

# BAR PACKAGES

## STANDARD

\$13 / person

## PREMIUM

\$15 / person

## PREMIUM PLUS

\$17 / person



# ST. ELIJAH EVENT CENTER

Wine or Champagne at Table is \$15 / bottle



# SWEETS & SUCH

## SWEET PLATTER

\$3 / person

1 platter presented to each table with a variety of desserts

## CANDY TABLE

\$5 / person

Give your event that "WOW" factor with spectacular color displays of chocolates, gummies and candies of all shapes and sizes

## SAUTÉ STATION

\$75 plus \$3 / person

Your choice of Bananas Foster, Peaches Flambé or Cherries Jubilee

Ice carvings available upon request



Whether it be casual elegance with delicious handmade entrées or an upscale event of style and sophistication, St. Elijah Event Center will exceed your expectations.

Our experienced staff and event planner will gladly make any special arrangements necessary to ensure your event is stress-free and an affair to be remembered by all your guests.



# ST. ELIJAH EVENT CENTER

219-769-4375

8700 Taft Street, Merrillville, IN 46410

info@stelijaeventcenter.com

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# BRONZE

**\$32 / person**

2 sides & 2 meats Family Style with pasta marinara,  
Rolls/butter, Mixed green salad with 2 dressings  
Optional Cash Bar

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# SILVER

**\$39 / person**

Includes Bronze Package plus:  
5 hours of Premium Bar, Champagne toast (head table)

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# GOLD

**\$46.50 / person**

Includes Silver Package plus:  
Upgrade to Premium Plus Bar,  
Additional meat option, Chair Covers,  
your choice of a Sweet Table or Hors D'oeuvres

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## SIDE CHOICES

Garlic Smashed Potatoes  
Rice Pilaf | Mashed Potatoes  
Roasted Baby Reds | Baby Carrots  
Italian Green Beans with bacon and onions  
Roasted Zucchini, Yellow Squash & Red Pepper  
w/Garlic & Basil

## MEAT CHOICES

Polish Sausage and Sauerkraut  
Italian Sausage and Peppers with/without pasta  
Kentucky Bourbon Glazed Short Ribs  
Chicken Vesuvio | Braised Beef  
Chicken Parmigiana  
Roast Turkey  
Chicken Bowtie Diablo  
Milk Braised Pork  
Herb Baked Chicken  
Fried Chicken  
Chicken Epicurean  
The Best Fried Fish

Sell price does NOT include 18% gratuity nor sales tax.

# HORS D'OEUVRES

**additional \$5 / person**  
**(excluding Gold Package)**

## BUTLER STYLE (CHOOSE 5)

Pinwheel Eggplant  
Peppadew: Cream Cheese and Prosciutto  
Stuffed Mushroom Caps  
Mini Beef Wellington  
Philly Beef Wonton with creamy horsey sauce  
Domestic Cheese Tray  
Shiitake Mushroom Tapenade with roasted rounds  
Meatballs with chipotle, raspberry and honey BBQ sauces  
Fried Ravioli with marinara  
Spinach Artichoke Dip with roasted rounds  
Mini Double Baked Potatoes  
Boneless Chicken Wings with chipotle, raspberry, honey  
BBQ and buffalo sauces  
Chicken Brochettes with pineapple  
Bruschetta (varieties of eggplant, mushroom, tomato)  
Fresh Vegetables with ranch dip  
Fresh Fruit with dip

Shrimp packages available upon request  
Starting at \$4 / person

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# PLATED DINNERS

includes 5 hours of Premium Bar,  
mixed green salad, veggies, rolls/butter

## STUFFED CHICKEN BREAST PARMESAN - \$38.50

Chicken breast stuffed with a herb garlic four cheese  
mixture, finished with a tomato basil cream sauce

## CHICKEN EPICUREAN - \$38.50

Scaloppini Style (egg battered), sautéed and glazed with  
white wine, finished with a chicken cream sauce

## ROASTED PORK TENDERLOIN - \$38.50

Whole Pork Loin, thinly sliced, roasted with fresh herbs,  
topped with a demi-glaze, finished with a hunters sauce

## CHICKEN PICCATA - \$38.50

Oven-seared with white wine, lemon and capers

## BAKED OR FRIED WHITE FISH - \$38.50

Served with lemon dill butter or tartar sauce

## CHICKEN MARSALA - \$38.50

Served with Saffron, mushrooms and rice

## STUFFED CHICKEN BREAST AMERICAN - \$38.50

Stuffed with sage dressing, topped with  
light chicken cream sauce

## PRIME RIB - \$47.50

8 ounce aged, slowly roasted Angus and  
horseradish cream

## MEDALLIONS OF BEEF - \$47.50

6 ounce medallions of beef, served with a Bordelaise sauce

## FILET - \$47.50

6 ounce topped with a Red Wine Merlot sauce