

# THE 173 CARLYLE HOUSE

*All food prepared on site by the Janousek's*

*Thank you for your interest in the **173 CARLYLE HOUSE**, a special events facility in historical downtown Norcross. The house was built in the late 1800's and has been beautifully renovated with sparkling chandeliers in the large banquet room and all five of the more intimate sized rooms. The charming turn-of-the century structure has been preserved and is nestled on two acres of glorious old magnolia trees and has ample paved parking. Enjoy the use of the entire facility for your event. Your guests will love mingling in the old house, sitting in the rocking chairs on the front porch, eating appetizers before your reception in the ballroom.*

*We are located just six miles north of I-285, two and a half miles north of I-85, and one mile from the intersection of Buford Highway and Jimmy Carter Boulevard. We specialize in Ceremonies and Receptions.*

*The house is operated by the Janousek family who have been affiliated with the hospitality and food service industry for over five decades. Our gourmet specialties are prepared on the premises by chef William Janousek. Chef William Janousek first apprenticed in Paris, France and later served as Executive Sous Chef for the Hotel Alcron in Prague, Czech Republic.. For the past 30 years Chef Janousek has been an active member of the Atlanta Culinary scene, with positions as Executive Chef for Anthony's Restaurant in Buckhead and Dunwoody Country Club. He is best known for the delicious continental cuisine that was served for nineteen years at the family's flagship restaurants- **Janousek's** in Roswell, Georgia and **GW Janousek's** in Norcross. The restaurants were sold in 2003 to allow for full concentration on the banquet facility.*

*We treat all of our clients with individual attention, creating special menus tailored to your event. We are confident that you will find the quality of our food and service unsurpassed in the metropolitan Atlanta area. We look forward to serving you in the future.*

*Please review the contents at your leisure and if you have any questions or want to set up an individual tour, please feel free to call us directly.*

Sincerely,

*Gerise Janousek*

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## **RENTAL RATES** (All deposits are non - refundable):

- Rental Fee (Seasonal- \$ 900.00-\$1400.00)
- This reserves the date and time of your function. This includes the dance floor, tables, Chiavari Chairs, white linens, glassware, china, silverware, hurricanes with a candle and a mirror, set up and clean up. The entire Rental Rate and a signed contract is required to reserve the date and time of your function.
- 4 Hours use of the facility.
- Exclusive use of grounds during your rental time only.
- Maximum stay for day events is 4:30PM.
- Evening time beginning at 6:00PM or later.
- Additional Hours are \$500.00 per hour.
- \$1000.00 catering deposit is due at the initial planning session, one half of estimated events cost should be paid for three (3) months prior to event, all food cost plus part of alcoholic beverages paid one (1) week prior to event the remaining balance is due.
- Saturday night functions must meet a \$5,200.00 food minimum plus, dessert, beverages, service charge and sales tax.
- All functions must meet a food minimum of \$26.00p.p. plus beverages, dessert, sales tax, and service charge.
- Venue Coordinator fee of 350.00 is charged for all events.

## **WITH INDOOR OR OUTDOOR WEDDING CEREMONY:**

- \$700.00 Fee for Indoors Wedding Ceremony.
- \$700.00 Fee for Outdoors seated Wedding Ceremony. Fee includes 75 chairs. Additional chairs are available for \$3.75 per chair.
- \$500.00 Fee for Outdoors standing only Wedding Ceremony.
- \$150.00 Transfer Fee for last minute change from outdoors to indoors
  
- Above Fees allow one hour immediately prior to your reception for ceremony with set-up and break-down of the site. This fee also includes 45 minutes for the rehearsal the night before, 90 additional minutes prior to the ceremony for pre-ceremony and pictures. Above rental rates apply. **Wedding Ceremony must start 30 minutes after starting time on contract.**
- Rehearsal time is to be determined depending upon availability by the Carlyle House.

## **FACILITY CAPACITY:**

- 200 guests for seated Indoors Wedding Ceremony
- 300 guests for standing or partially seated partially standing Indoors Wedding Ceremony
- 200 guests seated dinner Reception using the Banquet Room only.
- 300 guests Buffet or Heavy Hors D' Oeuvres Reception using the Old House and Banquet Room.
- 300+ guests and above for Buffet or Heavy Hors D' Oeuvres Reception tenting is required.
- Terrace outside 300+ for seated ceremony and 200+ outside dining on the terrace.

