



## Distinctive Banquet Dining

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435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 [www.CarlisleBanquets.com](http://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 \$56 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 in choice of Gold, Silver, Clear, White or Fruitwood  
Late Night Snack

18% Service Charge Additional  
Applicable State Sales Tax Additional

# *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  
**\*Caprese**  
Bi-colored beefsteak tomatoes with fresh mozzarella basil red onion olive oil and a balsamic glaze

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

## **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

# *Pork*

## **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

## **Chilean Sea Bass**

Oven roasted with a sweet pepper ginger sauce

## **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

### **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)**

## *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

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

*(1.00 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

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 Gold, Silver, Clear, White or Fruitwood

*\* 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.