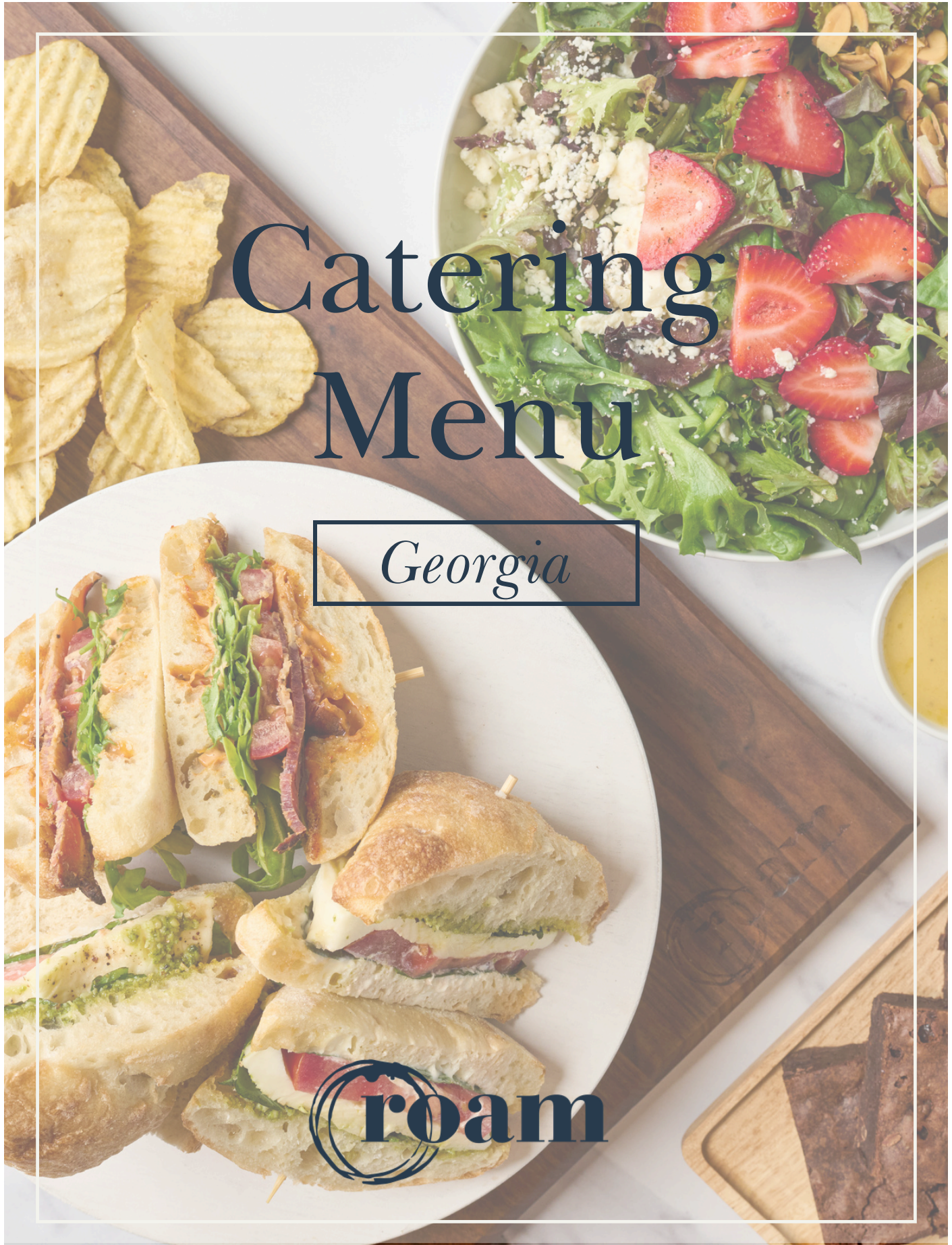




Catering Menu

Georgia





ALL-DAY PACKAGES

Minimum of 10

MEALS

THE SIGNATURE PACKAGE, \$60

Simple, satisfying meals to keep your team fueled.

Includes:

Continental breakfast + Fresh fruit
Deli Lunch & Cookies
Afternoon Snack Break

THE EXECUTIVE PACKAGE, \$112

An elevated dining experience throughout the day.

Includes:

Hot Breakfast Buffet
Mid-morning Refreshment Break
Hot Lunch Buffet & Dessert
Afternoon Refreshment Break

BEVERAGES

ESSENTIALS PACKAGE, \$16

Keep your guests refreshed from start to finish.

