

Carlyle's

EVENT MENU



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COLD PASSED CANAPES

La Quercia Prosciutto melon, herb spread, sourdough, 4 NF

Bruschetta basil, parmesan, crostini, 3 NF VG

Lox Bite dill, red onion, crispy caper, schmear, bagel crisp, 4 NF

Sesame Ahi Tuna Crisp cilantro, avocado, soy caramel, wonton, 4 NF

Mini Ahi Tuna Taco shaved cucumber and carrot roll up, ginger glaze, 4 GF DF NF

Shrimp "Cocktail" bloody Mary sauce, 4 GF DF NF

Ceviche Tostada gulf-red snapper, cilantro, mango coulis, avocado, 4 GF NF

Compressed Watermelon mint, balsamic reduction, goat cheese, 3 GF NF VG

GA Peach Gazpacho basil, tomato-cucumber relish, 3 GF DF NF V

Egg Salad chive, smoked trout row, buttered brioche, 3 NF

Golden Caviar chive, blini, crème fraiche, 4 NF

Grass Fed Tenderloin Carpaccio caper schmear, crispy shallot, micro arugula, crostini, 4 NF

Duck Rillette nasturtium, apricot jam, baguette, 4 NF

HOT PASSED CANAPES

Shrimp Taco cilantro, Napa cabbage slaw, bang-bang sauce, 3 DF NF

Crab Cakes red vein sorrel, spicy aioli, 4 DF NF

Lobster Roll chive, drawn butter, 4 NF

Chicken & Waffles chipotle honey butter, 4 NF

Chicken Empanada braised chicken, siracha mayo, cilantro, 4 DF NF

Buffalo Chicken Meatball celery, blue cheese crema, 4 NF

Sorghum Glazed Pork Belly Skewer popped sorghum seeds, 5 GF DF NF

Steamed Buns Korean BBQ pork, fermented kimchi, 4 NF

Cacio e Pepe Arancini basil, Calabrian chili tomato jam, 3 NF VG

Tomato Bisque basil, cheese straw, 3 NF VG

Vegetable Spring Roll coconut-almond-chili sauce, 4 DF V

Fresh Falafel pickled fennel, homemade tzatziki, 3 NF VG

Stuffed Mushroom, spinach, parmesan, balsamic reduction, 3 GF VG

Onion Toast parsley, brûléed gruyere, red wine-demi butter, 3 NF

Vegetable Tart parsley, white balsamic glaze, goat cheese, 3 NF VG

Shrimp & Grit Croquette micro mix, red pepper coulis, 4 NF

Italian Meatballs basil, San Marzano tomatoes, polenta cake, 4 NF

Lamp Pop pistachio, gremolata, pomegranate reduction, 6 GF DF

GF Gluten-Free DF Dairy-Free NF Nut-Free V Vegan VG Vegetarian

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DISPLAYS

Fresh Garden Vegetable Crudité, 10 GF NF

carrot, celery, grape tomato, cucumber, baby bell peppers, broccoli, cauliflower & breakfast radish, served with balsamic vinaigrette and green goddess dip

Grilled Marinated Vegetables, 8 GF DF NF V

yellow squash, zucchini, asparagus, baby carrots, cherry tomato, red onion

Breads & Spreads, 8 NF

chefs' choice of Atlanta's finest artisan breads, served with smoked pimento cheese, evoo + garlic hummus, roasted tomato baba ghanoush

Artisan Cheeses, 12 GF

three different varieties of regionally sourced award-winning cheeses, served with buttered crackers, olives, honey, jam

Locally Butchered Charcuterie, 14

assorted cured and dried meats, served with French bread, pickled vegetables, whole grain mustard

Farm-to-Table Display, 16

chef's choice of two regionally sourced award winning cheeses, two assorted cured and dried meats, two gourmet spreads, French bread, premium accoutrements

Steamed Buns, 13 NF

Korean BBQ short ribs, crispy glazed pork belly, tofu & steamed mushrooms, pickled cucumber, kimchi, Nappa slaw, pickled radish

Chilled Provincial Seafood, 30 GF NF

oysters on the half shell, snow crab claws, shrimp cocktail and smoked salmon rilette, served with charred lemons, mignonette & bloody Mary sauce

Happy Hour, 12 NF

mini potato skins, cheeseburger empanada with dill pickle aioli, buffalo chicken meatballs with a blue cheese crema, fresh garden vegetable crudité

