



CHEF'S TABLE

by Carlyle's
CATERING

Chef's Table by Carlyle's is a daily lunch program designed to provide our clients quality, variety and value. We've carefully designed menus for each day featuring chef-created entrees, side dishes and salads. Many meals include international foods, and many feature build-your-own concepts. Order the Chef's Table menu for any lunch meeting, and you will receive chef-inspired, freshly prepared menus at a great value.

Our primary goal is to keep your employees happy day-in and day-out by keeping people interested in ever-changing menus. Your guests will be delighted with the originality and quality of the food. You'll see that each day's menu includes two options for an entrée. There is a vegetarian option every day, and gluten free offerings are abundant and always labeled.

We also want to make the task of ordering multi-day catering easier. Each meal is designed to offer your guests a complete experience, so side dishes and salads have been chosen carefully. Substitutions will not be allowed, though you may add anything from our retail menu that you wish.

These menus offer zero repeats, and tons of variety, presenting on-trend ways to feed your people every day.

Ordering catering for large groups isn't easy. We hope you find this program a useful solution in getting your people fed, and fed well!

Guidelines

- All food items will be labeled. Gluten free and vegetarian foods will be labeled.
- Most special dietary restrictions are covered by these menus. Please notify Carlyle's of any allergies.
- 48 hours advance notice required.
- Substitutions allowed for an additional charge.
- Black buffet linen provided for orders of 60 or more.

Monday	Tuesday	Wednesday	Thursday	Friday
4	5	6	7	8
<p>NATIONAL SOUP DAY!</p> <ul style="list-style-type: none"> • Homemade Chicken Noodle Soup • Vegetable Beef Stew • Potato Leek Soup <p>Served w/ crustini & soft French baguettes</p> <p>DELI</p> <p>Mini Boar's Head sandwiches: turkey, chicken salad, veggie</p> <p>SALADS</p> <p>Brussel Sprout , Kale, & Carrot Salad, w/ Fresh Oranges, Avocado, & Orange Tahini Dressing</p> <p>Couscous w/ butternut squash & herbs (mint, parsley, lemon, garlic, golden raisins, ground allspice)</p>	<p>PAELLA DAY</p> <p>FIRST ENTRÉE</p> <p>Jerk Chicken Paella, bold Spanish dish with rice, pan seared chicken and vegetables</p> <p>SECOND ENTRÉE</p> <p>Seafood Paella w/ Pork Sausage, with shrimp, clams, mussels, and scallops</p> <p>VEGETARIAN ENTRÉE</p> <p>Veggie Paella</p> <p>TOPPINGS</p> <ul style="list-style-type: none"> • Fresh jalapenos • Fresh cilantro • Hot Sauce • Lemon Wedges <p>SALAD</p> <p>Esalada Mixta with spring mix, tomatoes, onions, olives, & hard boiled eggs</p> <p>DESSERT</p> <p>Cinnamon Sugar Churros with chocolate and raspberry sauce</p>	<p>SWEET & SAVORY DAY</p> <p>FIRST ENTRÉE</p> <p>Goat Cheese & Roasted Grape Stuffed Chicken Breast</p> <p>SECOND ENTRÉE</p> <p>Pork Tenderloin w/ Fig balsamic reduction</p> <p>VEGETARIAN ENTRÉE</p> <p>Spiced Garbonzo Patty Over Wilted Spinach</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Orange Ginger Glazed Carrots • Lemon Orzo <p>SALAD</p> <p>Spinach Salad with Toasted Almonds, Craisins, & Cucumber w/ Balsamic Vinaigrette</p>	<p>RUSTIC ITALIAN LUNCH</p> <p>FIRST ENTRÉE</p> <p>Chicken Cacciatore, stewed bone in chicken with spiced tomato sauce</p> <p>SECOND ENTRÉE</p> <p>Salmon Rustico, with roasted Mediterranean veggies</p> <p>VEGETARIAN ENTRÉE</p> <p>Stuffed Eggplant with ricotta, spinach, & artichoke</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Sautéed Broccoli Rabe • Creamy Mascarpone Polenta <p>SALAD</p> <p>Apple Arugula Salad with apple cider vinaigrette</p>	<p>NASHVILLE HEAT</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • “Nashville Hot” Fried Chicken breast, dipped in buffalo sauce • Grilled Chicken Breast (optional) • Fried Shrimp, tossed in buffalo sauce <p>Served with bakery fresh brioche and sub rolls, lettuce and tomato</p> <p>VEGETARIAN</p> <p>Buffalo Boca Burger, vegetarian patty grilled and dipped in buffalo sauce</p> <p>SIDES</p> <ul style="list-style-type: none"> • Roasted Cauliflower • Gorgonzola Homemade Chips <p>SALAD</p> <p>Blue Walnut Spring Salad with spring mix, candied walnuts, craisins and bleu cheese</p>

