

Serving Atlanta's Best

# Carlyle's CATERING

Since 1976

## Holiday Menu

### Seasonal Classics

Carlyle's provides a full set-up with everything you need to serve and eat. Prices are per person, minimum of 15 guests please.

#### Traditional Turkey Dinner - \$15.95

Freshly Carved Oven Roasted Turkey, Mashed or Sweet Potatoes, Green Beans, Dressing and Gravy. Served with Cranberry Sauce, Rolls and Butter. Add Apple Cobbler for \$1.99 per guest. (GF\*)

#### Praline Chicken- \$13.95

All-natural French-cut Chicken Breast stuffed with a blend of Mascarpone Cheese, Cream Cheese, and Brown Sugar. Served with Butternut Squash Risotto and Sautéed Green Beans, rolls and butter. (GF?)

#### Country Harvest Chicken- \$12.95

All-natural Roasted Chicken Breast stuffed with Cranberry Sage Cornbread Stuffing. Served with Yukon Gold Mashed potatoes, and Sautéed Green Beans, rolls and butter

#### Fireside Pesto Penne - \$13.95

Grilled Chicken Breast with fresh Basil Pesto, topped with Bruschetta-style Tomato and Basil, served over Pesto Penne Pasta. With Garlic Bread, and Apple Praline Arugula salad. (GF\*)

#### Pot Luck Basics - \$10.95

Freshly Carved Oven Roasted Turkey, Cornbread Dressing, Turkey Gravy, Cranberry Sauce, and Rolls and Butter. (GF\*)

### Buffet Enhancements

Lemon Dill Salmon Filet - \$5.95 (GF)

Baked Honey Glazed Ham - \$4.95 (GF)

Roast Beef Au Jus - \$7.95

Apple Praline Arugula Side Salad - \$2.95 (GF)

Homemade Turkey Gravy - \$1.75

#### Holiday Feast - \$18.95

A dual entrée buffet featuring grilled Steak medallions finished with a Cognac Peppercorn sauce, AND Roasted Chicken Breast finished with Artichoke and Mushroom sauce. Served with Yukon Gold Fingerling Potatoes, Roasted Vegetables, rolls and butter

#### Italian Banquet- \$17.95

A dual entrée buffet featuring Wild Mushroom Chicken Marsala, AND Fresh Salmon Filet finished with Holiday Piccata sauce. Served with Parmesan Risotto and Italian Roasted Vegetables, rolls and butter. (GF?)

#### Fireside Feast - \$15.95

Roasted bone-in chicken with fresh herb seasoning served over a bed of carrots, celery and onion, AND baked Dijon Brown Sugar Ham. Served with Macaroni and Cheese and green beans, rolls and butter

#### Stuffed Portobello Florentine - \$9.95

A large Portobello Mushroom stuffed with fresh spinach, Italian Breadcrumbs, and Mozzarella Cheese. (GF)

GF = Gluten Free

GF\* = Can be made Gluten Free

### Side Dishes

Add any side dish for \$3.50 per guest. Minimum of 10.

Sweet Potato Soufflé

Glazed Baby Carrots

Green Bean Casserole

Wild Mushroom Ravioli (+\$2)

Corn Soufflé

Four Cheese Ravioli (+\$1)

Squash Casserole

Cranberry Wild Rice

Mac & Cheese

Cranberry Walnut Brussel Sprouts

Butternut Squash Risotto

Sautéed Baby Kale

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### Celebration Packages

Full Seasonal Hors D'Ouevres menu available - please contact us for a Reception Catering Menu

#### Hors D'Ouevres

Prices are per portion. 20 portion minimum per item

Gourmet Cheese & Anti-Pasta Display - \$5.95

Spinach Dip with Vegetable Display - \$5.95

Caprese Skewer with Mozzarella, Basil, and Balsamic - \$4.95

Smoked Salmon Roll-ups with fresh Dill, Cream Cheese - \$6.50

Grilled Rosemary Beef Skewers with Gorgonzola - \$6.95

Pecan Chicken Skewer with Tupelo Honey drizzle - \$6.95

Mini Beef Wellington in Puff Pastry - \$5.95

Asiago Asparagus Spear in Puff Pastry - \$5.95

Crunchy Shrimp Tempura with Sesame Ginger Sauce - \$5.95

Roasted Corn and Lobster Dip, Homemade Tortilla Chips - \$6.50

#### Holiday Desserts

Fresh Baked Pie Slices - \$4.95

Apple, Pecan, and Pumpkin - whole pies, sliced

Apple Cobbler - \$29.95 (feeds 12-15)

Pumpkin Cheesecake (72 hours notice) - \$5.95

Assorted Holiday Dessert Bars - \$3.95

Gourmet Cake Slices - \$5.95

Carrot, Chocolate, Red Velvet, & Coconut

#### Holiday Party Upgrades

Faux China with rolled faux silverware - \$3.95

Clear Plastic China with rolled faux silverware - \$2.50

Pick-Up fee for non-Disposable equipment - \$60  
(for non-staffed events)

Server - \$175

Bartender - \$200

Chef-in-kitchen - \$250

Linen for Guest Table - \$8

Custom Linen, Florals, and  
Décor available

Dining Tables, Chairs, and  
Hi-boy rentals available

Light Reception - \$22.95

Choose 4 Hors D'Ouevres. Minimum 20 guests

Heavy Hors D'Ouevres - \$32.95

Choose 6 Hors D'Ouevres. Minimum 20 guests

Hot Cocoa and Cider Bar - \$5.95

Rich Hot Chocolate, Hot Cinnamon Apple Cider, flavored syrups, marshmallows, whipped cream. Minimum 30 guests

Home for the Holidays Breakfast - \$18.95

Full Hot Breakfast Buffet with Scrambled Eggs, Boar's Head Bacon, Chicken Sausage Links, Hash Browns and Grits. Served with Holiday Pastry Assortment, Fresh Cut Fruit Salad, Yogurt and Granola, and Orange Juice (GF\*)

Holiday Dessert Reception - \$9.95

Mini Fancy Desserts, Pecan Bars, and White Chocolate Cheesecake Squares, Chocolate Dipped Strawberries, Iced Brownies, Lemon Bars, Macaroons, Mini Cup Cakes, Cobbler, and Holiday Cookies. Comes with Punch.

Holiday Pick-Up Desserts - \$4.95

Festive Cookies, Iced Brownies and Holiday Dessert Bars

Holiday Cookies - \$1.50

Festive Gourmet Cupcakes - \$4.95

Junior's Bread Pudding - \$3.95

Holiday Mini Fancies - \$5.95 (2 per person)

#### Ordering Guidelines

All holiday caterings have a 20 person minimum.

**Dates are subject to sell-out, so secure your party date as quickly as possible!**

Ask about large group discounts (100+ guests).

Complimentary white buffet linen included with all holiday caterings.

Normal 18% service charge applies (includes all paper and plastic products needed).

**Complimentary Buffet Linen and Holiday Décor for all Holiday Caterings over \$1,000**