

CATERING MENU



Serving Up Delicious Memories Since 2011

From intimate gatherings to big celebrations, we've
been creating unforgettable moments through great food
and warm service for over a decade

Fill out an inquiry form at:
www.carlandchelles.com
(984) 207-1335

Carl & 'Chelle's
Grill Room
CATERING



CAPRESE SKEWERS

Fresh Mozzarella, Grape Tomato, and Basil on a skewer display — 2

FRUIT SKEWERS

Strawberries, Pineapple, Grapes, Blueberries, and other seasonal fruit on a skewer display — 2.75

CHARCUTERIE SKEWERS

Meat, Cheese, & Olives & Grapes on a skewer display — 3.75

INDIVIDUAL CHARCUTERIE

Charcuterie beautifully displayed in individual cups — 8

CHEESE CUBES & CRACKERS

Assorted Cheese Cubes & Premium Crackers— 3.75

VEGETABLE DISPLAY

Broccoli, Cauliflower, Carrots, Tomatoes, Cucumbers, Celery and other fresh veggies artistically display. Served w/ Ranch Dressing — 3.75

FRUIT DISPLAY

Strawberries, Pineapple, Grapes, Blueberries, Blackberries, and other seasonal fruit beautifully displayed — 3.75



CATERING MENU

HORS D' OEUVRES

CHICKEN SALAD TARTS

Homemade Chicken Salad in Phyllo Tart Shells — 2.50

MEATBALLS

Italian Style, pork, beef & cheese in a zesty red sauce — 2

CHARCUTERIE TABLE

Artistic display of meats, cheeses, seasonal fruit accents, assorted crackers, with trimmings of nuts, olives, pickles, & more | 11

CHICKEN & WAFFLE SLIDERS

Crispy chicken between 2 mini waffles, drizzled with pure maple syrup — 3.75

SHRIMP COCKTAIL

Premium chilled medium shrimp served with homemade cocktail sauce. Individual cups, a display or mixed presentation — 3.50

COUNTRY HAM BISCUITS

Flaky & buttery mini biscuits with thin cut country ham — 2.25



DIPS

Buffalo Chicken Dip w/ Tortilla Chips — 2.50
Spinach Artichoke Dip w/ Pita Chips — 2.50
Taco Dip w/ Tortilla Chips — 2.50
Creamy Crab Dip w/ Pita Chips— 3.50

SLIDERS

Ham & Cheese w/ Lettuce — 2.50
Turkey & Swiss w/ Lettuce — 2.50
Pulled Pork BBQ w/ coleslaw — 3
Beef Brisket & Provolone — 4.75
Grilled Chicken & Swiss — 4
Cheeseburger — 4
Prime Rib w Au Jus — 6
Build Your Own Slider Station
Choose 3 (minimum 75 guest)
Combo price determined by selections

PINWHEELS

Chicken Enchilada — 2
Chicken Bacon Ranch — 2.25
Buffalo Chicken — 2
Veggie — 2
Italian — 2.5

Choose an assortment to capture all the flavors for events of 75 or more

KABOBS

Steak — 4.50
Chicken — 3.75
Skewered with onions, red, yellow, and green peppers

Suggested Servings

Light - 3-5 pieces per guest
Heavy - 6-8 pieces per guest
Meal - 10-12 pieces per guest

*Add 2 per person per items for passed Hors d' oeuvres

DINNER



CATERING MENU



SIGNATURE STEAKS

RIBEYE

A rich marbled cut, known for its bold flavor and tenderness. Expertly grilled to perfection
8 oz – 30 10 oz – 33
Larger cuts available

Filet Mignon

Our most tender cut of beef, an 8oz center-cut filet, buttery soft and perfectly seasoned for an elegant dining experience. – 45

Filet Mignon Medallions

Two petite, and richly tender 3-4oz filet cuts, seared to lock in flavor and grilled to perfection— 32

