



# Jölane's

## EVENT MENUS



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# APPETIZER MENU

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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*

suzy.breden@jolanescfe.com

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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 \$4 each

# JÖLANE'S AFTERNOON TEA

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## 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.

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**\$23.95** per person

Price does not include additional beverages, tax or gratuity.

# TASTE OF JÖLANE'S

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## 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.

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**\$27.95** per person

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

Price does not include additional beverages, tax or gratuity.

# BRUNCH BUFFET

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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.

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**\$25.50** per person\*

*\*minimum 25 people*

Price does not include additional beverages, tax or gratuity.

# VIENNA

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## CHOICE OF ONE STARTER:

### MINISTRONE 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.

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**\$34.95** per person

Price does not include additional beverages, tax or gratuity.

# GUT ESSEN (EAT WELL)

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## 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 COFFEE, TEA AND JUICE.

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**\$38.95** per person

Price does not include additional beverages, tax or gratuity.

# GUT LEBEN (LIVE WELL)

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## 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:

**MINISTRONE 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 JUICE.

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**\$46.95** per person

Price does not include additional beverages, tax or gratuity.

# RED WINE

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GLASS / BOTTLE

## PINOT NOIR

LA FOLLETTE *North Coast California*.....12 / 40

WILD HORSE *Central Coast, California* ..... 12 / 44

## MERLOT

CHELSEA GOLDSCHMIDT *Alexander Valley, California*..... 11 / 40

RUTHERFORD *Napa Valley, California*.....11 / 40

## SIRAH/SHIRAZ

GREG NORMAN *Australia* ..... 11 / 38

J. LOHR TOWER ROAD *Paso Robles, California* ..... 13 / 46

## CABERNET SAUVIGNON

WILLIAM HILL *North Coast, California*.....10 / 34

VALLEY OF THE MOON *Sonoma County, California* ..... 12 / 44

JORDAN *Alexander Valley, California* .....92

GOLDSCHMIDT *Yeoman Vineyard, Alexander Valley, California*.....84

## JOLANE'S INTERESTING REDS

BADIA AL COLLE CHIANTI *Italy*.....8 / 27

NIPOZZANO CHIANTI RUFINA *Italy* .....12 / 42

CHAI DE BORDES *Bordeaux, France* .....8 / 28

GOULEYANT MALBEC *Cahors, France* .....9 / 32

PULL RHÔNE BLEND *Paso Robles, California* .....10 / 34

THE FEDERALIST ZINFANDEL *Lodi, California* .....10 / 36

FIDELITY *Alexander Valley, California*..... 11 / 38

# WHITE WINE

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GLASS / BOTTLE

## SPARKLING

MIONETTO PROSECCO *Italy* .....Split 9

PIERRE DELIZE BRUT *Burgundy, France* ..... 25

PIERRE DELIZE CUVÉE ROSÉ *Burgundy, France* ..... 25

BESSERAT DE BELLEFON BRUT *France* ..... 50

VEUVE CLICQUOT *France* ..... 85

## PINOT GRIGIO

RUFFINO LUMINA *Venezia, Italy*..... 8 / 26

SANTA MARGHERITA *Valdadige, Italy* .....12 / 44

## SAUVIGNON BLANC

FERRARI CARANO FUME BLANC *Sonoma, California*.....10 / 36

WHITEHAVEN *New Zealand*.....11 / 40

SANCERRE LA GARENNE *Loire, France* .....13 / 48

## RIESLING

SEA GLASS *Napa Valley, California*..... 8 / 28

MADONNA KABINETT *Rheinhessen, Germany* ..... 9 / 32

## CHARDONNAY

MONTSABLE *France* ..... 9 / 32

CHALK HILL *Sonoma Coast, California* .....12 / 42

VALLEY OF THE MOON *Sonoma County, California* ..... 12 / 44

LA FOLLETTE MANCHESTER RIDGE *California*..... 65

FAR NIENTE *Napa Valley, California* ..... 82

MACON-VILLAGES *France* ..... 10 / 36

## JOLANE'S INTERESTING WHITES

CANYON OAKS WHITE ZINFANDEL *California* ..... 7 / 23

CASA DE CAMPO MOSCATO *Mendoza, Argentina* .....8 / 28

UNPARALLELED ROSE *Provence, France* .....11 / 41

# 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