



The
Elmcrest
Banquets by Biancalana

Luncheon
Suggestions

7370 W. Grand Avenue • Elmwood Park, Illinois

708/ 453-3989
Fax 708/ 453-4365

Appetizers

Choice of One:

Seasonal Fresh Fruit Plate
with Honey Lime Dressing

or

Soups

Tuscan Minestrone

Artichoke Florentine - Cream of Chicken w/ Rice

Cream of Broccoli - Beef Barley - Chicken Noodle

Grecian Lemon Chicken - Escarole and Bean

French Onion w/ Croutons

or

Chef's Tossed Salad

w/ choice of 2 Dressings

House Italian, French, Thousand Island, Ranch,
Cream Garlic, Lo Cal French

or

Caesar Salad (with homemade croutons)

(Any two of the above \$1.00 extra per person)

Extras

Pasta

Served Family Style

Penne Rigati (Mostaccioli)	1.00
Farfalle (Bow Tie Pasta)	1.00
Rotini (Spiral Type Noodle)	1.00
Orrechetti (Shell Type Noodle)	1.00

(Served with choice of Meat Sauce, Marinara Sauce,
Vodka Sauce, Fresh Tomato and Basil, or Aglio E Olio)

Fresh Tri-Colored Rotini Alfredo	1.00
--	------

Entrees

Individual Plate

Grilled Elmcrest Chicken Salad - Grilled Seasoned Chicken Breast, mixed greens, Artichokes Hearts of Palm with choice of dressing (no Veg or Potato)	15. ⁰⁰
Baked Stuffed Shells with Ricotta, Marinara Sauce Melted Mozzarella	16. ⁰⁰
Eggplant Parmigiana (Marinara Sauce)	16. ⁰⁰
Boneless Breast of Chicken (any style)	16. ⁰⁰
Umberto (Fresh Tomatoes and Provolone Cheese)	Supreme (Served with a creamy Chicken VeLouté)
Francese (Light Batter with Lemon and Wine)	Chihuahua (Onions, red & green peppers, melted Chihuahua cheese on a bed of mild salsa)
Marsala (Marsala Wine and Mushrooms)	Bracciole (Rolled Breast stuffed with Prosciutto and 3 cheeses)
Vesuvio (Garlic, Herbs, and Wine)	Sorrento (Chicken Breast & eggplant Parmigiana Provolone cheese, meat sauce)
Baked Tilapia Piccata - Lemon caper Sauce -	18. ⁰⁰
London Broil with Mushrooms	19. ⁰⁰
Roast Prime Rib of Beef - aujus (8 oz.)	21. ⁰⁰
Broiled Petite Filet Mignon with mushroom cap (6 oz.)	23. ⁰⁰

Luncheon Combination Plate

Breast Of Chicken (any style) and Roast Sirloin of Beef	17. ⁵⁰
Breast Of Chicken (any style) and London Broil - with Mushrooms	18. ⁵⁰
Breast Of Chicken (any style) and Roast Loin of Pork	18. ⁰⁰

Vegetables

- Julienne of Zucchini & Carrots
- Fresh Green Beans Almondine or Aglio E Olio
- Fresh Broccoli with Baby Carrots
- New Peas with Mushrooms and Onions
- Italian Medley of Vegetables
- Glazed Baby Carrots

Potato or Rice

- Idaho Baked Potato w/ Sour Cream
- Fresh Twice Baked Potato
- Roasted Rosemary Potato
- Vesuvio Style Potato
- Dutchess Whipped Potato
- Spanish Rice (tomatoes & mild salsa)
- Rice Pilaf (onions, mushrooms, butter cooked in Broth)

Dessert

- | | |
|-------------------------|---|
| French Vanilla Pierotte | Chocolate Sundae |
| Italian Spumoni | Cream de Menthe Sundae |
| Strawberry Sundae | Chocolate/French Vanilla Cake Roll |
| | (on bed of raspberry sauce, topped with fudge) |

Beverages

Coffee • Brewed Decaf • Tea • Milk

18% Gratuity and Current sales tax will be applied • prices subject to change
Luncheon Menu accepted from Monday thru Friday Noon to 4pm