




Distinctive Banquet Dining

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

Dinner Suggestions

Monday-Friday & Sunday Evenings

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

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

Chilean Sea Bass

Oven roasted with a sweet pepper ginger sauce

Beef

Sliced Roast Strip Loin Beef

Slow roasted and Served with cabernet mushroom sauce

Sliced Roast Strip Loin Beef & Chicken Breast Combo

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 \$4 per person extra

Cash or Tabbed Bar available with \$120 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
Broccoli Red Pepper Yellow Squash Provencal
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