Includes:

Coffee, Hot tea, Assorted Sodas,
Dasani Water Bottles

ELEVATED PACKAGE, \$29

*A premium selection of refreshments
for every guest.*

Includes:

Coffee Bar, Water Bar, Hot Tea,
Orange Juice, Sweet tea,
Lemonade, Assorted Sodas,
Olipops, Energy Drinks





BREAKFAST BUFFET

Minimum of 10

CONTINENTAL

Chef selection of fresh baked muffins, cinnamon rolls, savory & sweet scones, and danishes. Served with a fresh fruit display. \$20

ALL-AMERICAN

Scrambled eggs, choice of Applewood smoked bacon or chicken sausage, buttermilk biscuits, choice of breakfast potatoes or grits, and a fresh fruit salad. \$29

BREAKFAST BURRITOS

Assorted breakfast burritos with egg and cheese and your choice of protein. Served with homemade salsa & avocado crema, breakfast potatoes with peppers & onions, and fresh fruit salad. \$26

SUNRISE

Assortment of handheld breakfast croissants, biscuits, and bagels sandwiches. Served with hash brown patties and fresh fruit salad. \$23

A LA CARTE

Assorted Muffins & Pastries, \$6.5

Assorted Fresh Baked Bagels, \$9
Whipped cream cheese

Assorted Breakfast Biscuits or Burritos, \$11.5

Assorted Breakfast Croissants or Bagels, \$13

Greek Yogurt Parfait, \$11
(Vegan yogurt available +\$7.5)
Vanilla Greek yogurt, honey, granola and berries

Fresh Fruit Salad, \$10

Peanut Butter Energy Bites (3pp), \$6.5

Hard-Boiled Eggs, \$4.5

BUFFET ENHANCEMENTS

Veggie Frittata, \$13
Fresh spinach, cremini mushrooms, sundried tomato, feta cheese

Belgian Petite Waffle Station, \$15
Syrup, cultured butter, whipped cream, mixed berries

Gourmet Parfait Bar, \$15
Vanilla Greek yogurt, strawberries, blueberries, shaved almonds, granola, honey, chia seeds

Omelet Station, \$18
Onion, mushroom, peppers, tomato, spinach, cheddar & swiss cheese, bacon, chicken sausage, pork sausage, (egg whites available upon request)
**Chef attendant required, \$250*



DELI MENU

Minimum of 10

CHOOSE YOUR PRESENTATION:

Boxed or Buffet

*Includes: deli side of your choice, kettle chips
and fresh baked cookie*

SIGNATURE DELI \$28

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

TURKEY AND GOUDA

Smoked turkey, smokey gouda, bacon, lettuce,
tomato, dill aioli on ciabatta

JALAPEÑO CHICKEN SALAD

Carlyle's Famous Chicken Salad with a kick,
lettuce, tomato, on croissant

SRIRACHA GRILLED CHICKEN

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

HOT CRISPY CHICKEN

Fried Chicken, lettuce, tomato, fire-hot ranch

ITALIAN POBOY

Salami, Prosciutto, Italian Ham, swiss cheese, lettuce
and tomato, on baguette

CAPRESE (VEGETARIAN)

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

CUBAN

thinly sliced roasted pork, ham, swiss cheese, spicy
brown mustard, dill pickles on cuban bread



CLASSIC DELI \$24

Boar's Head deli sandwich on deluxe bakery bread.

OVEN ROASTED TURKEY BREAST

BLACK FOREST HAM

CHICKEN SALAD

HOMEMADE TUNA SALAD

GARDEN VEGGIE (VEGETARIAN)

TOP ROUND ROAST BEEF +\$4.50



DELI MENU

Minimum of 10

GOURMET WRAPS \$26

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

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

CHICKEN PESTO

Grilled chicken, basil pesto, sundried tomato, mozzarella, lettuce, cucumbers, on spinach wrap

FALAFEL (VG)

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

THAI CHICKEN

Sliced teriyaki chicken, cabbage, cilantro, spiral carrot, crispy noodles, with sesame dipping sauce

JALAPENO RANCH

Blackened chicken, lettuce, tomato, shredded cheddar, onion, pickles, with hot fire ranch dipping sauce

BLACK BEAN BURGER

Sliced black bean burger, lettuce, pickles, tomato, red onion, comeback sauce, in tomato wrap

DELI SIDES

Pasta Salad

Broccoli Salad

Greek Orzo Salad

Sesame Cucumber

Cucumber Tomato

Fruit Salad

Quinoa Arugula

Avocado Chickpea



Gluten Free bread available
for all deli choices +\$3

Upgrade your dessert!
+\$4 per person

Additional side +\$5.5



GREENS & GRAINS

Served individually boxed

Minimum of 10

SALADS

Order any salad as a side to the buffet!