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## **BEVERAGES:**

- \$5.50 per person for unlimited coffee, tea, water, and soft drinks when served with alcoholic beverages. Alcoholic Beverages charged on consumption.
- \$6.50 per person for unlimited coffee, tea, water, and soft drinks when served without alcoholic beverages.
- 1.50 per person for homemade fruit punch
- \$9.50 per person for unlimited mixers, coffee, tea, water, and soft drinks. Client provides hard liquor. Alcoholic Beverages charged on consumption.
- \$1.50 per person for coffee station with whipped cream, flavors, and chocolate shavings.
- Alcoholic Champagne Toast ( \$21.00 per Btl)
- Sparkling Cider Toast ( \$20.00 per Btl)
- \$125.00 for additional bartender for 125 people or more.
- \$250.00 for additional bar and bartender.

These fees include one bartender, beverage napkins, ice caddies for chilling beverages, all ice needed to operate bar, and bussing of cups and glassware during the event. Additional bartender(s) required for any party above 125 guests.

## **ALCOHOLIC BEVERAGES:**

### **DOMESTIC BEER**

- \$4.00 per bottle.
- \$150.00 pony keg.
- \$225.00 for regular keg.

### **IMPORTED BEER**

- \$5.00 per bottle.
- N/A pony keg.
- \$300.00 for regular keg.

Pony kegs serve approximately 90 beers. Regular kegs serve approximately 180 beers.

- Beer is served from a pitcher into a glass by the bartender.

### **WINE**

- \$21.00 per bottle for House Cabernet or Merlot, Chardonnay, and White Zinfandel wine.
- Premium wines available at an additional cost.

All prices for alcoholic beverages include bartender, beverage napkins, ice caddies for chilling beverages, all ice needed to operate bar, and the bussing of cups and glassware during the event.

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## **WEDDING CAKE:**

- Cake for up to 75 people                    \$450.00            6, 9, 12
  - Cake for up to 100 people                \$600.00            6, 10, 14
  - Cake for up to 150 people                \$750.00            6, 10, 16 or 6, 8, 10, 14 stacked
  - Cake for up to 200 people                \$950.00            6, 9, 12, 16 or 4, 8, 12, 16 or 6, 10, 16 stacked
  - Cake for up to 250 people                \$1300.00           6, 10, 14, 18
  - \$1.25 per person for cake cutting fee for cakes not provided by us with a \$150.00 maximum.
- Cakes must be set up right before the reception starts.
- **Specialty cakes priced upon request.**

- All prices include cake table presentation with: cake knife, cake plates, and cake cutting service.
- These prices are based on a traditional pound cake (flavors available upon request) with butter-cream icing, and a choice of filling.

## **GROOM'S CAKE:**

- Cake for up to 75 people                    \$450.00
- Cake for up to 125 people                \$650.00
- Cake for up to 150 people                \$750.00
- \$0.75 per person for cake cutting fee for cakes not provided by us.
- **Specialty cakes priced upon request.**

- All prices include cake table presentation with: cake knife, cake plates, and cake cutting service.
- These prices are based on Chocolate Canage cake with butter-cream icing and a choice of filling or Cheesecake.

## **CHOCOLATE FOUNTAIN or CARMEL FOUNTAIN**

- 3 hours use of fountain, all items and skewers for dipping, and attendant \$750.00

## **MISCELLANEOUS COSTS:**

- White Gloved Butler-Passed Hors D' Oeuvres ( \$125.00 for each 75 guests)
- Seated Buffet for 144 guests or less ( N/C)
- Votive Candles ( \$1.00 each, includes candle and holder)
- Hanging jars with Candles around front porch ( 20.00 each )
- Tulle on railing inside and out (\$200.00 throughout the facility)
- Specialty Linens ( starting @ \$20.00 per overlay)

**ALL PRICES ARE SUBJECT TO 20% SERVICE CHARGE AND 6 % SALES TAX.**

**All wait staff and bartenders are covered in the service charge.**

BUBBLES, WEDDING BELLS, AND FRESH FLOWER PEDALS ARE ALLOWED ONLY FOR THE WEDDING DEPARTURE. THERE WILL BE A \$250.00 CLEAN UP CHARGE FOR THE USE OF ANY TYPE OF CONFETTI. ALL LINENS ARE WHITE. \*\*\*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. THE CARLYLE HOUSE RESERVES THE RIGHT TO MAKE SUBSTITUTIONS BASED ON PRODUCT AVAILABILITY.\*\*\*

