



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.

OPEN DOOR CLEAN UP

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
5	6	7	8	9
<p>SEASONAL FALL FARMER'S LUNCH</p> <p>FIRST ENTRÉE: Apple Cider Braised bone-in Chicken with Grilled Apples, Garlic, Onion, Black Pepper, and Rosemary</p> <p>SECOND ENTRÉE: Brown Sugar & Soy Salmon, fresh Salmon Filet Grilled and Basted with Sweet Soy Glaze</p> <p>VEGETARIAN ENTRÉE: Tempeh Curry with Sweet Potatoes & Green Beans</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> Sautéed Bok Choy Quinoa Pilaf with Pumpkin Seeds, Cranberries & a touch of Nutmeg <p>SALAD: Mixed Greens with Pears, Pecans, Goat Cheese, and Cider Vinaigrette</p>	<p>MEDITERRANEAN KEBAB DAY</p> <p>FIRST ENTRÉE: Shish Kebab, skewered Ground Beef and Lamb</p> <p>SECOND ENTRÉE: Tavuk Shish, skewered grilled Chicken</p> <p>VEGETARIAN ENTRÉE: Briam, Greek Baked Zucchini & Potatoes</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> Spiced Grilled Vegetables Herb Rice Pita Chips & Crudite with Hummus <p>SALAD: Traditional Tabbouleh</p>	<p>EXECUTIVE SALAD BAR</p> <p>Build Your Own Salad with Deluxe Salad with Spring Mix, Radicchio, Spinach, a large variety of fresh toppings, and proteins. Served with Housemade and Assorted Salad Dressings</p> <p>PROTEINS:</p> <ul style="list-style-type: none"> Blackened Grilled Chicken Breast Blackened Shrimp <p>TOPPINGS: Many Toppings including Snow Peas, Avocado, Diced Mango, Shaved Almonds, Scallions, Cucumber, Cherry Tomatoes, Pickled Red Onion, Carrots, Olives, Croutons, Boiled Egg</p> <p>SOUP: Potato Leek Soup</p> <p>BONUS ADD ONS: Honey Wheat Rolls, Bran & Lemon Poppyseed Muffins</p>	<p>LUIGI'S LASAGNA DAY</p> <p>FIRST ENTRÉE: Traditional Meat Lasagna with Italian Cheeses and Beef</p> <p>SECOND ENTRÉE: Vegetarian White Lasagna topped with Roasted Peppers</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> Buttery Garlic Toast Italian Cut Green Beans with Garlic and Onions <p>SALAD:</p> <ul style="list-style-type: none"> Leafy Tossed Salad Caesar Salad Caprese Salad with Fresh Mozzarella, Cherry Tomatoes, Fresh Basil, and Balsamic Reduction 	<p>PHILLY PHRIDAY</p> <p>FIRST ENTRÉE: Thin sliced Chicken Breast with peppers and onions and cheese</p> <p>SECOND ENTRÉE: Thin sliced Steak with peppers, onions and cheese</p> <p>VEGETARIAN ENTRÉE: Seitan</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> French fries Blistered Brussel Sprouts <p>SALAD: Cucumber Tomato Salad with fresh Dill</p> <p>TOPPINGS:</p> <ul style="list-style-type: none"> Cheese Wiz Hot Sauce Trio Steak Sauce Banana Pepper Slices Pickles Shredded Lettuce Tomatoes Olives

Monday	Tuesday	Wednesday	Thursday	Friday
12	13	14	15	16
<p>HARVEST THYME LUNCHEON</p> <p>FIRST ENTRÉE: Country Harvest Chicken, butterfly Chicken Breast stuffed with Cornbread Dressing and Cranberries</p> <p>SECOND ENTRÉE: Balsamic Thyme Pork Loin, center cut Pork Loin roasted with fresh Herbs and Balsamic Glaze</p> <p>VEGETARIAN ENTRÉE: Butternut Squash Ravioli with brown butter and candied pecans</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> • Roasted Fingerling Potatoes • Roasted Carrots, Fennel, & Turnips <p>SALAD: Waldorf Salad</p>	<p>TACO FAJITA TUESDAY</p> <p>PROTEINS:</p> <ul style="list-style-type: none"> • Chicken Fajita with Peppers and Onions • Steak Fajita with Peppers and Onions <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 <p>SALAD: Southwest Salad, Romaine, Cucumber, Tomato, White Onion with a lime vinaigrette</p>	<p>VIETNAMESE DAY</p> <p>FIRST ENTRÉE: Traditional Pork Banh Mi's, roasted pork with pickled carrots and cucumber, and jalapeno, on a fresh baked French baguette</p> <p>SECOND ENTRÉE: Chicken Banh Mi's</p> <p>VEGETARIAN ENTRÉE: Egg Bahn Mi's</p> <p>HOT SIDES: Edamame Pot Stickers Spicy Korean Homemade chips</p> <p>SALAD: Vietnamese Noodle Salad</p>	<p>BOAR'S HEAD DELI DAY</p> <p>Boar's Head deli meats & cheese, lettuce, tomatoes, chicken salad, tuna salad, fresh veggies, assorted bakery breads</p> <p>VEGETARIAN ENTRÉE: Fresh Veggies for veggie sandwich</p> <p>ASSORTED DELI SIDES: Fruit Salad Lemon Basil Pasta Salad</p> <p>SOUP: Roasted Chicken Noodle Soup</p>	<p>TGIF LUNCH</p> <p>FIRST ENTRÉE: Signature Chicken Marinade</p> <p>SECOND ENTRÉE: Kalbi Beef</p> <p>VEGETARIAN ENTRÉE: Tofu Stir Fry</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> • Steamed Broccoli • White Rice <p>SALAD: Mixed Greens w/ Scallions, Cucumber, Oranges, Toasted Almonds, Chopped Celery</p>


