



## 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 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  
*--Entrée starting at \$66 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  
Choice of: Chair Covers or Chiavari Chairs (Gold, Silver, Clear, White, Black or Fruitwood)  
*--\$21 per person additional--*

### *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  
*--\$34 per person additional--*

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

**\$66**

## **Baked Boneless Stuffed Chicken Breast**

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

**\$66**

## **Chicken with Asparagus and Prawns**

Oven roasted boneless chicken medallions and prawns with Choron sauce

**\$71**

## **Athenian Style Breast of Chicken**

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

**\$66**

## **Chicken Shish Kabob**

Skewered chicken medallions garnished with a sweet and spicy oriental glaze

**\$66**

## **Chicken Picatta**

Boneless chicken breast with Picatta sauce

**\$66**

# *Beef*

## **Filet Mignon**

Center cut and garnished with Cabernet sauce

**\$80**

## **Filet Mignon Shish Kabob**

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

**\$75**

## **Prime Rib of Beef**

Slow roasted with au jus Provencal and horseradish

**\$79**

## **Château Briand**

With Bordelaise and Béarnaise sauces

**\$79**

## **Ribeye**

14oz center cut with Cabernet sauce

**\$77**

## **New York Strip Steak**

Center cut and served with a garlic demi glaze

**\$79**

## *Seafood*

### **Salmon Filet**

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

**\$66**

### **Orange Roughy**

Oven poached in sherry with baby shrimp and lobster sauce

**\$66**

### **Lake Superior White Fish**

Oven roasted with olive oil, lemon and oregano

**\$66**

### **Chilean Sea Bass**

Oven roasted with sweet pepper ginger sauce

**\$75**

### **Seafood Mixed Grill**

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

**\$75**

## *Vegetarian / Vegan*

### **Pasta Marinara Primavera (Vegan – without cheese)**

Assorted steamed vegetables and penne pasta tossed in pomodoro sauce and Asiago cheese

**\$66**

### **Spicy Vegetable Lo Mein**

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

**\$66**

### **Vegetable Lasagna**

(Minimum of six orders)

**\$66**

### **Stuffed Eggplant Parmesan**

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

**\$66**

## *Combination Entrees*

### **Filet Mignon & Chicken Breast**

Center cut filet with oven roasted chicken medallions

**\$82**

### **Chicken with Asparagus and Prawns**

Oven roasted boneless chicken medallions and prawns with Choron sauce

**\$71**

### **Filet Mignon & Shrimp**

Center cut filet served with two prawns

**\$84**

### **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 and Pasta with Marinara sauce**

**\$77**

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**

**\$30**

# 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

\$7.00 per person your selection of 4, served Butler style during cocktail hour **OR**  
\$16 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**

**Caviar**

\$26.00 per person

## Deluxe Hors d'oeuvres

Prices listed per person

Spinach Cheese Blossom (v) -\$1.75

Bacon wrapped Scallops-\$2.50

Crab stuffed Mushrooms-\$1.75

Prosciutto wrapped Melon-\$1.50

Bruschetta-\$1.50

Mini Shish Kabobs (Chicken or Pork)-\$2.00

Roast Sirloin of beef Carving Station-\$6.00

Breaded Calamari-\$2.25

Boneless Barbecue Chicken Wings -\$1.75

Olive, Mozzarella & Tomato Skewer-\$1.75

Mini Taquitos Tomatillo Sauce-\$1.75

Crab Cakes with Spicy Remoulade sauce-\$2.00

Mini Quiche Lorraine-\$1.50

Tyropita or Spanakopita-\$2.00

Lamb Chop Carving Station-\$8.00

Breaded Jalapeño Cheese Ravioli - \$2.00

Shrimp & Chicken Pot Stickers with Plum Sauce-\$1.50

# *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**

\$10.00 per person

## *Deluxe Sweet Table*

**Miniature French, Italian & Viennese pastries**

**Sliced & whole seasonal fruits**

**Chocolate Fondue Station**

**Ice Cream Bar**

**Silver coffee & tea Service**

\$15.00 per person

## *Chocolate Fondue*

**Warm dark chocolate ganache**

**Accompanied by fresh strawberries, pineapple, bananas,  
marshmallows, pretzels & pound cake**

\$6.00 per person

\$4.00 per person if adding to European Sweet Table

## *Additional Course Options*

**Lemon Sorbet Intermezzo-\$3.00**

**Champagne Toast- \$3.00**

**Pasta Platter** choice of Marinara, Vodka or Alfredo sauces

**Family Style Platter-\$3.00 OR Stuffed Tortellini-\$4.00**

**Antipasto Platter-\$5.00**

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

**Seasonal Assorted Fruit Tray - \$250 (per 100 guests)**

**Assorted Cheese & Cracker Tray - \$95 (per 50 guests)**

## *Late Night Snacks*

Offer your guests a late night snack before they leave.

**Italian Beef, Pizza, or Taco Bar-\$6.00 per person**

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



# Wedding Décor Enhancements

## *Satin Chair Covers*

**\$5.00 per chair**

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

## *Spandex Chair Covers*

**\$6.50 per chair** with band & broach

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

## *Chivari Chairs*

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

**\$7.00 per chair**

*\* 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

**\$50.00 per uplight**

**\$500.00 per room**

## *Trio Vases*

Adorn your tables with 3 elegant glass cylinders, includes floating candles, fresh flowers, beveled mirror, 3 votive candles

**\$45.00 per centerpiece**

## *Charger Plates*

Enhance your tablescape with gold or silver charger plates.

**\$2.00 per plate**

## *Backdrop*

Floor to ceiling Ivory backdrop—perfect behind a head table

**\$500.00**

## *Custom Linens*

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