



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

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

Chicken

Roast Chicken Served with Natural Pan Juices

Umberto Fresh Tomatoes and Provolone Cheese

Francese Light Batter with Lemon and Wine

Marsala Marsala Wine and Mushrooms

Vesuvio Garlic, Herbs and Wine

Parmigiana Breaded with Marinara Sauce and Mozzarella

Chihuahua Onions, Red and Green Peppers, Melted Cheese
on a Bed of Mild Salsa

Supreme Served with a Creamy Chicken Velouté

Sorrento Chicken and Eggplant Parmigiana, Meat Sauce,
Provolone Cheese

Beef & Pork

Roast Sirloin of Beef Slow Roasted and Served
with Gravy

London Broil Marinated and Served with a
Mushroom Sauce

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 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 and Carrots
Green Beans Almondine or Aglio E Olio
Fresh Broccoli with Baby Carrots Broiled
New Peas with Mushrooms and Onions
Italian Medley of Vegetables
Asparagus Spears..... 1.⁵⁰ Extra
Fresh Twice Baked Potato with Bacon.... 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 House Bar
For First Hour 12.⁰⁰
For Any Hour After 9.⁰⁰

• Prices subject to change without contract



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

Chablis
Chianti
Pinot Grigio
Chardonnay
Cabernet Sauvignon
White Zinfandel
Merlot