



The  
*Elmcrest*  
Banquets & Catering

## *Luncheon Suggestions*

Available from 11am-3pm

Minimum 40 People

### **Choice of Soup**

Tuscan Minestrone

Chicken Noodle

Choice of Cream Soups

(Chicken with Rice, Mushroom, Broccoli)

### **Choice of Salad**

Chef's Tossed Salad with Choice of 2 Dressings-House Italian, Thousand Island, French, Ranch, Creamy Garlic Grecian, Antipasto Salad, or Caesar Salad +\$2.00

### **Entrée Selections**

Baked Stuffed Shells with Ricotta, Marinara Sauce, and Melted Mozzarella - No Potato Included

Boneless Breast of Chicken (Any Style)-See Back for Details

Baked Tilapia with a Lemon Caper Sauce

Eggplant Parmigiana- Marinara Sauce & Melted Mozzarella

Breast of Chicken (Any Style) and Roast Sirloin of Beef - Combination

Breast of Chicken (Any Style) and Roast Loin of Pork - Combination

### **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  
Glazed Baby Carrots

### **Potatoes or Rice**

Idaho Baked Potato with Sour Cream  
Rosemary Roasted Potato  
Vesuvio Style Potatoes  
Garlic Whipped Potato  
Spanish Rice with Tomatoes and Mild Salsa  
Rice Pilaf- Onions, Mushrooms, Butter Cooked in Broth  
Fresh Twice Baked Potato-prepared with bacon +\$2.00

### **Choice of Ice Cream**

French Vanilla- Spumoni- Rainbow Sherbet

**\$30/Person**

Tax & Gratuity Included

\*Served Individually Plated

7370 West Grand Avenue, Elmwood Park, IL, 60707 • (708) 453-3989  
info@ElmcrestBanquets.com • www.ElmcrestBanquets.com

# Boneless Breast of Chicken

Umberto- Fresh Tomatoes and Provolone Cheese

Francaise- Light Batter with Lemon and Wine

Marsala- Marsala Wine and Mushrooms

Vesuvio- Garlic, Herbs and Wine

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

Sorrento- Chicken and Eggplant Parmigiana, Meat Sauce, Provolone Cheese

Supreme- Served with a Creamy Chicken Velouté

Chicken Parmigiana- Breaded with Marinara Sauce and Mozzarella

## Beverages

Coffee- Tea- Milk- Decaf

Fruit Punch Bowl (with Vodka & Plain) - Served One Hour Before Lunch

## Extras

\*Priced Per Person

Mostaccioli or Rotini- Served Family Style.....	2.00
Unlimited Soda-Coke- 7up- Diet.....	3.00
Mimosa Station- Served with Orange Juice, Pineapple Juice and Berries.....	4.00
Each Additional Hour.....	3.00
Cash Bar Bartender Fee.....	75.00/Each
2 Hours of Open House Bar.....	10.00

\*Prices Subject to Change

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