



The
Elmcrest
Banquets & Catering

Lily Package

Six Hour Reception Rental
White Glove Service
Four Hour House Bar Service
Choice of Three Hors d' Oeuvres, Served Butler Style
Decorated Buttercream Picture Cake
Champagne Toast for Head Table
Red & White Wine Served During Dinner
Full Length White Table Linens
Colored Napkins
Gold or Silver Chiavari Chairs
Choice of Centerpiece with Votive Candles

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

(Choice of Three)

Pizza Bread (Cheese or Sausage) • Miniature Meatballs
Fried Zucchini • Cheese Quesadillas

Soups

Chicken Noodle • Cream of Chicken Rice
Cream of Broccoli • Cream of Mushroom
Grecian Lemon Chicken • Tuscan Minestrone

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

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

Chicken

Roast Chicken

Served with Natural Pan Juices

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

Pork

Roast Loin of Pork

Served with a Natural Pork Gravy

Broiled Pork Chop Mancini

Double Bone Sautéed and Baked Pork Chop w/Olive Oil, Garlic, White Wine,

Herbs and Roasted Red Peppers

Fish

Broiled Tilapia

Served in a Lemon Butter Sauce

Baked Cod

Perfectly Flakey and Garnished with Lemon and Julienne Red Peppers

Vegetarian

Steamed Fresh Vegetable Plate

Fresh Seasonal Vegetables Including: Green Beans, Spinach, Cauliflower, Roasted Potatoes, and Tomatoes

Pasta Primavera

Pasta with Fresh Seasonal Vegetables

Children's Choice

Chicken Strips with French Fries and Ketchup

Pasta Plate

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

Vegetables

Glazed Baby Carrots

Fresh Broccoli with Baby Carrots

Italian Medley of Vegetables

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

Julienne of Zucchini and Carrots

New Peas with Mushrooms and
Onions

Potatoes & Rice

Idaho Baked Potato with Sour

Cream

Duchess Potatoes

Whipped Potatoes with Gravy

Rice Pilaf

Onions, Mushrooms, Butter Cooked in
Broth

Desserts

Choice of Ice Cream

French Vanilla, Spumoni,
Sherbet

Strawberry Sundae

Chocolate Sundae

Late Night Stations

American Station350
Hamburgers, Cheeseburgers, Italian Beef, and Sausage 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, Vodka, and Marinara Sauce

Italian Antipasto Table400
Genoa Salami, Imported Proscuitto, Soppresata, Capicola 50-100 People
Baby Mozzarella, Smoked Provolone Cheese
Pepperoncini, Roasted Peppers, and Kalamata and 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

Deluxe Options

Priced per person, or as noted

<i>Charger Plates (Black, Gold or Ivory)</i>	1
<i>Chocolate Fountain</i>	6
Assorted Fresh Fruit, Pound Cake, Pretzels, and Marshmallows	
<i>Deluxe Sweet & Fruit Table</i>	8
European Pastries, Fruit Displays, Chocolate Strawberry Trees, Tortes	
<i>European Sweet & Fruit Table</i>	6
European Pastries, Fruit Displays	
<i>Fruit Served at Each Table</i>	2
<i>Chocolate Covered Strawberry Tree</i>	150/each
<i>Decorated Cake</i>	4/slice
<i>Room Extension without Bar Service</i>	2/half hour----- 4/hour
<i>Bar Extension</i>	3.50/ half hour
<i>Premium Bar Upgrade</i>	3.50
<i>Top Shelf Bar Upgrade</i>	7
<i>Cash Bar with Bartender</i>	75/ bartender
<i>White Background Drapes for Stage or Head Table</i>	150+



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