



PARTIES & SPECIAL EVENTS

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

[WWW.EMARESTAURANTS.COM](http://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 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  
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*

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil  
SPICY HUMMUS piquillo pepper, lemon, basil  
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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  
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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*

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  
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, 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

*\* 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.*

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# BAR PACKAGES

## CLASSIC BAR PACKAGE

\$18 PER PERSON / HOUR

### SPIRITS

*Wheatley Vodka • Ford's Gin • Planteray 3 Stars Rum • Corazón Blanco Tequila  
Old Forester Bourbon • Famous Grouse*

### BEER

*Eris "E-Phora" Cider • Estrella Damm Pale Lager • Moody Tongue "Paradise Pils"  
Hopewell "Lightbeam" Hazy IPA • Double Clutch Hefeweizen • Best Day Brewing Kolsch N/A*

### WINE

#### BUBBLES

*Prosecco, Giuliana, Italy*

#### ROSÉ

*Agiorgitiko/Moschofilero, Kalokairi "Ema", Peloponnese, Greece*

#### WHITE

*Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece  
Sauvignon Blanc, Verdelia "Ema", 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*

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## ADDITIONAL BAR PACKAGES

#### ZERO PROOF COCKTAILS

*priced at \$12 per person per hour*

*Say Less • Mockingbird • N/A Hugo Spritz  
Palmer's Paradise • Cucumber Jalapeño Refresher*

#### BEER & WINE PACKAGE

*priced at \$16 per person per hour*

*includes classic wines by the glass and beer*

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

# BAR PACKAGES

## PREMIUM BAR PACKAGE

\$22 PER PERSON / HOUR

### SPECIALTY COCKTAILS

*select two*

*Do Not Disturb • Shades of Violet • Citronic • Cactus Queen*

*Amber Road • Strawberry Rose Paloma • Slow Cheetah*

### SPIRITS

*Wheatley Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin • Plantergy 3 Stars Rum*

*Appleton 8yr Rum • Corazón Blanco Tequila • Flecha Azul Reposado Tequila • Old Forester 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

*Agiorgitiko/Moschofilero, Kalokairi "Ema", Peloponnese, Greece*

#### WHITE

*Malagousia/Assyrtiko/Vidiano, Apla, Macedonia, Greece*

*Sauvignon Blanc, Verdelia "Ema", Happy Canyon, California*

*Falaghina, 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, Au Bon Climat, Santa Barbara County, California*

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

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#### 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.

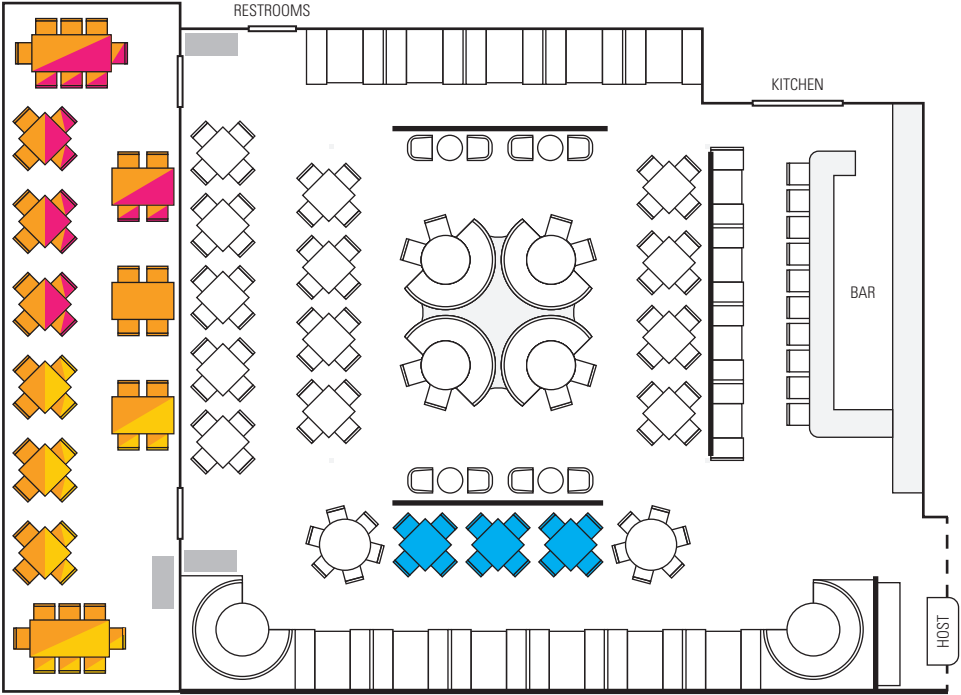
In addition, we are sensitive to any dietary needs and are able to accommodate most with adequate notification.

