



PARTIES & SPECIAL EVENTS

1320 PATRIOT BLVD, GLENVIEW, IL
(847) 606-0293

WWW.EMARESTAURANTS.COM

WELCOME

Ema is a Mediterranean restaurant showcasing Chef CJ Jacobson's lighter California style of cooking. The menu features a selection of mezze, Mediterranean small plates, with an emphasis on Hummus & Spreads, Raw, Vegetables and Kebabs. Signature dishes include Moroccan Onion Dip, Tahini Caesar Salad, Octopus Carpaccio and Spicy Brisket Kefta Kebab.

Inspired by a summer day in the Mediterranean, the light and inviting space features warm textured finishes, including ivory brick, natural stone and reclaimed rustic wood. Cream sheers, sprawling ivy, potted trees and lush plant life fill the space creating the perfect backdrop for any occasion.

For a more intimate experience, The Vanessa Room, our private dining room, accommodates up to 52 guests seated, and is ideal for rehearsal dinners, bridal showers, birthday celebrations, business meetings and more.

CONTACT

Carly Stern
emaglenviewparties@lettuce.com
(847) 606-0293

MEZZE LUNCH

available daily 11:30am until 3:30pm

HUMMUS & SPREADS

select two

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil
SPICY HUMMUS piquillo pepper, lemon, basil
SWEET CORN HUMMUS aleppo, chive, black lime
CHICKEN RAGU dried apricot, cinnamon, garlic, pine nut, mint (+\$4pp)
HOUSE-MADE LABNEH local honey, date, pomegranate, aleppo, mint
CHARRED EGGPLANT aleppo, mint, olive oil
SPINACH & FETA garlic, dill, crispy kale
TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS & RAW

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
KALE CAESAR pecorino, pickled raisin, toasted breadcrumb, lemon vinaigrette
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago
HOUSE-MADE STRACCIATELLA vine-ripened tomato, basil, crouton, pistachio pesto (+\$4pp)
TRUFFLED SALMON* roasted garlic, chive, crispy leek
HAMACHI & CHARRED AVOCADO* coconut cream, lychee, jalapeño, makrut lime vinaigrette
OCTOPUS CARPACCIO marinated sweet pepper, apricot honey, petit potato crisp (+\$4pp)
BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, lemon
BROCCOLI FLORETS tamarind & date tahini, crispy rice crunch
CRISPY POTATOES mizithra, rosemary, scallion crema
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS

select two

GRILLED MUSHROOM date, sherry vinaigrette, tzatziki, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN yogurt marinade, sweet pepper, zhough, basmati rice
SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhough (+\$8pp)
FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhough, basmati rice (+\$6pp)

\$39.95 / PERSON

DESSERT

select two

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

ADD \$7.95 / PERSON

** these food items may be served raw or undercooked. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

menu items subject to change seasonally • sales tax and 3% event planner fee will be added to all menus

MEZZE DINNER

HUMMUS & SPREADS

select two

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SPICY HUMMUS piquillo pepper, lemon, basil
SWEET CORN HUMMUS aleppo, chive, black lime
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HOUSE-MADE LABNEH local honey, date, pomegranate, aleppo, mint
CHARRED EGGPLANT dried apricot, cinnamon, garlic, pine nut, mint
SPINACH & FETA garlic, dill, crispy kale
TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS & RAW

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
KALE CAESAR pecorino, pickled raisin, toasted breadcrumb, lemon vinaigrette
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
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BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select two

BLISTERED GREEN BEANS mushroom aioli, yuzu poblano kosho, marcona almond, lemon
BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
BROCCOLI FLORETS tamarind & date tahini, crispy rice crunch
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SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS, SEAFOOD & BRAISES

select three

GRILLED MUSHROOM KEBAB date, sherry vinaigrette, tzatziki, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug, basmati rice
SPICY BRISKET KEFTA* charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhoug (+\$8pp)
FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)
SLOW-BRAISED BEEF SHORT RIBS* parmesan polenta, grape, green bean, pomegranate & date molasses
GREEN CHILI HALIBUT* seasonal chef preparation (+\$6pp)
ORA KING SALMON* seasonal chef preparation (+\$6pp)

DESSERT

select two

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE

\$59.95 / PERSON

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

SPIRITS

*Basic Vodka • Ford's Gin • Planteray 3 Stars Rum • Corazon Blanco Tequila
Old Forrester Bourbon • Famous Grouse*

BEER

*Eris "E-Phora" Cider • Estrella Damm Pale Lager • Moody Tongue "Paradise Pils"
Hopewell "Lightbeam" Hazy IPA • Goose Island "Sofie" Saison • Best Day Brewing Kolsch N/A*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

Tempranillo, Finca Enguera, Valencia, Spain

WHITE

*Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece
Sauvignon Blanc, Verdelia, Happy Canyon, California*

RED

*Xinomavro, Thymiopoulos "Young Vines", Naoussa, Greece
Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel*

UPGRADE TO OUR

SOMMELIER SELECTION WINES

additional \$3 per person per hour to beer & wine package

ADDITIONAL BAR PACKAGES

ZERO PROOF COCKTAILS

priced at \$12 per person per hour

*Yuzu Mint Lemonade • Say Less • Mockingbird
Cucumber Jalapeño Refresher*

BEER & WINE PACKAGE

priced at \$16 per person per hour

includes classic wines by the glass and beer

BAR PACKAGES

PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

SPECIALTY COCKTAILS

select two

Thirst Trap • Do Not Disturb • Juniper Kiss • Watermelon Cooler

Cactus Queen • Strawberry Rose Paloma • Slow Cheetah

SPIRITS

*Basic Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin • Plantergy 3 Stars Rum
Appleton 8yr Rum • Corazon Blanco Tequila • Flecha Azul Reposado Tequila • Old Forrester Bourbon*