Monday	Tuesday	Wednesday	Thursday	Friday
19	20	21	22	23
<p>SURF N TURF DAY</p> <p>FIRST ENTRÉE: Grilled Minute Ribeye Steak</p> <p>SECOND ENTRÉE: Lemon Caper Grouper</p> <p>VEGETARIAN ENTRÉE: Holiday Jackfruit</p> <p>HOT SIDES: Potatoes Au Gratin Roasted Asparagus</p> <p>A1 Sauce</p> <p>SALAD: Arugula & Roasted Beet Salad</p>	<p>INDIAN THANKSGIVING</p> <p>FIRST ENTRÉE: Tandoori Turkey</p> <p>SECOND ENTRÉE: Indian Pork Roast</p> <p>VEGETARIAN ENTRÉE: Tandoori Cauliflower Steaks</p> <p>HOT SIDES: Garam Masala Mashed Sweet Potatoes Pilau w/ green beans & onions Baingan Bharta</p> <p>SALAD: Indian Green Salad</p> <p>Raita</p>	<p>EXECUTIVE SALAD BAR</p> <p>Build Your Own Salad with Deluxe Salad with Spring Mix, *RADICCHIO*, Spinach, a large variety of fresh toppings, and proteins. Served with Housemade and Assorted Salad Dressings</p> <p>PROTEINS: -Lemon Basil Chicken Salad -Buffalo Chicken Salad -Apple Pecan Chicken Salad</p> <p>-Loaded Crab Salad</p> <p>VEGETARIAN;; Egg Salad</p> <p>Side: Sour Cream & Onion Homemade Chips</p> <p>SOUP Butternut Squash Soup</p>	<p>THANKSGIVING – DAY OFF</p>	<p>BRUNSWICK STEW DAY</p> <p>FIRST ENTRÉE: Brunswick Stew</p> <p>SECOND ENTRÉE: Bone In BBQ Chicken</p> <p>VEGETARIAN ENTRÉE: Vegetarian Stew</p> <p>HOT SIDES: Broccoli Rice Casserole Corn Souffle</p> <p>Cornbread</p> <p>SALAD: Charred Green Bean Salad</p>

Monday	Tuesday	Wednesday	Thursday	Friday
26	27	28	29	30
BYO POWER BOWL <ul style="list-style-type: none"> Brown Rice Chopped Spicy Chicken Breast Chimichurri Steak Grilled Portabellas TOPPINGS <ul style="list-style-type: none"> Curried Chickpeas Roasted Eggplant Fresh Cucumber/Tomato Fresh Avocado Grilled Onion Pickled Cauliflower SAUCES <p>Tzatziki Lemon Artichoke Chipotle Mango</p>	COUNTRY BOY DAY <p>FIRST ENTRÉE: Country Fried Steak</p> <p>SECOND ENTRÉE: Chicken Pot Pie</p> <p>VEGETARIAN ENTRÉE: Holiday Stuffed Bell Peppers</p> <p>HOT SIDES:</p> <ul style="list-style-type: none"> Collard Greens Mashed Potatoes Buttermilk Biscuits & Gravy <p>SALAD: Tossed Root Veggie Salad w/ Radish, Cucumber, Celery</p>	MEXICAN THAI FUSION DAY <p>BUILD YOUR OWN TOSTADAS</p> <p>FIRST ENTRÉE: Shredded Garlic Chicken</p> <p>SECOND ENTRÉE Cilantro Lime Shrimp</p> <p>VEGETARIAN ENTRÉE Cilantro Lime Jackfruit</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> Coconut Rice Black Beans <p>SALAD Papaya Salad</p> <p>TOPPINGS:</p> <ul style="list-style-type: none"> Shredded Cabbage Pineapple Coconut Salsa Avocado crema Diced Tomatoes Jalapeno Any other toppings? 	COLD AND STEWY DAY <p>FIRST ENTRÉE Cioppino – seafood stew</p> <p>SECOND ENTRÉE Beef Stew</p> <p>VEGETARIAN ENTRÉE Grilled Vegetarian Kabobs glazed w/ balsamic herb marinade, panned up over quinoa pilaf</p> <p>HOT SIDES</p> <ul style="list-style-type: none"> Sautéed Kale Wild Rice Grilled Sourdough & Sourdough Rolls <p>SALAD Spinach Salada w/ grapes, walnuts, & blue cheese w. balsamic dressing</p>	SEC CHAMPINOSHIP TAILGATE THEME <p>FIRST ENTRÉE: Chicken Tenders Tossed In Sauces</p> <p>Hot Honey Mustard Hot Teriyaki Caribbean Sriracha Lemon Pepper Parmesan</p> <p>SECOND ENTRÉE: Pigs in a Blanket</p> <p>VEGETARIAN ENTRÉE: Fried Tofu Tossed in Different Sauces</p> <p>SIDES: Buffalo Fried Cauliflower Bites Lemon Basil Pasta Salad</p> <p>SALAD: Spicy Peanut Noodles w/ Zucchini, Squash, Red Peppers, Carrots, Scallions & Cilantro</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.