranch dressing, seasoned sour cream, marinara sauce and queso dip

SLIDERS PLATTER // 75 // A duo of our Crispy Chicken Sliders and Cheeseburger Sliders (20 sliders per platter):

Crispy Chicken Sliders: Fried chicken topped with shredded cabbage mix, pickles and sriracha aioli

Cheeseburger Sliders: Served with lettuce, tomato, red onion, American cheese and pickles

PRIME RIB SLIDERS // 85

20 sliders topped with slow-roasted, hand-shaved ribeye steak. Served with horseradish and savory au jus on the side

SALAD AND SANDWICH PLATTERS

CAESAR SALAD // 25 // ADD GRILLED CHICKEN 10

Romaine lettuce, parmesan cheese and croutons, tossed in Caesar dressing

BBQ CHOPPED SALAD // 40

Grilled chicken with corn, black beans, carrots, tomatoes, green onions, cilantro and crisp corn tortilla strips. Tossed with house-made ranch dressing and sweet BBQ sauce

CHICKEN COBB SALAD // 40

Grilled chicken, garden greens, applewood bacon, avocado, tomatoes, cheddar cheese, bleu cheese crumbles, hard-boiled egg and balsamic vinaigrette

CHINESE CHICKEN SALAD // 40

Grilled chicken with crunchy noodles, almonds, sesame seeds, green onions, carrots and cilantro, tossed with sweet and spicy peanut dressing

SANDWICH WRAPS // 75 // A duo of our Turkey Avocado Wraps and Southwestern Wraps (18 pieces per platter):

Turkey Avocado Wraps: Roasted turkey, avocado, bacon, provolone, lettuce, tomatoes, cucumbers and ranch dressing

Southwestern Wraps: Grilled chicken, spring mix, mixed cheeses, black bean and corn salsa, avocado and spicy aioli

CLASSIC TRIO SANDWICH PLATTER // 75 // Turkey and Cheddar, Ham and Swiss and BLTA sandwiches (24 pieces per platter):

Turkey and Cheddar Sandwich: Roasted turkey breast, cheddar cheese, lettuce, tomato and onion on French bread

Ham and Swiss Sandwich: Sliced ham, swiss cheese, lettuce, tomato and onion on French bread

BLTA Sandwich: Applewood bacon, lettuce, tomato, avocado and mayo on French bread

SIDES

CHIPS AND SALSA // 10

JALAPEÑO COLESLAW // 10

SEASONAL VEGETABLES // 15

STEAMED BROCCOLI // 15

GARLIC MASHED POTATOES // 15

ENTRÉE PLATTERS

BLACKENED CHICKEN ALFREDO // 55

Blackened grilled chicken and fettuccine sautéed with alfredo sauce, red peppers, spinach, garlic, mushrooms and parmesan cheese. Served with garlic crostinis

SLOW-ROASTED BABY BACK RIBS // 80

Baby-back pork ribs, slow-roasted then grilled with BBQ sauce. Served with a side of jalapeño coleslaw

DESSERT PLATTERS

TRIPLE CHOCOLATE COOKIES // 20

A dozen fresh-baked chocolate cookies with dark and milk chocolate chips

WHOLE NY CHEESECAKE // 50

A whole classic New York style cheesecake served with sweet cream glaze and strawberry purée on the side

*Limited menus and vegetarian options are available upon request.

* Purchases from the To-Go Platter Menu do not qualify for the receipt of MVP Loyalty Club points. MVP Loyalty Club Reward Dollars may be used toward purchases from the To-Go Platter, but purchases will not earn points in MVP program. Minimum 24-hour advance notice. Tax and gratuity not included.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Unless you specifically request otherwise, we will cook all food to the generally accepted minimum temperatures as specified by the U.S Food and Drug Administration.

EVENT CATERING

Champps is happy to cater events of any size. Please contact your local store for reservations.