(No protein) \$8.50

SIMPLE GARDEN (GF), \$24

Grilled chicken, romaine, shredded carrots, chickpeas, tomatoes, cucumber, red onion, shallot vinaigrette. \$24

GREEK (GF), \$27

Grilled chicken, romaine, cherry tomatoes, black olives, banana peppers, feta cheese, shallot vinaigrette. \$27

BERRY SPINACH (GF), \$27

Grilled chicken, spinach, fresh strawberries, blueberries and raspberries, sliced almonds, cucumbers, goat cheese, balsamic vinaigrette. \$27

COBB (GF), \$27

Grilled Chicken, romaine, cherry tomatoes, hard boiled egg, bacon crumble, pickled veggies, shredded cheese, ranch dressing. \$25

CITRUS ARUGULA (GF), \$26

Grilled chicken, arugula, shaved parmesan, cherry tomatoes, shredded carrots, sunflower seeds, citrus vinaigrette. \$26

TUSCAN KALE CAESAR, \$26

Grilled chicken, romaine, shredded kale, cherry tomato, spiced crispy chickpeas, parmesan cheese, lemon caesar dressing. \$26

VEGAN SUPERFOOD, \$25

Raw kale, purple cabbage, blueberries, chopped apples, golden raisins, shredded carrot, shaved almonds, citrus vinaigrette, \$26

TACO SALAD, \$27

Chopped cilantro lime chicken, romaine, jack cheese, cilantro, pico de gallo, avocado, tortilla strips, lime wedge, avocado ranch dressing, \$27

Substitute
protein on any
salad or bowl



Grilled Shrimp, +\$5
Grilled Salmon, +\$6
Grilled Steak, +\$6
Tofu, +\$6

GRAIN BOWLS

MEXICALI BOWL (GF), \$29

Grilled chicken breast, brown rice, romaine, black beans, tomatoes, roasted corn, avocado, pickled red onion, cilantro, ranch dressing. \$29

BUFFALO CHICKEN BOWL (GF), \$28

Chopped grilled chicken, chopped romaine, quinoa, pickled red onion, shredded cabbage, cucumber, buffalo sauce, creamy Caesar dressing. \$28

VEGAN POWER BOWL (GF), \$23

Tuscan kale, quinoa, crispy chickpeas, grape tomatoes, sunflower seeds, shredded carrots, roasted brussel sprouts, shallot vinaigrette. \$23



BUILD-YOUR-OWN BOWL

Served buffet style

Minimum of 10

BAJA BOWL

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. \$29

Add Beef Barbacoa +\$9

Add Shrimp Fajita +\$9

Add Chips & Queso +\$6

Add Chips & Guacamole +\$6

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. \$29

Add Grilled Shrimp +\$9

BRUSCHETTA BOWL

Base: Garlic parmesan pasta shells, fresh spinach
Protein: Herb-roasted sliced chicken breast
Hot Toppings: Tuscan beans, sautéed thyme mushrooms
Cold Toppings: Italian marinated artichokes, roasted red peppers, evoo bruschetta tomatoes with fresh mozzarella
Dressing: Balsamic reduction.
Sides: Fresh baked garlic bread. \$29

Add Herb Roasted Salmon +\$9

HIBACHI BOWL

Base: Veggie fried rice, spring mix
Protein: Chopped teriyaki chicken
Hot Toppings: Stir-fried onion, bell peppers, broccoli
Cold Topping: Pickled cucumber carrot salad, chopped green onion
Dressings: Soy sauce, yum yum sauce
Sides: Fried veggie spring rolls. \$29

Add Mongolian Grilled Steak +\$9

Add Hibachi Garlic Shrimp +\$8

EARTH BOWL

Base: Wild rice quinoa blend, baby kale, chopped romaine
Protein: Chopped grilled balsamic dijon chicken
Cold Toppings: shredded carrot, avocado, roasted chickpeas, feta cheese, fresh cucumber, tomatoes, scallions
Dressings: Green goddess, lemon vinaigrette. \$29

Add Grilled Lemon Dill Salmon +\$9

PERUVIAN BOWL

Base: Cilantro lime rice, mixed greens
Protein: Peruvian spiced grilled chicken
Toppings: black beans, roasted yellow corn, pickled red onion, queso fresco, fresh cilantro, lime wedge
Dressing: Jalapeno lime crema, avocado red pepper. \$29

