



PARTIES & SPECIAL EVENTS

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

WWW.EMARESTAURANTS.COM

W E L C O M E

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, 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.

C O N T A C T

emaglenviewparties@lettuce.com

(847) 606-0293

MEZZE LUNCH

available Monday – Friday, 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
LAMB RAGU HUMMUS slow-braised lamb, spicy harissa (+\$4pp)
CHARRED EGGPLANT aleppo, mint, olive oil
TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
HOUSE-MADE LABNEH seasonal chef preparation
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS & RAW

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago
CITRUS CURED SALMON* melon, cucumber, pickled fresno, finger lime, poppyseed vinaigrette
HAMACHI & CHARRED AVOCADO* coconut cream, lychee, jalapeño, makrut lime (+\$4pp)
OCTOPUS CARPACCIO stone fruit, jalapeño, calamansi, petit potato crisp (+\$4pp)
BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
MARKET VEGETABLE seasonal chef preparation
CRISPY POTATOES mizithra, rosemary, scallion crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS

select two

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice
SPICY BRISKET KEFTA* slagel farms beef, charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)
FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, 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 4% event planner fee will be added to all menus*

MEZZE BRUNCH

available Saturday & Sunday, 10:00am until 2:30pm

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
LAMB RAGU HUMMUS slow-braised lamb, spicy harissa (+\$4pp)
CHARRED EGGPLANT aleppo, mint, olive oil
TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
HOUSE-MADE LABNEH seasonal chef preparation
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS & MEZZE

select two

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago
CRISPY POTATOES mizithra, rosemary, scallion crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
MARKET VEGETABLE seasonal chef preparation
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema

BRUNCH & KEBABS

select two

CHOCOLATE BABKA FRENCH TOAST maple syrup, whipped cream
SOFT SCRAMBLED EGGS tomato harissa, avocado, dill, crispy pita chips
LAMB SHAKSHUKA baked egg, spicy harissa, roasted peppers, our house bread
JERUSALEM BAGEL & SMOKED SALMON SPREAD sumac red onion, tomato, caper, labneh
GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhoug, basmati rice
SPICY BRISKET KEFTA* slagel farms beef, charred onion, tamarind bbq, tzatziki, lettuce cups
FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)

\$39.95 / PERSON

MORNING BAR

COCKTAILS

Mimosa • Seasonal Spritz
Harissa Bloody Mary • Palmer's Paradise

\$14 PER PERSON / HOUR

DESSERT

select two

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

ADD \$7.95 / PERSON

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menu items subject to change seasonally
sales tax and 4% 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
SWEET CORN HUMMUS aleppo, chive, black lime
LAMB RAGU HUMMUS slow-braised lamb, spicy harissa (+\$4pp)
CHARRED EGGPLANT aleppo, mint, olive oil
TOASTED ALMOND & GARLIC castelvetrano olive, fresh herbs
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
HOUSE-MADE LABNEH seasonal chef preparation
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS & RAW

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago
CITRUS CURED SALMON* melon, cucumber, pickled fresno, finger lime, poppyseed vinaigrette
HAMACHI & CHARRED AVOCADO* coconut cream, lychee, jalapeño, makrut lime (+\$4pp)
OCTOPUS CARPACCIO stone fruit, jalapeño, calamansi, petit potato crisp (+\$4pp)
BIG EYE TUNA* seasonal chef preparation (+\$6pp)

VEGETABLES & HOT MEZZE

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
MARKET VEGETABLE seasonal chef preparation
CRISPY POTATOES mizithra, rosemary, scallion crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS, SEAFOOD & BRAISES

select three

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhough, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhough, basmati rice
SPICY BRISKET KEFTA* slagel farms beef, charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhough, basmati rice (+\$10pp)
FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, lemon, zhough, basmati rice (+\$6pp)
SLAGEL FARMS BRAISED SHORT RIB english pea, baby carrot, mint, ginger glaze
SHAWARMA-SPICED SKIRT STEAK FRITES* za'atar, feta, berbere red wine jus (+\$10pp)
GRILLED BRANZINO* marcona almond salsa verde, date brown butter, aleppo, mint (+\$8pp)
ALASKAN HALIBUT* 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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*menu items subject to change seasonally
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MEZZE LUNCH BUFFET

available for groups of 20-40 guests

HUMMUS & SPREADS

select two

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil
SPICY HUMMUS piquillo pepper, lemon, basil
CHARRED EGGPLANT aleppo, mint, olive oil
TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
HOUSE-MADE LABNEH seasonal chef preparation
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago

VEGETABLES & HOT MEZZE

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
MARKET VEGETABLE seasonal chef preparation
CRISPY POTATOES mizithra, rosemary, scallion crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS

select two

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhoug, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN yogurt marinade, sweet pepper, zhoug, basmati rice
SPICY BRISKET KEFTA* slagel farms beef, charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)
FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhoug, basmati rice (+\$6pp)

\$42.95 / PERSON

DESSERT

select two, served family style

TRIPLE CHOCOLATE TORTE • HONEY CAKE • VEGAN COCONUT CRÉMEUX
VANILLA BEAN PANNA COTTA • WARM STICKY DATE CAKE
ADD \$7.95 / PERSON

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MEZZE DINNER BUFFET

available for groups of 20-40 guests

HUMMUS & SPREADS

select two

CLASSIC HUMMUS za'atar, vegetable crudite, california olive oil
SPICY HUMMUS piquillo pepper, lemon, basil
CHARRED EGGPLANT aleppo, mint, olive oil
TOASTED ALMOND & GARLIC castelvetro olive, fresh herbs
SPICY WHIPPED FETA smoky morita chili & pistachio muhammara, pomegranate
HOUSE-MADE LABNEH seasonal chef preparation
MOROCCAN ONION DIP medjool date, tamarind chutney, crispy leek

SALADS

select one

GREEK VILLAGE cucumber, tomato, kalamata, feta, bell pepper, greek vinaigrette
LEMON CAESAR piparra pepper, smoked almond, pecorino, calabrian chili crunch
BRUSSELS SPROUTS & HONEYCRISP APPLE marcona almond, honey dijon vinaigrette
CALIFORNIA CHOPPED avocado, tomato, fennel, cauliflower, chickpea, grape, mama lil's, asiago

VEGETABLES & HOT MEZZE

select two

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce
CRISPY WILD MUSHROOMS black lime, green chili crema, spiced honey, chive
MARKET VEGETABLE seasonal chef preparation
CRISPY POTATOES mizithra, rosemary, scallion crema
GREEN FALAFEL beet tzatziki, tahini, lemon zest
SWEET POTATO LATKES parmesan, shallot, avocado & jalapeño crema
HOT HONEY HALLOUMI crispy garlic dukkah

KEBABS

select two

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhough, basmati rice
CHICKEN KEFTA lemon, olive oil, tzatziki, basmati rice
GRILLED CHICKEN yogurt marinade, sweet pepper, zhough, basmati rice
SPICY BRISKET KEFTA* slagel farms beef, charred onion, tamarind bbq, tzatziki, lettuce cups
GRILLED OISHII SHRIMP roasted tomato, souvlaki, lemon, zhough, basmati rice (+\$10pp)
FAROE ISLANDS SALMON* sweet pepper, red onion, lemon, zhough, basmati rice (+\$6pp)

DESSERT

select two, served family style

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

\$64.95 / PERSON

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PASSED APPETIZERS

priced by the dozen, minimum three dozen per order

MEZZE

CRISPY POTATOES mizithra, rosemary, scallion crema - \$36

GREEN FALAFEL beet tzatziki, tahini, lemon zest - \$38

BRUSSELS SPROUTS crispy shallot, pumpkin seed, agrodolce - \$38

HOT HONEY HALLOUMI crispy garlic dukkah - \$42

RAW & CHILLED

CITRUS CURED SALMON* melon, pickled fresno, poppyseed vinaigrette - \$42

HAMACHI* seasonal chef preparation - \$46

TUNA & WATERMELON* cucumber, fresno, mint, nigella yuzu vinaigrette - \$46

KEBABS & BRAISES

GRILLED HALLOUMI KEBAB greek cheese, red onion, date, red zhough - \$36

GRILLED CHICKEN KEBAB yogurt marinade, sweet pepper, zhough - \$40

CHICKEN KEFTA lemon, olive oil, tzatziki - \$40

SPICY BRISKET KEFTA lemon, charred onion, tamarind bbq - \$44

FAROE ISLANDS SALMON KEBAB* sweet pepper, red onion, zhough - \$48

BRAISED BEEF SHORT RIB* ginger glaze, mint - \$54

SHAWARMA-SPICED SKIRT STEAK* berbere red wine jus, za'atar, feta - \$60

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BAR PACKAGES

CLASSIC BAR PACKAGE

\$20 PER PERSON / HOUR

SPIRITS

*Wheatley Vodka • Ford's Gin • Planteray 3 Stars Rum • Gran Centenario Plata 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 • Bero Kingston Golden Pils N/A*

