Distinctive Banquet Dining

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

Carlisle Wedding Package

Six hour Wedding Reception
Four Hour Premium Bar
Unlimited Wine with Dinner Service (2 selections)
Four Course Dinner Service
Custom Wedding Cake
Fresh Roses in a Bud Vase Centerpiece
Floor length Ivory Table Linens & Your choice of colored Linen Napkins
Bride's Room with Champagne and Crudités
--Starting at $62 per person--

Premier Wedding Package

(inclusive of the Carlisle Wedding Package)
Four Hors D'oeuvres served butler style during Cocktail Hour
Champagne Toast for all Guests
European Sweet Table with a variety of fruit and pastries
Chair Covers with sash

Elite Wedding Package

(inclusive of the Carlisle Wedding Package)
Four Hors D'oeuvres served butler style during Cocktail Hour
Champagne Toast for all Guests
Satin Tablecloths & Satin Napkins for all guest tables
Deluxe Sweet Table w/ Chocolate Fondue & Ice Cream Bar
Chiavari Chairs
Late Night Snack

Applicable State Sales Tax Additional
Service Charge included in pricing within

First Course

Cream of Chicken with Rice
Minestrone
Cream of Broccoli Cheese
Chicken Noodle
Tortellini
Spicy New Orleans Seafood Gumbo
Asparagus & Leek
Potato & Leek
Egg Lemon
New England Clam Chowder
Chilled Avocado
Wild Rice
Wild Mushroom Soup
French Onion Gratinee
($1.00 Additional)

Second Course

Tossed Garden Greens
Variety of garden greens, tomato, cucumber, red cabbage & carrot
Caesar
Hearts of romaine, grated parmesan cheese, tomato wedge and croutons with Caesar or warm bacon dressing
Spinach
Spinach, water chestnuts, fresh mushrooms, tomato and crumbled hardboiled egg
served with Caesar dressing or warm bacon dressing
Antipasto
Assorted greens, salami, provolone, pepperoncini, olives, red onion and green pepper with vinaigrette dressing
Wedge
Wedge of iceberg lettuce with diced tomatoes, red onions and crumbled bacon topped with blue cheese dressing
Spinach Mandarin
Mandarin oranges, water chestnuts, walnuts and tomatoes with sweet & sour dressing
Chestnut
Assorted greens, water chestnuts, bean sprouts, snow peas and tomato with sweet and sour dressing
Country
Romaine, carrots, red cabbage, mushrooms, tomato and marinated artichoke heart
The Pearlette Salad
Assorted baby green with fresh basil, red onion, fresh mozzarella, pearl grape tomatoes with balsamic dressing
***Carlisle**
Assorted organic mixed greens with dried cranberries, feta cheese, walnuts & hearts of palm
served with raspberry vinaigrette dressing
***Athenian**
Mixed greens, tomatoes, cucumbers, feta cheese and Kalamata olives topped with red onion and vinaigrette dressing
***Sliced Tomato**
Sliced tomato with fresh mozzarella ciliegine on mixed greens with basil and red onion with Balsamic dressing

Dressings available; Ranch, Bleu cheese, Thousand Island, French, Grecian, Balsamic Vinaigrette, Raspberry Vinaigrette, Warm Bacon, Sweet and Sour
*Denotes $2.00 additional charges per person

Poultry

Chicken Breast Medallions
Two oven roasted medallions with Provencal, White Wine, Marsala, Balsamic Sun Dried Tomato or Lemon Herb sauce

Baked Boneless Chicken Breast
Your choice of apricot sage stuffing or cranberry almond wild rice stuffing served with a white wine cream sauce

Chicken with Asparagus and Prawns
Oven roasted boneless chicken medallions and prawns with Choron sauce

Athenian Style Breast of Chicken
Oven roasted boneless chicken medallions with select Grecian seasoning and lemon sauce

Chicken Shish Kabob
Skewered chicken medallions garnished with a sweet and spicy oriental glaze

Chicken Picatta
Lightly breaded Sautéed chicken breast with lemon herb sauce

Beef

Sliced Roast Strip Loin
Slow roasted and served with Cabernet Mushroom Sauce

Filet Mignon Shish Kabob
Filet medallions skewered with mushroom, onion, tomato
and pepper topped with a lemon herb demi glaze

