

LUNCH MENU

\$25 per guest, perfect for large gatherings of 20 guests or more - please use the options below to customize your private lunch menu. Orders will be taken upon seating unless otherwise specified.

SHARED APPETIZERS

Choose one

- Chips and Homemade Salsa**
- Chicken Tenders**
- Smoked Chicken Quesadillas**
- Spinach and Artichoke Dip**
- Mini Shrimp Cakes** (add \$3)
- 1/3 Rack Baby Back Ribs** (add \$7)

MAIN COURSE

Choose two

- Reuben Sandwich** slow roasted corned beef, 1000 island dressing, Emmenthaler swiss cheese, & Brinery sauerkraut served on deli rye
- Chicken Avocado Club** house-smoked chicken breast with Smith's applewood smoked bacon, Farm Country jack cheese, mayonnaise, lettuce, avocado, tomatoes & onion, served on foccacia bread
- Veggie Burger** house-made black bean burger with Farm Country jack, portabello mushroom-pepper marmalade with pesto mayo, lettuce, tomatoes, red onion, and pickle served on a brioche bun
- Grilled Chicken Sandwich** with cheddar cheese, lettuce, tomato, onion, mustard, and mayonnaise
- Classic Club** Dearborn ham, turkey, Farm Country jack and cheddar, Smith's applewood smoked bacon, mayonnaise, lettuce & tomatoes
- Old Fashioned Cheese Burger** with Smith's applewood smoked bacon, Farm Country cheddar, lettuce, tomatoes, red onion, pickle, mayonnaise & mustard served on a brioche bun

SIDE DISHES

Choose one

- Mashed Michigan White Potatoes**
- Creamy Coleslaw**
- Roasted Redskin Potatoes**
- Vegetable Medley**
- Shoestring Fries**
- Steamed Broccoli** (add \$1)

SOUP & SALAD

Choose one

- Carlyle Salad** mixed lettuces with cheddar cheese, diced cucumbers, diced tomatoes, croutons, and choice of greek or ranch dressing
- Caesar Salad** traditional with romaine lettuce, shredded parmesan cheese, croutons and Caesar dressing (add \$1)
- Soup of the day** varies daily
- French Onion Soup** (add \$2)

DESSERTS

Choose one (\$3 per person)

- Carrot Cake** with cream cheese frosting
- Key Lime Cheesecake** graham cracker crust
- Cheese Cake** plain, chocolate, raspberry, or turtle
- Brownie Sundae** topped with vanilla ice cream, candied pecans, & chocolate drizzle

- Let our expert team handle the details -
FOR INQUIRIES 734.213.9800
3660 JACKSON RD ANN ARBOR, MI 48103
CARLYLEGRILL.COM

**CARLYLE
GRILL**
Private Dining

DINNER MENU

\$35 per guest, perfect for large gatherings of 20 or more - please use the options below to customize your private dinner menu. Orders will be taken upon seating unless otherwise specified.

SHARED APPETIZERS

Choose two

- Spinach and Artichoke Dip
- Chips and Homemade Salsa
- Chicken Tenders
- Smoked Chicken Quesadillas
- Calamari
- Shrimp Cakes *(add \$3)*
- 1/3 Rack Baby Back Ribs *(add \$7)*

MAIN COURSE

Choose two

- Sirloin Steak 8-oz. TR Natural sirloin char-grilled to perfection
- Faroe Island Salmon with Dijon mustard sauce
- Blackened Chicken Alfredo with blackened chicken, red & green peppers, button mushrooms, diced tomatoes, garlic, olive oil, shallots & fresh Mama Mucci's linguine pasta
- Wild Mushroom Ravioli with spinach & parmesan herb cream sauce
- Mac & Cheese Mama Mucci cavatappi pasta with Farm Country cheddar, béchamel, Sartori Sarveccio parmesan cheese breadcrumbs
- Sicilian Prime Ribeye 12-oz. herb-marinated Sparrow Meats prime ribeye *(add \$10)*
- Hickory Smoked BBQ Ribs full-rack, smoked in house, house-made bbq *(add \$10)*
- New York Strip Steak 14oz., TR Natural, char-grilled *(add \$15)*

SIDE DISHES

Choose two to accompany non-pasta entrees

- Mashed Michigan White Potatoes
- Loaded Baked Potato *(add \$2)*
- Creamy Coleslaw
- Roasted Redskin Potatoes
- Vegetable Medley
- Shoestring Fries
- Steamed Broccoli *(add \$1)*

