



## Distinctive Banquet Dining

435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 [www.CarlisleBanquets.com](http://www.CarlisleBanquets.com)



### *Luncheon Suggestions*

Available Monday-Thursday

#### **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

#### **Petite Filet Mignon**

6oz. center cut filet 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

#### **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

#### **Chilean Sea Bass**

Oven roasted with a sweet pepper ginger sauce

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

**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  
Broccoli Red Pepper Yellow Squash Provencal  
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

### **\*Caprese Salad**

Bi-colored beefsteak tomatoes fresh mozzarella basil red onion olive oil with a balsamic glaze

**\*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