NY STRIP

A classic 10oz cut known for its balance of tenderness and bold beef flavor, grilled to perfection with a slight char for extra depth – 40

SIRLOIN

A leaner 8oz cut that doesn't sacrifice flavor—hearty, satisfying, and grilled to your liking – 25

BEEF TENDERLOIN

An exceptionally tender and lean cut, slow-roasted, offering a buttery texture and elegant flavor that elevates any event – 35

PRIME RIB

Slow-roasted to perfection for maximum tenderness and flavor, this premium cut is served with au jus and creamy horseradish for a timeless presentation – 35

*Carving Station available for Beef Tenderloin & Prime Rib

OTHER MAINS

CHICKEN

Grilled Chicken Breast – 15
Smothered Chicken Breast
in a cream based savory gravy and parmesan cheese – 16
Herb Roasted Chicken Breast – 16
Meatless Chicken Patty – 15

PORK

Pork Chops
Juicy, tender, and grilled to perfection – 15
Roasted Pork Tenderloin
Slow Roasted and perfectly seasoned - 15
Smothered Pork Chops
Boneless Chops baked in a savory gravy – 16
Pulled Pork BBQ
Slow Smoked w/ coleslaw – 14
Black Forest Ham
This premium ham features a sweet, savory flavor with a signature dark edge – 14

BEEF BRISKET

Slow-smoked and tender, this classic cut is seasoned to perfection and sliced thick, delivering deep, smoky flavor in every bite – 22

BEEF TIPS

Tender chunks of beef simmered in a rich, savory brown gravy – 2

GRILLED SHRIMP

Succulent shrimp, lightly seasoned and char grilled – 18

THE DETAILS

All Dinners are served with 2 side choices & yeast roll
Additional side items are 3.50 each
Listed price is for Buffet Service
Add 5 per person for plated meal service
Beverages & Place Settings are priced separately

COMBINATIONS

Choose one:
8oz Ribeye, Filet Medallions, or Prime Rib (add 5)
Choose One:
Chicken or Shrimp
38

Choose two:
Chicken Option
Pork Option
Beef Brisket (add 4)
Beef Tips (add 4)
18

Filet Medallions, Choice of Chicken, Grilled Shrimp, & 1 Pasta – 40

PASTA

Baked Spaghetti
Meat Lasagna
Vegetable Lasagna
Cheese Ravioli
Garlic & Herb Vegetable Pasta
Penne Vodka
Fettuccini Alfredo
Choose One – 15
Choose 2 – 20
Choose 3 – 25

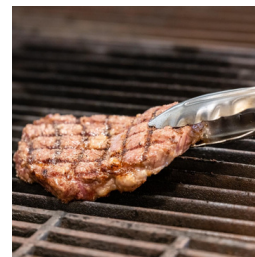
Build a Pasta Bar

Add:
Meatballs - 5
Grilled Chicken – 6
Filet Medallions – 15
Grilled Shrimp – 7

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SIDE CHOICES

SALADS

Garden Salad

Mixed Greens, Cucumber, Tomato, Carrot, Cheese, Croutons, choice of Dressing

Caesar Salad

Strawberry Spinach Salad (add 2)

Pecan Craisin Salad (add 2)

Mediterranean Salad (add 3)

Bacon Ranch Broccoli Pasta Salad

STARCHES

Twice Baked Mashed Potatoes

Garlic Mashed Potatoes

Mashed Potatoes

Baked Potato w/ Butter & Sour

Sweet Potato Souffle

Baked or Mashed Potato Bar

includes butter, sour cream, ranch, cheddar & parmesan cheese, crumbled bacon, french fried onions, & chives (Add 3)

Baked Macaroni & Cheese

Rice

VEGETABLES

Roasted Vegetable Medley

Broccoli, Cauliflower, Carrots, Green Beans, & Sweet Red Pepper

Southern Green Beans

Green Bean Casserole

Broccoli Casserole

Southern Cole Slaw

Baked Beans

DESSERTS

ASSORTED PIES/CHEESECAKES

NY Cheesecake -

Plain, Strawberry Blueberry Toppings, Chocolate Syrup.

