



Carlyle's

EST 1976 • ATLANTA

## KENNESAW STATE UNIVERSITY CATERING MENU

### PREMIUM BREAKFAST

*Pricing is per person. All items served buffet style, or individually boxed (+\$2)*

**All American Breakfast (\$14)** - Scrambled eggs, applewood smoked bacon or chicken sausage, breakfast potatoes, buttermilk biscuit, fresh fruit

**Breakfast Sandwich (\$12)** – Stuffed Breakfast Biscuit - Egg & cheese with choice of sausage, bacon, ham, or fried chicken on your choice of croissant or biscuit, with breakfast potatoes, fresh fruit

**Breakfast Burrito (\$13)** – Breakfast Burrito - Choice of sausage, bacon, or spinach, with scrambled eggs, cheddar cheese, and served with salsa roja and breakfast potatoes and fresh fruit

**Southwest Bowl (\$14)** – Bacon, scrambled eggs, breakfast potatoes, peppers & onions, jack cheese, homemade salsa

**French Toast Casserole (\$14)** – Overnight French toast bake, served with Applewood smoked bacon, maple syrup and fresh fruit

**Individual Breakfast Frittata (\$13)** – Breakfast Frittata (choice of meat or veggie) served with breakfast potatoes and fresh fruit

**A la Carte Hot Breakfast Side (\$4-5)** – Boar's Head Applewood Smoke Bacon, Breakfast Potatoes, Cheese Grits, Oatmeal with toppings, Veggie Sausage, Belgian Waffles with toppings - \$4-5

**Premium Continental Breakfast (\$12)** – Honey vanilla yogurt, granola, fresh baked pastry, fresh fruit cup, (GF muffin available)

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## PREMIUM HOT LUNCH/DINNER MENU

*Pricing is per person. All items served buffet style, or individually boxed (+\$2)*

**Fajita Bar (\$15)** – Choice of Protein (chicken, ground beef, steak, shrimp, tofu), cilantro rice, black beans, flour tortillas, chips, trimmings

**Pulled Pork Plate (\$15)** – Pulled Pork, Mac and cheese, blistered brussels sprouts, garlic Texas Toast ~ Choice to substitute chopped BBQ Chicken

**Roasted Lemon Herb Chicken (GF) (\$15)** – Fresh herbs au jus, roasted red skin potatoes, sautéed green beans, Rolls & Butter

**Build Your Own Mediterranean Bowl (\$16)** – Grilled chicken, brown rice, falafel, crispy chickpeas, blistered tomatoes, pickled veggies, pepperoncini, tzatziki, and shallot vinaigrette

**Fresh Grilled Salmon (\$18)** – Grilled Lemon Herb or Sesame Garlic, with brown rice and roasted seasonal vegetables, rolls & butter

**Braised Short Rib (\$18)** – Slow cooked beef, Yukon mashed potatoes, sautéed green beans, rolls & butter

**Southern Fried Chicken (\$13)** – A Carlyle's Specialty, bone-in chicken seasoned and fried, with mac & cheese and sauteed green beans

**Braised Short Rib (\$18)** – Slow cooked beef, Yukon mashed potatoes, sautéed green beans, rolls & butter

**Southern Veggie Plate (\$12)** - Southern mac and cheese, sauteed green beans, roasted sweet potatoes, blistered brussels sprouts

**A la Carte Hot Side (\$4-5)** – Roasted Red Skin Potatoes, Mac & Cheese, Blistered Brussels Sprouts, Sauteed Green Beans, Garlic Mashed Potatoes, Roasted Seasonal Vegetables

*\*Please refer to our Everyday Catering Menu & Seasonal Menus for more options\* \*Gluten Free/Vegan menus available upon request\**



## PREMIUM BOXED LUNCH SELECTION

*Includes Kettle Chips, Choice of Deli Side, Fresh Baked Cookies and condiments*

### **Signature Boxed Lunch – (\$15)**

- Signature Box - Chef-Created Signature Deli Sandwich on gourmet breads: Turkey Berry Brie, Sriracha Grilled Chicken, Roast Beef with horsey, Harvest Chicken Salad, West Coast Club, Spicy Italian Poboy, Cuban, Caprese

### **Wrap Boxed Lunch - (\$14)**

- Chicken or Veggie Wrap – Sliced Grilled Chicken with a variety of Flavored Wraps: Caesar, Southwest, Thai Chicken, Buffalo, Turkey Club, Roasted Veggie, & Falafel.

Includes Kettle Chips, Choice of Deli Side, Fresh Baked Cookies and condiments.

### **Mexicali Bowl - (\$16)**

Grilled chicken breast, brown rice, romaine, black beans, tomatoes, roasted corn, avocado, pickled red onion, cilantro, with jalapeño ranch dressing

### **Vegan Power Bowl – (\$13)**

Tuscan kale, quinoa, crispy chickpeas, grape tomatoes, sunflower seeds, shredded carrots, roasted brussels sprouts, with shallot vinaigrette

*\*Please refer to our Everyday Catering Menu & Seasonal Menus for more options\**