Add Peruvian Blackened Citrus Shrimp +\$8

THAI CURRY BOWL

Base: Jasmine rice
Protein: Red coconut curry chicken
Cold Toppings: minced Thai basil & mint, cilantro, chopped red cabbage, lime wedge, chopped peanuts
Dressing: Sriracha sauce
Sides: Steamed bok choy, Thai pickled cucumber salad. \$29

Add Green Curry Sautéed Shrimp with Mixed Vegetables +\$8





ENTREES

Minimum of 10

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. \$28

Add Carne Asada +\$9

Add Shrimp Fajita +\$8

Add Cheese Dip +\$6

Add Guacamole +\$6

MEDITERRANEAN GRILL

Grilled Chicken Breast with caramelized onions, roasted cherry tomatoes, artichoke hearts, Kalamata olives and capers, served with rice pilaf, char grilled vegetables, roasted red pepper hummus & pita chips, Greek salad with shallot vinaigrette. \$32

Add Grilled Flank Steak +\$7

Add Lemon Garlic Shrimp +\$5

ITALIAN

Italian meatballs, chicken piccata, baked penne, lemon roasted broccoli, traditional Caesar salad, and garlic bread. \$32



FOX BROS. BAR-B-Q \$25

Choice of two proteins: pulled pork, pulled chicken, quartered chicken or chopped brisket (+\$8pp)

Choice of two sides: mac & cheese, baked beans, coleslaw, collard greens, potato salad or spicy stewed green beans
Served with sliced white bread and BBQ sauce

Mini Jalapeño Cornbread Muffins +\$12/dozen

Buns or Slider Buns +\$12 / dozen

Banana Pudding +\$30 / serves 10

BOARDROOM FAVORITES

Served with 2 sides + rolls

CHICKEN MARSALA

Boneless chicken breast, seared and finished with a wild mushroom marsala sauce, \$30

CHICKEN PICCATA

Pan-seared chicken breast, lemon butter sauce, and capers, garnished with fresh citrus, \$30

