

# The Elmcrest Banquets

## Our Premium Wedding Package Includes

- ✧ Complimentary Champagne upon arrival in your **own** Bridal Suite (Grandview East & West Rooms Only)
- ✧ Full Six Hour Package
- ✧ Full Premium Liquor Bar (Closed During Dinner)
- ✧ Champagne Toast and Cocktail Service at the Head Table
- ✧ Unlimited Wine During Dinner (Choice of Two: Burgundy, Blush, Chablis)
- ✧ Choice of Three Styles of Continental Dinners with Large Selection of Entrees
- ✧ Beautiful, Tall Silk Centerpieces for Guest Tables
- ✧ Choice of Available Color Napkins
- ✧ 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)



Available : Chair Covers w/ Bows or Chiavari Chairs

\$3.00

\$6.00

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Visit us on the web at [www.elmcrestbanquets.com](http://www.elmcrestbanquets.com)

## Appetizers

### 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

### Extras

Prosciutto with Melon	2. <sup>50</sup>
Prosciutto with Melon and Bocconcini	3. <sup>50</sup>
Fresh Shrimp Cocktail	6. <sup>75</sup>
Baked Clams	Each 1. <sup>00</sup>
Misto Di Pesce: Calamari, Shrimp, Pulpo: Fried or Ala Griglia	7. <sup>75</sup>
Antipasto Tray: Mortatella, Genoa Salami, Capicollo, Provolone Cheese, Tomatoes, Pepperoncini, Olives & Marinated Artichokes (w/prosciutto 1. <sup>00</sup> extra)	2. <sup>75</sup>
Cappresso: Bocconcini over Plum Tomatoes with a dressing of Fresh Basil, Virgin Olive Oil	2. <sup>50</sup>
Individual Antipasto: Bruschetta Bread, Marinated Roasted Red Peppers and Artichokes, Grilled Eggplant, Cappresso	3. <sup>75</sup>
Fried Calamari: Cocktail Sauce	2. <sup>75</sup>

## Salads

### Extras

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)

Spinach Salad with Mushrooms
(Choice of Honey Mustard or Bacon Dressing) 2. <sup>00</sup>
Elmcrest Salad:
(Bib and Romaine Lettuce with Hearts of Palm, Artichoke Hearts, Tomatoes, Anchovies, and Radicchio) 2. <sup>50</sup>

## Pasta Extra

### Served Family Style

Penne Rigati (Mostaccioli) 1. <sup>50</sup>
Rotini (Spiral Type Noodle) 1. <sup>50</sup>
Farfalle (Bow Tie Pasta) 1. <sup>50</sup>
Orrechetti (Shell Type Noodle) 1. <sup>50</sup>
(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. <sup>50</sup>
Rotolo Di Pasta (Pasta Roll, Marinara Sauce and Becemel Sauce) 4. <sup>00</sup>
Family-style Home Made Ravioli (Meat or Cheese) 2. <sup>50</sup>
Family-style Pierogi (Filled with Sauerkraut or Potatoes, Sour Cream, etc.) 2. <sup>00</sup>

## **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.<sup>00</sup> 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).....

## 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

### Extras

Asparagus Spears . . . . . 1.<sup>00</sup>  
Asparagus with Proscuitto . . . . . 1.<sup>50</sup>  
Broiled Stuffed Tomato DiJon . . . . . 1.<sup>00</sup>  
Broiled Stuffed Tomato with Ricotta and Spinach . . . . . 1.<sup>00</sup>

## 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

French Vanilla Pierotte  
Italian Spumoni  
Strawberry Sundae  
Chocolate Sundae  
Cream De Menthe Sundae  
Chocolate/French Vanilla Cake Roll  
(with strawberry sauce drizzle and chocolate mousse)

### Extras

Cinnamon Gelato (Topped with fresh apple caramel glaze) . . . . . 1.<sup>75</sup>  
Ice Cream in a Cloud (Flavored ice cream  
in puff pastry decorated with fudge, strawberry and vanilla sauce) . . . . . 2.<sup>00</sup>  
Brownie Bottom Sundae . . . . . 1.<sup>75</sup>  
Tiramisu Dolce . . . . . 3.<sup>00</sup>  
Assorted Pastry Tray . . . . . 1.<sup>50</sup>  
Chocolate Shell Supreme (Mint Chocolate Ice Cream served  
with fruit and berries, decorated with raspberry and vanilla sauce) . . . . . 3.<sup>50</sup>  
Homemade Biscotti (with Ice Cream) . . . . . 1.<sup>00</sup>

## Beverages

Coffee • Brewed Decaf • Tea • Milk

### Extras

Assorted Sliced Fruit at the Table:  
Sliced Melons of the Season  
with Grapes and Berries 1.<sup>75</sup>

Intermezzo – Sorbet  
Raspberry or Lemon 1.<sup>50</sup>