

Carlyle's

EST 1976 • ATLANTA



EVERYDAY CATERING MENU

CONTACT US

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VISIT US

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BREAKFAST



BREAKFAST

BUFFETS

10 guests per item. \$2 upcharge for all individually boxed orders.

CONTINENTAL

Chef selection of breakfast breads, bagels, and pastries served with cultured butter, cream cheese and a variety of flavored jams, honey vanilla yogurt & granola, and a fresh fruit display. \$14

ALL AMERICAN

Scrambled eggs, Applewood smoked bacon, breakfast potatoes, petite Belgian waffles with syrup & cultured butter, and a fresh fruit salad. \$18

SOUTHERN

Scrambled eggs, maple chicken sausage, pimento cheese grits, buttermilk biscuit with cultured butter and jams, and a fresh fruit salad. \$18

SUNRISE

Assortment of handheld breakfast sandwiches and burritos with salsa, breakfast potatoes, and a fresh fruit salad. \$14

SOUTHWEST

Scrambled egg with chihuahua cheese, black bean & corn, pico de gallo, chorizo, flour tortilla, breakfast potatoes with onions and peppers, and a fresh fruit salad. \$19

A LA CARTE

Peanut Butter Energy Bites (GF) 3pp, \$4

Assorted Greek Flavored Yogurts (GF), \$4.5

Assorted Muffin, Pastry, or Bagel, \$4

Assorted Breakfast Biscuits, \$7

Assorted Breakfast Burritos, \$7

Assorted Breakfast Croissants, \$8

Breakfast Potatoes (GF), \$4

Southern Style Grits (GF), \$4

Applewood Smoked Bacon (GF), \$5

Maple Chicken Sausage (GF), \$5

Pork Sausage Patty (GF), \$5

Fresh Fruit Display or Salad (GF), \$6

A.M. BEVERAGES

Colombian Coffee (Regular or Decaf), \$2.25

Assorted Hot Tea, \$2.50

Simply Orange, Apple, or Cranberry Juice \$5

Bottled Water, \$2.5

Montane Sparkling Water, \$4

Half Gallon Orange Juice, \$18

BUFFET ENHANCEMENTS

Must be added onto a current buffet order.

GREEK YOGURT PARFAIT

Vanilla greek yogurt, honey, granola and berries. \$7
Served individually.

VEGGIE FRITTATA (GF)

Fresh spinach, cremini mushrooms, sundried tomato, feta cheese. \$8

WAFFLE STATION

Syrup, cultured butter, whipped cream, candied pecans, mixed berries. \$10

OMELET STATION (GF)

Onion, mushroom, peppers, tomato, spinach, cheddar and Swiss cheese, bacon, chicken sausage, pork sausage. (egg whites available upon request). \$12
Chef-Attendant required.

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

DELI



MAKING AMERICA'S BEST
Carlyle's
CATERING
SINCE 1978

DELI

CHOOSE YOUR PRESENTATION:
BOXED OR BUFFET

DELI SIDE OF YOUR CHOICE, KETTLE CHIPS, AND COOKIE INCLUDED.

SIGNATURE DELI \$18

Our top shelf sandwich line, chef created recipes, always freshly made.

HARVEST CHICKEN SALAD

Diced chicken, green apples, cranberries, red onion, pecans, on croissant

SRIRACHA GRILLED CHICKEN

Grilled chicken, sriracha mayo, lettuce, pickled onion, jack cheese, on baguette

WEST COAST CLUB

Turkey, bacon, sprouts, tomato, avocado, on ciabatta

SPICY ITALIAN POBOY

Boar's Head salami, prosciutto, Italian ham, swiss cheese, lettuce and tomato, on baguette

CUBAN

Thinly sliced roasted pork, Boars Head ham, swiss cheese, spicy brown mustard, dill pickles, on Cuban bread

TURKEY BERRY BRIE

Fresh roasted turkey breast, brie cheese, cranberry mayo, lettuce and tomato on baguette

CAPRESE (VG)