*\*Gluten Free/Vegan menus available upon request\**

## SNACK “BREAK” SELECTION

**Tortilla Chips & Salsa Trio (GF) (\$6)** - house salsa roja, verde, and pico de gallo

**Greek Dip Duo (\$8)** - Hummus and Tzatziki served with pita chips & crudité

**Snack Mix Trio (\$8)** - Yogurt/chocolate covered pretzels, sweet trail mix, and salty trail mix

**Charcuterie Box (\$8)** - Artisan crackers, grapes, assorted cheese, and Italian cured meat



## **DESSERT SELECTION**

**Sea Salt Chocolate Chip Cookie - \$3**

**Lemon Bar - \$3**

**Gourmet Cupcake - \$5**

**Fudge Brownie - \$3**

**Cake Slice - \$4**

**Assorted Dessert Tray - \$4**

## **DRINKS SELECTION**

**Coffee (per gallon) - \$22.50**

**Iced Tea (per gallon) - \$12**

**Lemonade (per gallon) - \$12**

**20 oz. Bottled Water - \$2.50**

**20 oz. Bottled Soda - \$3.00**

**10 oz. Bottled Juice - \$3.50**

## **HOT & COLD HORS D'OEUVRES**

**\*\*Please see our Event Catering Guide for all selections\*\*\***

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## STATE PER DIEM MEALS

*All items served buffet style unless otherwise noted. Minimum of 20 guests, please.*

### BREAKFAST SELECTION - \$7

**Stuffed Breakfast Biscuit** - Egg & cheese with choice of sausage, bacon, ham, or fried chicken on your choice of croissant or biscuit, with breakfast potatoes, whole fruit, and water

**Breakfast Burrito** - Choice of sausage, bacon, or spinach, with scrambled eggs, cheddar cheese, and served with salsa roja and breakfast potatoes, whole fruit, and water

**French Toast** - with Breakfast Potatoes, whole fruit, and water

**Loaded Breakfast Scramble** - Breakfast Potatoes, whole fruit, and water

Per Diem Continental Breakfast - Fresh baked pastry, fresh cut seasonal fruit and juice

### STATE PER DIEM BOXED OR BUFFET DELI LUNCHES - \$9

**Assorted Boar's head sandwich**, kettle chips, fresh baked cookie, iced tea

**Assorted Grilled Chicken Wrap**, kettle chips, fresh baked cookie, iced tea

**Garden or Caesar Entree Salad with Chicken**, fresh baked cookie, iced tea

**Entrée Power Bowl**, Fresh Baked cookie, iced tea

### STATE PER DIEM HOT LUNCHES - \$9

**Chicken Fajita Bar**, black beans, rice, toppings, iced tea

**Fire Roasted Chicken** and Veggie Pasta - with garden salad, garlic bread and iced tea

**Lemon Herb Chicken**, wild rice, seasonal roasted vegetables, iced tea

**Sesame Orange Chicken**, fried rice, stir fry veggies, dessert, iced tea

### STATE PER DIEM HOT DINNERS - \$20

**Fresh Grilled Salmon (GF)** – Grilled Lemon Herb or Sesame Garlic, with brown rice and roasted seasonal vegetables, roll, seasonal side salad, iced tea

**Traditional Beef Lasagna** – Seasoned ground beef, ricotta and mozzarella cheese, marinara, served with Tuscan kale Caesar and garlic Texas toast, dessert, iced tea



## STATE PER DIEM HOT DINNERS (Continued) - \$20

*All items served buffet style unless otherwise noted. Minimum of 20 guests, please.*

**Mediterranean Chicken (GF)** – Finished with artichoke, tomato, onion, olives and capers, balsamic glaze with brown rice, roasted seasonal vegetable, roll, seasonal side salad, dessert, iced tea

**Southern Fried Chicken** – A Carlyle's Specialty, bone-in chicken seasoned and fried, with mac & cheese and sauteed green beans, seasonal side salad, dessert, iced tea

## CATERING GUIDELINES

Service Charges or Fees - Per Diem Menus – 25%

Individual Boxed Meal Packaging Fee - \$2 per person

Service Charges or Fees - Premium Menus – 18%

Late Order Fee - \$50

Cancellation - Same day as event, 75%. Day before, 50%

Attendant Fee – \$200

All Day Attendant - \$300

Chef Fee – \$300

Bartender Fee – \$250

Weekend Delivery – \$75

Student Club Discount – 5%

Halal / Kosher Meal Pick Up Fee – \$75

## HOT HORS D'OEUVRES SELECTION

- ❖ Buffalo Chicken celery, blue cheese mousse
- ❖ Steamed Buns Korean BBQ pork cheeks, fermented kimchi
- ❖ Pork-Egg Roll shiso, sweet chili aioli
- ❖ Crab Cakes jumbo lump-blue crab, red vein sorrel, spicy aioli
- ❖ Shrimp Taco cilantro, napa cabbage slaw, bang-bang sauce
- ❖ Fresh Falafel homemade tzatziki
- ❖ Vegetable Tart parsley, white balsamic glaze, goat cheese
- ❖ Eggs Benedict poached quail egg, Canadian bacon, hollandaise
- ❖ Grandmas Meatballs basil, san marzano tomatoes, polenta cake
- ❖ Cacio e Pepe Arancini basil, sundried tomato jam
- ❖ Compressed Watermelon mint, balsamic reduction, goat cheese
- ❖ Sesame Ahi Tuna Crisp cilantro, avocado, soy caramel, wonton
- ❖ Vegetable Spring Roll coconut-almond-chili sauce
- ❖ Beef Tartar parsley, crispy caper, truffle aioli, rye
- ❖ Mozzarella Skewer basil, grape tomato, roasted garlic vinaigrette
- ❖ La Quercia Prosciutto melon, herb spread, sourdough
- ❖ Bruschetta basil, parmesan, crostini
- ❖ Chicken & Waffles popped sorghum, waffle cone, apple-brandy liver mousse
- ❖ Egg Salad chive, smoked trout row, buttered brioche