



The
Elmcrest
Banquets by Biancalana

Dinner
Suggestions

7370 W. Grand Avenue • Elmwood Park, Illinois

708/ 453-3989
Fax 708/ 453-4365

Appetizers

Included

Seasonal Fresh Fruit Plate
with Honey Lime Dressing

or

Soups

- Tuscan Minestrone
- Choice of any Cream Soups
- Artichoke Florentine
- Escarole and Bean
- Beef Barley
- Chicken Noodle
- Grecian Lemon Chicken Soup
- French Onion with croutons

Extras

- Prosciutto with Melon 2.⁰⁰
- Prosciutto with Melon and Bocconcini..... 2.⁷⁵
- Fresh Shrimp Cocktail 6.⁷⁵
- Baked Clams85¢ ea.
- Fish Salad “Insalata Di Mare”(Family Style)..... 4.⁰⁰
- Misto Di Pesce: Calamari, Shrimp, Pulpo, Fried or Ala Griglia 6.⁷⁵
- Antipasto Tray: Mortatella, Genoa Salami, Capicollo, Provolone Cheese
Tomatoes, Pepperocinis, Olives and Marinated Artichoke (With Prosciutto 1.⁰⁰ extra) 2.⁵⁰
- Cappresso; Bocconcini over Plum Tomatoes with a dressing of Fresh Basil, Virgin Olive Oil . 2.⁵⁰
- Individual Antipasto; Bruchetta Bread, Marinated Roasted Red Peppers
and Artichokes, Grilled Eggplant, and Cappresso..... 3.⁷⁵
- Fried Calamari: Cocktail Sauce..... 2.⁷⁵

Salads

Extras

- Chef’s Tossed Salad with choice of 2 Dressings
House Italian, French, Thousand Island, Ranch, Cream Garlic, Lo Cal French
- Grecian Salad, (Calamata Olives, Oregano, Olive Oil, Wine Vinegar)
- Antipasto Salad (with Italian Dressing)
- Caesars Salad (with homemade croutons)

- Spinach Salad with Mushrooms
(Choice of Honey Mustard or Bacon Dress) 1.⁰⁰
- Elmcrest Salad:
(Bib and Romaine Lettuce with Hearts of Palm,
Artichoke Hearts, Tomatoes, Anchovies, and Radicchio) 1.⁵⁰

Extras

Pasta

Served Family Style

(Served Individually)

- Penne Rigati (Mostaccioli) 1.⁰⁰
 - Farfalle (Bow Tie Pasta) 1.⁰⁰
 - Rotini (Spiral Type Noodle) 1.⁰⁰
 - Orrechetti (Shell Type Noodle) 1.⁰⁰
- (Served with choice of Meat Sauce, Marinara Sauce,
Vodka Sauce, Fresh Tomato and Basil, or Aglio E Olio)

- Jumbo Stuffed Shells, (Marinara Sauce, Melted Mozzarella Cheese) 2.⁰⁰
- Rotolo Di Pasta (Pasta Roll, Marinara Sauce and Becemel Sauce) 4.⁰⁰
- Family-style Home Made Ravioli (Meat or Cheese) 2.⁵⁰
- Family-style Pierogi (Filled with Sauerkraut or Potatoes, Sour Cream, etc.) 2.⁰⁰

Fresh Tri-Colored Rotini Alfredo
1.⁰⁰

Fashion Show Dinners (with Runway with spotlights, dressing rooms,
room set-up - no clothing racks) \$2.⁰⁰ Extra

🌀 Contemporary Family Style 🌀

Individually Served

Boneless Breast of Chicken (any style)	
Umberto (Fresh Tomatoes and Provolone Cheese)	
Francese (Light Batter with Lemon and Wine)	
Marsala (Marsala Wine and Mushrooms)	
Vesuvio (Garlic, Herbs, and Wine)	
Supreme (Served with a creamy Chicken VeLouté)	
Chihuahua (Onions, red & green peppers, melted Chihuahua cheese on a bed of mild salsa sauce)	
Sorrento (Chicken And Eggplant parmigiana, Meat sauce, Provolone cheese)	
Bracciole (Rolled Breast stuffed with Prosciutto and 3 cheeses)	

