



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

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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