

BAR PACKAGES

STANDARD

\$13 / person

PREMIUM

\$15 / person

PREMIUM PLUS

\$17 / person

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



ST. ELIJAH EVENT CENTER

219-769-4375

8700 Taft Street, Merrillville, IN 46410

info@stelijaeventcenter.com

www.StElijahEventCenter.com



ST. ELIJAH EVENT CENTER



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.



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BRONZE

\$36 / person

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

SILVER

\$43 / person

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

GOLD

\$55 / 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

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.
All pricing is subject to change.

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

PLATED DINNERS

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

STUFFED CHICKEN BREAST PARMESAN - \$43

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

CHICKEN EPICUREAN - \$43

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

ROASTED PORK TENDERLOIN - \$43

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

CHICKEN PICCATA - \$43

Oven-seared with white wine, lemon and capers

BAKED OR FRIED WHITE FISH - \$43

Served with lemon dill butter or tartar sauce

CHICKEN MARSALA - \$43

Served with Saffron, mushrooms and rice

STUFFED CHICKEN BREAST AMERICAN - \$43

Stuffed with sage dressing, topped with
light chicken cream sauce

PRIME RIB - Market Price

8 ounce aged, slowly roasted Angus and
horseradish cream

MEDALLIONS OF BEEF - Market Price

6 ounce medallions of beef, served with a Bordelaise sauce

FILET - Market Price

6 ounce topped with a Red Wine Merlot sauce