




Distinctive Banquet Dining

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

Carlisle Wedding

5 ½ hour Wedding Reception
4 Hour Open Premium Bar
White Wine Toast for all Guests
Unlimited Bottled Wine with Dinner
4 Course Dinner Service
Beautiful Customized Wedding Cake
Fresh Roses in a Bud Vase Centerpiece
Floor length Ivory Table Linens & Linen Napkins
Bride's Room with Champagne and Crudités

Carlisle Premier Wedding

Inclusive of amenities of The Carlisle Package plus:

Four Hors D'oeuvres served butler style during Cocktail Hour

Champagne Toast for all Guests

Lemon Sorbet Intermezzo

European Sweet Table with a variety of fruit and pastries

(with your choice of Dark Chocolate Fondue Pot or Coffee & Liquor Station)

Upgraded Floating Rose Bowl Centerpiece surrounded by Candles

additional 16 per person

Applicable State Sales Tax Additional

No Service Charge

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 Gratin

(1.00 Additional)

Carlisle Fresh Fruit Supreme

Cantaloupe, honeydew, grapes, kiwi, pineapple & strawberries served in a stemmed glass

Pineapple Mint Cup

Fresh pineapple steeped in mint liquor garnished with fresh mint served in a stemmed glass

Second Course

Carlisle

Assorted organic mixed greens with dried cranberries, feta cheese, walnuts & hearts of palm served with raspberry vinaigrette dressing

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 hard boiled egg served with Caesar dressing or warm bacon dressing

Antipasto

Assorted greens, salami, provolone, peppercini, 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

Athenian

Mixed greens, tomatoes, cucumbers, feta cheese and kalamata olives topped with red onion and vinaigrette 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

Sliced Tomato

Sliced tomato with fresh mozzarella cilengine on mixed greens with basil and red onion with Balsamic dressing

Country

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

Poultry

Chicken Breast Medallions

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

52

Baked Boneless Chicken Breast

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

52

Chicken with Asparagus and Prawns

Oven roasted boneless chicken medallions and prawns with Choron sauce

54

Athenian Style Breast of Chicken

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

52

Chicken Brochette

With a sweet and spicy oriental glaze

52

Chicken Picatta

Sautéed chicken breast with lemon herb sauce

52

Beef

Sliced Roast Strip Loin

Slow roasted and served with Cabernet Mushroom Sauce

54

Filet Mignon en Brochette

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

56

Sirloin Steak

Tender top sirloin steak served with shallot glaze

56

Prime Rib of Beef

Slow roasted with au jus Provencal and horseradish

58

Château Briand

With Bordelaise and Béarnaise sauces

61

Filet Mignon

Center cut and served with Cabernet sauce

62

New York Strip Steak

Center cut and served with a peppercorn brandy sauce

61

Veal & Pork

Veal Marsala

Tender veal medallions sautéed with mushrooms and Marsala wine sauce

54

Stuffed Pork Loin

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

54

Osso Buco

Braised pork shank with red wine sauce served with pasta and vegetables

56

Seafood

Salmon Filet

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

55

Orange Roughy

Oven poached in sherry with baby shrimp and lobster sauce

55

Lake Superior White Fish

Oven roasted with olive oil, lemon and oregano

55

Seafood Mixed Grill

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

62

Vegetarian

Pasta Marinara Primavera

Assorted steamed vegetables and cavatappi pasta tossed in pomodoro sauce and asiago cheese

52

Spicy Vegetable Lo Mein

Oriental noodles, stir fried vegetables and roasted peanuts tossed in a sesame Szechwan sauce

52

Vegetable Lasagna

(Minimum of six orders)

52

Combination Entrees

Roast Sirloin of Beef and Chicken Breast

Slices of slow roasted sirloin of beef with oven roasted chicken medallions

55

Sirloin Steak and Breast of Chicken

Tender top sirloin steak with oven roasted chicken medallions

58

Filet Mignon Steak and Chicken Breast

Center cut filet with oven roasted chicken medallions

64

Filet Mignon and Shrimp

Center cut filet served with two prawns

65

Filet Mignon and Lobster Tail (Market Price)

Filet Mignon and Veal Medallions

Petite filet and sautéed veal medallions with Asparagus and one jumbo gulf shrimp served with béarnaise sauce

66

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**

56

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

Children's Selections

*Available for children under 12 year
Includes soup, salad & dessert*

Chicken Tenders and Fries or Hamburger and Fries

20

Accompaniments

Please choose one from each category

Vegetables

Harvest Blend Vegetables

Broccoli

Glazed Baby Carrots

Whole Green Beans with Prociutto

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
(1.00 additional)