Monday	Tuesday	Wednesday	Thursday	Friday
11	12	13	14	15
<p>HAWAIIAN LUAU DAY</p> <p>FIRST ENTRÉE Hawaiian Chicken, Bone in Chicken roasted with bell peppers, sweet onion and pineapple, in a savory Polynesian sauce</p> <p>SECOND ENTRÉE Polynesian BBQ Shrimp, skewered and grilled</p> <p>VEGETARIAN ENTRÉE Hawaiian Grilled Tofu</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Roasted Okinawan Potatoes • Bok Choy • Plantain Chips w/ Pineapple Salsa <p>SALAD Tropical Fruit & Coconut Green Salad</p>	<p>INDIAN CLASSIC CUISINE</p> <p>FIRST ENTRÉE Chicken Tikka Masala, roasted marinated chicken in a spiced curry sauce</p> <p>SECOND ENTRÉE Lamb Curry, slow cooked with tomato and yogurt</p> <p>VEGETARIAN ENTRÉE Spinach Paneer, cubed cheese with Indian spices and roasted cauliflower</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • White rice • Indian vegetables • Naan Bread w/ mint & Mango Chutney <p>SALAD Indian chopped salad with radishes, tomatoes, cucumber, mint, cilantro, lime juice, cumin and other spices</p>	<p>BOAR'S HEAD TRIO FEATURING THE FRENCH DIP</p> <p>Build-your-own sandwich with assorted Boar's Head deli meats including turkey, ham, roast beef, chicken and tuna salad.</p> <p>Served with Cheddar, Swiss, Monterrey Jack and Provolone sliced cheeses, leaf lettuce, sliced tomatoes, fresh cut veggies, on assorted bakery breads</p> <p>VEGETARIAN OPTION Fresh Veggies for veggie sandwich</p> <p>Showcasing Carlyle's French Dip!</p> <p>SIDES</p> <ul style="list-style-type: none"> • Homemade Chips • Cucumber, Radish Dill Salad • Barley, Cauliflower, herbs w/ Burrata Cheese • Au Jus Sauce for French Dip <p>SOUP French Onion Soup</p>	<p>VALENTINE'S DAY LUNCH</p> <p>FIRST ENTRÉE Chicken Cordon Bleu, chicken breast wrapped with ham and cheese, baked with breadcrumbs</p> <p>SECOND ENTRÉE Beef Bourguignon, beef slowly braised in red wine, beef broth, flavored with carrots, onions, garlic, pearl onions, mushrooms</p> <p>VEGETARIAN ENTRÉE Veggie Bourguignon</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Truffle mashed potatoes • Green Beans Almandine <p>SALAD Cupid's Salad – hearts of palm, cucumber, red & yellow pepper, carrots, feta, arugula w/ a fresh herb vinaigrette</p> <p>DESSERT INCLUDED Chocolate Covered Strawberries!</p>	<p>FAJITA FRIDAY</p> <p>PROTEINS Seasoned sliced Chicken Breast with peppers and onions Slow roasted Pork Carnita with peppers and onions</p> <p>VEGETARIAN OPTION: Tofu Fajita with Peppers and Onions</p> <p>TOPPINGS Lettuce, Tomato, Shredded Cheese, Salsa, Sour Cream, Jalapenos, Hot Queso Dip, Guacamole</p> <p>SIDE</p> <ul style="list-style-type: none"> • Pinto Beans • Garlic Cilantro Brown Rice • Corn and Flour tortillas <p>SALAD Southwest Salad, Romaine, Cucumber, Tomato, White Onion with a lime vinaigrette</p>


Monday	Tuesday	Wednesday	Thursday	Friday
18	19	20	21	22
<p>SALAD TRIO DAY</p> <ul style="list-style-type: none"> • Pomegranate, Kale, Wild Rice Salad w/ Walnuts & Feta • Shaved Brussel Sprout, Lentil, Bacon, & Pear Salad • Romaine, Arugula, red cabbage, avocado, cucumber, crunchy corn, pickled onion, smoked almond w/ gorgonzola vinaigrette <p>PROTEINS</p> <ul style="list-style-type: none"> • Orange Teriyaki Glazed Salmon • Blackened Chicken • Sliced Portabella <p>SOUP Carrot & Turmeric Soup</p>	<p>GOULASH DAY</p> <p>Build your own bowl of Hungarian style goulash.</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Hungarian Spiced Chicken w/ apple mustard chutney • Hungarian Braised Beef w/ Paprika <p>VEGETARIAN Braised Tempeh with Cabbage</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Chive Garlic Macaroni • Balsamic Roasted Vegetables <p>SALAD Cucumber Dill Salad</p>	<p>BARBECUE FEAST</p> <p>FIRST ENTRÉE Chopped BBQ Chicken</p> <p>SECOND ENTRÉE BBQ Pork Ribs</p> <p>VEGETARIAN ENTRÉE Barbecue Jack Fruit</p> <p>Served with Texas Toast and two Barbecue Sauces, served on the side</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Baked Beans • Dijon Potato Salad • Corn-on-the-cobb <p>SALADS</p> <ul style="list-style-type: none"> • Ramen Broccoli Slaw 	<p>POWER BOWL</p> <p>BASE</p> <ul style="list-style-type: none"> • Brown Rice • Veggie Quinoa • Chopped Fresh Romaine <p>PROTEINS</p> <ul style="list-style-type: none"> • Chopped Citrus Grilled Chicken • Argentina Style Steak <p>VEGETARIAN Grilled Citrus Tofu</p> <p>TOPPINGS</p> <ul style="list-style-type: none"> • Indian Spiced Roasted Cauliflower • Grilled Zucchini, squash, and eggplant medley • Sautéed Mushrooms • Steamed Sesame Broccoli <p>SAUCES</p> <ul style="list-style-type: none"> • Red Chili Hoisin • Chipotle Mango 	<p>PHILLY PHRIDAY</p> <p>With soft French baguettes, provolone and American cheese, lettuce and tomato</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Thin sliced Chicken Breast with peppers and onions and cheese • Thin sliced Steak with peppers, onions and cheese <p>VEGETARIAN Portabella Mushrooms, onions and peppers</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Roasted Red Skin Potatoes • Blistered Brussel Sprouts <p>SALAD Fresh Cut Fruit Salad</p> <p>TOPPINGS Cheese Wiz Hot Sauce Trio Steak Sauce Banana Pepper Slices Pickles Shredded Lettuce Tomatoes Olives</p>

