



Distinctive Banquet Dining

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



Luncheon Suggestions

Available Monday – Friday

Caesar Salad

With choice of chicken breast, salmon filet or tilapia filet

Salad Trio

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

Chicken Bearnaise

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

Chicken Panache

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

Breast of Chicken Mornay

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

Chicken en Brochette Oriental

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

Orange Roughy

Oven poached in sherry with baby shrimp and lobster sauce

Salmon Filet

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

Citrus Crusted Tilapia Filet

Oven roasted and served with a sun dried tomato sauce

Oven Roasted Cod

Herb crusted and served with a lemon butter sauce

Stuffed Pork Loin

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

Pork Picatta

Tender pork medallions sautéed with white wine, lemon, and capers

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

Prime Rib of Beef

slow roasted with au jus provencal and horseradish sauce

Sirloin Steak

Tender Top Sirloin Steak with Shallot Glaze

Twin Filets

two petite center cut filets with shallot glaze and béarnaise sauce

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

Pasta Primavera Marinara

assorted steamed vegetables and cavatappi pasta tossed with pomodoro sauce and Asiago cheese
add chicken or shrimp for additional charge per person.

All entrees served with Soup or Salad,
Vegetable, Starch, Dessert, Rolls & Butter, Coffee, Tea, Milk

State Sales Tax and Service Charge additional

Complements

Choose one from each category

Appetizer

Carlisle Fresh Fruit Supreme
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

Salads

***Carlisle Salad**

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

Tossed Garden Greens

Variety of garden greens, tomato, cucumber, red cabbage and carrot
Choice of two Dressings

Caesar Salad

Hearts of Romaine, grated parmesan cheese, tomato wedge and croutons
Caesar Dressing or Warm Bacon Dressing

Country Salad

Romaine, carrots, red cabbage, mushrooms, tomato and marinated artichoke hearts
Choice of Two Dressings

Antipasto Salad

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

***Athenian Salad**

Mixed greens, tomato, cucumber, feta cheese and Calamata olives
Topped with red onion and Vinaigrette Dressing

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

Starch

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

Dessert

Hot Fudge Brownie
Rainbow Sherbet
Peach Melba
French Vanilla Ice Cream with Strawberry Sauce
Hot Apple Pie Sundae
Creamy Cheesecake
Panna Cotta with Caramel

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