Starches

Duchess Potatoes

New Red Strip Potatoes

Herb Roasted Yukon Gold Potatoes

Roasted Rosemary Red Skin Potatoes

Parmesan Red Skin Mashed Potatoes

Greek Style Potatoes

Baked Potato with Sour Cream

Butter Whipped Potatoes

Potato Suzette
(1.00 additional)

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

Peach Melba

Vanilla ice cream, sliced peaches with raspberry Melba sauce and chocolate hazelnut prouette

Hot Fudge Sundae

Vanilla ice cream with brownie pieces and hot fudge

Chocolate Peanut Butter Cup

Chocolate ice cream laced with peanut butter topped with Reese's Pieces and chocolate sauce

Chocolate Praline

Praline ice cream topped with chocolate sauce

French Vanilla Ice Cream

topped with Chocolate, Strawberry or Butterscotch

Coconut Snowball with Chocolate Sauce

Flavored Ice Cream

Chocolate chip, peppermint stick, eggnog, spumoni, butter pecan, rocky road & maple nut

Flavored Sherbet

Raspberry, Rainbow or Mandarin Orange

Panna Cotta with Caramel Sauce
(.75 additional)

Chocolate Mousse Parfait
(1.5 additional)

Assorted Fancy Pastries
(2 additional)

Cheesecake with Strawberry or Blueberry sauce
(2.5 additional)

Fresh Strawberries Romanoff
(2.5 additional)

Tiramisu
(2.5 additional)

Ice Cream Chocolate Tart

Vanilla ice cream served in a chocolate cup with raspberry melba sauce & whole berry garnish
(2.5 additional)

Baked Alaska or Cherries Jubilee on Parade
(2.5 additional)

Menu Enhancements

Hors d'oeuvres

- *French Fried Shrimp
- *Mandarin Egg Rolls
- *Tangy Cocktail Meatballs
- *Italian Sausage
- Fresh Iced Shrimp
- Spinach Cheese Blossom
- Sweet & Spicy Plum Chicken
- Assorted Cheese Display
- Variety of Canapés
- Vegetable Tartlets
- Deviled Eggs

Upgrade your Hors d'oeuvres, prices listed below
6 per person includes first four listed, served Butler Style
9 per person includes all listed above, served Butler Style
12 per person includes all listed above, served Buffet Style

Deluxe Hors d'oeuvres

Prices listed per person

Bacon wrapped Scallops

2.5

Crab stuffed Mushrooms

1.75

Prosciutto wrapped Melon

1.5

Crab Cakes with Spicy Remoulade sauce

2

Bruschetta

1.5

Mini Quiche Lorraine

1

Mini Shish Kabobs (Chicken or Pork)

2

Tyropita & Spanakopita

2

Mini Calzones

1.5

Portabella Mushroom en Croute

2.5

Lamb Chop Carving Station

5

Shrimp & Chicken Pot Stickers with Plum Sauce

1.5

Menu Enhancements

Cocktail Hour Seafood Buffet

Delight your guests when they first arrive with plentiful display during your cocktail hour.

Additional Half Hour of Open Bar

The first 13 hors d'oeuvres listed

Decorated Whole Salmon

Oysters Rockefeller

Raw Oysters & Clams

Baked Clams

Caviar

20 per person

Additional Course Options

Prices listed per person

Lemon Sorbet Intermezzo

3

Seafood Salad Vinaigrette

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

4.5

Fresh Pineapple Tropicana

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

6.5

Princess Shrimp Cocktail

10.5

Crabmeat Cocktail Supreme

9

Antipasto Platter

Hard salami, prosciutto, cappicola, provolone cheese, fresh mozzarella cilegine, peppercini, black & green olives, carrot and celery sticks

5

Pasta Platter

Pasta with choice of Marinara, Vodka or Alfredo sauces

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
9 per person

Deluxe Sweet Table

A grand dessert display complete with your choice of full block ice sculpture placed in a reflective water pool.
Variety of freshly baked torts & cheese cakes
Miniature French, Italian & Viennese pastries
Sliced & whole seasonal fruits
Chocolate covered strawberries
Silver coffee & tea Service
14 per person

Chocolate Fondue Pot

Rich melted dark chocolate
Accompanied by fresh strawberries, pineapple, bananas,
marshmallows, pretzels & pound cake
6 per person
3 per person if adding to another Sweet Table

The Carlisle's Premiere Coffee & Liqueur Station

Variety of fine liqueurs
Specialty blend coffee
Fine chocolates
Assortment of fresh baked biscotti
6 per person
3 per person if adding to another Sweet Table

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

5 per chair

Chivari Chairs

Stylish Chairs available in Silver, Gold, or Mahogany

8 per chair

Uplighting

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

35 per light

Backdrop

Use of our floor to ceiling white backdrop—perfect behind a head table or DJ booth

500

Custom Linens

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

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.

Valet

Available upon request. See your event coordinator for pricing.

Coat Check

Available upon request. See your event coordinator for pricing.