Raspberry Cheesecake, Caramel Cheesecake, Oreo Cheesecake, Key Lime Pie, Pecan Pie, Limoncello Mascarpone Cake, Flourless Chocolate Torte (GF) - 5

ASSORTED COOKIES/BROWNIES

Salted Caramel Brownies, Oreo Brownies, Chocolate Chunk Brownies, Lemon Bars, Sugar Cookies, Chocolate Chip Cookies, Salted Caramel Cookies, Mini Assorted Cheesecakes and more - 3

COBBLERS

Blueberry or Peach - 3



BEVERAGES

BEVERAGE STATIONS

Sweet & Unsweet Tea - 2

Lemonade - 2

Sweet, Unsweet Tea, Lemonade - 3.50

Coffee - 2.50

Hot Chocolate Bar

with various toppings - 4.25

Assorted Breakfast Juices

Milk, Chocolate Milk, Apple Juice,

Orange Juice - 3.50

*Pre-set Beverages - 1

*Add 1.75 if beverages are needed for Cocktail Hour and Dinner

Drop Off or Pick Up Only:

Gallons of Tea/Lemonade - 6.50

Bags of Ice - 2.50

MOCKTAILS

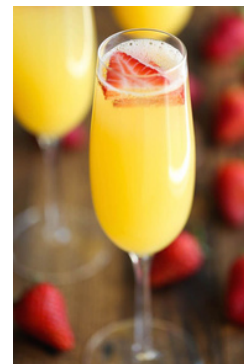
Prices depend on number of mocktails and ingredients chosen

MIMOSA BAR

Prosecco, Orange, Pineapple, and Cranberry Juices, Fruit Garnishes, and Water - 12

BAR SERVICES

Full Bar Service Packages Available



All Dinners are served with 2 side choices and yeast roll
Additional sides are 3.50

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BRUNCH

ULTIMATE BRUNCH BUFFET

Breakfast Casseroles, Mini Danishes, Cinnamon Rolls, Mini Muffins, Country Ham Biscuits, Mini Pearl Waffles, Bagels, & Fruit - 20

CONTINENTAL

Bagels, Fruit, Mini Danishes, Assorted Mini Muffins, & Fruit - 12

BUILD YOUR OWN

Bagels & Cream Cheese - 3
Mini Bagels & Cream Cheese - 1.75
Assorted Mini Muffins - 1.50
Country Ham Biscuit - 2.25
Sausage Biscuits - 2.25
Mini Danish - 2.75
Mini Cinnamon Rolls - 1.75
Cinnamon Crumb Cake - 3.50
Mini Pearl Waffles - 3.00
Lemon Bars - 3
Hot Breakfast Casserole - 4
Choice of Ham, Sausage, Bacon, Western, or Veggie



BOXED LUNCHES

CLUB SANDWICH

Artisan Bread with premium ham, oven roasted turkey, applewood smoked bacon, American & Provolone Cheese, lettuce & tomato with a side of mayo & mustard, chips - 13

SALAD STATION

Mixed Greens, Cucumber, Tomato, Carrots, Cheese, Croutons, and Choice of 3 Dressings - 6

Add:

Chicken - 6 Ribeye - 10
Shrimp - 7 Combo of all 3 - 10

SIGNATURE SANDWICHES

Burger w/ American - 13

Grilled Chicken w/ Swiss - 13

Ribeye Steak w/ Cheddar - 15

Veggie Sandwich - 13

Served with a side of lettuce, tomato, onion, pickle and mayo and your choice of Twice Baked Mashed Potatoes or Chips

PLATES

Grilled Chicken, Herb Roasted Chicken, Pork Chops, Roasted Pork Loin, or Combo of 2 - 15

