



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
11	12	13	14	15
<p>GOURMET SALAD TRIO</p> <p>SALADS Thai Salad – Kale, fresh basil, purple cabbage, shredded carrots, cucumbers, green onions, toasted cashews, Thai peanut dressing.</p> <p>Superfood Salad – Baby spinach, faro, avocado, tomato, herb shallot vinaigrette.</p> <p>Classic Caesar – Fresh romaine, shaved parmesan, homemade croutons, cherry tomatoes, black peppercorn.</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Grilled Chicken • Blackened Shrimp • Seasoned Tofu <p>SOUPS</p> <ul style="list-style-type: none"> • Loaded Potato Soup • French onion Soup 	<p>INDIAN CUISINE DAY</p> <p>ENTRÉES</p> <ul style="list-style-type: none"> • Tandoori Chicken • Pork Vindaloo <p>VEGETARIAN ENTRÉE Chana Masala</p> <p>SIDES AND EXTRAS</p> <ul style="list-style-type: none"> • Basmati Rice • Fresh Baked Naan • Assorted Chutneys <p>SALAD Fresh Indian Garden Salad</p>	<p>PASTA, PASTA, PASTA!!!</p> <p>PASTAS</p> <ul style="list-style-type: none"> • Wholegrain Penne • Linguine • Gluten Free Penne <p>PROTEINS</p> <ul style="list-style-type: none"> • Sliced Grilled Chicken • Beef Meatballs • Veggie-balls <p>SAUCES</p> <ul style="list-style-type: none"> • Fresh “Bruschetta” Sauce (VEG) • Lemon Garlic White Sauce (VEG) • Veggie Bolognese (VEG) <p>Fresh Baked Garlic Bread</p> <p>SALAD Italian Chopped Salad</p>	<p>AMERICAN BISTRO LUNCH</p> <p>ENTREES</p> <ul style="list-style-type: none"> • Perfect Pan Roasted Chicken • Panko Crusted Grouper <p>VEGETARIAN ENTRÉE Veggie Jambalaya</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Fresh Steamed Broccoli • Fingerling Roasted Potatoes <p>SALAD Winter Arugula Salad with roasted beet, candied walnuts, goat cheese.</p>	<p>VIETNAMESE PHO BOWL</p> <p>Build your own Vietnamese noodle or rice bowl with homemade vegetarian pho broth, proteins and toppings</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Thin Sliced Chicken Breast • Thin Sliced Beef <p>TOPPINGS</p> <ul style="list-style-type: none"> • Chopped Bok Choy (hot) • Julienned Carrots (hot) • Fresh diced Jalapeno (cold) • Bean Sprouts (cold) • Cilantro (cold) • Snow Peas (cold) • Fresh Ginger (cold) • Fresh Lime Wedge (cold) <p>SAUCES</p> <ul style="list-style-type: none"> • Hoisin Sauce • Soy Sauce <p>SALAD Viet-spring Salad with spring mix, fresh avocado, edamame & homemade sesame ginger dressing</p>