Slider Bar, 13 NF

Selection of three

Cheeseburger | red dragon cheese, tomato jam, sesame roll

Crispy Chicken | sriracha mayo, pickle chips, brioche bun

Pulled Pork | apple bourbon bbq, crispy onions, Hawaiian roll

Pulled Short Rib | horseradish crema, arugula, potato bun

Salmon Cake | shredded cabbage, lemon aioli, brioche bun

Falafel | tzatziki, pickled red onion, challah bun

Accompanied with Rosemary Parmesan House Chips

Authentic Tacos, 13

Selection of three

Seared Ahi Tuna | jalapeno mango slaw DF NF

Fried Shrimp | bang bang sauce, Asian sesame slaw DF NF

Carne Asada | cilantro, onion, lime DF NF

Carnitas | guacamole, cotija cheese NF

Chicken Tinga | caramelized onions, spicy chipotle sauce NF

Roasted Cauliflower | chipotle romesco, shredded red cabbage, pepitas DF NF V

Accompanied with tortilla chips, salsa roja and salsa verde

**Add-on tableside mortar & pestle guacamole +\$4*

CHEF-ATTENDED STATIONS

SMALL PLATES

Garden & Greens, 9 GF NF

artisan greens, carrot, radish, apple, benne seed & little gem lettuces, homemade croutons, parmesan cheese, creamy-anchovy dressing & mustard vinaigrette

Imported Pastas, 16 NF

Shrimp Pesto Penne | handmade penne, Gulf Shrimp, and traditional pesto,

Chicken Fettuccini | handmade fettuccine pasta, grilled chicken, parmesan garlic cream,

Italian Sausage Penne | handmade penne, Italian sausage, San Marzano tomato sauce

Garnishes | shaved parmesan Reggiano and Calabrian chili tomato jam garnishes

*Enhancements | *Seasonal Ravioli* +\$4

Mac & Cheese Stack, 15 NF

classic mac & cheese, tangy slaw garnish

Choice of two protein toppings: Beef Brisket, Pulled Pork, or Fried Chicken Bites

Airline Chicken, 14 GF NF

chardonnay beurre blanc, whipped potatoes, roasted heirloom carrots

Classic Southern, 16 NF

fried chicken, hot honey butter, pimento mac and cheese, braised collard greens, buttermilk biscuits + whipped butter

Atlantic Salmon, 15 GF NF

smoked tomato butter, wild mushroom risotto, sautéed spinach

Sushi, 17 DF NF

california roll, shrimp tempura roll, spicy tuna roll, pickled ginger, soy sauce, wasabi, seaweed salad

*Enhancements | *vegetable spring rolls with sweet chili aioli* +\$5 | *pork dumplings with ponzu dipping sauce* +\$5 NF

Chilean Sea Bass, MKT DF NF

soy broth, sautéed spinach, sticky rice, ginger, scallions

Artisan Pizza, 15 NF

chef-made varieties

Margherita | buffalo mozzarella, pomodoro, fresh basil

Pepperoni Classico | pepperoni, tomato, shredded mozzarella, calabrian chili jam

Truffle Bianco | mozzarella, parmesan, taleggio, ricotta, white truffle oil

Beef Short Rib, 17 GF NF

braising jus, parmesan polenta, roasted broccolini

Caribbean Pernil, 19 GF DF NF

rice and beans, caramelized plantains, steamed cabbage with carrots, pernil style "chimichurri"

Carving, MKT NF

tenderloin, chimichurri, beef jus, horseradish crema, whipped potatoes, asparagus, silver dollar rolls

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BUFFET

Salad

choice of two

Tuscan Kale, spiced crispy chickpeas, grape tomato, shaved Parmesan, lemon Caesar dressing GF NF

Baby Spinach, pears, toasted walnuts, dried cranberries, blue cheese, roasted garlic vinaigrette GF

Artisan Mixed Greens, carrot, radish, apple, benne seed, mustard vinaigrette

GF DF NF V

Baby Arugula Salad, beets, apple, candied pecans, goat cheese, lemon thyme vinaigrette GF

Mains

choice of two | \$34 choice of three | \$38

Fried Chicken, hot honey butter NF

Springer Mountain Farms Chicken, herbed butter sauce GF NF

Petite Filet, red wine demi glace +\$10 GF DF NF

Beef Short Ribs, braising jus +\$6 GF DF NF

Atlantic Salmon, smoked tomato butter GF NF

Gulf Coast Shrimp, Étouffée sauce NF

Striped Bass, lemon caper brown butter GF NF

Seared Trumpet Mushroom GF DF NF V

Seasonal Gnocchi, herbed butter sauce, roasted mushroom NF VG

Cavatappi, roasted grape tomatoes, artichoke, asparagus, spring peas, lemon oregano cream sauce NF

