



Distinctive Banquet Dining

435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 www.CarlisleBanquets.com



Luncheon Suggestions

Caesar Salad

With choice of chicken breast, salmon filet or tilapia filet

Chicken Bearnaise

Lightly breaded sautéed breast of chicken with asparagus spears, artichoke hearts and served with a béarnaise sauce

Breast of Chicken Mornay

Baked boneless breast of chicken topped with asparagus spears and mornay sauce

Orange Roughy

Oven poached in sherry with baby shrimp and lobster sauce

Coconut Crusted Tilapia Filet

Oven roasted and served with mango salsa

Stuffed Pork Loin

Apricot sage stuffed pork loin served with braised sweet and sour red cabbage

Sliced Strip loin of Beef

Slow roasted served with cabernet mushroom sauce

Filet Mignon en Brochette

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

Twin Filets

Petite center cut filets with shallot glaze and béarnaise

Pasta Primavera Marinara

assorted steamed vegetables and cavatappi pasta tossed with pomodoro sauce and Asiago cheese
add chicken or shrimp for \$2.50 more per person

Salad Trio

Mediterranean tuna, chicken salad and tortellini salad on a bed of assorted greens, garnished with fresh fruit

Chicken Panache

Boneless breast of chicken, with choice of mushroom and wild rice or cranberry almond stuffing served with a white wine sauce

Chicken en Brochette Oriental

Marinated breast of chicken, pineapple, mushrooms, and red pepper, topped with an oriental glaze

Salmon Filet

Oven roasted served with a dill butter sauce or a sweet and spicy Asian glaze

Oven Roasted Cod

Herb crusted and served with a lemon butter sauce

Pork Picatta

Tender medallions sautéed with white wine, lemon, capers

Prime Rib of Beef

slow roasted with au jus provencal and horseradish sauce

Sirloin Steak

Tender Top Sirloin Steak with Shallot Glaze

Spicy Vegetable Lo Mein

Oriental noodles and stir fried vegetables tossed with sesame Szechwan sauce and roasted peanuts
add chicken or shrimp for \$2.50 more per person

All entrees served with Soup or Salad, Vegetable, Starch, Dessert, Rolls & Butter, Coffee, Tea, Milk
Sales Tax and Service Charge additional

Complements

Soups

Asparagus Leek 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
Spicy New Orleans Seafood Gumbo
Wild Rice Soup
Carlisle Fresh Fruit Supreme

Vegetables

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

Starch

Duchess Potatoes
New Red Stripe Potatoes
Roasted Yukon Gold Potatoes
Rice Pilaf
Pecan Wild Rice
Cheese Tortellini Marinara
Baked Potato with Sour Cream

Salads

***Carlisle Salad**

Assorted organic mixed greens with dried cranberries, feta cheese, walnuts and hearts of palm

Tossed Garden Greens

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

Caesar Salad

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

Country Salad

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

Antipasto Salad

Assorted Greens, salami, provolone, pepperoncini, olives, red onion and green pepper

***Athenian Salad**

Mixed greens, tomato, cucumber, feta cheese and Kalamata olives topped with red onion

***Denotes \$2.00 additional charge per person**

Dessert

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

Please see your event coordinator if you need our Chef to customize a special menu for your event