

# HOLIDAY MENU

## BANQUET MEALS

All meals served with rolls & butter

**TRADITIONAL TURKEY DINNER** \$17.95

Freshly carved turkey, mashed, scalloped or sweet potatoes, southern green beans, cranberry sauce, dressing & gravy. Served with our winter salad.

**HOLIDAY FEAST** \$18.95

Grilled steak medallions with a peppercorn cognac sauce & herb roasted chicken breast topped with a light artichoke and mushroom cream. Served with fingerling potatoes and sauteed green beans.

**FIRESIDE FEAST** \$17.95

Herb roasted bone-in chicken & maple orange baked ham. Served with homemade mac & cheese and green beans.

**PRALINE CHICKEN DINNER** \$16.95

All natural, French-cut, chicken breast stuffed with a sweet marscapone and candied pecans. Served with cranberry wild rice and sauteed green beans.

**ITALIAN BANQUET** \$19.95

Wild mushroom chicken marsala & fresh salmon picatta. Served with garlic mashed potatoes and balsamic roasted Brussels sprouts.

**HOME FOR HOLIDAYS BREAKFAST** \$18.95

Scrambled eggs, bacon, chicken sausage links, smoked gouda grits. Served with fresh baked muffins, fruit salad, yogurt & granola and orange juice  
 + \$4 Pumpkin Spice Oatmeal

**POT LUCK BASICS** \$13.95

Freshly carved oven roasted turkey, cornbread dressing, turkey gravy, cranberry sauce

Homemade Turkey Gravy + \$2

-Prices are per person  
 -Minimum of 15 guests please

## A LA CARTE SIDES

**\$3.50**

CRANBERRY WALNUT BRUSSELS SPROUTS

SQUASH CASSEROLE

ORANGE GLAZED BABY CARROTS

SAUTEED KALE

SOUTHERN STYLE GREEN BEANS

SAUTEED GREEN BEANS

CINNAMON SUGAR MASHED SWEET POTATOES

CORN SOUFFLE

MASHED POTATOES

GARLIC MASHED POTATOES

CRANBERRY WILD RICE

HOMEMADE MAC & CHEESE

FOUR CHEESE RAVIOLI +\$1

WILD MUSHROOM RAVIOLI +\$2

## A LA CARTE ENTREES

LEMON DILL SALMON FILET	\$7.99
BAKED HONEY GLAZED HAM	\$4.79
ROAST BEEF AU JUS	\$7.99
PORTABELLO FLORENTINE	\$4.79
COUNTRY HARVEST CHICKEN	\$5.99
FIRE SIDE PENNE PASTA	\$4.79

## SALADS

**\$3.95**

### APPLE PRALINE ARUGULA

Apples, pralines & goat cheese on arugula. Served with a homemade apple cider vinaigrette.

### WINTER HARVEST

Apples, almonds, dried cherries and Gorgonzola on a bed of romaine lettuce. Served with a homemade white balsamic vinaigrette.

### GARDEN SALAD

Carrots, Tomatoes, cucumber, zucchini, squash on a bed of mixed greens. Served with ranch and balsamic vinaigrette.

## DRINKS

HOT COCOA	\$3.95
APPLE CIDER	\$3.95
COCOA & CIDER BAR	\$6.95
HOLIDAY PUNCH GALLON	\$12.50
TEA OR LEMONADE	\$11.50

## DESSERTS

HOLIDAY COOKIES	\$1.99
HOLIDAY CAKE SQUARES	\$3.95
FESTIVE CUPCAKES	\$4.99
SEASONAL SWEETS TRAY	\$4.29
PUMPKIN CHEESECAKE INDIVIDUAL SLICES	\$5.29
SEASONAL PIES Pumpkin, Pecan, Apple, Cherry serves 8	\$28.99
APPLE COBBLER Apple, Peach, Blackberry, Cherry serves 15-20, served hot	\$34.99
JUNIOR'S BREAD PUDDING serves 15-20	\$39.99

Carlyle's provides a full set-up with everything you need to serve and eat.

Prices are per person, minimum 15 guests please

Faux Buffet China  
+\$4.50 per person

Real Buffet China  
+\$10.99 per person

Attendants or Bartender available beginning at \$160