



Catering Menu



BREAKFAST BUFFETS

FRESH FRUIT + PASTRIES

Fresh fruit and assorted breakfast pastries. \$16

CONTINENTAL

Chef selection of breakfast breads and pastries served with cultured butter, cream cheese and a variety of flavored jams, honey vanilla yogurt & granola, and a fresh fruit display. \$20

ALL AMERICAN

Scrambled eggs, Applewood smoked bacon, breakfast potatoes, petite Belgian waffles with syrup & cultured butter, and a fresh fruit salad. \$26

SUNRISE

Assortment of handheld breakfast sandwiches and burritos with salsa, breakfast potatoes, and a fresh fruit salad. \$21

SOUTHERN

Scrambled eggs, maple chicken sausage, pimento cheese grits, buttermilk biscuit with cultured butter and jams, and a fresh fruit salad. \$26

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A LA CARTE

Assorted Muffin, Pastry, or Bagel, \$4.5

Assorted Breakfast Biscuits, \$10

Assorted Breakfast Burritos, \$10

Greek Yogurt Parfait, \$10

(Vegan yogurt available)

Vanilla Greek yogurt, honey, granola and berries

Veggie Frittata, \$11

Fresh spinach, cremini mushrooms, sundried tomato, feta cheese

Fresh Fruit Salad, \$8



DELI MENU

CHOOSE YOUR PRESENTATION: *boxed or buffet?*

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

SIGNATURE DELI \$26

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

TURKEY BERRY BRIE

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

CAPRESE (VEGETARIAN)

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

CLASSIC DELI \$23

Boar's Head deli sandwich on deluxe bakery bread.

OVEN ROASTED TURKEY BREAST

BLACK FOREST HAM

TOP ROUND ROAST BEEF

CARLYLE'S FAMOUS CHICKEN SALAD

HOMEMADE TUNA SALAD

GARDEN VEGGIE (VEGETARIAN)

GOURMET WRAPS \$24

Our top shelf sandwich 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

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

DELI SIDES

Pasta Salad

Cucumber Tomato (GF)

Broccoli Salad (GF)

Fruit Salad (GF)

Greek Orzo Salad

Quinoa Arugula (GF)

Sesame Cucumber

Avocado Chickpea

Gluten Free bread available
for all deli choices +\$1.75

Upgrade your dessert!
+\$4 per person





SALADS

Order any as a side! (No protein) +\$4.50

SIMPLE GARDEN (GF)

Grilled chicken, romaine, shredded carrots, chickpeas, tomatoes, cucumber, red onion, shallot vinaigrette. \$22

GREEK (GF)

Grilled chicken, romaine, cherry tomatoes, black olives, banana peppers, feta cheese, shallot vinaigrette. \$25

HARVEST SALAD SAMPLER

Scoop of harvest chicken salad, scoop of orzo side salad, spring mix, cucumber slices, fresh berries, Ritz crackers, balsamic vinaigrette. \$25

BERRY SPINACH (GF)

Grilled chicken, spinach, fresh strawberries, blueberries and raspberries, sliced almonds, cucumbers, goat cheese, balsamic vinaigrette. \$25

TUSCAN KALE CAESAR

Grilled chicken, romaine, shredded lacinato kale, bacon, cherry tomato, house croutons, parmesan cheese, lemon Caesar dressing. \$25

APPLE ARUGULA PRALINE (GF)

Grilled chicken, arugula, goat cheese, cucumbers, diced apples, pralines, balsamic vinaigrette. \$25

GRAIN BOWLS

Healthy, colorful, and packed with flavor!