Accompaniments

choice of three

Roasted Broccolini GF DF NF V

Sautéed Green Beans GF DF NF V

Braised Collard Greens GF DF NF V

Grilled Asparagus GF DF NF V

Roasted Carrots, with carrot top pesto GF DF NF V

Sautéed Spinach GF DF NF V

Root Vegetable Gratin GF NF VG

Roasted Brussels Sprouts GF DF NF V

Cheddar Mac & Cheese NF VG

Whipped Potatoes GF NF VG

Wild Mushroom Risotto GF NF VG

Parmesan Polenta GF NF VG

Southern Style Grits GF NF VG

Sweet Potato Puree GF NF VG

Char-grilled Vegetables GF DF NF V

Herb Roasted Fingerling Potatoes GF DF NF V

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PLATED

Salad

Tuscan Kale, spiced crispy chickpeas, grape tomato, shaved Parmesan, lemon Caesar dressing, 7 GF NF

Baby Spinach, pears, toasted walnuts, dried cranberries, blue cheese, roasted garlic vinaigrette, 7 GF

Caprese, heirloom tomato, fresh mozzarella, basil, evoo + balsamic reduction, 8 GF NF

Iceberg Wedge, cherry tomatoes, bacon bits, blue cheese crumbles, creamy chive dressing, 8 GF NF

Artisan Mixed Greens, carrot, radish, apple, benne seed, mustard vinaigrette, 7 GF DF NF V

Baby Arugula Salad, beets, apple, candied pecans, goat cheese, lemon thyme vinaigrette, 8 GF

Main

Springer Mountain Chicken, herbed butter sauce, whipped potatoes, sautéed green beans, 28 GF NF

Fried Chicken, hot honey butter, cheddar mac & cheese, braised collard greens, 30 NF

Filet of Beef, red wine demi-glace, herb roasted fingerling potatoes, grilled asparagus, 38 GF DF NF

Beef Short Ribs, braising jus, parmesan polenta, roasted broccolini, 32 GF NF

Atlantic Salmon, smoked tomato butter, wild mushroom risotto, sautéed spinach, 30 GF NF

Striped Bass, lemon caper brown butter, char-grilled vegetables, sweet potato puree, 34 GF NF

Gulf Coast Shrimp, étouffée sauce, stone ground grits, fried green tomato, 30 NF

Leek Gnocchi, herbed butter sauce, roasted mushroom, 17 NF VG

Cavatappi, roasted grape tomatoes, artichoke, asparagus, spring peas, lemon oregano cream sauce, 19 NF VG

Seared Trumpet Mushroom, carrot puree, baby eggplant, pea tendrils, 19 GF DF NF V

Duo Plated | Petite Filet + GA Coastal Shrimp, polenta cake, roasted cremini mushroom, red wine demi-glace, chimichurri, 40 GF NF

Sweet

Flourless Chocolate Torte, chocolate ganache, cocoa dust, 10 GF NF

Seasonal Cheesecake, whipped chantilly, strawberries, 10 NF

Seasonal Fruit Tart, pastry cream, kiwi, blueberry, strawberry, apricot glaze, 10 NF

Key Lime Pie, whipped chantilly, candied lime, 10 NF

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DESSERT DISPLAYS

Cookies & Milk, 9

chocolate sea salt, peanut-butter chip, cranberry pistachio oatmeal cookies served with whole milk

Pastries, 13

French macarons, fruit tartelettes, éclairs, mini crème brûlée

Chocolatier, 13

chocolate covered strawberries, chocolate mousse, chocolate truffles, chocolate torte ^{NF}

Southern, 11

GA peach crisp, pecan pies, banana pudding, key lime pie

DESSERT STATIONS

Cobbler, 12 ^{NF}

individual peach, blueberry & apple cobbler, served with Atlanta's High Road Craft vanilla bean ice cream

Ice Cream Floats, 8 ^{GF} ^{NF}

Coca-Cola, Barq's root beer, orange Fanta, served with a scoop of Atlanta's High Road Craft vanilla bean ice-cream

Banana Fosters, 7 ^{GF} ^{NF}

Myers's dark rum flambeed bananas, served with Atlanta's High Road Craft vanilla bean ice-cream

S'mores, 11 ^{GF}

assorted flavored marshmallows, Hershey chocolate bars, peanut butter cups, bananas, strawberries, graham crackers

Ice Cream Sundae, 9 ^{GF}

Atlanta's High Road Craft vanilla bean, chocolate & strawberry ice-cream, served with an assortment of topping including – hot fudge, caramel, whipped cream, Luxardo cherries, sprinkles, marshmallows, peanuts, bananas

LATE NIGHT BITES

Mini Potato Skins, chive, bacon, cheddar, crème fraiche, 6 ^{GF} ^{NF}

Cheeseburger Sliders, pickle, shave onion, American cheese, buttered brioche bun, 6 ^{NF}

Soft Pretzels, whole grain honey mustard, 7 ^{NF}

Buttered Popcorn & Coca-Cola, displayed in vintage cart with crates & bottles, 8 ^{GF} ^{NF}

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