

The Elmcrest

Banquets

Quinceanera & Cotillion Packages

- ✧ 5 ¹/₂ Hour 6:30pm-12:00am or 7:00pm-12:30am
- ✧ Private Suite (Grandview East and West Room Only)
- ✧ Open Bar for 3 ¹/₂ Hours
- ✧ Unlimited Wine During Dinner (Choice of Two: Burgundy, Blush, Chablis)
- ✧ Non-Alcoholic Sparkling Juice for Presentation
- ✧ Choice of Three Styles of Continental Dinners with Large Selection of Entrees
- ✧ Beautiful, Tall Silk Centerpieces for Guest Tables
- ✧ Background Music and P.A. System
- ✧ Host/Hostess to Coordinate Your Wedding
- ✧ Ample Free Parking in Our Adjacent Lot
- ✧ All Services: Bartender and Waitstaff (Coat Check In Season)
- ✧ Complimentary Coffee Table (Parties of 100 or More)
- ✧ 12-20 Yrs. \$10.00 off
- ✧ 4-12 Yrs. Chicken Fingers for Children \$25.00
- ✧ Corona or Modelo Beer

Extras: Chair Covers with Colored Sash - \$3.00 per Chair / Chiavari Chairs - \$6.00 per Chair

¹/₂ Hour Overtime - \$3.00 per Person with Bar

Friday or Sunday - \$5.00 Less per Person

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

Visit us on the web at www.elmcrestbanquets.com

Soup

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

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)
Antipasto Salad (with Italian Dressing)
Caesar Salad (with homemade croutons)

Extras
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

Special Discounts for Fridays and Sundays

18% Gratuity and Current Sales Tax will be applied • Prices subject to change without contract

Entrees

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
Chateaubriand.
Roast Rib-Eye
Roast Loin of Pork
Leg of Provini Veal (any style)

Combination Plates Individually Served

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

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

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

Individual Items

Boneless Breast of Chicken (any style).....	Shrimp Scampi (4 Jumbo).....
Provini Leg of Veal (any style).....	Prime Rib of Beef, Au Jus 14 oz.....
Broiled Orange Roughy (Lemon Butter or DiJon)	New York Strip Steak 12 oz.....
Baked Salmon Piccate (Lemon Caper Sauce).....	Prime Filet Mignon 10 oz.....
Broiled Veal Chop.....	Lobster Tail 12 oz.....
Broiled Pork Chop Mancini.....	Vegetable Eggplant Parmigiana.....
Stuffed Broiled Shrimps (4 Jumbo).....	Vegetarian Lasagna (min. 15 people).....
Milanese (Lightly Breaded Chicken Breast, Pork Tenderloin, or Sirloin Beef with Green Tomatillo Sauce or Chilnegro Sauce).....	

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
Glazed Baby Carrots
Refried Beans

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	Cinnamon Gelato (Topped with fresh apple caramel glaze)	1. ⁷⁵
Italian Spumoni	Ice Cream in a Cloud (Flavored ice cream	
Strawberry Sundae	in puff pastry decorated with fudge, strawberry and vanilla sauce)	2. ⁰⁰
Chocolate Sundae	Brownie Bottom Sundae	1. ⁷⁵
Cream De Menthe Sundae	Tiramisu Dolce	3. ⁰⁰
Chocolate/French Vanilla Cake Roll	Assorted Pastry Tray	1. ⁵⁰
(with strawberry sauce drizzle and chocolate mousse)	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 • Soft Drink

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