MEXICALI BOWL (GF)

Grilled chicken breast, brown rice, romaine, black beans, tomatoes, roasted corn, avocado, pickled red onion, cilantro, ranch dressing. \$26.5

BUFFALO CHICKEN BOWL (GF)

Chopped grilled chicken, chopped romaine, quinoa, pickled red onion, shredded cabbage, cucumber, buffalo sauce, creamy Caesar dressing. \$25

VEGAN POWER BOWL (GF)

Tuscan kale, quinoa, crispy chickpeas, grape tomatoes, sunflower seeds, shredded carrots, roasted brussel sprouts, shallot vinaigrette. \$22



Substitute protein on any salad or bowl



- Grilled Shrimp, +\$5
- Grilled Salmon, +\$6
- Grilled Steak, +\$6
- Tofu, \$1



THEMED MENUS

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 +\$5

SICILIAN

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

FOX BROS. BAR-B-Q \$23

Choice of two proteins: pulled pork, pulled chicken, quartered chicken or chopped brisket

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 +\$60 / serves 10
- Chocolate Pecan Pie Bars \$45 / dozen

BOARDROOM FAVORITES

Served with rolls + 2 sides

DUAL ENTREE

Wild Mushroom Chicken Marsala, Lemon Dill Salmon, Yukon Gold Mash Potatoes, Sauteed Green Beans, Garden Salad. \$40

Vegetarian Entree | California Penne Pasta with Artichokes, Tomatoes, and Capers

MEDITERRANEAN CHICKEN

Grilled chicken breast with caramelized onions, roasted cherry tomatoes, artichoke hearts, Kalamata olives and capers. \$26

SEARED SALMON

Choice of: lemon caper butter (GF) or sesame garlic (non-GF), served with wild rice, roasted vegetable medley, rolls and butter. \$32

VEGETARIAN CALIFORNIA PENNE PASTA

with Artichoke, Tomatoes, and Capers. \$23

BRAISED SHORT RIB WITH BRAISING JUS

Slow cooked tender beef \$28

HOT BOWLS

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. \$29

Add Beef Barbacoa +\$9

Add Shrimp Fajita +\$8

Add Chips & Queso +\$6

Add Guacamole +\$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. \$29

Add Grilled Shrimp +\$8

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. \$29

Add Grilled Salmon +\$9





SWEETS

COOKIE + BROWNIE PLATTER, \$6

LARGE SEA SALT CHOCOLATE CHIP
COOKIE, \$4

FUDGE BROWNIE, \$5

FRESH BAKED COOKIES, \$2

HOMEMADE RICE KRISPY TREATS, \$5

DESSERT BARS, \$8

FLOURLESS CHOCOLATE CAKE (GF), \$9

ASSORTED DESSERT TRAY, \$8

Cookies, brownies, and assorted dessert bars





SNACKS + APPS

These menu items are designed for afternoon meetings, happy hours, and reception-style events.

BENTO BOXES

Individual snack boxes to fuel your team through the afternoon. Each box includes carrots, celery, and homemade pita chips.

GREEK DIP DUO, \$18.5

with hummus and tzatziki

PIMENTO CHEESE, \$18.5

a Southern favorite

CHICKEN SALAD, \$18.5

our signature recipe

CHARCUTERIE, \$18.5

Italian cured meats, assorted cheeses, grapes, & crackers

RECEPTION PACKAGES

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

DAYTIME RECEPTION, \$36

Fresh Fruit Skewer with 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 Croute (1 pp)

Pecan Chicken Skewer (1pp)

CASUAL EVENING LIGHT BITES, \$30

Bourbon Coca-Cola Meatball Skewer (1 pp)

Mini Chicken Quesadilla Roll-Up with salsa (2 pp)

Vegetable Spring Roll (2 pp)

Caprese Skewer (1 pp)

Artisan Cheese Display with crackers (.5 pp)

HAPPY HOUR HANDHELDS, \$32

Wings (Original or Boneless) – Buffalo + 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 Crudit  with Homemade Ranch (.5 pp)

EVENING RECEPTION, \$55

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)

ANTIPASTO DISPLAY \$14

Artisan Cheeses, Italian Meats, Veggies, Accoutrements served with Gourmet Crackers