Monday	Tuesday	Wednesday	Thursday	Friday
18	19	20	21	22
<p>LOW COUNTRY GUMBO DAY</p> <p>Build Your Own Veggie gumbo with Okra, Tomatoes, Onions, and spices –(VEG)</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Andouille Sausage (GF) • Shrimp (GF) • Chicken breast (GF) <p>SIDES</p> <ul style="list-style-type: none"> • Honey Glazed Carrots (GF, VEG) • White Rice (GF, VEG) • Assorted Hot Sauces • Corn Bread with honey butter <p>SALAD</p> <p>French Quarter Salad with mixed greens, golden raisins, pecans, roasted shallots, Junior's maple dressing (GF, VEG)</p>	<p>BRUNCH BOWL DAY</p> <p>Your guests will love this change of pace, a build-your-own breakfast bowl with fabulous “brunchy” sides</p> <p>BREAKFAST BOWL</p> <ul style="list-style-type: none"> • Breakfast Potatoes • Grits • Scrambled Eggs • Chorizo • Chicken Sausage • Veggie Sausage (VEG) • Avocado • Jalapeno • Scallions • Diced Tomatoes • Diced Onions • Sautéed Mushrooms • Bacon • Cheddar <p>BRUNCH SIDES</p> <ul style="list-style-type: none"> • Arugula salad with parmesan, toasted almonds and citrus vinaigrette • Fresh Cut Fruit Salad 	<p>LATIN LUNCH DAY</p> <p>Build-your-own Latin lunch with rice, beans, proteins and toppings</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Ropa Vieja, pulled stewed beef in broth with vegetables –(GF) • Shredded Mojo Chicken breast –(GF) <p>VEGETARIAN OPTION</p> <p>Mojo Jackfruit, chili lime marinated jack fruit -(GF, VEG)</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • White Rice (GF, VEG) • Cuban Black Beans (GF, VEG) • Plantain Chips (GF, VEG) <p>TOPPINGS</p> <ul style="list-style-type: none"> • Spring Mix • Pico De Gallo • Mango • Fresh Jalapeno • Sour Cream 	<p>BOAR'S HEAD SANDWICH, SALAD, SOUP TRIO</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>HOT SANDWICH</p> <p>Grilled Cheese</p> <p>VEGETARIAN OPTION</p> <p>Fresh Veggies for veggie sandwich</p> <p>ASSORTED SPREADS</p> <p>Pesto Aioli, Honey Mustard, Horseradish Sauce (GF, VEG)</p> <p>DELI SIDES</p> <ul style="list-style-type: none"> • Apple Curry Slaw (GF, VEG) • Homemade Potato Chips (GF, VEG) <p>SOUP</p> <p>Tomato Basil Bisque</p>	<p>TUSCAN TRATTORIA</p> <p>ENTREES</p> <ul style="list-style-type: none"> • Tuscan Stuffed Chicken Breast • Bisteca Fiorentina <p>VEGETARIAN ENTRÉE</p> <p>Tuscan Stuffed Tomatoes</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Cauliflower Herb Mash • Sautéed Green Beans <p>SALAD</p> <p>Tossed Garden Salad with Assorted Veggies and Dressings</p>

Monday	Tuesday	Wednesday	Thursday	Friday
25	26	27	28	1
<p>BUILD YOUR OWN SALAD BAR</p> <p>Spring Greens Baby Spinach Chopped Romaine</p> <p>Variety of Fresh Toppings For your Salad!</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Grilled Chicken (serve cold on platter) • Grilled Chipotle Chicken <p>VEGETARIAN Chipotle Seasoned Tofu</p> <p>SOUPS</p> <ul style="list-style-type: none"> • Broccoli Cheddar • Fresh Hearty Vegetable 	<p>COMFORT FOOD TUESDAY</p> <p>ENTRÉES</p> <ul style="list-style-type: none"> • Chicken and Dumplings • Traditional Meatloaf, with beef and brown gravy <p>VEGETARIAN Edamame Veggieloaf</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Yukon Gold Mashed Potatoes • Sauteed Green Beans • Cornbread Muffins <p>SALAD Spinach Salad with strawberries, cucumber, scallions, toasted almonds, feta</p>	<p>THAI LUNCH</p> <p>ENTRÉES</p> <ul style="list-style-type: none"> • Thai Red Curry with chicken breast • Drunken Noodle with gulf shrimp <p>VEGETARIAN Veggie Drunken Noodle with Tofu</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Jasmine Ginger Rice • Asian Vegetables <p>SALAD Thai Tossed Salad with tomatoes, carrots, green onion, with a house made peanut sesame dressing.</p>	<p>DELUXE CHICKEN SANDWICH DAY</p> <p>Choice of all natural grilled or fried Chicken Breast with fun sides and tons of toppings.</p> <p>Served with bakery fresh bun, 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"> • Grilled Chicken Breast • Fried Chicken Breast <p>VEGETARIAN Black Bean Burgers</p> <p>SIDES Creamy Pasta Salad Dijon Apple Kale Salad</p> <p>SALAD Garden Salad with House vinaigrette (GF, VEG)</p>	<p>THE BAJA BOWL</p> <p>Build Your Own Southwest lunch with choice of entrees and tons of toppings. Served with homemade tortilla chips and flour and corn tortillas</p> <p>PROTEINS</p> <ul style="list-style-type: none"> • Blackened Chicken • Fajita Steak <p>VEGETARIAN Fajita seasoned Tofu</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> • Spanish Rice • Black Beans <p>TOPPINGS</p> <ul style="list-style-type: none"> • Shredded lettuce • Diced tomato • Shredded cheese • 2 homemade salsas • Sour cream • Gaucamole • Lime wedges • Queso dip <p>SALAD Southwest Caesar Salad</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.