SOUP & SALAD

Choose one

- Carlyle Salad mixed lettuces with cheddar cheese, diced cucumbers, diced tomatoes, croutons, and choice of greek or ranch dressing
- Caesar Salad traditional with romaine lettuce, shredded parmesan cheese, croutons and Caesar dressing *(add \$1)*
- Soup of the day varies daily
- French Onion Soup *(add \$2)*

DESSERTS

Choose one (\$3 per person)

- Carrot Cake with cream cheese frosting
- Key Lime Cheesecake graham cracker crust
- Cheese Cake - plain, chocolate, raspberry, or turtle
- Brownie Sundae topped with vanilla ice cream, candied pecans, & chocolate drizzle

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EVENT HORS D'OEUVRES + PLATTERS

Perfect for cocktail receptions or off site events - just write the quantity you'd like to order on the line next to the item

HORS D'OEUVRES *priced individually*

- ___ **Chicken Tenders** hand breaded with bbq sauce 2.00
- ___ **Meatballs Al forno** our house recipe in marinara 1.50
- ___ **Calamari** with capers, cucumber, peppers, & spinach in a lemon butter sauce 3.00
- ___ **Mini Shrimp Cake** with romesco 3.00
- ___ **Quesadillas** Chicken or black bean 3.00
- ___ **Tacos** chicken, bean or fish 3.00
- ___ **McClure's Pickles** beer battered & fried 1.25

PIZZAS *9 inches, priced individually (minimum order 10)*

- ___ **Pepperoni** with mozzarella, fontina, gouda, tomato sauce, & parmesan 12.00
- ___ **BBQ Chicken** with bacon, green onion, mozzarella, fontina, gouda, bbq sauce, & parmesan 12.00
- ___ **Margherita** with mozzarella, fontina, gouda, roma tomatoes, basil & parmesan 12.00

SALADS *available for 20 or 40 guests*

- ___ **Creamy Coleslaw** 20.00 / 35.00
- ___ **Tortellini Salad** with fresh vegetables and house-made greek dressing 40.00 / 70.00
- ___ **Carlyle Salad** with Smith's applewood smoked bacon, Farm Country cheddar, cucumbers, diced tomatoes, & croutons 40.00

PLATTERS *available for 20 or 40 guests*

Cheese Platter assorted cheeses garnished with fresh fruit served with artesian crackers

- ___ Small platter 35.00
- ___ Large platter 50.00

Vegetable Crudité seasonal fresh vegetables served with ranch or blue cheese dip

- ___ Small platter 35.00
- ___ Large platter 50.00

Spinach Artichoke Dip our house recipe with feta cheese and tortilla chips

- ___ Small platter 30.00
- ___ Large platter 45.00

Shrimp Cocktail traditional with cocktail sauce

- ___ Small platter 50.00
- ___ Large platter 80.00

Fresh Fruit Platter seasonal fruit

- ___ Small platter 50.00
- ___ Large platter 80.00

___ **Sandwich Platter** an assortment of our classic club and chicken avocado club sandwiches 70.00

___ **Roasted Antipasto Platter** a selection of salami, pepperoni, Iberico chorizo, marinated olives, cauliflower, carrots, pearl onions, and cremini mushrooms 80.00

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BAR OPTIONS

We can offer a full bar or a limited bar menu to your guests. We can also customize a selection to meet your particular event needs and tastes

BASICS

- All drinks are charged by consumption
- Wine is charged per bottle opened
- You may offer all options or a limited selection
- Alcohol selections are to be given no later than 1 week prior to the event
- Pricing is based on a bar set up in room (\$100 fee)

LIQUOR

WELL \$7

SOBIESKI Vodka . BEEFEATER Gin . EARLY TIMES Bourbon . ALTOS Tequila

CALL \$8

ABSOLUT Vodka . TANQUERAY Gin . JACK DANIELS Whiskey . DEWARS Scotch Whisky

TOP SHELF \$9

GREY GOOSE Vodka . BOMBAY SAPPHIRE Gin . MAKER'S MARK Bourbon . PATRON SILVER Tequila

MARTINIS, MANHATTANS, AND ROCKS/NEAT POURS ARE AN ADDITIONAL \$2/DRINK

BEER

\$3-5/BOTTLE: LOCAL AND INTERNATIONAL BREWS FROM OUR CRAFT BEER LIST

WINE

HOUSE WINE \$20/BOTTLE

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

PINOT GRIGIO

WINE COLLECTION

- Choose from our award-winning list with both new world and international varieties.
- Please keep in mind that our list is updated throughout the year and subject to change.
- We are able to re-cork and package the remaining wine for you to take home.

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