

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.

Celebration Chicken - \$14.95

Pan-seared French-cut Airline Chicken Breast marinated with Fresh Herbs including Thyme, Rosemary and Parsley, and finished with Red Wine Demi Glaze. Served with Roasted Fingerling Potatoes and Grilled Asparagus, rolls and butter

Country Harvest Chicken - \$13.95

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.

Pot Luck Basics - \$11.95

Freshly Carved Oven Roasted Turkey, Cornbread Dressing, Turkey Gravy, Cranberry Sauce, and Rolls and Butter

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 - \$18.95

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

Fireside Feast - \$17.95

Grilled Bourbon Chile Chicken Breast with Sweet Peppers and our Signature Bourbon Glaze, AND Roasted Center Cut Pork Loin with Southwest Dry Rub and Mango Salsa. Served with Scallion Rice Pilaf, Cranberry Bacon Brussel Sprouts, rolls and butter

Stuffed Portobello Florentine - \$9.95

A large Portobello Mushroom stuffed with fresh spinach, Italian Breadcrumbs, and Parmesan Cheese

Gluten Free, Vegan, and Vegetarian Options Available, please inquire to see a full menu!

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 - \$3.95

Apple, Pecan, and Pumpkin – whole pies, sliced

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

Individual Pumpkin and Pecan Pies - \$6.75

Individual Carrot and Pumpkin
Bundt Cakes - \$5.25

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

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 Reception - \$18.95

Chocolate Fondue with Angel Food Cake, Strawberries, Pineapple and Pretzel Rods. Assorted Pick Up Desserts including Cookies, Brownies and Bars. Warm Appetizers including Raspberry Baked Brie Bites and Asiago Asparagus Puffs. Domestic Cheese and Antipasta Board, with Candied Walnuts and Crackers

Holiday Pick-Up Desserts - \$4.95

Festive Cookies, Iced Brownies and Holiday Dessert Bars

Holiday Cookies - \$1.50

Holiday Cupcakes, assorted - \$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).