SEARED SALMON

Choice of: lemon caper butter or sesame garlic

Served with wild rice, roasted vegetable medley, rolls and butter, \$32

VEGETARIAN CALIFORNIA PENNE PASTA

with Artichoke, Tomatoes, and Capers, \$26

BRAISED SHORT RIB WITH BRAISING JUS

Slow cooked tender beef, \$35

PETIT BISTRO STEAK WITH CHIMICHURRI

Tender steak with bright parsley + garlic herb sauce, \$35

SIDES

RICE PILAF

THREE CHEESE MAC & CHEESE

CILANTRO LIME BROWN RICE

WHIPPED POTATOES

ROASTED SWEET POTATOES

GARLIC HERB ROASTED POTATOES

SAUTEED GARLIC GREEN BEANS

CITRUS STEAMED BROCCOLI

HONEY GLAZED CARROTS

ROASTED SEASONAL VEGETABLES

CRISPY BRUSSELS SPROUTS



DESSERTS

Minimum of 10

COOKIE + BROWNIE PLATTER, \$7.5

LARGE SEA SALT CHOCOLATE CHIP
COOKIE, \$5

FUDGE BROWNIE, \$6

FRESH BAKED COOKIES, \$2.5

HOMEMADE RICE KRISPY TREATS, \$6

DESSERT BARS, \$9

FLOURLESS CHOCOLATE
CAKE SLICES (GF), \$11

ASSORTED DESSERT TRAY, \$9
Cookies, brownies, and assorted dessert bars

GOURMET CUPCAKES, \$9

TARTLETTES, \$10.5
Key lime, Pecan

CAKE SLICES, \$9
Chocolate, coconut, strawberry, key lime

BREAD PUDDING, \$10.5

TIRAMISU, \$9

DESSERT DISPLAYS

CELEBRATION, \$18

Sea-salt chocolate chip cookie

Mini confetti cupcake

Brownie pop

Hawaiian donut with a passionfruit filling

CHOCOLATIER, \$19

Chocolate covered strawberries

Chocolate mousse

Chocolate truffles

Chocolate torte

FRENCH PÂTISSIÈRE, \$19

French macaroons

Fruit tartelettes

Eclairs

Mini crème brûlée

SOUTHERN, \$18

Handheld mini apple pies

Pecan pies

Banana pudding

Key lime pie

s'mores trifle





HORS D'OEUVRES

Minimum of 10

CHILLED

- Fresh Fruit Skewer with vanilla honey yogurt (1 pp), \$6.5
- Deviled Eggs with bacon, radish, parsley slaw (1pp), \$6.5
- Chicken Salad Phyllo Cup (2 pp), \$6.5
- Caprese Skewer (1 pp), \$6.5
- Homemade Tortilla Chips with Salsa and Queso (.5 pp), \$6.5
- Artisan Cheese Display with crackers (.5 pp), \$17
- Fresh Garden Veggie Crudit  with Homemade Ranch (.5 pp), \$15
- Mushroom Beggars Purse (1 pp), \$9.5
- GA Coast Shrimp Salad with fresh cucumber chips (1 pp), \$12.5
- Mint, Cantaloupe and Prosciutto Skewer (1pp), \$8
- Farm-to-Table Display (.5 pp), \$15.5
Two regionally sourced cheeses, two assorted cured and dried meats, two gourmet spreads, French bread, premium accoutrements
- Anti Pasta Dipsplay (.5 pp), \$14
Artisan Cheeses, Italian Meats, Veggies, Accoutrements, served with Gourmet Crackers

HOT

- Assorted Mini Quiche (2 pp), \$6.5
- Baked Brie and Raspberry En Croute (1 pp), \$6.5
- Pecan Chicken Skewer (1 pp), \$9.5
- Bourbon Coca-Cola Meatball Skewer (1 pp), \$9.5
- Mini Chicken Quesadilla Roll-Up with salsa (2 pp), \$11
- Vegetable Spring Roll (2 pp), \$8
- Wings | Original or Boneless (3pp), \$9.5
Buffalo or Lemon Pepper
- Slider Bar | Cheeseburger & Pulled Pork Sliders (2 pp), \$20
- Truffle Hand Cut French Fries, \$12
Grated parmesan, thyme, roasted garlic aioli
- Salted Soft Pretzels, whole grain honey mustard, \$11



BREAKS

THE STASH | \$13

Choose 3:
Chomp sticks, Cliff Bars,
Sahale nuts, assorted chips,
assorted popcorn

POPCORN BAR | \$10

Sea salt and kettle corn-flavored popcorn served
with M&M's, pretzels, and peanuts.

Add seasonal fruit | \$9pp

TRAIL MIX BAR | \$12

Organic Pure Bliss granola served alongside
peanuts, dry roasted mixed nuts, dried blueberries
and cranberries, and dark chocolate chips.

SO FRESH + SO GREEN | \$14

Fresh + seasonal vegetables and blue corn chips, served
with an assortment of dips including red pepper hummus
guacamole, and salsa.

Add seasonal fruit | \$9pp

PICNIC AT ROAM | \$13

A picnic experience complete with seasonal fruit, assorted
cheeses, Sahale glazed nuts + paired with an assortment
of sparkling water.

Add fresh vegetables | \$7/pp

BENTO BOXES \$18.5

*Each box includes carrots, celery, and
homemade pita chips*

Minimum of 10

GREEK DIP DUO, \$18.5

with hummus and tzatziki

CHICKEN SALAD, \$18.5

our signature recipe

CHARCUTERIE, \$18.5

Italian cured meats, assorted cheeses, grapes, & crackers

PIMENTO CHEESE, \$18.5

a Southern favorite



BEVERAGES

CARAFE OF COFFEE

Freshly brewed Valor Coffee served with creamer and an assortment of sweeteners

FULL CARAFE | 20 CUPS | \$60

HALF CARAFE | 10 CUPS | \$40

AIRPOT OF HOT TEA

Served with an assortment of tea bags

SMALL | 10 BAGS | \$30

LARGE | 20 BAGS | \$60

ELEVATED COFFEE BAR

Freshly brewed Valor Coffee served with seasonal syrups, almond milk, oat milk, half + half, cinnamon, cocoa + Biscoff, \$5.5pp

ICED COFFEE BAR

Freshly brewed Valor Coffee served over ice with seasonal syrups, almond milk, oat milk, half + half, cinnamon, cocoa + Biscoff, \$5.5pp

ELEVATED WATER BAR

Chilled and sparkling water served with seasonal syrups, and your choice of fresh citrus, \$3.75pp

Choose 3 add-ins: oranges, strawberries, lemons, and limes

SPARKLING WATER

Assorted flavored sparkling water, \$2.50

SOFT DRINKS

Assortment of Coke, Diet Coke, Coke Zero, and Sprite, \$1.50

OLIPOPS

A better-for-you soda packed with prebiotics and great taste, \$3.50

RED BULL

Assortment of regular and sugar-free Red Bull, \$3.75

CELSIUS

Assortment of Celsius energy drinks, \$3.75

WATER BOTTLES

Dasani 16oz bottles, \$1.75

CARAFE OF JUICE

Carafe of cranberry, orange, or apple juice, \$13.75

LEMONADE

Served by the gallon, \$13.75

SWEET + UNSWEET TEA

Served by the gallon, \$13.75

**Bartending services available*