## 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.

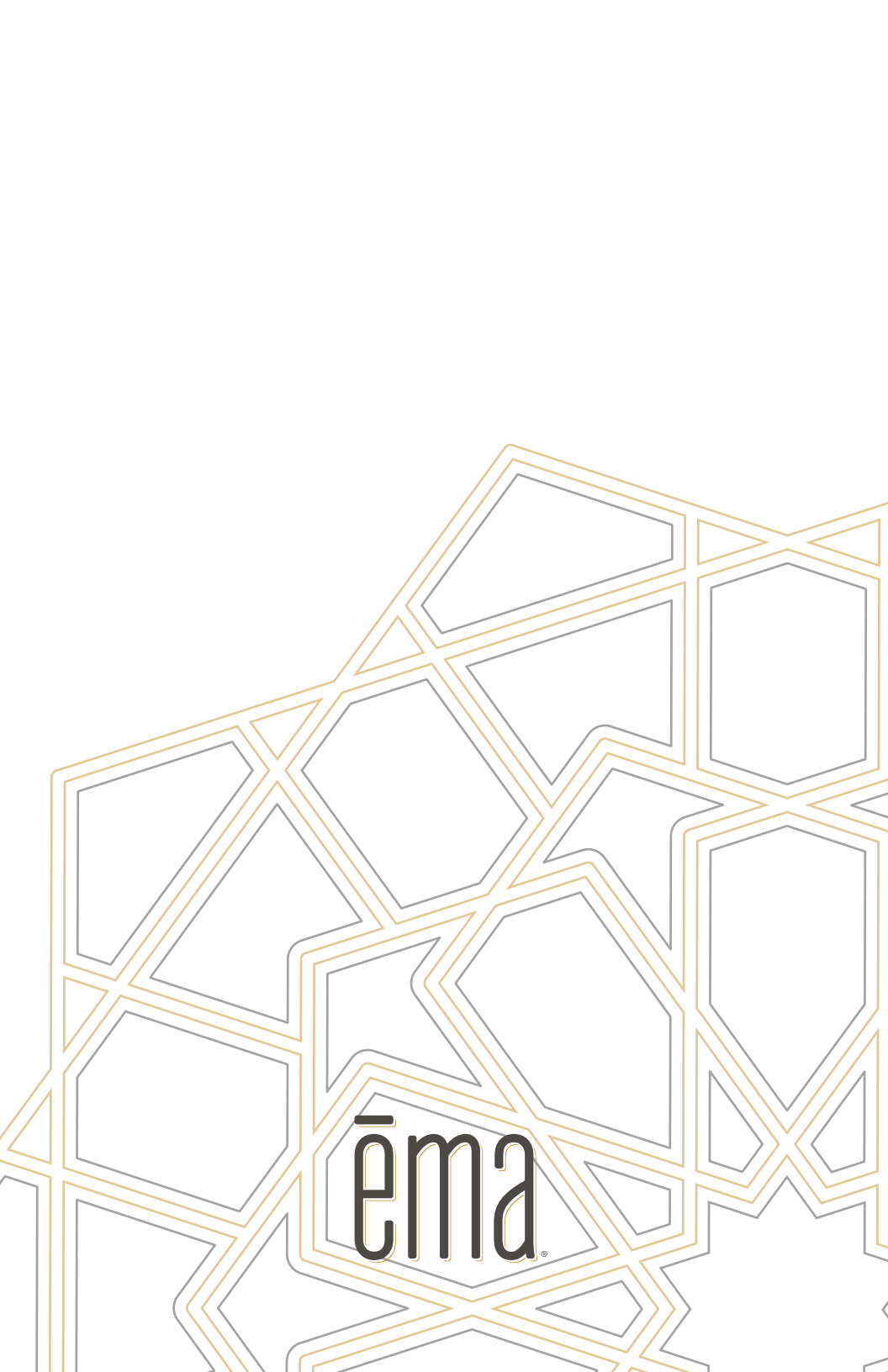
The service staff appreciates your recognition of their work.

# FLOOR MAP



| AREA                                                            | SEATED | RECEPTION |
|-----------------------------------------------------------------|--------|-----------|
| <span style="color: blue;">●</span> SOUTH SECTION               | 12     | -         |
| <span style="color: orange;">●</span> VANESSA ROOM - WHOLE ROOM | 52     | -         |
| <span style="color: yellow;">●</span> VANESSA ROOM - SOUTH      | 24     | -         |
| <span style="color: pink;">●</span> VANESSA ROOM - NORTH        | 24     | -         |





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