Fresh mozzarella, fresh basil, sliced tomato, and a balsamic glaze, on ciabatta

***Gluten Free bread available
for all deli choices +\$1**

Upgrade your dessert
for +\$3 per person

GOURMET WRAPS \$16

CAESAR CHICKEN

Grilled chicken breast, romaine lettuce, parmesan cheese, Caesar dipping sauce

BUFFALO CHICKEN

Fried chicken breast tossed in buffalo sauce, cheddar cheese, lettuce, tomato, buffalo dipping sauce

TURKEY CLUB

Roasted turkey breast, bacon, lettuce, tomato, cheddar cheese, ranch dipping sauce

THAI CHICKEN

Grilled chicken breast, cabbage, cilantro, spiral carrots, crispy noodles, sesame dipping sauce

THE WORKS

Roasted turkey breast, honey ham, provolone cheese, lettuce, tomato, honey mustard

FALAFEL (VG)

Falafel, hummus, romaine, pickled veggies, in tomato wrap, with tzatziki dipping sauce

CLASSIC DELI \$15

Boar's Head deli sandwich on deluxe bakery bread.

OVEN ROASTED TURKEY BREAST

BLACK FOREST HAM

TOP ROUND ROAST BEEF +\$2

CARLYLE'S FAMOUS CHICKEN SALAD

HOMEMADE TUNA SALAD

GARDEN VEGGIE (VG)

..... DELI SIDES

Pasta Salad

Broccoli Salad (GF)

Greek Orzo Salad

Sesame Cucumber

Cucumber Tomato (GF)

Fruit Salad (GF)

Quinoa Arugula (GF)

Avocado Chickpea (GF)

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Gluten Free - GF



GREENS & GRAINS

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Healthy, colorful, and packed with flavor! Items served individually boxed.

SALADS

SIMPLE GARDEN (GF)

Grilled chicken, romaine, shredded carrots, chickpeas, tomatoes, cucumber, red onion, shallot vinaigrette. \$15

TUSCAN KALE CAESAR

Grilled chicken, romaine, shredded lacinato kale, bacon, cherry tomato, house croutons, parmesan cheese, lemon Caesar dressing. \$16

HARVEST SALAD SAMPLER

Scoop of harvest chicken salad, scoop of orzo side salad, spring mix, cucumber slices, fresh berries, Ritz crackers, balsamic vinaigrette. \$16

BERRY SPINACH (GF)

Grilled chicken, spinach, fresh strawberries, blueberries and raspberries, sliced almonds, cucumbers, goat cheese, balsamic vinaigrette. \$17

CARLYLE'S COBB (GF)

Grilled chicken, romaine, cherry tomatoes, hard boiled egg, bacon crumble, pickled veggies, shredded cheese, ranch dressing. \$17

BLUE WALNUT (GF)

Grilled chicken, spring mix, bleu cheese crumble, candied walnuts, dried cranberries, balsamic dressing. \$17

GREEK (GF)

Grilled chicken, romaine, cherry tomatoes, black olives, banana peppers, feta cheese, shallot vinaigrette. \$17

APPLE ARUGULA PRALINE (GF)

Grilled chicken, arugula, goat cheese, cucumbers, diced apples, pralines, balsamic vinaigrette. \$17

THAI CRUNCH

Grilled chicken, Napa cabbage, kale, cherry tomatoes, cucumbers, bell peppers, scallions, crunchy ramen noodles, cilantro, sesame dressing. \$17

GRAIN BOWLS

POKE BOWL

Ahi tuna, brown rice, mixed greens, avocado, cucumber, edamame, sesame ginger vinaigrette. \$18

MEXICALI BOWL (GF)

Grilled chicken breast, brown rice, romaine, black beans, tomatoes, roasted corn, avocado, pickled red onion, cilantro, ranch dressing. \$18

BUFFALO CHICKEN BOWL (GF)

Chopped grilled chicken, chopped romaine, quinoa, pickled red onion, shredded cabbage, cucumber, buffalo sauce, creamy Caesar dressing. \$17

VEGAN POWER BOWL (GF)

Tuscan kale, quinoa, crispy chickpeas, grape tomatoes, sunflower seeds, shredded carrots, roasted brussel sprouts, shallot vinaigrette. \$14

Top with Tofu or Grilled Chicken +\$4

Substitute protein on any salad or bowl



Grilled Shrimp, +\$3
Grilled Salmon, +\$4
Grilled Steak, +\$3
Tofu, no charge

THE TRIO

An upscale buffet with assorted deli sandwiches and wraps, tomato basil bisque, and a side salad of your choice. Served with Carlyle's signature homemade chips.

