




## Distinctive Banquet Dining

435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 [www.CarlisleBanquets.com](http://www.CarlisleBanquets.com) 

# *Dinner Suggestions*

Monday-Friday & Sunday Evenings

All entrees served with choice of:  
Soup, Salad, Vegetable, Starch, Dessert, Dinner Rolls, Coffee, Tea, and Milk

## *Poultry*

### **Baked Boneless Breast of Chicken**

Your choice of apricot sage stuffing or cranberry almond wild rice stuffing  
Served with a white wine cream sauce

### **Breast of Chicken Medallions**

Two oven roasted chicken medallions with your choice of sauce:  
Provençal, white wine, Marsala, balsamic sun dried tomato, or lemon herb

### **Chicken Picatta**

Sautéed breast with lemon herb sauce

### **Athenian Style Breast of Chicken**

Oven roasted boneless chicken medallions with select Grecian  
Seasoning and lemon sauce

### **Chicken with Asparagus and Prawns**

Oven roasted boneless chicken medallions and prawns with choron sauce

## *Fish*

### **Orange Roughy**

Oven poached in sherry with baby shrimp and lobster sauce

### **Salmon Filet**

Roasted filet with choice of dill butter sauce or sweet and spicy Asian glaze

### **Lake Superior White Fish**

Oven Roasted with Olive Oil, Lemon and Oregano

# *Beef*

## **Veal Marsala**

Tender veal medallions sautéed with mushrooms and Marsala wine sauce

## **Sliced Roast Strip Loin Beef**

Slow roasted and Served with cabernet mushroom sauce

## **Sliced Roast Strip Loin Beef & Chicken Breast Combo**

## **Boneless Top Sirloin Steak**

Tender Sirloin Steak served with a shallot glaze

## **Filet Mignon Shish Kabob**

Tenderloin on a skewer, accompanied by green peppers, onions, tomatoes, and mushrooms topped with a lemon herb demi glaze

## **Slow Roasted Prime Rib of Beef**

With au jus Provencal and horseradish sauce

## **Chateau Briand**

With bordelaise and béarnaise sauce

## **Filet Mignon**

Center cut and served with cabernet sauce

## **New York Strip Steak**

Center cut and served with a peppercorn brandy sauce

# *Vegetarian*

## **Vegetarian Lasagna**

(Minimum 6 orders)

## **Pasta Primavera Marinara**

## **Fettuccine Asiago Primavera**

Add chicken for \$2.00 or Shrimp or Salmon Filet for \$3.00

## **Spicy Vegetable Lo mien**

Add chicken for \$2.00 or Shrimp for \$3.00

## **18% service charge and sales tax additional**

Unlimited Soda Bar available for a per person extra

Cash or Tabbed Bar available with bartender fee per bartender

Ask your event coordinator on pricing for Hors d'oeuvres or Sweet Tables

## *Complements*

Choose one from each category

### *Soups*

Wild Rice Soup  
Chicken Noodle Soup  
Chicken Tortellini Soup  
Cream of Broccoli Cheese Soup  
Cream of Chicken Rice Soup  
Egg Lemon Soup  
Minestrone Soup  
New England Clam Chowder  
Carlisle Fresh Fruit Supreme

### *Salads*

#### **Tossed Garden Greens**

Variety of garden greens, tomato, cucumber, red cabbage and carrot

#### **Caesar Salad**

Hearts of Romaine, grated parmesan cheese, tomato wedge and croutons

#### **Country Salad**

Romaine, carrots, red cabbage, mushrooms, tomato and marinated artichoke hearts

### *Vegetables*

Harvest Blend  
Glazed Baby Carrots  
Sesame Herb Sugar Snap Peas  
Julienne Carrots and Whole Green Beans  
Pea Pods, Mushrooms and Water Chestnuts  
Fresh Asparagus 2.00 extra

### *Starch*

Rice Pilaf  
Duchess Potatoes  
New Red Stripe Potatoes  
Garlic Mashed Potatoes  
Butter Whipped Potatoes  
Baked Potato with Sour Cream

### *Dessert*

Chocolate Peanut Butter Cup  
Hot Fudge Brownie  
Rainbow Sherbet  
Peach Melba  
French Vanilla Ice Cream with Strawberry Sauce  
Creamy Cheesecake \$3.25 extra  
Panna Cotta with Caramel Sauce \$2.50 extra

**Please speak with your Event Coordinator if you need our Chef to customize a menu for your event**