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## **COMBINATION TRAYS AVAILABLE UPON REQUEST** **PARTY TRAYS & DISPLAY**

*Small Orders for 30 - 50 People*

*Large Orders for 75 - 100 People*

### **GARDEN FRESH VEGETABLE CRUDITE**

*Choice of Dressings*

*Small \$125.00 Large \$175.00*

### **SEASONAL SLICED FRESH FRUIT DISPLAY**

*Served With Chocolate Sauce if served as Dessert*

*Small \$150.00 Large \$250.00*

### **DOMESTIC CHEESE BOARD**

*Garnished with Fresh Seasonal Fruits & Assorted Crackers*

*Small \$175.00 Large \$275.00*

### **BAKED BRIE EN CROUTE**

*w/ Preserves & Crackers (1 kilo Wheel)*

*\$90.00 each*

### **LAYERED NACHO DIP**

*Large \$175.00 each*

### **HOT SPINACH DIP**

*Large \$125.00 each*

### **COLD SPINACH DIP**

*Served in Bread*

*Small \$150.00 each*

### **WARM CRAB & ARTICHOKE DIP**

*Served with an array of Party Bread & Imported Crackers*

*Large \$175.00*

### **COLD CRABMEAT DIP**

*Served with and array of Party Bread & Imported Crackers*

*Large \$175.00*

## **DRY ROASTED, HONEY GLAZED or an ASSORTMENT of DELUXE MIXED NUTS**

*\$20.00 per pound*

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## **HUMMUS PLATTER**

*Served with fresh vegetables and pita bread*

*\$175.00*

## **COLD CUT EXTRAVAGANZA**

*Roast Beef, Baked Pork Loin, Parma Ham, Praga Ham, Ham Salami, Hard Salami, Turkey Breast, Chicken Breast, Teawurst, Liverwurst and Headcheese*

*Served With Assortment of Breads, Sauces and fixings.*

*Large \$425.00*

## **COLD HORS D' OEUVERS**

### **CARLYLE HOUSE SPECIAL CANAPE'S**

*Deviled Eggs*

*Chicken Salad in Tart*

*Tomato stuffed with Chicken Salad*

*Tiny Rolls w/Roast Beef and Paprika Sauce*

*Wrapped Asparagus w/ Choice of*

*Parma Ham, Roast Beef or Smoked Salmon*

*Honey Dew wrapped in Turkey Pastrami or Parma Ham*

*Smoked Salmon in Puff Pastry*

*Grilled Chicken Mousse Tartelettes*

*Garlic Mousse on Cucumbers*

*Celery with Bleu Cheese Spread*

*Andouille Sausage Whip on Toast Points*

*Many other European Style Canapé's available*

*(Bite size pieces of Bread with Potato Salad and Chef's choice of assorted Hard and Ham Salami, Ham, Turkey, Roast Beef or hard-boiled Eggs)*