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

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

WHITE

*Sauvignon Blanc, Verdelia "Ema", Happy Canyon, California
Falanghina, Feudi di San Gregorio, Campania, Italy*

RED

*Grenache/Syrah/Mourvèdre, Le Souleil "Vin de Bonté", France
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
Palmer's Paradise • Hugo Spritz
Say Less • Mockingbird*

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 4% event planner fee will be added to all menus*

BAR PACKAGES

PREMIUM BAR PACKAGE

\$24 PER PERSON / HOUR

SPECIALTY COCKTAILS

select two

Prickly Pear Mule • Cactus Queen • Greek Paloma • Slow Cheetah

Ema Spritz • Lychee Margarita • Do Not Disturb

SPIRITS

*Wheatley Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin • Planteray 3 Stars Rum
Appleton 8yr Rum • Gran Centenario Plata 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 • Bero Kingston Golden Pils N/A

WINE

BUBBLES

Prosecco, Giuliana, Italy

ROSÉ

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

WHITE

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

Falanghina, Feudi di San Gregorio, Campania, Italy

Chardonnay, The Fableist, Edna Valley, California

RED

Grenache/Syrah/Mourvèdre, Le Souleil "Vin de Bonté", France

Pinot Noir, Au Bon Climat, Santa Barbara County, California

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

Cabernet Sauvignon, Donati, Paso Robles, California

SUPER PREMIUM BAR PACKAGE

includes the addition of champagne

\$26 PER PERSON / HOUR

*menu items subject to change seasonally
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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.

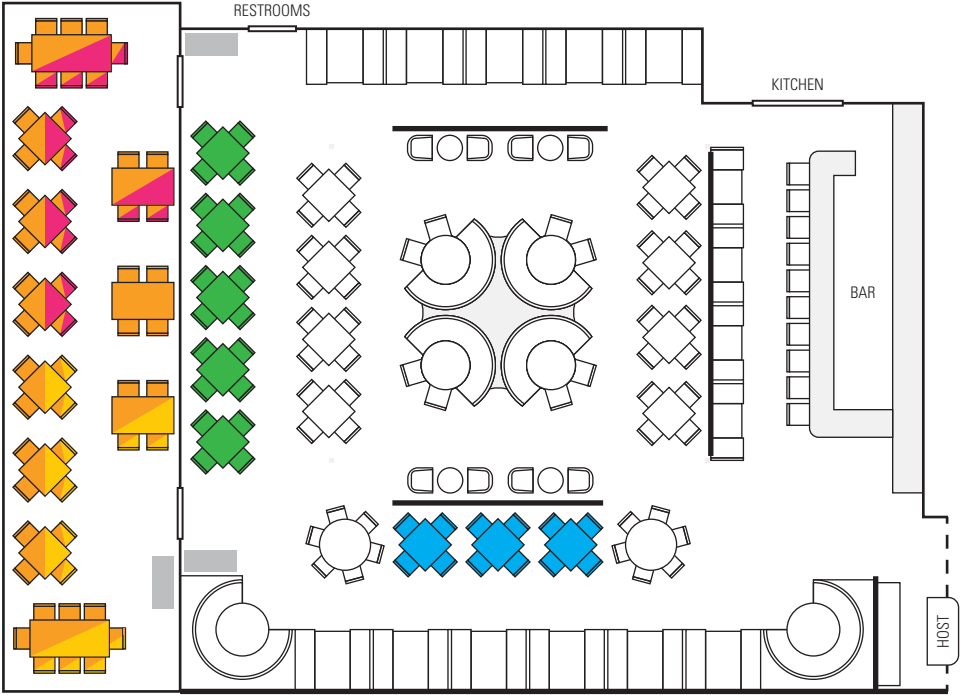
We have set menu options that are available, and can also help customize menus upon request.

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 4% event planner fee (subject to change) that is included in the event order. The service staff appreciates your recognition of their work.

FLOOR MAP



AREA	SEATED	RECEPTION
● SOUTH SECTION	12	-
● WEST SECTION	18	-
● VANESSA ROOM - WHOLE ROOM WITH BUFFET	52 40	- -
● VANESSA ROOM - SOUTH	20	-
● VANESSA ROOM - NORTH	26	-

A stylized illustration of an olive branch with several small, dark green leaves, positioned diagonally across the upper right and lower left corners of the page. The branch is rendered in a light brown color.

ēma®