Monday	Tuesday	Wednesday	Thursday	Friday
25	26	27	28	1
<p>TGIM LUNCHEON</p> <p>FIRST ENTRÉE Pecan Crusted Chicken w/brown butter & honey drizzle</p> <p>SECOND ENTRÉE Bourbon Glazed Salmon</p> <p>VEGETARIAN OPTION Kimmie's Sweet Potato stack</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Roasted Asparagus • Gnocchi, butternut squash, sage, & mushrooms <p>SALAD Kale Salad with pear, goat cheese, red onion, and cucumber, with apple cider vinaigrette</p>	<p>CARLYLE'S FAMOUS SOUL BOWL</p> <p>BASE</p> <ul style="list-style-type: none"> • White rice • Romaine Lettuce <p>PROTEINS</p> <ul style="list-style-type: none"> • Hand breaded chicken tenders • Sliced grilled chicken breast <p>VEGGIE TOPPINGS</p> <ul style="list-style-type: none"> • Black eyed peas • Collard greens • Stewed tomato & okra • Corn-Off-the-cobb • Pickled jalapenos • Diced tomato • Diced Vidalia onion • Bacon bits • Brown gravy • Hot sauce • Pepper jelly 	<p>STIR FRY NOODLE DAY</p> <p>FIRST ENTRÉE Teriyaki Chicken stir fry bell pepper, water chestnuts, broccoli, carrots, and onion</p> <p>SECOND ENTRÉE Garlic Pork stir fry with broccoli, sliced bell pepper, onion and sliced mushrooms</p> <p>VEGETARIAN ENTRÉE Stir fried Swiss chard, portabellas and snap peas</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Lo Mein noodles • Assorted steamed dumplings <p>TOPPINGS</p> <ul style="list-style-type: none"> • Jalapenos • Spring Onion • Bean Sprouts • Hoisin Sauce • Soy Sauce <p>SALAD Asian Spring salad with edamame, mango, cucumber, wonton strips</p>	<p>CABO SAN LUCAS LUNCH</p> <p>FIRST ENTRÉE Slow roasted pork carnita enchiladas</p> <p>SECOND ENTRÉE Shrimp Enchiladas, with Monterrey Jack cheese and fresh cilantro</p> <p>VEGETARIAN ENTRÉE Stuffed Poblano Peppers, mild pepper stuffed with spiced saffron rice and veggies</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Refried Beans • Spanish Red Rice <p>SALAD Romaine, charred corn, shallot, & scallions with a roasted red pepper vinaigrette</p>	<p>ALL-AMERICAN BURGER</p> <p>Served with bakery fresh buns, lettuce, tomato, onion, sliced cheese, pickles, and all the condiments</p> <p>Gourmet spreads including Sriracha ketchup, bacon jam, & roasted garlic aioli</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • 100% grass fed beef burgers • Turkey burgers <p>VEGETARIAN ENTRÉE Black Bean Burgers</p> <p>SIDES</p> <ul style="list-style-type: none"> • French Fries • Pasta Salad • Jalapenos Poppers <p>SALAD Garden Salad with House vinaigrette</p>



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NUMBER OF PEOPLE	PRICE PER PERSON	SERVICE CHARGE	INCLUDES CLEAN UP
10-29	15.99	18%	NO
30-59	14.99	18%	NO
60-99	13.99	\$150	NO
100-199	12.99	\$175	YES
200-299	11.99	\$200	YES
300+	10.99	\$250	YES

Service Charge includes delivery and full, professional set up with all items needed to serve and eat. Gratuity is included. For parties 60+, Clean Up will be scheduled for same day as service. Carlyle's will return to tidy up and pick up equipment.