Sirloin Steak
Tender top sirloin steak served with shallot glaze

Prime Rib of Beef
Slow roasted with au jus Provencal and horseradish

Château Briand
With Bordelaise and Béarnaise sauces

Filet Mignon
Center cut and garnished with Cabernet sauce

New York Strip Steak
Center cut and served with a peppercorn brandy sauce

Veal & Pork

Veal Marsala
Tender veal medallions sautéed with Mushrooms and Marsala Wine Sauce

Stuffed Pork Loin
Cranberry sage stuffed pork loin served with braised sweet and sour red cabbage

Seafood

Salmon Filet
Oven roasted and served with a choice of dill butter or a sweet and spicy Asian glaze

Orange Roughy
Oven poached in sherry with baby shrimp and lobster sauce

Lake Superior White Fish
Oven roasted with olive oil, lemon and oregano

Seafood Mixed Grill
Baby lobster tail, jumbo shrimp and salmon filet served with lemon herb sauce and drawn butter

Vegetarian

Pasta Marinara Primavera
Assorted steamed vegetables and cavatappi pasta tossed in pomodoro sauce and Asiago cheese

Spicy Vegetable Lo Mein
Oriental noodles, stir fried vegetables and roasted peanuts tossed in a sesame Szechwan sauce

Vegetable Lasagna
(Minimum of six orders)

Stuffed Eggplant Rollitini
Rolled eggplant with ricotta cheese and marinara sauce garnished with Asiago cheese.

Combination Entrees

Roast Sirloin of Beef and Chicken Breast
Slices of slow roasted sirloin of beef with oven roasted chicken medallions

Sirloin Steak and Breast of Chicken
Tender top sirloin steak with oven roasted chicken medallions

Filet Mignon & Chicken Breast
Center cut filet with oven roasted chicken medallions

Filet Mignon & Shrimp
Center cut filet served with two prawns

Filet Mignon and Lobster Tail
(Market Price)

Filet Mignon and Veal Medallions
Petite filet and sautéed veal medallions with Asparagus and
a jumbo gulf shrimp served with béarnaise sauce

Semi Family Style

Individually Plated **Roast Sirloin of Beef and your choice of vegetable and starch**
With Family Style Platters of **Herb Roasted Chicken, Pasta Marinara and your choice of Polish Sausage with Sauerkraut or Italian Sausage with Peppers**

All entrée selections include soup, salad, vegetable & starch with rolls & butter and coffee service

Children's Selections

Available for children under 12 year
Includes soup & dessert

Chicken Tenders and Fries or Hamburger and Fries

Accompaniments

Please choose one from each category

Vegetables

Harvest Blend Vegetables

Broccoli

Glazed Baby Carrots

Whole Green Beans with Prosciutto

Sesame Herbed Sugar Snap Peas with Baby Carrots

Whole Green Beans with Red Pepper & Pecan Butter

Broccoli, Red Pepper & Yellow Squash Provencal

Stewed Zucchini

Julienne Carrots & Whole Green Beans

Blue Lake Whole Green Beans

Corn O'Brien with Diced Red & Green Peppers

Italian Green Beans

Pea Pods, Mushrooms & Water Chestnuts

Broiled Tomato Mornay with seasoned bread crumbs & cheese
(.75 Additional)

Steamed Asparagus
(2.00 Additional)

Starches

Duchess Potatoes

New Red Strip Potatoes

Herb Roasted Yukon Gold Potatoes

Roasted Rosemary Red Skin Potatoes

Parmesan Red Skin Mashed Potatoes

Baked Potato with Sour Cream

Butter Whipped Potatoes

Potato Suzette
(1.00Aadditional)

Garlic Mashed Potatoes

Parisienne Potatoes

Egg Noodle Romano with Parsley & Parmesan

Cheese Tortellini Marinara

Black Peppercorn Fettuccine

Spinach Fettuccine Asiago

Pecan Wild Rice with Scallions & Red Peppers

Rice Pilaf

Mushroom Pilaf

Dessert

Chocolate Mousse Parfait

Assorted Fancy Pastries

Cheesecake with Strawberry or Blueberry sauce

Tiramisu

Ice Cream Chocolate Tart
Vanilla ice cream served in a chocolate cup with
raspberry Melba sauce & whole berry garnish