\$22

ORDER ANY SALAD AS A SIDE
(NO PROTEIN) \$5

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OFFICE FAVORITES



OFFICE FAVORITES

Our greatest hits! 10 guests per item. Vegetarian Proteins are available for all menus.

THEMED MENUS

served buffet style

FAJITA BAR

Fajita grilled chicken served with sautéed peppers & onions, spanish rice, black beans, and warm flour tortillas. Comes with fresh fried tortilla chips, house salsa roja & salsa verde. Cold toppings include- sour cream, shredded jack cheese, pickled jalapeno, and fresh cilantro. **\$18**

Add Carne Asada +\$6

Add Shrimp Fajita +\$6

Add Cheese Dip +\$4

Add Guacamole +\$3

SOUTHERN SUNDAY

Fried Chicken served with mashed potatoes, sautéed green beans, simple garden side salad with house ranch, and jalapeno cornbread. **\$21**

Add Braised Short Rib + \$8

Add Strawberry Shortcake +\$4

NORTHERN INDIAN FEAST

Traditional butter chicken, served with saffron basmati rice, saag paneer, chutney, and fresh baked naan. **\$21**

Add Beef Roghan Josh (slow-cooked beef curry) +\$6

SICILIAN

Italian meatballs, chicken piccata, baked penne, citrus buttered broccoli, traditional Caesar salad, and garlic bread. **\$24**

BUBBA'S BBQ

Choice of two proteins: pulled BBQ pork, chopped BBQ chicken, or grilled bone-in BBQ chicken, and served with mac and cheese, baked beans, coleslaw, house pickles, and two types of sauce. **\$22**

Sub Slow-cooked Ribs +\$6

Sub Sliced Beef Brisket +\$4

Add Homestyle Banana Pudding + \$4

HOT BOWLS

served buffet style

BAJA BOWL (GF)

Base: Cilantro lime rice, chopped romaine

Protein: Chopped ancho chicken

Hot Toppings: Sautéed peppers and onions, black beans

Cold Toppings: Sour cream, pico de gallo, shredded jack cheese, pickled jalapeño, and fresh cilantro. **\$18**

Add Beef Barbacoa +\$6

Add Shrimp Fajita +\$5

Add Chips & Queso + \$4

Add Guacamole +\$3

HIBACHI BOWL

Base: Veggie fried rice, spring mix

Protein: Chopped teriyaki chicken

Hot Toppings: Stir fried onion, bell peppers, broccoli

Cold Toppings: Pickled cucumber carrot salad, soy sauce, yum yum sauce, chopped green onion

Sides: Fried veggie spring rolls. **\$19**

Add Mongolian Grilled Steak +\$6

Add Hibachi Garlic Shrimp +\$5

MEDITERRANEAN BOWL

Base: Chopped romaine, brown rice

Protein: Chopped grilled chicken

Toppings: Falafel (served hot), feta cheese, pickled onion, cucumber tomato salad, tzatziki sauce

Side: Fresh pita chips + house hummus. **\$19**

Add Grilled Shrimp +\$5

HARVEST BOWL (GF)

Base: Brown rice, spring mix

Protein: Chopped grilled chicken

Hot Toppings: Roasted sweet potato, brussels sprouts

Cold Toppings: Feta cheese, dried cranberry, candied pecan, garlic green goddess dressing. **\$19**

Add Grilled Salmon +\$6

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Gluten Free - GF

HOT ENTRÉES



ENTRÉES

Tried and true recipes. Each entrée comes with two side dishes of your choice. Served buffet style with rolls and butter. Minimum of 10 people per entrée. Meals can be individually boxed for +\$2.

