



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

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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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