BEVERAGE SERVICE

Champps offers complete bar service for any occasion, with a full selection of spirits, premium cocktails, bottle and draft beers, wines and champagne. Choose from five service options to suit your event:

OPEN BAR

Host purchases all drinks for the entire event

CASH BAR

Your guests purchase their own drinks for the entire event

PRE-SET BAR

Host purchases drinks up to specific pre-set amount

DRINK TICKETS

Host purchases pre-set number of drinks to a specific amount

NON-ALCOHOLIC BEVERAGES

Soda or Iced Tea for 3.25 per person

STARTER BUFFET

PICK YOUR PRICE AND CHOOSE YOUR STARTING LINE-UP

Choice of starters: House-Made Potato Skins | Chips and Queso | Mozzarella Sticks | Spinach-Artichoke Dip
Crispy Brussels Sprouts | Boneless Wings | Chicken Quesadilla | Buttermilk Chicken Tenders | Shrimp Cocktail

TAKE THREE 17.00 per person

Choose any three starters. Includes fresh vegetable tray with ranch dip, unlimited Soda and unlimited Iced Tea

TAKE FOUR 20.00 per person

Choose any four starters. Includes fresh vegetable tray with ranch dip, unlimited Soda and unlimited Iced Tea

TAKE FIVE 23.00 per person

Choose any five starters. Includes fresh vegetable tray with ranch dip, unlimited Soda and unlimited Iced Tea

LUNCH BUFFET

\$16 PER PERSON - INCLUDES THREE ENTRÉES AND TWO SIDES

Choice of three entrées: BBQ Chopped Salad | Chinese Chicken Salad | Chicken Caesar Salad | Creole Jambalaya
Rosemary Ranch Grilled Chicken Breast | Buttermilk Chicken Tenders | Southwestern Wrap | Turkey Avocado Wrap

Choice of two sides: Chips and Salsa | Waffle Fries | French Fries | Mashed Potatoes
Jalapeño Coleslaw | Steamed Broccoli | Seasonal Vegetables

DINNER BUFFETS

PICK YOUR PRICE AND CHOOSE YOUR PLATING

CLASSIC DINNER 22.00 per person

Includes two entrées and two sides

PREMIUM DINNER 30.00 per person

Includes three entrées, two sides and one salad

ULTIMATE DINNER 38.00 per person

Includes one starter, three entrées, two sides and one salad

Choice of starters: House-Made Potato Skins | Chips and Queso | Mozzarella Sticks | Spinach-Artichoke Dip
Crispy Brussels Sprouts | Boneless Wings | Chicken Quesadilla | Buttermilk Chicken Tenders | Shrimp Cocktail

Choice of entrées: Miso-glazed Salmon | Rosemary Ranch Grilled Chicken Breast
Blackened Chicken Alfredo | Vodka Chicken Pasta | Slow-Roasted Baby Back Ribs

Choice of sides: Chips and Salsa | Waffle Fries | French Fries
Mashed Potatoes | Jalapeño Coleslaw | Steamed Broccoli | Seasonal Vegetables

Choice of salad:
Garden Salad or Caesar Salad

PARTY TRAYS

PARTY TRAYS SERVE 20-25 PEOPLE

VEGGIE TRAY 100 per tray

Broccoli, Carrots, Celery, Cauliflower, Cucumbers and Red Peppers with Ranch Dressing

SHRIMP TRAY 120 per tray

In-house boiled extra jumbo shrimp served with a house-made cocktail sauce

FRUIT TRAY 100 per tray

Assortment of seasonal fresh fruit and berries

CHEESECAKE TRAY 120 per tray

An assorted mix of seasonal cheesecakes

*Limited menus and vegetarian options are available upon request.

* Purchases from the Group Menu do not qualify for the receipt of MVP Loyalty Club points. MVP Loyalty Club Reward Dollars may be used toward purchases from the Group Menu, but purchases will not earn points in MVP program. All selections set up buffet style. Group Menu available for parties of 15 people or more. Minimum 15 people required and 48-hour advance notice. Ordering off dining menu available for groups of 20 people or less. Tax and gratuity not included.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Unless you specifically request otherwise, we will cook all food to the generally accepted minimum temperatures as specified by the U.S Food and Drug Administration.



PLANNING AN EVENT?

Book a memory with Champps today! Let us supply the venue or cater your next event.

FOR MORE INFORMATION:

<FirstName LastName>

<FirstLastName@krgops.com>

<(123) 456-7890>

<Champps - Las Colinas>

WE SPECIALIZE IN:

Business Luncheons

Corporate Events

Retirement Parties

Holiday Parties

Tailgate Parties

League Parties

College Reunions

Wedding Receptions

Bridal Showers

Baby Showers

Birthday Parties

Graduation Parties

Family Reunions

Banquets