



The
Elmcrest
Banquets & Catering

Lily Package

Six Hour Reception Rental
White Glove Service
Four Hour House Bar Service
Choice of Three Hors d' Oeuvres, served Butler Style
Four Course Dinner
Decorated Cake Designed by our Bakery
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
(708)453-3989

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Hors d'Oeuvres

Choice of Three

Pizza Bread (Cheese or Sausage) • Miniature Meatballs
Fried Zucchini • Cheese Quesadillas

Soups

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

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

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

Chicken

Roast Chicken
Served with Natural Pan Juices

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

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

Fish

Broiled Tilapia

Served in a lemon butter sauce

Baked Cod

Perfectly flakey and garnished with Lemon and julienne red peppers

Vegetarian

Steamed Fresh Vegetable Plate

Fresh seasonal vegetables including : Green Beans, Spinach, Cauliflower, Roasted potatoes, and Tomatoes

Pasta Primavera

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 Broccoli with Baby Carrots

New Peas w/ Mushrooms and Onions

Italian Medley of Vegetables

(Cauliflower, Carrots, Broccoli)

Potatoes & Rice

Creamy Whipped Potatoes

Rosemary Roasted Potatoes

Vesuvio Style Potatoes

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

Desserts

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

Strawberry Sundae

Chocolate Sundae

French Vanilla w/ Pirouette



House – Premium – Top Shelf Beverages

House Liquors

Smirnoff Vodka

Beefeater Gin

Tanqueray Gin

Bacardi Rum

Myer's Dark Rum

Seagram's 7 Whiskey

Canadian Club Whiskey

Southern Comfort Whiskey

Jim Beam Bourbon

Johnnie Walker Red Label

J&B Scotch

Dewar's White Label

Gold Tequila

Brandy

Metaxa

Ouzo

House Liqueurs

Amaretto Liqueur

Kahlua Liqueur

Strawberry Liqueur

Peach Schnapps

Crème de Menthe

Crème de Cacao

House Beers (Domestic)

Miller Genuine Draft

Miller Lite

Budweiser

Bud Light

Sharps Non-Alcoholic

Premium Liquors

Flavored Vodkas

Tito's Handmade Vodka

Malibu Rum

Captain Morgan Spice Rum

Crown Royal Whiskey

Jameson Whiskey

Jack Daniels

Johnnie Walker Black Label

Jose Cuervo Gold Tequila

Martell Cognac VS

Courvoisier VS

Premium Liqueurs

Amaretto Di Saronno

Campari Liqueur

Grand Marnier

Baily's Irish Cream

Premium Beers (Imported)

Corona

Modelo

Heineken

Top Shelf Liquors

Grey Goose Vodka

Kettle One Vodka

Patron

Hennessy

*Stella Artois Beer Included

Top Shelf Package

*Top Shelf package includes

All selections

*Premium Package includes

House selections

Wine Selection

Chablis

Chianti

Pinot Grigio

Chardonnay

Cabernet Sauvignon

White Zinfandel

Merlot