



Jölane's

Event Menus



1100 Milwaukee Ave, Glenview, Illinois 60025
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Appetizer Menu



Thank you for considering Jölane's for your upcoming event. We offer a variety of menu options for both lunch and dinner.

Our glass-enclosed Conservatory has quickly become a popular venue in the North Shore area.

Chef José Guerrero and our management team will work individually with each party to ensure that your occasion is a memorable experience.

We look forward to working with you!

Suzy Breden

Events Coordinator

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Oven Baked Flatbreads

*Caramelized Onion & Crimini Mushroom
Four Cheese | Bruschetta | BBQ Bacon*

8 piece platter \$8

Crispy Shrimp

black tiger shrimp with sriracha dipping sauce

12 piece platter \$24

Bruschetta with Brie & Balsamic

*traditional bruschetta with french brie cheese
added and a balsamic finish*

12 piece platter \$23

Caprese Skewers

*fresh buffalo mozzarella and grape tomato
with extra virgin olive oil and fresh basil*

16 piece platter \$21

Soy Ginger Chicken Satay

finished with a teriyaki sauce

12 piece platter \$23

Guacamole Cups

homemade, served in corn tortilla bowls

12 piece platter \$16

U10 Shrimp Cocktail

citrus poached over crushed ice with cocktail sauce

10 piece platter \$30

Lamb Pops

marinated colorado lamb pops with rosemary demi-glace

10 piece platter \$26

Beef Tenderloin Pops

with caramelized onions and blue cheese

10 piece platter \$33

Ahi Poke Bowls

*diced ahi tuna, toasted sesame seeds, avocado and
red onion in a soy vinaigrette on seaweed salad*

10 piece platter \$35

Assorted Tea Sandwiches

see "Afternoon Tea" for options

minimum 12 per order \$3.50 each

Brunch Buffet

A Buffet Spread of the Following:

Maple Cinnamon Brioche French Toast

Strawberry Banana Nutella Crepes

Eggs Benedict

Skillet Potatoes
with scallions and red bell peppers

Seasonal Fruit Platters

Assorted Mini Muffins

Add-ons:

Applewood Smoked Bacon

add \$2 per guest

Bagel Bar

*Includes: Assorted Bagels, Cream Cheese,
Smoked Salmon, Tomato, Red Onion,
Capers, Cucumber*

add \$6 per guest

Includes Julius Meinl coffee, tea and juice.

\$25.50 per person*

**minimum 25 people*

Price does not include additional beverages, tax or gratuity.

Gut Essen (Eat Well)



Choice of Salad:

Guests will be served your selection

Italian Mixed Greens

with red onion, grape tomato and house balsamic vinaigrette

Caesar

homemade garlic herb croutons, parmesan and creamy caesar dressing

Classic Wedge

with cherry tomato, red onion, blue cheese and applewood smoked bacon

Guest's Choice of One Entrée:

Filet Mignon - 8 oz.

with demi glace, crispy onions, served with roasted herb potatoes

Chicken Schnitzel

with roasted garlic mashed potatoes and cucumber salad

Branzino

marinated in olive oil, lemon and herbs, served with roasted herb potatoes

VEGETARIAN OPTION:

Vegetable Mixed Grill

organic grilled asparagus, carrots, zucchini, yellow squash, red peppers, onions and portabella mushroom finished with a balsamic glaze

Includes Julius Meinl pastries, coffee, tea and soda.

\$38.95 per person

Price does not include additional beverages, tax or gratuity.

Gut Leben *(Live Well)*

Choice of One Appetizer:

Bacon Wrapped Scallops
finished with a mango beurre blanc

Alaskan King Crab Cakes
with a lemon butter sauce

Pistachio Crusted Lamb Pops

Starter:

Minestrone Soup

Choice of Salad:

Guests will be served your selection

Italian Mixed Greens
*with red onion, grape tomato and
house balsamic vinaigrette*

Caesar
*homemade garlic herb croutons, parmesan
and creamy caesar dressing*

Beet Salad
with baby arugula, orange, walnuts and blue cheese

Guest's Choice of One Entrée:

Slow-Roasted Prime Rib
with natural au jus, horseradish, garlic mashed potatoes

Tuscan Chicken
in natural pan jus, grape tomato, onion, basil and balsamic

Cedar-Planked Salmon
roasted with citrus and garlic, with grilled asparagus and carrots

VEGETARIAN OPTION:

Vegetable Mixed Grill
*organic grilled asparagus, carrots, zucchini, yellow
squash, red peppers, onions and portabella mushroom
finished with a balsamic glaze*

Includes Julius Meinl coffee, tea and soda.

\$46.95 per person

Price does not include additional beverages, tax or gratuity.