LEMON & ROSEMARY GRILLED CHICKEN (GF)

Grilled chicken breast seared and finished with fresh citrus and herbs. \$19

HOT HONEY CHAR-GRILLED CHICKEN

Grilled chicken breast basted with a sweet-heat (mild) sauce. \$19

SOUTHERN FRIED CHICKEN

Perfectly seasoned golden-fried boneless breast. \$19

DIJON BALSAMIC GLAZED CHICKEN (GF)

Grilled Chicken Breast, finished with caramelized onions, balsamic reduction and garnished. \$20

WILD MUSHROOM CHICKEN (GF)

French-cut chicken breast, seared and finished with warm mushroom vinaigrette. \$22

CHICKEN PUTTANESCA (GF)

Pan-seared, braised bone-in chicken in a tomato, olive, caper sauce. \$20

BONE-IN CHICKEN

Cooked four ways. Choose between Southern Fried, Herb Roasted, Jamaican Jerk, and Barbecue. \$17

PETIT BISTRO STEAK WITH CHIMICHURRI (GF)

Tender steak with bright parsley and garlic herb sauce. \$24

BRAISED SHORT RIBS WITH BRAISING JUS (GF)

Slow cooked tender beef, an outstanding dish. \$22

COCA-COLA BBQ BEEF BRISKET (GF)

Sweet cola infused smoked beef. \$22

VERDE PORK TENDERLOIN (GF)

Grilled with Southwest spices finished with homemade salsa verde. \$24

SEARED SALMON

Choice of: lemon caper butter (GF) or sesame garlic (*non GF*). \$23

HERB CRUSTED HADDOCK

Flaky mild white fish baked with fresh herbs. \$22

SHRIMP SCAMPI LINGUINE

Gulf prawns sauteed with garlic, and herbs, served over pasta. \$21

VEGETARIAN PLATES \$16

Sweet Thai Chili Tofu and Veggie Stir Fry

Mexican Stuffed Bell Pepper

with Rice, Cheese, and Corn

California Penne Pasta

with Artichoke, Tomatoes, and Capers

Broccoli Floret and Carrot Quinoa Cake

“Beyond Meat” Tacos with Rice and Beans

Daily Vegetarian Specials

SIDES

All sides are vegetarian

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Add a la carte side
+\$4.5 (min 10)

STARCHY

- Rice Pilaf (GF)
- Cilantro Lime Brown Rice (GF)
- Three Cheese Mac & Cheese
- Whipped Potatoes (GF)
- Scalloped Potatoes (GF)
- Roasted Sweet Potatoes (GF)
- Garlic Herb Roasted Potatoes (GF)

VEGGIE

- Sautéed Garlic Green Beans (GF)
- Crispy Brussel Sprouts (GF)
- Citrus Steamed Broccoli (GF)
- Southern Succotash (GF)
- Honey Glazed Carrots (GF)
- Char-grilled Vegetables (GF)
- Roasted Seasonal Vegetables (GF)

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SWEETS

COOKIE + BROWNIE PLATTER

\$4

LARGE SEA SALT CHOCOLATE CHIP COOKIE

\$3

GOURMET CUPCAKE

\$6

FUDGE BROWNIE

\$4

CAKE SLICES

Chocolate, coconut, strawberry, and key lime

\$5

TARTLETS

Key lime and pecan

\$7

FRESH BAKED COOKIES

\$1.5

HOMEMADE RICE KRISPY TREATS

\$5

DESSERT BARS

\$5

FLOURLESS CHOCOLATE CAKE (GF)

\$6

CHEF'S BREAD PUDDING

\$6

ASSORTED DESSERT TRAY

Cookies, brownies, and assorted dessert bars

\$5

SNACK BASKET

Feeds 25 people

Includes whole fruit, trail mix, and prepackaged snacks

\$59

DRINKS

MONTANE SPARKLING WATER \$3.75

Assorted Grapefruit, Peach, Cucumber Lime, Lemon Honeysuckle, and Original

CANNED COCA-COLA BRAND SODAS \$2.65

BOTTLED SPRING WATER \$2

LIQUID DEATH CANNED WATER \$4

Assorted Mountain Still and Sparkling Water

Environmentally Friendly

BOTTLED TEA \$3.5

SIMPLY ORANGE JUICE \$5

SIMPLY LEMONADE \$5

HOUSEMADE LEMONADE \$18/GAL

Mango Lemonade

Peach Lemonade

Strawberry Rose Lemonade

COLUMBIAN HOT COFFEE \$2.25

10 person minimum

RISHI HOT TEA \$4

Assorted Flavors

BY THE GALLON

Sweet Tea, \$12.5

Unsweet Tea, \$12.5

Lemonade, \$13

SNACKS + APPS

These menu items are designed for casual office receptions or afternoon meetings. If you have a more formal event to plan, please see our Events menu www.carlyles.com/special-event

BENTO BOXES \$12

Individual snack boxes to get your guests through the afternoon. Each box comes with carrots, celery, and homemade pita chips.