**(MIX AND MATCH 3 - 4 CHOICES)**

*Plan on 2 to 3 per guests*

**1.75 Per canapé**

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## **HOT HORS D' OEUVERS**

***ALL HORS D' OEUVERS SERVED WITH APPROPRIATE CONDIMENTS***

***You should plan on 2 to 3 per guests.***

*Cheese Puffs*

*Italian Meatballs*

*Swedish Meatballs*

***\$1.50 a piece***

*Beef Kabob*

*Chicken Satay*

*Franks in a Blanket*

*Fried Mozzarella*

*Spicy Chicken Skewers*

*Vegetable Spring Rolls*

*Chicken Salad stuffed Tomatoes*

*Southern Style Chicken Tenders*

*Stuffed Mushroom Caps with Veal*

*Spanakopita (Feta Cheese & Spinach)*

*Chicken Brochettes marinated in Teriyaki Sauce*

*Pirogui (Veal & Mushroom or Spinach or Cheese and Potato)*

***\$1.75 a piece***

*BBQ Shrimp*

*Spicy Shrimp*

*Fried Shrimp*

*Shrimp Cocktail*

*Teriyaki Shrimp*

*Garlic Sautéed Shrimp*

*Coconut Breaded Fried Shrimp*

*Caparese Salad Skewers*

*Miami Style Crab Cakes*

*Barbecued Baby Back Ribs*

*Glazed Sea Scallops wrapped with Bacon*

*Stuffed Mushroom Caps with Fresh Atlantic Crabmeat*

*Mini Bite Size Baked Brie En Croute with Preserves*

***\$2.25 a piece***

*Mini Beef Wellington*

*Mini Chicken Wellington*

*Spicy Chicken Spring Rolls*

*Shrimp wrapped with bacon*

*Chestnut wrapped with bacon*

***\$2.95 a piece***

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## **BUFFET or APPETIZERS**

### **FRESH COASTAL SEAFOOD**

*Market Availability*

#### **JUMBO GULF SHRIMP**

*Served on ice with Cocktail Sauce, Crackers and Lemon OR  
Butterfly Gulf Shrimp Fried / Sautéed  
\$36.00 per dozen*

#### **ASPIC GLAZED WHOLE POACHED SALMON**

*Decorated w/Herb Cream Cheese Mousse, Onions, Capers, Chopped Egg,  
Smoked Salmon, Lemons & Toast Points  
Serves 100 - 150 People  
\$275.00*

#### **MAYONNAISE GLAZED WHOLE POACHED SALMON**

*Decorated w/Herb Cream Cheese Mousse, Onions, Capers, Chopped Egg,  
Smoked Salmon, Lemons & Toast Points  
Serves 100 - 150 People  
\$275.00*

#### **NORWEGIAN SMOKED SALMON**

*Pre-Sliced  
Served w/ appropriate Condiments  
Small \$225.00 – Large \$350.00*

**OTHER SEAFOOD SELECTIONS AVAILABLE UPON REQUEST**



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## **CARVING STATIONS**

*All items are carved within the reception area by a member of the Culinary Team appropriate Breads & Condiments will be presented. Servings of all meats are based on 2 meats on the Carving Station one serving full amount of guests expected. If one meat only, there will be a \$100.00 carving fee for attendant.*

### **STANDING STEAMSHIP OF BEEF**

*Serves up to 200*

**\$525.00**

### **TOP ROUND OF BEEF**

*Serves up to 80*

**\$225.00**

### **HERB CRUSTED NEW YORK STRIP LOIN**

*Serves 30-40*

**\$250.00**

### **ROASTED RIBEYE**

*Serves 35-45*

**\$250.00**

### **TENDERLOIN OF BEEF (CHATEAU BRIAND)**

*Serves 20-25*

**\$225.00**

### **SALMON WELLINGTON**

*Serves 15-20*

**\$125.00**

### **CHEF'S OWN PORK TENDERLOIN**

*Serves 40-50*

**\$185.00**

### **CARLYLE HOUSE STYLE PORK LOIN**

*Serves 100*

**\$245.00**

### **SUGAR CURED VIRGINIA BAKED HAM**

*Serves 100*

**\$225.00**

### **MAPLE-HONEY GLAZED BREAST OF TURKEY**

*Serves 60-70*

**\$200.00**

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## **ON THE BUFFET**

*Below selections are served from the Main Buffet for the full amount of expected guests.*

### ***Chicken Picatta***

*(Sautéed Chicken with Lemon Butter, White Wine & Capers)*

*\$4.25 per person*

### ***Chicken Parmesan***

*4.50 per person*

### ***Chicken Wellington***

*\$4.50 per person*

### ***Chicken Almondine***

*(Broiled Chicken with Almonds and Mushroom Sauce)*

*\$4.25 per person*

### ***Chicken Marsala***

*(Sautéed Chicken with Mushroom and Marsala Wine)*

*\$4.25 per person*

### ***Veal Picatta***

*(Sautéed Veal with Lemon Butter, White Wine & Capers)*

*\$8.00 per person*

### ***Veal Marsala***

*(Sautéed Veal with Mushroom and Marsala Wine)*

*\$8.00 per person*

### ***Grilled Lamb Chops***

*\$9.00 per person*

### ***Grilled Atlantic Salmon***

*\$4.25 per person*

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## **SPECIALTY STATIONS**

### **PASTA STATION**

*All specialty pastas are prepared and served within the reception area by a member of our Culinary Team.  
With the Specialty Pasta Station you select two pastas, two sauces and at least two other items from the list below*

