

CURATED LUNCH MENU

\$29 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 plated for each table

- Chips and Homemade Salsa**
- Chicken Tenders**
- Smoked Chicken Quesadillas**
- Spinach and Artichoke Dip**
- Mini Shrimp Cakes** (add \$3)
- 1/2 Rack Baby Back Ribs** (add \$9)

MAIN COURSE

Choose two for your guests to choose from

- 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 ciabatta bread
- Veggie Burger** house-made black bean burger with Farm Country jack 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**
- 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 (\$4 per person)

- Carrot Cake** with cream cheese frosting
- Key Lime Cheesecake** graham cracker crust
- Cheese Cake** plain, chocolate, or raspberry

- Let our expert team handle the details -
FOR INQUIRIES 734.492.3450
3660 JACKSON RD ANN ARBOR, MI 48103
CARLYLEGRILL.COM

**CARLYLE
GRILL**
Private Dining

CURATED DINNER MENU

\$39 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 plated for each table

- Spinach and Artichoke Dip
- Chips and Homemade Salsa
- Chicken Tenders
- Smoked Chicken Quesadillas
- Calamari
- Shrimp Cakes *(add \$3)*
- 1/2 Rack Baby Back Ribs *(add \$9)*

MAIN COURSE

Choose two for your guests to choose from

- Copper Creek Striploin 10oz prime cut char-grilled to perfection
- Faroe Island Salmon with Dijon mustard sauce
- Miller Farms Rotisserie Chicken herb marinated and slow-roasted in house
- Blackened Chicken Alfredo with blackened chicken, red & green peppers, button mushrooms, diced tomatoes, garlic, olive oil, shallots & fresh Mama Mucci's pasta
- Wild Mushroom Ravioli with spinach & parmesan herb cream sauce
- Mac & Cheese Mama Mucci cavatappi pasta with Wisconsin white cheddar and béchamel
- Prime Rib slow-roasted in house and carved to order *(add \$18)*
- Hickory Smoked BBQ Ribs full-rack, smoked in house, house-made BBQ *(add \$10)*
- Ribeye 16oz Copper Creek prime ribeye, char-grilled to perfection *(add \$16)*

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
- 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 (\$4 per person)

- Carrot Cake with cream cheese frosting
- Key Lime Cheesecake graham cracker crust
- Cheese Cake - plain, chocolate, or raspberry

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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 \$3.00
- ___ **Calamari** with capers, cucumber, peppers, & spinach in a lemon butter sauce \$5.00
- ___ **Mini Shrimp Cake** with romesco \$5.00
- ___ **Quesadillas** Chicken or black bean \$4.00
- ___ **Tacos** chicken, bean or fish \$4.00
- ___ **McClure's Pickles** beer battered & fried \$2.25

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

- ___ **Pepperoni** with mozzarella, fontina, gouda, tomato sauce, & parmesan \$14.00
- ___ **BBQ Chicken** with bacon, green onion, mozzarella, fontina, gouda, BBQ sauce, & parmesan \$14.00
- ___ **Margherita** with mozzarella, fontina, gouda, roma tomatoes, basil & parmesan \$14.00

SALADS *per person*

- ___ **Creamy Coleslaw** \$3 *per person buffet style*
- ___ **Tortellini Salad** with fresh vegetables and house-made greek dressing \$3 *per person buffet style*
- ___ **Carlyle Salad** with Smith's applewood smoked bacon, Farm Country cheddar, cucumbers, diced tomatoes, & croutons \$5 *per person*

PLATTERS *per platter*

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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BBQ MENU

\$35 per guest, perfect for large gatherings of 20 or more - please use the options below to customize your plate. Each guest is served the same main course, sides, and dessert. This option also could be served buffet style.

MAIN COURSE

Choose two

- BBQ Beef Brisket
- BBQ Grilled Chicken
- Smoked BBQ Ribs
- Smoked Kielbasa

+\$10 for third/fourth protein

SIDES

Choose two

- Mac & Cheese
- Collard Greens with Bacon
- Steamed Green Beans
- Creamy Coleslaw
- Mashed Michigan Potatoes

+\$5 for third/fourth protein

DESSERT

Choose one (\$4 per person)

- Carrot Cake
- Key Lime Cheesecake
- Cheesecake

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STEAKHOUSE MENU

\$50 per guest, perfect for large gatherings of 20 or more - please use the options below to customize your plate. Each guest is served the same main course, sides, and dessert. This option also could be served buffet style.

