



The
Elmcrest
Banquets & Catering

Gardenia Package

Six Hour Reception Rental
White Glove Service
Four and a Half Hours Top Shelf Bar Service
Choice of Five Hors d'Oeuvres, served Butler Style
Five Course Dinner
Intermezzo Sorbet
Decorated Buttercream Picture Cake
Deluxe Assorted Sweet Table & Fruit Tray
Champagne Toast for All
Red & White Wine served during Dinner
Full Length White Table Linens
Colored Napkins
Gold or Silver Chiavari Chairs
Choice of Centerpiece with Votive Candles
Colored Overlays

7370 W. Grand Ave, Elmwood Park Illinois 60707
(708) 453-3989
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Hors d'Oeuvres

(Choice of Five)

Chicken Strips with Honey Mustard • Pizza Bread (Cheese or Sausage) • Miniature Meatballs
Fried Zucchini • Cheese Quesadillas • Chicken Kabobs • Italian Sausage with Pepper Kabobs
Franks in a Blanket • Quiche (Spinach or Cheese) • Mozzarella Sticks • Mini Beef Wellington

Soups

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

Brussel Sprouts, Walnuts, Pears, Dried
Cranberries, with a Honey Dijon
Oregano Dressing

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

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 and Green Peppers, Chihuahua Cheese on a Bed of Miguel Salsa (Mild Sauce)

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

Chicken Parmigiana
Breaded with Marinara Sauce and Mozzarella

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

Pork

Roast Loin of Pork

Served with a Natural Pork Gravy

Broiled Pork Chop Mancini

Double Bone Sautéed and Baked Pork Chop with Olive Oil, Garlic, White Wine, Herbs with Roasted Red Peppers

Combination Plates

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

Breast of Chicken (Any Style) and London Broil with 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

Green Beans Almondine

Fresh Broccoli with Baby Carrots

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 with Mushrooms and Onions

Broiled Stuffed Tomato Dijon

Potatoes & Rice

Idaho Baked Potato with Sour Cream

Duchess Potatoes or 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

Brownie Bottom Sundae

Cream De Menthe Sundae

Cinnamon Gelato
Topped with Fresh Apple Caramel Glaze

Ice Cream in a Cloud
Flavored Ice Cream in Puff Pastry with Fudge, Decorated
with Strawberry and Vanilla Sauce

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

Late Night Stations

American Station350

Hamburgers, Cheeseburgers, Italian Beef Sandwiches 75-125 People
French Fries and Onion Rings

Pizza Station250

Cheese, Sausage, Pepperoni, and Veggie Pizza 75-125 People

Pasta Bar350

Penne, Bow Tie, and Tortellini Pasta 75-125 People
Zucchini, Tomatoes, Mushrooms, and Peppers Includes Attendant
Mini Meatballs, Italian Sausage, and Grilled Chicken
Alfredo, Garlic and
Oil, Marinara, and Vodka Sauce

Italian Antipasto Table400

Genoa Salami, Imported Proscuitto, Soppressata, Capicola 50-100 People
Baby Mozzarella, Smoked Provolone Cheese
Pepperoncini, Roasted Peppers, and Kalamata & Green Olives
Italian Bread Slices and Bread Sticks

South of the Border350

Chicken and Steak Fajitas, Quesadillas 75-125 People
Flour and Corn Tortillas, Peppers, Onions, Lettuce, Cheese, Tomatoes Includes Attendant
Refried Beans, Sour Cream, and Guacamole
Chips and Salsa



House ~ Premium ~ Top Shelf Beverages

House Liquors

Smirnoff Vodka
Beefeater Gin
Tanqueray Gin
Bacardi Rum
Myer's Dark Rum
Seagram's 7 Whiskey
Canadian Club Whiskey
Southern Comfort Whiskey
Jim Beam Bourbon
J&B Scotch
Dewar's White Label
Jose Cuervo Gold Tequila
Jose Cuervo Silver Tequila
Brandy

House Liqueurs

Amaretto Liqueur
Kahlua Liqueur
Strawberry Liqueur
Peach Schnapps
Crème de Menthe
Crème de Cacao

House Beers (Domestic)

Miller Genuine Draft
Miller Lite
Budweiser
Bud Light
Sharps Non-Alcoholic

Premium Liquors

Flavored Vodkas
Tito's Handmade Vodka
Malibu Rum
Captain Morgan Spiced Rum
Crown Royal Whiskey
Jameson Whiskey
Jack Daniel's
1800 Tequila Blanco
Johnnie Walker Red Label
Martell Cognac VS
Courvoisier VS

Premium Liqueurs

Amaretto Di Saronno
Campari Liqueur
Grand Marnier
Baily's Irish Cream

Premium Beers (Imported)

Corona
Modelo
Heineken

*Premium Package includes
House selections

Top Shelf Liquors

Grey Goose Vodka
Kettle One Vodka
Patron
Hennessy
Johnnie Walker Black Label

*Stella Artois Beer Included
in Top Shelf Package

*Top Shelf package includes
All selections

Wine Selection

Pinot Grigio
Chardonnay
Cabernet Sauvignon
White Zinfandel
Merlot