### **PASTA STATION**

*Choose of 2 pastas, 2 sauces, and vegetables*

*\$7.50 per person*

*Add chicken or shrimp for \$1.50 more per person*

### **SELECTIONS OF PASTA:**

*Served warm or cold*

*Penne, Cheese Tortellini, Ravioli, Rotini, Angel Hair, Linguine,  
Fettuccini, Spinach Fettuccini, or Bow Tie*

*Prepared with a choice of one of the following sauces:*

*Tomato-Basil, Flame Roasted Red Pepper, Alfredo and Hot Louisiana Brown Sauce.*

*Your selection can also be enriched with, Crab, Grilled Salmon, Parma Ham and Andouille Sausage or accented with Fresh Sautéed Vegetables, Sautéed Mushrooms, String Beans, Carrots, Sun-dried Tomatoes or Artichokes, ask per pricing depending upon item.*

### **SMASHED MARTINI POTATO BAR**

*Martini bar is prepared and served within the  
reception area by a member of our Culinary Team.*

*Our famous homemade Southern style Mashed Potatoes served elegantly  
with fabulous assorted toppings such as:*

*portabella mushroom gravy, cheese, bacon, sour cream, chives, etc...*

*\$6.50 per person*

### **SWEET POTATO MARTINI BAR**

*Martini bar is prepared and served within the reception area by a member of  
our Culinary Team*

*Our famous homemade Southern style Candied Sweet Potatoes served elegantly  
with fabulous assorted toppings*

*\$6.50 per person*

### **HOMEMADE SOUTHERN MARTINI GRITS BAR**

*Martini bar is prepared and served within the reception area by a member of  
our Culinary Team*

*Our famous homemade Southern style Grits served elegantly*

*With portabella mushroom Gravy, Cheese, Shrimp Jambalaya, and Cajun mix with andouille  
sausage*

*\$7.50 per person*

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## **SIDE DISH SELECTIONS:**

### **POTATOES**

*Stuffed New Red \$2.75 per person*  
*Garlic Roasted Red \$2.75 per person*  
*Mashed \$2.75 per person*  
*Garlic Mashed \$2.75 per person*  
*Scalloped \$2.75 per person*  
*Potato Pancakes \$3.00 per piece*  
*Sweet Potato Puree \$2.75 per person*  
*Candied Sweet Potato \$2.75 per person*  
*Potato Salad \$3.00 per person*

### **RICE**

*Plain white \$2.75 per person*  
*Chef's Wild Rice Risotto \$3.00 per person*  
*(mixture of White and Wild Rice with Vegetables)*  
*Spanish Rice \$3.00 per person*  
*(with Red Bell Peppers and Onions)*  
*Yellow Rice \$2.75 per person*  
*Saffron Rice \$3.00 per person*  
*(with Olive Oil and Saffron)*  
*New Orleans Rice \$3.50 per person*  
*(with Sausage and shrimp)*

### **PASTA**

*Below selections are served from the Main Buffet*

*Cold Pasta Primavera \$3.00 per person*  
*Hot Pasta Primavera w/Mixed Medley \$3.50 per person*  
*Plain selection (one plain pasta and one sauce) \$3.00 per person*  
*New Orleans Pasta (with andouille sausage and shrimp) \$3.75 per person*

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## **HOT VEGETABLES**

*Mixed Medley \$2.75 per person*  
*Squash Casserole \$2.75 per person*  
*Ginger Carrots \$2.75 per person*  
*Cauliflower (fried or casserole) \$2.75 per person*  
*Broccoli served steamed \$2.75 per person*  
*Chef's Fresh Green Beans with almonds \$2.75 per person*  
*Chef's Fresh Green Beans with bacon \$2.75 per person*  
*Sweet Potato Casserole \$2.75 per person*  
*Creamed Corn \$2.75 per person*  
*Black Eyed Peas \$2.75 per person*  
*Fried Okra \$2.75 per person*  
*Fried Green Tomatoes \$2.75 per person*  
*Steamed Asparagus \$3.25 per person*  
*Other selections upon request*

## **SALADS**

### **FRESH GARDEN GREENS \$3.50p.p.**

*Fresh Mixed Greens*  
*Carrots, Cucumbers, and Tomatoes*  
*Choice of two Dressings*  
*(Choose from Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Ranch, Italian, and Blue Cheese)*

