



The
Elmcrest
Banquets by Biancalana

Dinner
Suggestions

7370 W. Grand Avenue • Elmwood Park, Illinois

708/ 453-3989
Fax 708/ 453-4365

🌀 *Appetizers* 🌀

Soups

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

Extras

- Prosciutto with Melon 2.⁵⁰
- Prosciutto with Melon and Bocconcini 3.⁵⁰
- Fresh Shrimp Cocktail 6.⁷⁵
- Baked Clams Each 1.⁰⁰
- Misto Di Pesce: Calamari, Shrimp, Pulpo, Fried or Ala Griglia 7.⁷⁵
- Antipasto Tray: Mortatella, Genoa Salami, Capicollo, Provolone Cheese
Tomatoes, Pepperocinis, Olives and Marinated Artichoke (With Prosciutto 1.⁰⁰ extra) 2.⁷⁵
- 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) 1.⁰⁰
- Antipasto Salad (with Italian Dressing) 1.⁰⁰
- Caesar Salad (with homemade croutons) 1.⁰⁰
- Spinach Salad with Mushrooms
(Choice of Honey Mustard or Bacon Dress) 2.⁰⁰
- Elmcrest Salad:
(Bib and Romaine Lettuce with Hearts of Palm,
Artichoke Hearts, Tomatoes, Anchovies, and Radicchio) 2.⁵⁰

Extras

🌀 *Pasta* 🌀

(Served Individually)

- ### *Served Family Style*
- Penne Rigati (Mostaccioli) 1.⁵⁰
 - Farfalle (Bow Tie Pasta) 1.⁵⁰
 - Rotini (Spiral Type Noodle) 1.⁵⁰
 - Orrechetti (Shell Type Noodle) 1.⁵⁰
 - (Served with choice of Meat Sauce, Marinara Sauce,
Vodka Sauce, Fresh Tomato and Basil, or Aglio E Olio)
 - Fresh Tri-Colored Rotini Alfredo
2.⁰⁰

- Jumbo Stuffed Shells, (Marinara Sauce, Melted Mozzarella Cheese) 2.⁵⁰
- 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.) 2.⁵⁰

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) (1. ⁰⁰ Extra)	

With Items Served Family Style

Roast Sirloin of Beef	23. ⁰⁰
Chateaubriand	27. ⁰⁰
Roast Rib-Eye	25. ⁰⁰
Roast Loin of Pork	22. ⁵⁰
Leg of Provini Veal (any style)	25. ⁰⁰

🌀 Combination Plates Individually Served 🌀

Breast of Chicken (any style) and Roast Sirloin of Beef	22. ⁰⁰
Breast of Chicken (any style) and London Broil with Mushrooms	22. ⁰⁰
Breast of Chicken (any style) and Roast Loin of Pork	22. ⁰⁰
Boneless Breast of Chicken (any style) with (2) Jumbo Shrimp Scampi	26. ⁰⁰

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

Boneless Breast of Chicken (any style)	28. ⁰⁰
2 Shrimp Scampi	30. ⁰⁰
2 Stuffed Broiled Shrimps	30. ⁰⁰
Lobster 6/8 oz.Market Price
Veal (any style)	30. ⁰⁰

🌀 Individual Items 🌀

Boneless Breast of Chicken (any style)	21. ⁰⁰	Prime Rib of Beef, Au Jus 14 oz.	25. ⁰⁰
Provini Leg of Veal (any style)	24. ⁰⁰	New York Strip Steak 12 oz.	28. ⁰⁰
Broiled Orange Roughy	23. ⁰⁰	Prime Filet Mignon 10 oz.	32. ⁰⁰
Baked Salmon Piccate (lemon caper sauce)	24. ⁰⁰	Lobster Tail 12 oz.	Market Price
Broiled Veal Chop	38. ⁰⁰	Eggplant Parmigiana (Marinara sauce)	19. ⁰⁰
Broiled Pork Chop Mancini	22. ⁰⁰	Vegetarian Lasagna (min. 15 people)	19. 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 Proscuitto 1.⁵⁰
- Broiled Stuffed Tomato Dijon. 1.⁵⁰
- Broiled Stuffed Tomato with Ricotta and Spinach 1.⁵⁰

🌀 Potatoes or Rice 🌀

- Idaho Baked Potato w/Sour Cream
- Fresh Twice Baked Potato (prepared with bacon)
- 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
with strawberry sauce drizzle and chocolate mousse

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) 3.⁵⁰
- Homemade Biscotti (with Ice Cream) 1.⁰⁰

🌀 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