MAIN COURSE

Choose one

- 6oz Beef Tenderloin
- 10oz NY Strip
- 12oz Prime Rib
- 4oz Shrimp Cakes (2)
- 4oz Lobster Tails with melted butter
- Miller Farms Rotisserie Herb Chicken

+\$20 for second protein

SAUCES

Choose one

- Red wine demi-glace
- Horseradish cream
- Chimichurri

SIDES

Choose two

- Potato Dauphionoise
- Grilled Asparagus
- Loaded Michigan Mashed Potatoes
- Creamed Corn

+\$10 for third side

DESSERT

Choose one (\$4 per person)

- Carrot Cake
- Key Lime Cheesecake
- Cheesecake

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MEDITERRANEAN MENU

\$40 per guest, perfect for large gatherings of 20 or more - please use the options below to customize your plate. Each guest is served the same main course, sides, and dessert. This option also could be served buffet style.

MAIN COURSE

Choose one

- Seared Whitefish with white wine lemon caper sauce
- Grilled Chicken with puttanesca sauce
- Grilled Flank Steak with chimichurri
- Stuffed Green Peppers with red pepper coulis

+\$10 for second protein

SIDES

Choose two

- Herb Roasted Redskin Potatoes
- Lemon Cous Cous
- Greek Salad
- Greek Roasted Vegetables

+\$5 for third side

DESSERT

Choose one (\$4 per person)

- Carrot Cake
- Key Lime Cheesecake
- Cheesecake

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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 event needs and tastes.

BASICS

- All drinks are charged by consumption
- You may offer all options as an open bar or a limited selection of offerings
- Alcohol selections are to be given no later than 1 week prior to the event

OPEN BAR

- Your guests will be able to order any beer / wine / liquor from our full service bar
- Our full seasonal cocktail menu will be offered to your guests
- All drinks are priced individually and billed based on consumption
- Charges will be added to the main event bill

LIMITED BAR

- All drinks are priced individually and billed based on consumption
- You choose which liquor, beer, wine, and cocktails are offered to your guests
- Charges will be added to the main event bill

LIQUOR OPTIONS

WELL \$8

SOBIESKI Vodka . BEEFEATER Gin . JESSE JAMES Bourbon . ALTOS Tequila

CALL \$10

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

TOP SHELF \$12

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 OPTIONS

\$4-8/BOTTLE: LOCAL AND INTERNATIONAL BREWS FROM OUR CRAFT BEER LIST

WINE OPTIONS

HOUSE WINE \$22/BOTTLE *(Charged by open bottle)*

CABERNET SAUVIGNON
PINOT NOIR
CHARDONNAY
PINOT GRIGIO

WINE COLLECTION *(Charged by open bottle)*

- 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 any remaining wine for you to take home.

IN ROOM BAR OPTIONS

These are perfect options to add on to an existing bar package or to be offered solely as a bar option to your guests.

MIMOSA BAR

Choose a wine and which juices are offered to your guests. The station is self serve and will be set up in the event space. Seasonal garnishes will be on hand.

Choose a bubbly from our extensive wine list (billed by opened bottle)

See seasonal offerings menu (priced \$26 - \$120)

Choose any number of juice carafes (billed by carafe \$15 each)

Fresh squeezed orange juice

Mango juice

Peach nectar

Cranberry

BLOODY MARY BAR

Choose which liquors and garnishes are offered with our house-made bloody mary mix to your guests. The station is self-serve and will be set up in the event space.

Choose which liquors are available to your guests (billed by 50ml liquor bottle consumed)

Tito's Vodka \$10

Absolut Vodka \$9

Assorted Flavored Vodka \$10

Grey Goose Vodka \$12

Choose which garnishes are available to your guests

Standard Garnish

Premium Garnish (+\$4/guest)

Pickles

Jalapeno

Olives

Shrimp

Limes

Prosciutto

Hot Sauce

Mozzarella / Cheddar

Celery

Bacon

Black Pepper Grinder

SHARABLE CARAFES

Each carafe serves about 4-6 drinks

House Sangria (Red / White / Autumn / Winter) \$35/carafe

Just Peachy Cocktail \$45/carafe

Carlyle Mojito \$55/carafe

Signature Cocktail (customizable)

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