### **SPINACH SALAD \$3.75p.p.**

*With Mushrooms, Eggs, and Bacon Bits*  
*Honey Mustard or Vinaigrette Dressing*

### **TRADITIONAL CAESAR SALAD \$3.75p.p.**

### **GREEK SALAD \$3.75p.p.**

*European Style*

### **STRAWBERRY SALAD \$4.25p.p.**

*Mixed greens, strawberries and glazed pecans*

*Prices are subject to change without notice.*

*All prices are subject to Service Charge and state Sales Tax.*

*The 173 Carlyle House reserves the right to make substitutions based on product availability.*

*Due to current health regulations, food may not be taken off the premises after it has been prepared and served.*

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## SEATED MENU

*All Dinners Include a Choice of a Soup or Salad,  
With a Choice of House Potato or Wild Rice Risotto or Pasta  
and Chef's Vegetable, and Dessert*

*Soup Selections Upon Request  
Please Ask For Listing*

## SALAD SELECTIONS

### **Fresh Garden Greens**

*Choice of two Dressings*

*Choose from Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Ranch, and Bleu Cheese*

### **Traditional Caesar Salad**

### **Spinach Salad**

*With Mushrooms, Eggs, Bacon Bits and Honey Mustard or Vinaigrette Dressings*

### **Beefsteak Tomato**

*(extra \$1.75 per person)*

*Served on a bed of Boston Lettuce w/Red Onions, Fresh Mozzarella, Fresh Basil & Balsamic  
Vinaigrette*

### **STRAWBERRY SALAD**

*(extra \$1.75 per person)*

*Mixed greens, strawberries and glazed pecans*

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## **\*\*SINGLE ENTRÉE SELECTIONS\*\***

### **Breast of Chicken Wellington or Beef Wellington**

*veal & Mushroom Stuffing served with Cabernet Sauce*

*\$27.50 & \$32.00*

### **Chicken Picatta or Veal Picatta**

*Sautéed Chicken or Veal with Lemon Butter, White Wine & Capers*

*\$26.00 & \$32.00*

### **Chicken Marsala or Veal Marsala**

*Sautéed Chicken or Veal with Mushroom and Marsala Wine*

*\$26.00 & \$32.00*

### **Chicken Gevrey**

*Goat Cheese and Spinach Stuffing served with Red Pepper Cabernet Sauce*

*\$27.50*

### **Chicken Almondine**

*Broiled Chicken with Almonds and Mushroom Sauce*

*\$26.00*

### **Tournedos Royale**

*topped w/ Crabmeat, Shrimp and covered in a Béarnaise Sauce*

*\$33.50*

### **12 oz. Prime New York Strip Steak**

*Broiled & Glazed w/ Green Peppercorn Sauce*

*or Chef's Seven Pepper Sauce*

*\$36.50*

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## **Herb Crusted Filet Mignon 8 oz. /10 oz. / 12 oz.**

*With Cabernet Sauce or Béarnaise Sauce*

*\$31.00 / \$38.00 / \$42.00*

## **Chef's Own Pork Tenderloin Medallions**

*With Portabella Mushroom Sauce*

*\$28.50*

## **Chicken Oscar or Veal Oscar**

*Sautéed Scaloppini Topped with Shrimp, Crabmeat and Asparagus, Glazed with Béarnaise Sauce, served w/ Pasta*

*\$29.50 & \$34.50*

## **Grilled Atlantic Salmon**

*Cucumber Dill Sauce or Hollandaise Caper Sauce*

*\$27.00*

## **Sautéed or Broiled Filet of Seabass, Red Snapper, SwordFish, or Grouper**

*Market Price*

## **\*\*TWIN ENTREE SELECTION\*\***

### **Petite Filet Mignon & Chicken Picatta**

*\$31.50*

### **Petite Filet Mignon & Chicken Marsala**

*\$31.50*

### **Herb Crusted Filet Mignon & Grilled Salmon**

*\$34.00*

### **Petite Filet Mignon & Shrimp Scampi**

*Cognac Sauce and Jumbo Shrimp in Garlic Butter*

*\$33.50*



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## **Sliced Tenderloin of Beef & Lobster Tail**