Basil Hayden • Judson & Moore Red Corn Bourbon • Famous Grouse • Macallan 12yr

BEER

*Eris "E-Phora" Cider • Estrella Damm Pale Lager • Moody Tongue "Paradise Pils"
Hopewell "Lightbeam" Hazy IPA • Goose Island "Sofie" Saison • Best Day Brewing Kolsch N/A*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

Tempranillo, Finca Enguera, Valencia, Spain

WHITE

Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece

Sauvignon Blanc, Verdelia, Happy Canyon, California

Falanghina, Feudi di San Gregorio, Campania, Italy

Chardonnay, The Fableist, Edna Valley, California

RED

Xinomavro, Thymiopoulos "Young Vines", Naoussa, Greece

Cabernet Sauvignon/Merlot/Cabernet Franc, Mount Hermon, Galilee, Israel

Pinot Noir, Le Machin, Santa Rita Hills, California

Grenache/Syrah/Mourvèdre, Chaume Arnaud "Petit Coquet", Côtes du Rhône, France

UPGRADE TO OUR

SOMMELIER SELECTION WINES

additional \$3 per person per hour to beer & wine package

menu items subject to change seasonally • sales tax and 3% event planner fee will be added to all menus

FAQ

SPECIAL AMENITIES & ADDITIONAL SERVICES

Our Parties & Events Manager will gladly assist you with any special needs in regards to your party. Please note that some items may be an additional charge.

Floral Décor • A/V Equipment • Furniture Removal

WHAT IS A FOOD AND BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be achieved due to the size of the space reserved the night of the event, prior to tax and service charge. Food and beverage minimums cannot be reached by gift certificates. Items purchased or rented through outside vendors such as floral centerpieces and A/V equipment do not apply towards the minimum.

HOW DO I SECURE MY EVENT?

Ema Glenview requires a signed contract & deposit to confirm a group dining reservation or event.

Deposits are based on what we estimate the total cost to be and are required at the time of booking.

Deposits range from 25%-50% depending on the type of event.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

All contracted groups are required to provide a guaranteed number of attendees

5 days prior to the time/date of the event. In the event of guest cancellation after the guarantee has been submitted, the host will be charged for the guaranteed number.

WHEN DO I SELECT THE MENU?

Menu options must be submitted 10 days in advance of the time/date of an event.

We have set menu options that are available, and can also help customize menus upon request.

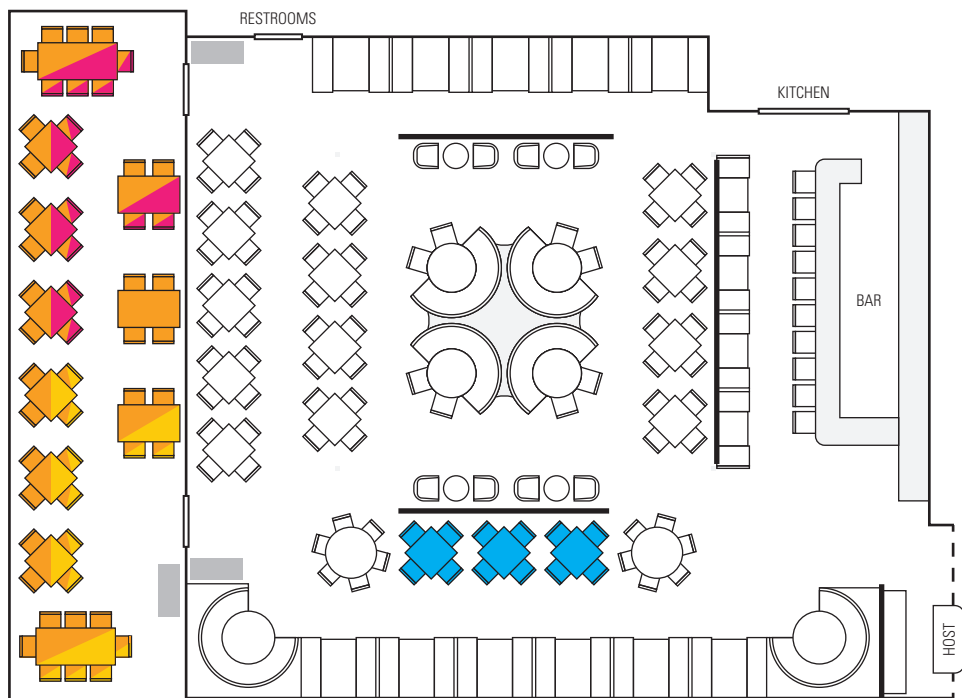
In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

DO I NEED TO LEAVE A TIP?

It is customary to provide a gratuity to the service staff. The amount of any gratuity is in the discretion of the guest and is NOT included in the price as listed on the event order. There is a 3% event planner fee that is included in the event order.

The service staff appreciates your recognition of their work.

FLOOR MAP



AREA	SEATED	RECEPTION
● SOUTH SECTION	12	-
● VANESSA ROOM - WHOLE ROOM	52	-
● VANESSA ROOM - SOUTH	24	-
● VANESSA ROOM - NORTH	24	-



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