With Items Served Family Style

Roast Sirloin of Beef	19. ⁵⁰
Chateaubriand	25. ⁰⁰
Roast Rib-Eye	22. ⁰⁰
Roast Loin of Pork	20. ⁵⁰
Leg of Provinci Veal (any style)	23. ⁰⁰

🌀 Combination Plates Individually Served 🌀

Breast Of Chicken (any style) and Roast Sirloin of Beef	18. ⁵⁰
Breast Of Chicken (any style) and London Broil with Mushrooms	19. ⁵⁰
Breast Of Chicken (any style) and Roast Loin of Pork	19. ⁰⁰
Boneless Breast of Chicken (any style) with (2) Jumbo Shrimp Scampi	23. ⁰⁰

Prime Filet Mignon (6 oz.) served with choice of:

Boneless Breast of Chicken (any style)	24. ⁰⁰
2 Shrimp Scampi	27. ⁰⁰
2 Stuffed Broiled Shrimps	27. ⁰⁰
Lobster 6/8 oz..	Market Price
Veal (any style).	25. ⁰⁰

🌀 Individual Items 🌀

Boneless Breast of Chicken (any style)	17. ⁵⁰	Prime Rib of Beef, Au Jus 14 oz.	23. ⁰⁰
Provinci Leg of Veal (any style)	20. ⁵⁰	New York Strip Steak 12 oz.	25. ⁰⁰
Broiled Orange Roughy	19. ⁵⁰	Prime Filet Mignon 10 oz.	28. ⁰⁰
Baked Salmon Piccata (lemon caper sauce)	20. ⁰⁰	Lobster Tail 12 oz.	Market Price
Broiled Frenched Veal Chop	35. ⁰⁰	Eggplant Parmigiana (Marinara sauce)	18. ⁰⁰
Broiled Pork Chop Mancini	19. ⁰⁰	Vegetarian Lasagna (min. 15 people)	18. ⁰⁰

18% Gratuity and Current Sales Tax will be applied • Prices subject to change without contract
Dinner only banquets accepted from
Monday through Thursday nights or Sunday afternoons before 4:30 p.m.
And may be subject to room rental rates

🌀 Vegetable's 🌀

Included

Julienne of Zucchini and Carrots
 Fresh Green Beans Almondine or Aglio E Olio
 Fresh Broccoli with Baby Carrots
 New Peas with Mushrooms and Onions
 Italian Medley of Vegetables
 (String beans, cauliflower, carrots, red & yellow peppers and onions)
 Glazed Baby Carrots

Extras

Asparagus Spears 1.⁰⁰
 Asparagus with Prosciutto 1.⁵⁰
 Broiled Stuffed Tomato Dijon 1.⁰⁰
 Broiled Stuffed Tomato with Ricotta and Spinach 1.⁵⁰

🌀 Potatoes or Rice 🌀

Idaho Baked Potato w/Sour Cream
 Fresh Twice Baked Potato
 Rosemary Roasted Potato
 Vesuvio Style Potatoes
 Dutchess Whipped Potato
 Spanish Rice (tomatoes and mild salsa)
 Rice Pilaf (onions,mushrooms,butter cooked in broth)

🌀 Desserts 🌀

French Vanilla Pierotte
 Italian Spumoni
 Strawberry Sundae
 Chocolate Sundae
 Cream De Menthe Sundae
 Chocolate/ French Vanilla Cake Roll
 on bed of raspberry sauce and topped with fudge

Extras

Cinnamon Gelato (Topped with fresh apple caramel glaze) 1.⁵⁰
 Ice Cream in a Cloud (Flavored ice cream
 in puff pastry decorated with fudge, strawberry and vanilla sauce). 2.⁷⁵
 Brownie Bottom Sundae 1.⁷⁵
 Tiramisu Dolce 3.⁰⁰
 Assorted Pastry Tray 1.⁵⁰
 Chocolate Shell Supreme (Mint Chocolate Ice Cream served
 with fruit and berries, decorated with raspberries and vanilla sauce) 3.⁰⁰

🌀 Beverages 🌀

Coffee • Brewed Decaf • Tea • Milk

🌀 Extras 🌀

Assorted Sliced Fruit at the table:
 Sliced Melons of the season
 with Grapes and Berries 1.⁵⁰

Intermezzo - Sorbet
 Raspberry or Lemon 1.⁵⁰