



The
Elmcrest
Banquets & Catering

Friday & Sunday Dinner Only Package

Package Includes:

Four Hours of Room Rental

Four Course Dinner

Unlimited Soda During Dinner Service

Choice of Colored Linen Napkins

Choice of Centerpiece for Guest Tables

Friday \$40

Sunday-Thursday \$35

Tax & Gratuity Included

7370 W. Grand Avenue • Elmwood Park, Illinois

(708) 453-3989

info@ElmcrestBanquets.com

Menu

Homemade Soups

Tuscan Minestrone (prepared with bacon)
Choice of any Cream Soups
Beef Barley
Chicken Noodle
Grecian Lemon Chicken Soup
Vegetarian Vegetable

Salads

Chef's Tossed Salad
(with Choice of 2 Dressings- House Italian, French, Thousand Island, Ranch, Cream Garlic, Lo Cal French)
Caesar Salad
(with Homemade Croutons)
Spinach Salad with Mushrooms
(Choice of Honey Mustard or Bacon Dressing) 4.⁰⁰
Elmcrest Salad
(Brussel Sprouts, Walnuts, Pears, Dried Cranberries, with a Honey Dijon Oregano Dressing) 4.⁵⁰

Individually Plated Dinner

Chicken

Roast Chicken (Served with Natural Pan Juices)

Umberto (Fresh Tomatoes & Provolone Cheese)

Francese (Light Batter with Lemon & Wine)

Marsala (Marsala Wine & Mushrooms)

Vesuvio (Garlic, Herbs, & Wine)

Parmigiana (Breaded with Marinara Sauce & Mozzarella)

Chihuahua (Onions, Red & Green Peppers, Melted Chihuahua

Cheese on a Bed of Mild Salsa)

Supreme (Served with a Creamy Chicken Velouté)

Sorrento (Chicken & Eggplant Parmigiana, Meat Sauce,
Provolone Cheese)

Beef & Pork

Roast Sirloin of Beef (Slow Roasted & Served with Gravy)

London Broil (Marinated & Served with a Mushroom Sauce)

Roast Loin of Pork (Served with a Natural Pork Gravy)

Broiled Pork Chop Mancini (Double Bone Sautéed &
Baked Pork Chop with Olive Oil, Garlic, White Wine, Herbs
with Red Roasted Peppers)

Potatoes or Rice

Idaho Baked Potato with Sour Cream	
Duchess Potatoes	
Whipped Potatoes with Gravy	
Rice Pilaf (Onions, Mushrooms, Butter Cooked in Broth)	
Rosemary Roasted Potato.....	0. ⁵⁰ Extra
Vesuvio Style Potato.....	0. ⁵⁰ Extra
Fresh Twice Baked Potato with Bacon....	1. ⁵⁰ Extra

Vegetables

Julienne of Zucchini & Carrots	
Green Beans Almondine or Aglio E Olio	
Fresh Broccoli with Baby Carrots Broiled	
New Peas with Mushrooms & Onions	
Italian Medley of Vegetables	
Asparagus Spears.....	1. ⁵⁰ Extra
Asparagus with Prosciutto.....	2. ⁰⁰ Extra

Dessert

French Vanilla Ice Cream with Pirouette
Italian Spumoni
Strawberry Sundae
Chocolate Sundae
Cream De Menthe Sundae

Extras

Homemade Biscotti (with Ice Cream)	1. ⁵⁰
Cinnamon Gelato (Topped with Fresh Apple Caramel Glaze).....	4. ⁰⁰
Ice Cream in a Cloud (Flavored Ice Cream	
in Puff Pastry Decorated with Fudge, Strawberry & Vanilla Sauce)	4. ⁰⁰
Brownie Bottom Sundae	4. ⁰⁰
Tiramisu Dolce	5. ⁵⁰
Assorted Pastry Tray	3. ⁵⁰
Chocolate Shell Supreme (Mint Chocolate Ice Cream Served	
with Fruit & Berries, Decorated with Raspberry & Vanilla Sauce)	6. ⁰⁰

Bar Options

Cash/Tab Bar	
Bartender Fee.....	75. ⁰⁰

Open Bar	
For First Hour	12. ⁰⁰
For Any Hour After	9. ⁰⁰

• Prices subject to change without contract