



The
Elmcrest
Banquets & Catering

Jasmine Package

Six Hour Reception Rental
White Glove Service
Four Hour Premium Bar Service
Choice of Four Hors d' Oeuvres, served Butler Style
Four Course Dinner
Decorated Cake Designed by our Bakery
Assorted Sweet Table w/ Fruit Tray
Champagne Toast for Head Table
Red and White Wine served during Dinner
Full Length White Table Linens
Colored Napkins
Chiavari Chairs
Choice of Centerpiece with Votive Candles
Large Dance Floor

7370 W. Grand Ave Elmwood Park Illinois 60707
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Hors d'Oeuvres

Choice of Four

Pizza Bread (Cheese or Sausage) • Miniature Meatballs
Fried Zucchini • Cheese Quesadillas • Chicken Kabobs • Italian Sausage
w/ Pepper Kabobs • Franks In a Blanket • Quiche (Spinach or Cheese)
Mozzarella Sticks

Soups

Chicken Noodle • Cream of Chicken w/ Rice
Cream of Broccoli • Cream of Mushroom
Grecian Lemon Chicken Soup
Tuscan Minestrone • Artichoke Florentine

Salad

Caesar Salad

Romaine Lettuce served with Grated Parmesan Cheese and Homemade
Croutons Mixed in our homemade Caesar Dressing

Chef's Tossed Salad

Lettuce, Tomato, Julienne Carrots, Cucumber, Red Cabbage, and Garnish

Antipasto Salad

Salami, Cappacola, Mortadella, Asiago and Provolone Cheeses, Black
Olives, Pepperoncini, and Tomatoes

Grecian Salad

Calamata Olives, Oregano, Olive Oil, and Wine Vinegar

CHOICE OF TWO DRESSINGS

House Italian, French, Thousand Island, Ranch, Creamy Garlic, and Lo
Cal French

Beef

Roast Sirloin of Beef

Slow roasted and served with Gravy

London Broil

Marinated and served with a Mushroom Sauce

Roast Rib-Eye

Prime Rib of Beef Au Jus 14oz

Chicken

Roast Chicken

Served with Natural Pan Juices

Chicken Chihuahua

Onions, red & green peppers, Chihuahua cheese on a bed of Miguel Sauce (Mild Salsa)

Chicken Francaise

Light Batter, sautéed in lemon and white wine

Chicken Marsala

Fresh sliced mushrooms and marsala wine

Chicken Vesuvio

In herbs, garlic and wine

Chicken Supreme

Seasoned breading with creamy velouté sauce

Chicken Umberto

Fresh tomatoes and provolone cheese

Grilled Chicken Breast w/ Roasted Red Pepper Sauce & Feta Cheese

Fish

Broiled Tilapia

Served in a lemon butter sauce

Baked Cod

Perfectly flakey and garnished with Lemon and julienne red peppers

Stuffed Broiled Shrimp

Pork

Roast Loin of Pork

Served with a natural pork gravy

Broiled Pork Chop Mancini

Double bone sautéed & baked pork chop w/olive oil, garlic, white wine, herbs w/ roasted red peppers

Combination Plates

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

Breast of Chicken (Any Style) and London Broil w/ Mushrooms

Breast of Chicken (Any Style) and Roast Loin Pork

Boneless Breast of Chicken (Any Style) and 2 Jumbo Shrimp Scampi

Vegetarian

Pasta Primavera

Eggplant Parmigiana

Children's Choice

Chicken Strips w/ French Fries and Ketchup

Pasta Plate

Choice of Noodle with a choice of Butter, Meat Sauce, or Mariana Sauce

Vegetables

Glazed Baby Carrots

Fresh Green Beans Almondine

Fresh Broccoli with Baby Carrots

Fresh Green Beans Aglio E Olio

Italian Medley of Vegetables

(String Beans, Cauliflower, Carrots, Red & Yellow Peppers and Onions)

Julienne of Zucchini and Carrots

Asparagus Spears

Asparagus with Prosciutto

New Peas w/ Mushrooms and Onions

Potatoes & Rice

Idaho Baked Potato w/ Sour Cream

Rosemary Roasted Potatoes

Vesuvio Style Potatoes

Rice Pilaf (Onions, Mushrooms, Butter Cooked in Broth)

Spanish Rice

Desserts

Choice of Ice Cream
(French Vanilla, Spumoni, Sherbet)

Strawberry Sundae

Chocolate Sundae

French Vanilla w/ Pirouette

Cream De Menthe Sundae