*Caramelized Shallot Merlot Sauce*

*\$46.50*

## **Chateau Briand w/ Cabernet Mushroom Sauce**

*Accompanied by Garlic Roasted Lamb Chops w/ Mint Jelly*

*\$46.50*

## **Chicken Picatta and Shrimp Scampi**

*\$31.50*

## **Pork Tenderloin Medallions**

*topped w/ Portabella Mushroom  
& Crab Cakes in a White Wine Sauce*

*\$31.50*

## **Grilled Breast of Chicken and Shrimp**

*in a Champagne Sauce*

*\$31.50*

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## DESSERT SELECTIONS

Select one (1) of the following Desserts:

*Strawberry Romanoff*

*Cherry Jubilee*

*Banana Foster*

*New York Cheesecake*

*Pecan Pie with Ice Cream*

*Key Lime Pie*

*Apple Strudel with Ice Cream*

*Chef's Chocolate Canage Cake*

*Chocolate Mousse Cups*

*Baked Alaska*

*Peach Cobbler or Apple Cobbler*

*Assorted Mini Dessert Display*

*Groom's Cake*

*\*All Prices Subject to Service Charge @ 20% and State Tax @ 6%.\**

*Prices are subject to change without notice. The Carlyle House reserves the right to make substitutions based on product availability.*

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## SERVICE REFERRAL LIST

### **FLORIST:**

Abby's Floral Design 770-614-1347

Maria Schendzelos 843-452-9017

### **TUEXEDOS:**

Savvi Formalwear 770-394-2860 & 770-476-2100

### **DISC JOCKEYS:**

Black Tie Entertainment- Rich Leggitt 770-582-0525 [www.btevents.com](http://www.btevents.com)  
Blue Sky Atlanta Music + Entertainment 678-467-8263 [www.blueskyatlanta.com](http://www.blueskyatlanta.com)  
Jim Tiernan

### **BANDS:**

Del Baroni 770-943-0986 [www.delbaroni.com](http://www.delbaroni.com)

The Atlanta Four Band 770-491-8618 Jim  
770-962-6335 Nathan

Grey Rain 706-886-4652

The Poulenc String Quartet 404-932-5216

### **INSTRUMENTS:**

David Clarke- Pianist 770-873-7636

Deedi Henson - Harpist 404-939-3180

Kathy Schmeelk - Harpist 770-972-8151

Violin Solos and Ensembles - Violinist 770-931-8567 Susan Pitard-Acree

Mike Kelly - Jazz Guitarist 770-476-9488

Debra Lieb 404-295-6363

Keyboard, Vocals, Organ, Piano, Strings, etc...

Mike LeVasseur- Pianist 404-641-6575

### **PHOTO AND VIDEO:**

Photo by Gannon (Annie) 404-447-3117

Budget Video Productions 770-489-3506

Liz Erikson Photography 678-614-8231

Alecia Lauren 678-778-7832

Renee TSE [tse@tsegallery.com](mailto:tse@tsegallery.com)

# THE 173 CARLYLE HOUSE

*All food prepared on site by the Janousek's*

## **MINISTERS:**

|   |              |  |
|---|--------------|--|
| Chaplain Jeremiah O'Keefe-West<br>Irish Minister / Non-Denominational | 404-261-5059 | <a href="http://www.okeefe-west.com">www.okeefe-west.com</a> |
| Rev. Donna Jernigan   | 770-314-7440 |  |
| Reverend Marilyn Odom   | 770-469-7322 |  |
| Ken & Karen Blackwell   | 678-473-9103 |  |
| Mike Lowe   | 770-821-7712 |  |
| Rev. Ken Taylor   | 770-316-9908 |  |

## **LIMOUSINE SERVICES:**

|                                     |              |
|-------------------------------------|--------------|
| Royce Cloud, Ltd.                   | 770-921-0537 |
| Maximum Limousine                   | 770-591-9303 |
| White Glove Limousine               | 404-255-3955 |
| Shoreline (Chris)                   | 770-456-5901 |
| Atlantic Limousine & Transportation | 770-733-0751 |

## **HOTEL ACCOMMODATIONS:**

|  |              |
|--|--------------|
| <b>Hilton</b><br>5993 Peachtree Industrial Blvd.<br>Norcross, Ga. 30092<br>Van Service & Indoor/Outdoor Pool         | 678-533-3326 |
| <b>Marriott -Atlanta Norcross</b><br>475 Technology Pkwy<br>Norcross, Ga. 30092<br>Van Service & Indoor/Outdoor Pool | 770-441-6515 |

Be sure to say you were recommended by the Carlyle House and ask what the special pricing is!

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