



The  
*Elmcrest*  
Banquets & Catering

## *Gardenia Package*

Six Hour Reception Rental  
White Glove Service  
Four and a Half Hour Top Shelf Bar Service  
Choice of Five Hors d' Oeuvres, served Butler Style  
Five Course Dinner  
Intermezzo Sorbet  
Decorated Cake Designed by our Bakery  
Deluxe Assorted Sweet Table w/ Fruit Tray  
Champagne Toast for All  
Red and White Wine served during Dinner  
Full Length White Table Linens with Colored Overlays  
Colored Napkins & Chiavari Chairs  
Choice of Centerpiece with Votive Candles  
Use of Bridal Suite

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# Hors d'Oeuvres

(Choice of Five)

Pizza Bread (Cheese or Sausage) • Miniature Meatballs  
Fried Zucchini • Cheese Quesadillas • Chicken Kabobs • Italian Sausage w/  
Pepper Kabobs • Franks In a Blanket • Quiche (Spinach or Cheese) Mozzarella  
Sticks • Mini Beef Wellington • Egg Rolls w/ Sweet & Sour Rumaki • Chicken  
Strips w/ Honey Mustard • Focaccia Bread

## Soups

Chicken Noodle • Cream of Chicken w/ Rice  
Cream of Broccoli • Cream of Mushroom  
Grecian Lemon Chicken Soup  
Tuscan Minestrone • Artichoke Florentine • Beef Barley • Lentil Soup •  
Escarole Bean • French Onion w/ Croutons

## Salad

### Caesar Salad

Romaine Lettuce served with Grated Parmesan Cheese and Homemade  
Croutons Mixed in our homemade Caesar Dressing

### Chef's Tossed Salad

Lettuce, Tomato, Julienne Carrots, Cucumber, Red Cabbage, and Garnish

### Antipasto Salad

Salami, Cappacola, Mortadella, Asiago and Provolone Cheeses, Black  
Olives, Pepperoncini, and Tomatoes

### Grecian Salad

Calamata Olives, Oregano, Olive Oil, and Wine Vinegar

### Spinach Salad

Choice of Honey Mustard or Bacon Dressing

### Elmcrest Salad

Bib and Romaine Lettuce with Hearts of Palm, Artichoke Hearts,  
Tomatoes, Anchovies, and Radicchio

### CHOICE OF TWO DRESSINGS

House Italian, French, Thousand Island, Ranch, Creamy Garlic, and Lo Cal French

# Beef

## Roast Sirloin of Beef

Slow roasted and served with Gravy

## London Broil

Marinated and served with a Mushroom Sauce

## Broiled Veal Chop

## Roast Rib-Eye

Prime Rib of Beef Au Jus 14oz      New York Strip Steak 12oz  
Prime Filet Mignon 10oz      Chateaubriand Center Cut Filet

# Chicken

## Roast Chicken

Served with Natural Pan Juices

## Chicken Chihuahua

Onions, red & green peppers, Chihuahua cheese on a bed of Miguel Sauce (Mild Salsa)

## Chicken Francaise

Light Batter, sautéed in lemon and white wine

## Chicken Marsala

Fresh sliced mushrooms and marsala wine

## Chicken Vesuvio

In herbs, garlic and wine

## Chicken Supreme

Seasoned breading with creamy velouté sauce

## Chicken Umberto

Fresh tomatoes and provolone cheese

Grilled Chicken Breast w/ Roasted Red Pepper Sauce & Feta Cheese

## Chicken Sorrento

Topped with eggplant parmigiana, meat sauce and mozzarella cheese

## Chicken Bracciale

Rolled and stuffed with prosciutto and three cheeses with a light tomato sauce

# Fish

## Broiled Tilapia

Served in a lemon butter sauce

## Baked Cod

Perfectly flakey and garnished with Lemon and julienne red peppers

## Stuffed Broiled Shrimp

## Baked Salmon Piccate

Lemon Caper Sauce

## Lobster Tail (Market Price)

# Pork

## Roast Loin of Pork

Served with a natural pork gravy

## Broiled Pork Chop Mancini

Double bone sautéed & baked pork chop w/olive oil, garlic, white wine, herbs w/ roasted red peppers

# Combination Plates

Breast of Chicken (Any Style) and Roast Sirloin of Beef

Breast of Chicken (Any Style) and London Broil w/ Mushrooms

Breast of Chicken (Any Style) and Roast Loin Pork

Boneless Breast of Chicken (Any Style) and 2 Jumbo Shrimp Scampi

Prime Filet Mignon (6oz) Served with Choice of:

Boneless Breast of Chicken (Any Style)

2 Shrimp Scampi

2 Stuffed Broiled Shrimp

# Vegetarian

## Steamed Fresh Vegetable Plate

Fresh seasonal vegetables including : Green Beans, Spinach, Cauliflower, Roasted potatoes, and Tomatoes

Eggplant Parmigiana

Vegetarian Lasagna

Pasta Primavera

# Children's Choice

Chicken Strips w/ French Fries and Ketchup

Pasta Plate

Choice of Noodle with a choice of Butter, Meat Sauce, or Mariana Sauce

# Vegetables

Glazed Baby Carrots

Fresh Green Beans Almondine

Fresh Broccoli with Baby Carrots

Fresh Green Beans Aglio E Olio

Italian Medley of Vegetables

(String Beans, Cauliflower, Carrots, Red & Yellow Peppers and Onions)

Julienne of Zucchini and Carrots

Asparagus Spears

Asparagus with Prosciutto

New Peas w/ Mushrooms and Onions

Broiled Stuffed Tomato Dijon

Broiled Stuffed Tomato (with Ricotta and Spinach)

# Potatoes & Rice

Idaho Baked Potato w/ Sour Cream

Dutchess Whipped Potatoes

Fresh Twice Baked Potato (Prepared with Bacon)

Rosemary Roasted Potatoes

Vesuvio Style Potatoes

Rice Pilaf (Onions, Mushrooms, Butter Cooked in Broth)

Spanish Rice

## Desserts

Choice of Ice Cream  
(French Vanilla, Spumoni, Sherbet)

Strawberry Sundae

Chocolate Sundae

French Vanilla w/ Pirouette

Cream De Menthe Sundae

Cinnamon Gelato (Topped with Fresh Apple Caramel Glaze)

Ice Cream in a Cloud (Flavored Ice Cream in Puff Pastry, Decorated w/ Fudge, Strawberry and Vanilla Sauce)

Brownie Bottom Sundae

Tiramisu Dolce

Chocolate Shell Supreme (Mint Chocolate Ice Cream Served with Fruit and Berries, Decorated with Raspberries and Vanilla Sauce)

Homemade Biscotti (with Ice Cream)