

The Elmcrest Banquets



Shower Luncheon

(4 Hour Package)

Includes

Fruit Punch Bowl (with Vodka and Plain) Served one hour before dinner
 Color Coordinated Napkins
 Microphone/P.A. System
 Umbrella and Gift Table
 Floral Centerpieces

Luncheon

Choice of One
 Fresh Fruit of the Season with Honey Lime Dressing
 Tuscan Minestrone Chicken Noodle Choice of Cream Soups
 Or

Salad

Chef's Tossed Salad (with choice of two dressings: House Italian, Thousand Island, French, Ranch, and Creamy Garlic)
 Grecian, Antipasto Salad or Caesar Salad \$1.⁰⁰ Extra
 Any Two of the Above \$1.⁰⁰ Extra

Grilled Elmcrest Chicken Salad (Grilled Seasoned Chicken Breast, Mixed Greens, Artichokes, Hearts of Palm with Choice of Dressing) (no vegetable or potato)	18. ⁰⁰
Baked Stuffed Shells (with Ricotta, Marinara Sauce, and melted Mozzarella) (no potato included)	18. ⁵⁰
Chicken Bracciole (Rolled Breast stuffed with Prosciutto and 3 cheeses, sautéed in light Tomato Sauce over Fettuccini) (no potato)	20. ⁰⁰
Boneless Breast of Chicken (Any Style, See back for details).	19. ⁰⁰
Provini Leg of Veal (Prepared Francese, Marsala, Vesuvio or Umberto Style)	23. ⁰⁰
Baked Tilapia (Lemon Caper Sauce).	20. ⁰⁰
Eggplant Parmigiana (Marinara Sauce and Melted Mozzarella)	17. ⁵⁰
Roast Prime Rib of Beef AuJus (8 oz.)	22. ⁰⁰
Broiled Petite Filet Mignon with Mushroom Cap (7 oz.)	25. ⁰⁰

<u>Combination Plate:</u> Breast of Chicken (any style) and Roast Sirloin of Beef.	20. ⁰⁰
Breast of Chicken (any style) and Roast Loin of Pork	21. ⁰⁰
Breast of Chicken (any style) and London Broil with Mushrooms	21. ⁰⁰

Vegetables

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
 Glazed Baby Carrots

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)

Choice of Ice Cream

French Vanilla – Spumoni – Rainbow
 Sherbet

Beverages

Coffee - Tea - Milk - Decaf

Mostaccioli or Rotini served Family Style.	1. ⁵⁰	
Pitcher of Soda Coke – 7Up – Diet	7. ⁰⁰	Glass 1. ⁷⁵

Boneless Breasts of Chicken

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)

Chihuahua (Onions, red & green peppers, melted Chihuahua cheese on a bed of mild salsa sauce)

Sorrento (Chicken and Eggplant parmigiana, Meat sauce, Provolone cheese)

Supreme (served with a creamy chicken velouté)

Minimum 50 People - 18% Gratuity and Current Sales Tax will be applied • Prices subject to change without contract

Additional Services

Mimosa	\$4.00 per Glass
Bloody Mary	\$6.00 per Glass
Champagne w/ Strawberries	\$5.00 per Glass
Champagne Fountain	\$50.00
Champagne \$22.00 per Bottle (Min. 6 Bottles for Fountain)	

EACH ADDITIONAL HOUR IS \$2.00 PER PERSON