



Distinctive Banquet Dining

435 East Butterfield Road Lombard, Illinois 60148 (630) 960-0210 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 on round mirror & 3 votive candles
Floor length White Table Linens & Your choice of colored Linen Napkins
Bride's Suite with Champagne with Strawberries & Crudités

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
Choice of: Chair Covers or Chiavari Chairs (Gold, Silver, Clear, White, Black or Fruitwood)

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, Black or Fruitwood
Late Night Snack

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18% Service Charge Additional

Applicable State Sales Tax Additional

Ceremonies available for additional charge

Gluten Free and/or Dairy Free available for most entrees – Upon Request

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
Wild Rice
Wild Mushroom Soup
Carlisle Fresh Fruit Supreme

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, fresh mozzarella, 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
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 tomato fresh mozzarella basil red onion olive oil with a balsamic glaze

Dressings available: Ranch, Bleu cheese, Italian, French, Grecian, Balsamic Vinaigrette, Raspberry Vinaigrette, Warm Bacon

*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 Stuffed 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

Boneless chicken breast with lemon herb sauce

Beef

Filet Mignon

Center cut and garnished with Cabernet 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

Ribeye

14oz center cut with Cabernet sauce

New York Strip Steak

Center cut and served with a peppercorn brandy sauce

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 sweet pepper ginger sauce

Seafood Mixed Grill

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

Vegetarian / Vegan

Pasta Marinara Primavera (Vegan – without cheese)

Assorted steamed vegetables and penne 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 Parmesan

Sliced eggplant with ricotta cheese and marinara sauce garnished with Asiago & Parmesan cheese.

Combination Entrees

Filet Mignon & Chicken Breast

Center cut filet with oven roasted chicken medallions

Chicken with Asparagus and Prawns

Oven roasted boneless chicken medallions and prawns with Choron sauce

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 with Marinara sauce**

All entrée selections include soup, salad, vegetable & starch with rolls & butter and coffee service
Add your choice of Polish Sausage with Sauerkraut or Italian Sausage with Peppers for \$3 per person

Children's Selections

*Available for children under 12 years old
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

Blue Lake Whole Green Beans

Corn O'Brien with Diced Red & Green Peppers

Italian Green Beans

Pea Pods, Mushrooms & Water Chestnuts

Julienne Carrots & Whole Green Beans

Steamed Asparagus

(2.00 Additional)

Starches

Duchess Potatoes

New Red Strip Potatoes

Herb Roasted Yukon Gold Potatoes

Roasted Rosemary Red Skin Potatoes

Baked Potato with Sour Cream

Butter Whipped Potatoes

Twice Baked

Garlic Mashed Potatoes

Cheese Tortellini Marinara

Mushroom Pilaf

Rice Pilaf

Pecan Wild Rice with Scallions & Red Peppers

Dessert

Included for Dessert is your Custom Wedding Cake. Carlisle will cut, plate and serve to your guests.

Additional Dessert Options

Chocolate Mousse Parfait

(\$1.50 additional)

Cheesecake with Strawberry or Blueberry sauce

(\$3.25 additional)

Tiramisu

(\$3.25 additional)

Ice Cream Chocolate Tart

Vanilla ice cream served in a chocolate cup with raspberry Melba sauce & whole berry garnish

(\$2.50 additional)

Panna Cotta with Caramel Sauce

(\$2.00 additional)

Menu Enhancements

Hors d'oeuvres

selection of 4, served Butler style during cocktail hour **OR**
per person for all items served Buffet style during cocktail hour

(v)- vegetarian

French Fried Shrimp (or) Asian Fried Shrimp
Tangy Cocktail Meatballs
Fresh Iced Shrimp
Vegetable Tartlets (v)
Assorted Cheese Display (v)

Italian Sausage
Sweet & Spicy Plum Chicken
Mandarin Spring Rolls (v)
Deviled Eggs (v)
Variety of Canapés (v)

Seafood Buffet

(Minimum of 100 guests)

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

Deluxe Hors d'oeuvres

Prices listed per person

Spinach Cheese Blossom (v) -
Bacon wrapped Scallops-
Crab stuffed Mushrooms-
Prosciutto wrapped Melon-
Bruschetta-
Mini Shish Kabobs (Chicken or Pork)-
Roast Sirloin of beef Carving Station-
Breaded Calamari-

Boneless Barbecue Chicken Wings -
Olive, Mozzarella & Tomato Skewer-
Mini Taquitos Tomatillo Sauce-
Crab Cakes with Spicy Remoulade sauce-
Mini Quiche Lorraine-
Tyropita or Spanakopita-
Lamb Chop Carving Station-
Breaded Jalapeño Cheese Ravioli -

Shrimp & Chicken Pot Stickers with Plum Sauce-

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

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-

Champagne Toast-

Pasta Platter choice of Marinara, Vodka or Alfredo sauces

Family Style Platter- OR Stuffed Tortellini

Antipasto Platter

Hard salami, prosciutto, capicola, provolone, fresh mozzarella ciliegine, pepperoncini,
black & green olives, carrot and celery sticks

Seasonal Assorted Fruit Tray -

Assorted Cheese & Cracker Tray -

Late Night Snacks

Offer your guests a late night snack before they leave.

Wedding Décor Enhancements

* Final Count for Late Night Snack does **not** have to be based on your final count.

** No outside vendors are allowed to supply Chair Covers*

Spandex Chair Covers

** No outside vendors are allowed to supply Chair Covers*

Chivari Chairs

Available in Silver, Gold, Clear, White, Black & Fruitwood with assorted seat cushion options

** 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 ballroom

Trio Vases

Adorn your tables with 3 elegant glass cylinders, includes floating candles, orchid color of choice, beveled mirror, 3 votive candles

Charger Plates

Enhance your tablescape with gold or silver charger plates.

Backdrop

Floor to ceiling Ivory backdrop—perfect behind a head table

Custom Linens

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

** No outside vendors are allowed to supply special linens for an event 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.