Jölane's Afternoon Tea



Choice of Salad:

Italian Mixed Greens
with red onion, grape tomato and house balsamic vinaigrette

Caesar
homemade garlic herb croutons, parmesan and creamy caesar dressing

Choice of 3 Tea Sandwiches:

Each guest will be served an individual plate of your 3 choices with a seasonal fruit salad

Pear & French Brie
on raisin pecan

Roast Beef & Cheddar
on mini pretzel rolls

Smoked Salmon
with a dill crème spread on dark rye

Turkey & Avocado
with tomato, cucumber and monterey jack on multigrain

Cucumber & Fresh Herb Goat Cheese
on toasted multigrain

Harvest Tuna Salad
on multigrain

Jölane's Chicken Salad
on toasted dark rye

Salmon, Cucumber & Cream Cheese
on dark rye

Blue Cheese & Grapes
on pumpernickel

Caprese
fresh mozzarella, tomato and basil on foccacia

Tuscan Chicken Panini
baby arugula, balsamic, tomato, garlic aioli and mozzarella on country italian

Includes an assortment of Julius Meinl pastries as well as coffee, tea and soda.

\$23.95 per person

Price does not include additional beverages, tax or gratuity.

Vienna

Choice of One Starter:

Minestrone or Soup-of-the-Day

Italian Mixed Greens

with red onion, grape tomato and house balsamic vinaigrette

Caesar

homemade garlic herb croutons, parmesan and creamy caesar dressing

Guest's Choice of One Entrée:

Choose one entrée from each category - guests will then choose from your selections

Fish

Parmesan Crusted Cod

finished with a lemon butter sauce, served with roasted tomatoes and grilled asparagus

Orange Ginger Glazed Salmon

served with grilled asparagus and carrots

Beef

Braised Brisket

over goulash and finished with crispy onions

Beef Tenderloin Medallions

finished in a bordelaise sauce with spaetzle, crimini mushrooms, caramelized onions and asparagus

Chicken

Chicken Schnitzel

organic chicken with roasted garlic mashed potatoes and cucumber salad

Chicken Bruschetta

with fresh tomato, red onion and basil in extra virgin olive oil with parmesan polenta

VEGETARIAN OPTION:

Vegetable Mixed Grill

organic grilled asparagus, carrots, zucchini, yellow squash, red peppers, onions and portabella mushroom finished with a balsamic glaze

Includes an assortment of Julius Meinl pastries as well as coffee, tea and soda.

\$34.95 per person

Price does not include additional beverages, tax or gratuity.

Taste of Jolane's



Choice of One Appetizer:

Oven Baked Flatbreads

Four Cheese, Bruschetta, or Crimini Mushroom & Caramelized Onion

Crispy Shrimp with Sriracha Dipping Sauce

Chicken Satay

with a cucumber yogurt dipping sauce

Bruschetta

tomato, red onion, basil, extra virgin olive oil on parmesan baguette

Fresh Buffalo Mozzarella & Grape Tomato Skewers

Choice of Salad:

Jölane's Chopped Salad

romaine, grilled chicken, tomatoes, broccoli, scallions, corn, applewood smoked bacon, wonton strips, avocado, blue cheese and almonds in house balsamic vinaigrette

Harvest Salad

mixed greens, grilled turkey breast, cranberries, apple, pumpkin seeds, tomato, avocado, cheddar, wontons with our sweet herb vinaigrette

Choice of 3 Tea Sandwiches:

Each guest will be served an individual plate of your 3 choices with a seasonal fruit salad

Pear & French Brie

on raisin pecan

Roast Beef & Cheddar

on mini pretzel rolls

Smoked Salmon

with a dill crème spread on dark rye

Turkey & Avocado

with tomato, cucumber and monterey jack on multigrain

Cucumber & Fresh

Herb Goat Cheese

on toasted multigrain

Harvest Tuna Salad

on multigrain

Jölane's Chicken Salad

on toasted dark rye

Tuscan Chicken Panini

baby arugula, balsamic, tomato, garlic aioli and mozzarella on country italian

Salmon, Cucumber

& Cream Cheese

on dark rye

Blue Cheese & Grapes

on pumpernickel

Caprese

fresh mozzarella, tomato and basil on foccacia

Includes an assortment of Julius Meinl pastries as well as coffee, tea and soda.

\$27.95 per person

This option can be served buffet style or as plated service.

Price does not include additional beverages, tax or gratuity.

Red Wine

PINOT NOIR

Glass / Bottle

Cono Sur CHILE 	10 / 30
Wild Horse CENTRAL COAST, CALIFORNIA	12 / 44

MERLOT

HIP COLUMBIA VALLEY, WASHINGTON	10 / 30
Chelsea Goldschmidt ALEXANDER VALLEY, CALIFORNIA	11 / 38
Keenan NAPA VALLEY, CALIFORNIA	52

SIRAH/SHIRAZ

Greg Norman AUSTRALIA	10 / 36
J. Lohr Tower Road PASO ROBLES, CALIFORNIA	12 / 43

CABERNET SAUVIGNON

Angulo Innocenti MENDOZA, ARGENTINA	10 / 36
Valley of the Moon SONOMA COUNTY, CALIFORNIA	11 / 41
Lapostolle Cuvee CHILE 	12 / 46
Jordan ALEXANDER VALLEY, CALIFORNIA	85