Served with Twice Baked Mashed Potatoes, Green Beans, & Yeast Roll

COBB SALADS

Mixed Greens, Tomato, Cucumber, Boiled Egg, Carrot, Bacon & Crouton w/ choice of Dressing - 10

Add Chicken or Shrimp - 3

Add Ribeye - 6

BAKED or MASHED POTATO BAR

Butter, Sour Cream, Ranch, Cheddar, Parmesan Cheese, Crumbled Bacon, French Fried Onions, & Chives - 6

Add Chicken - 6

Add Ribeye - 10

PARTY TRAYS

Charcuterie Tray

Small (serves 10-12) - 60

Large (serves 25-30) - 125

Fruit or Veggie Tray

Small (serves 10-12) - 45

Large (serves 25-30) - 90

Assorted Cookies

25 per Dozen

Skewers by the Dozen

Caprese - 24

Fruit - 33

Charcuterie - 45

Chicken Salad Tarts

25 per Dozen

Shrimp Cocktail

Small (serves 10-12) - 40

Large (serves 25-30) - 85

Pinwheels

24 per Dozen

Chicken Enchilada

Chicken Bacon Ranch

Buffalo Chicken

Veggie or Italian

(Minimum Order of 3 Dozen)

Gallons of Tea/Lemonade - 6.50

Bags of Ice - 2.50

Party Trays are priced for Pick Up

72 hour Notice Required

Delivery Fee of 10% applies to all Drop-Off Orders

Minimum Delivery Order \$500

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PLACE SETTINGS

CHINA LIKE DISPOSABLE

Disposable Place Settings with Clear Plastic Tumbler, and Rolled Non-Disposable Stainless Flatware – 2.75
Solid White, White w/ Gold Rim,
White w/ Silver Rim

CHARGER RENTAL

Gold or Silver Charger – 1

FLATWARE RENTAL

.50 per piece
Gold or Stainless Available

CHINA RENTAL

Pricing begins at 8 per person, final pricing depends upon patterns chosen and dishes required

CHINA HANDLING FEE

When host provides china and not caterer. Fee includes scraping, sorting, stacking, and storing where instructed. Does not include rinsing or washing – 2.50



OTHER SERVICES

CAKE CUTTING

Includes disposable plate, napkins, and gold or plastic fork – 1.50
*Caterer is not liable for any food or beverages provided by other parties

PLATED MEAL SERVICE

Add 5 per person

PASSED HORS D' OEUUVRES

Add 2 per person per item

TRIP CHARGE

Outside of Wayne County – 1.50 per mile

FULL SERVICE CATERING

Full service catering includes 4 hours of service including set up. Additional charges will apply to events requiring longer service

20% Gratuity is included in the Full Service Catering Charge listed on the invoice.

\$1000 minimum applies to all Full Service Caters. Minimum Service Charge for Full Service Cater is \$275

DROP OFF SERVICES

10% Delivery/Drop Off/Set up Fee
Set Up fee can vary based on event needs.

Minimum Delivery order – \$500

BAR SERVICES

Full Service Bar Packages Available

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OTHER TIDBITS

1ST STEP

Select a tentative menu.
We will prepare a full quote based on your selections.

DEPOSIT

A 25% Non-Refundable Down Payment is required to reserve the event date

FINAL PAYMENT

Final Guest Counts are due 14 days prior to the event date. Guest counts may not be reduced by more than 20% of the original estimated quote. Final payment is due 7 days prior to event

TASTING

Your big day should taste amazing – and this is where the fun begins! At your tasting, you'll get to try a selected dishes, mix and match flavors, and start putting together a menu that's totally you. It's also a great time to chat with us about how everything will be served, any dietary preferences, and what vibe you're going for. Bring your appetite and your questions!
75 per person
100 is credited to your invoice if you book with us

We want your big day to be truly special and unforgettable. Our team is excited to deliver amazing food and impeccable service that your guests will talk about long after the celebration ends. Let's make it a day to remember — together!