Baked Alaska or Cherries Jubilee on Parade

Panna Cotta with Caramel Sauce

Menu Enhancements

Hors d'oeuvres

per person your selection of 4, served Butler style during cocktail hour **OR**
per person for all items served Buffet style during cocktail hour

French Fried Shrimp (or) Asian Fried Shrimp
Tangy Cocktail Meatballs
Fresh Iced Shrimp
Spinach Cheese Blossom
Assorted Cheese Display
Vegetable Tartlets
Italian Sausage
Sweet & Spicy Plum Chicken
Boneless Barbecue Chicken Wings
Mandarin Egg Rolls (vegetarian)
Variety of Canapés
Deviled Eggs

Seafood Buffet

Includes all items in Hors d'oeuvres section above plus

Additional Half Hour of Open Bar
Decorated Whole Salmon
Oysters Rockefeller
Raw Oysters & Clams
Baked Clams
Caviar

Deluxe Hors d'oeuvres

Prices listed per person

Bacon wrapped Scallops
Crab stuffed Mushrooms
Prosciutto wrapped Melon
Bruschetta
Mini Shish Kabobs (Chicken or Pork)
Mini Calzones
Portabella Mushroom en Croute
Shrimp & Chicken Pot Stickers with Plum Sauce
Olive, Mozzarella & Tomato Skewer
Mini Tacquitos Tomatillo Sauce
Crab Cakes with Spicy Remoulade sauce
Mini Quiche Lorraine
Tyropita & Spanakopita
Roast Sirloin of beef Carving Station
Lamb Chop Carving Station

Menu Enhancements

European Sweet Table

A beautifully decorated display with a variety of

Miniature French, Italian & Viennese pastries
Sliced & whole seasonal fruits
Silver coffee & tea service

Deluxe Sweet Table

Variety of freshly baked torts & cheese cakes
Miniature French, Italian & Viennese pastries
Sliced & whole seasonal fruits
Chocolate Fondue Station
Ice Cream Bar
Silver coffee & tea Service

Chocolate Fondue

Warm dark chocolate ganache
Accompanied by fresh strawberries, pineapple, bananas, marshmallows, pretzels & pound cake

Additional Course Options

Lemon Sorbet Intermezzo

Seafood Salad Vinaigrette

Fresh shrimp, scallops, calamari, garlic and red pepper tossed in a vinaigrette dressing served in a scallop shell

Fresh Pineapple Tropicana

Whole pineapple filled with cantaloupe, honeydew, kiwi and fresh strawberries

Princess Shrimp Cocktail

Antipasto Platter

Hard salami, prosciutto, capicola, provolone, fresh mozzarella ciliegine, pepperoncini, black & green olives, carrot and celery sticks

Pasta Platter choice of Marinara, Vodka or Alfredo sauces

Family Style Platter OR Stuffed Tortellini

Late Night Snacks

Offer your guests a late night snack before they leave.

Italian Beef, Pizza, or Taco Bar

* Final Count for Late Night Snack does **not** have to be based on your final count.

Wedding Enhancements

Chair Covers

Includes chair cover & sash in color of your choice to coordinate with your wedding theme or color scheme which is to be chosen from The Carlisle Linen Book

**** No outside vendors are allowed to supply Chair Covers***

Chivari Chairs

Stylish Chairs available in Silver, Gold, or Mahogany

**** No outside vendors are allowed to supply Chivari Chairs***

Uplighting

Up-lighting will illuminate splashes of color from floor to ceiling, adding to the ambiance of your reception ballroom

Charger Plates

Enhance your tablescape with gold or silver charger plates.

Backdrop

Floor to ceiling white backdrop—perfect behind a head table or DJ booth

Custom Linens

Table linens, overlays and runners are available in a variety of colors to compliment your color scheme and ambience in the ballroom

**** No outside vendors are allowed to supply special linens for an event here at The Carlisle.***

Audio Visual

One corded handheld microphone for the head table is complimentary with your wedding package
Additional Audio Visual equipment is available to rent. Please contact your event coordinator for pricing