JOLANE'S INTERESTING REDS

Badia Al Colle Chianti ITALY	8 / 24
Chai De Bordes BORDEAUX, FRANCE	8 / 25
Côtes du Rhône Blend FRANCE	9 / 26
Argento Malbec MENDOZA, ARGENTINA	9 / 29
The Federalist Zinfandel LODI, CALIFORNIA	10 / 32

White Wine

SPARKLING

Glass / Bottle

Tiamo Prosecco DOC VENETO, ITALY	Split 9 / 28
Veuve Clicquot FRANCE	85
Dom Perignon Champagne FRANCE	160

PINOT GRIGIO

Ruffino Lumina VENEZIA, ITALY	8 / 24
Willakenzie OREGON	10 / 35
Santa Margherita VALDADIGE, ITALY	12 / 43

SAUVIGNON BLANC

Massimo MARLBOROUGH, NEW ZEALAND	9 / 28
Ferrari Carano Fume Blanc SONOMA, CALIFORNIA	10 / 30
Davis Bynum RUSSIAN RIVER, CALIFORNIA	11 / 38

RIESLING

Madonna Kabinett RHEINHESSEN, GERMANY	9 / 27
Pacific Rim - Dry WASHINGTON	10 / 30

CHARDONNAY

Four Vines - Naked CALIFORNIA	8 / 27
Bouchard Aine & Fils BEAUNE, FRANCE	9 / 30
Valley of the Moon SONOMA COUNTY, CALIFORNIA	10 / 35
Raymond Reserve NAPA VALLEY, CALIFORNIA	12 / 43

JOLANE'S INTERESTING WHITES

Canyon Oaks White Zinfandel CALIFORNIA	7 / 20
Casa de Campo Moscato MENDOZA, ARGENTINA	7 / 21
Yalumba AUSTRALIA	9 / 27
Côtes du Rhône Blanc FRANCE	10 / 32

Additional Information

Wine Package Options

You may add wine service to your party package starting at \$20 for house wines. We offer an extensive wine list in addition to those. Champagne is available for \$25 per bottle, and mimosas for \$30 per bottle. A corkage fee of \$20 will be applied to all wines brought in.

Confirmation & Guarantee

A final guaranteed guest count is required 5 business days prior to the event. The function will be billed per the final guarantee guest count or the actual number of guests in attendance, whichever is greater. A deposit of \$200 is required to secure your date. Deposit is non-refundable.

Children's Menu Options

Menu options for children include Cheese Pizza, Chicken Tenders with fries or Mac & Cheese, along with a beverage and a scoop of "Homer's" famous ice cream. Luncheon party price is \$10.50 per child, and \$12.50 for dinner.

Payment Arrangements

Balance is due upon completion of event. All major credit cards are accepted.

Tax & Service Charge

A 20% service fee and a 9.75% sales tax are added to all food and beverage prices.

Additional Information

Afternoon events have the room from 11:00am to 4:00pm, and Dinner events from 5:00pm to close.

You may arrive prior to 11:00am to set up for an afternoon event.

All centerpieces and decorations are the responsibility of the host of the event. We are here to help in any way you need.

All tables are round and can accommodate 6 guests. White table cloths and black napkins are provided.

A minimum of 25 people is required to book the Conservatory room and will be the lowest amount charged for. A minimum of 70 people is required to book the entire Conservatory room.

A cake cutting fee of \$1.50 per person is applied to any desserts brought in.



Jölane's Story

Jölane was born November 26, 1906, near the city of Vienna, Austria, home to Julius Meinl coffee. After almost being turned away for an eye condition, she arrived in America on September 7, 1913, at the age of 6, with nothing more than the shirt on her back.

Nothing came easy in life for Jölane. Her family settled on the Near West Side of Chicago, starting out in the typical immigrant fashion, by selling vegetables from a wagon. She

was an independent young woman who graduated from Tuley High School and obtained an Associate's degree in Accounting from Crane Junior College. Because she saved her money, she did not hesitate to do anything that made her happy. She was one of few women to drive a car in the mid-1920s and went to Cuba by herself when she was just 26 years old.

Jölane married her husband and business partner, Dave, in 1934. They opened an electronics store in 1936 in Logan Square with her \$800. Times were tough, but they worked side-by-side, for long hours, while at the same time starting a family. Jölane relished the role of mother, ensuring her three children were always well taken care of. She went home every day to fix lunch and had a hot meal on the table every night.

Their business grew into one of the most successful family businesses in the United States. Jölane remained active in the business well into her 70s. Her carefree spirit and sense of adventure never faltered. She cruised to Alaska at the age of 84 and flew alone to Japan when she was 90. Jölane lived almost 97 years.

Jölane's main focus in life above everything else was simply to be a good person. This restaurant is a celebration of the life and dreams of Jölane.

Jölane's

Jolanes.com