



The  
*Elmcrest*  
Banquets & Catering

## *Gardenia Package*

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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 Station* .....350

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

*Pizza Station* .....250

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

*Pasta Bar* .....350

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 Table* .....400

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 Border* .....350

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  
Johnnie Walker Red Label  
J&B Scotch  
Dewar's White Label  
Gold 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  
Johnnie Walker Black Label  
Jose Cuervo Gold Tequila  
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

\*Stella Artois Beer Included  
in Top Shelf Package

\*Top Shelf package includes  
All selections

### Wine Selection

Pinot Grigio  
Chardonnay  
Cabernet Sauvignon  
White Zinfandel  
Merlot