

*The
Elmcrest
Banquets*

*Dinner
Suggestions*

7370 W. Grand Avenue • Elmwood Park, Illinois 60707 • 708/453-3989 • Fax 708/453-4365

Visit us on the web at www.elmcrestbanquets.com

Appetizers

Homemade 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) 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, Pepperoncini, Olives & Marinated Artichokes (w/prosciutto 1.⁰⁰ extra) 2.⁷⁵
- Cappresso: Bocconcini over Plum Tomatoes with a dressing of Fresh Basil, Virgin Olive Oil 2.⁵⁰
- Individual Antipasto: Bruschetta Bread, Marinated Roasted Red Peppers
and Artichokes, Grilled Eggplant, Cappresso 3.⁷⁵
- Fried Calamari: Cocktail Sauce 2.⁷⁵

Salads

- 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 Dressing) 2.⁰⁰
- Elmcrest Salad:
(Bib and Romaine Lettuce with Hearts of Palm,
Artichoke Hearts, Tomatoes, Anchovies, and Radicchio) 2.⁵⁰

Pasta Extra

Served Family Style

- Penne Rigati (Mostaccioli) 1.⁵⁰
- Rotini (Spiral Type Noodle) 1.⁵⁰
- Farfalle (Bow Tie Pasta) 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)

(Served Individually)

- 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.) 2.⁰⁰

Fashion Show Dinners (with Runway, Spotlights, Dressing
Rooms, Room Set-Up) \$2.00 Extra

Semi 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	24. ⁰⁰
Chateaubriand.	31. ⁰⁰
Roast Rib-Eye	27. ⁰⁰
Roast Loin of Pork	24. ⁰⁰
Leg of Provini Veal (any style)	27. ⁰⁰

Combination Plates Individually Served

Breast of Chicken (any style) and Roast Sirloin of Beef	23.00
Breast of Chicken (any style) and London Broil with Mushrooms	23.00
Breast of Chicken (any style) and Roast Loin of Pork	23.00
Boneless Breast of Chicken (any style) with (2) Jumbo Shrimp Scampi	28.00

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

Boneless Breast of Chicken (any style)	31. ⁰⁰
2 Shrimp Scampi	33. ⁰⁰
2 Stuffed Broiled Shrimps	33. ⁰⁰
Lobster 6/8 oz.	Market Price
Veal (any style)	33. ⁰⁰

Individual Items

Boneless Breast of Chicken (any style).....	22. ⁰⁰	Prime Rib of Beef, Au Jus 14 oz.....	27. ⁰⁰
Provini Leg of Veal (any style).....	26. ⁰⁰	New York Strip Steak 12 oz.....	31. ⁰⁰
Broiled Orange Roughy (Lemon Butter or DiJon).....	24. ⁰⁰	Prime Filet Mignon 10 oz.....	33. ⁰⁰
Baked Salmon Piccate (Lemon Caper Sauce).....	27. ⁰⁰	Lobster Tail 12 oz.....	Market Price
Broiled Veal Chop.....	39. ⁰⁰	Vegetable Eggplant Parmigiana.....	20. ⁰⁰
Broiled Pork Chop Mancini.....	23. ⁰⁰	Vegetarian Lasagna (min. 15 people).....	20. ⁰⁰
Stuffed Broiled Shrimps (4 Jumbo).....	27. 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 Saturday & Sunday Afternoons 12:00pm-4:00pm

And May Be Subject To Room Rental Rates

Vegetables

Included

Julienne of Zucchini and Carrots
Fresh Green Beans Almondine or Aglio E Olio
Fresh Broccoli with Baby Carrots Broiled
New Peas with Mushrooms and Onions
Italian Medley of Vegetables
String beans, cauliflower, carrots, red & yellow peppers and onions

Extras

Asparagus Spears 1.⁰⁰
Asparagus with Proscuitto 1.⁵⁰
Broiled Stuffed Tomato DiJon 1.⁰⁰
Broiled Stuffed Tomato with Ricotta and Spinach 1.⁰⁰

Potatoes or Rice

Idaho Baked Potato w/Sour Cream
Fresh Twice Baked Potato (prepared with bacon) \$1.00 Extra
Rosemary Roasted Potato
Vesuvio Style Potato
Dutchess Whipped Potato
Spanish Rice (with tomatoes and mild salsa)
Rice Pilaf (onions, mushrooms, butter cooked in broth)

Desserts

Extras

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)

Cinnamon Gelato (Topped with fresh apple caramel glaze) 1.⁷⁵
Ice Cream in a Cloud (Flavored ice cream
in puff pastry decorated with fudge, strawberry and vanilla sauce) 2.⁰⁰
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 raspberry and vanilla sauce) 3.⁵⁰
Homemade Biscotti (with Ice Cream) 1.⁰⁰

Beverages

Coffee • Brewed Decaf • Tea • Milk
Unlimited Soda - \$3.50 Per Person

Extras

Assorted Sliced Fruit at the Table:
Sliced Melons of the Season
with Grapes and Berries 1.⁷⁵

Intermezzo – Sorbet
Raspberry or Lemon 1.⁵⁰