GREEK DIP DUO

with hummus and tzatziki

PIMENTO CHEESE

a Southern favorite

CHICKEN SALAD

our signature recipe

CHARCUTERIE

Italian cured meats, assorted cheeses, grapes, & crackers

RECEPTION PACKAGES

Includes a professional catering set up. All items labeled. Please inquire about additional event elements if needed: linen, florals, or onsite attendants. Minimum 20 guests per package.

DAYTIME RECEPTION \$30

Fresh Fruit Skewer w vanilla honey yogurt (1 pp)
Deviled Eggs with bacon, radish, parsley slaw (1pp)
Carlyle's Chicken Salad Phyllo Cup (2pp)
Assorted Mini Quiche (2pp)
Baked Brie and Raspberry En Crouete (1 pp)
Pecan Chicken Skewer (1pp)

AFTERNOON MEETING SPREAD \$19

Assorted Bento Boxes (1 pp)
Large Sea Salt Chocolate Chip Cookies (1 pp)
Bottled Waters, Canned Sodas and Montane Waters
Regular Coffee

HAPPY HOUR HANDHELDS \$26

Wings (Original or Boneless) – Buffalo and Lemon Pepper (3 wings pp)
Homemade Tortilla Chips with Salsa and Queso
Coca-Cola BBQ Meatball Skewer (1pp)
Vegetable Spring Rolls (2pp)
Fresh Garden Veggie Crudité with Homemade Ranch (.5 pp)

CASUAL EVENING LIGHT BITES \$24

Bourbon Coca-Cola Meatball Skewer (1 pp)
Mini Chicken Quesadilla Roll-Up w salsa (2 pp)
Vegetable Spring Roll (2 pp)
Caprese Skewer (1 pp)
Artisan Cheese Display with crackers (.5 pp)

CASUAL EVENING RECEPTION \$44

Slider Bar | Cheeseburger & Pulled Pork Sliders (2 sliders pp)
Pecan Crusted Chicken Skewer (1 pp)
Coca-Cola BBQ Meatball Skewer (1 pp)
Ga Coast Shrimp Salad with fresh cucumber chips (1 pp)
Mushroom Beggars Purse (1 pp)
Vegetable Spring Roll (1pp)
Mint, Cantaloupe and Prosciutto Skewer (1pp)
Farm-to-Table Display (.5pp)

ORDERING GUIDELINES

This menu is intended to serve as a guide. If there is something you would like that you don't see, our chef can most likely prepare it.

NEW ORDERS

We require 48-hour notice for new orders.

ORDER MINIMUMS

Monday and Fridays - \$250

All Other Days - \$400

SET UP/WHAT'S INCLUDED

Carlyle's provides a full service set-up with each catering, including all items needed to serve and eat.

ADDITIONAL SERVICES & ADD ONS

Carlyle's offers upscale event planning services, including fresh flowers, decor, as well as china and rental needs. Please contact your sales representative for pricing.

CANCELLATION POLICY

To cancel an order, you must call and email 48-hours before the deliver time of the order. Cancellations within 48-hours are subject to a 50% charge.

DELIVERY INFORMATION

- Normal hours for delivery are 6am - 4pm, with after-hours delivery fees starting at 4pm. Weekend delivery fees apply on Saturday and Sunday.
- Delivery radius is 20 miles. Fees apply for deliveries more than 20 miles from Carlyle's.

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Interested in multi-day ordering?

THE DAILY MIX

Chef specials, delivered daily. This program offers our clients quality, variety, and value and serves as a turn-key solution to planning multi-day lunch ordering.

Our very own event venue!

the CARLYLE

We opened The Carlyle venue in 2019 with a clear vision in mind—to create a space where we can provide the best level of service possible for private and special events. Located in the heart of Atlanta, it is the perfect in-town destination for your next event. www.thecarlylevenue.com