



PARTIES & SPECIAL EVENTS

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

[WWW.EMARESTAURANTS.COM](http://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](mailto: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 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 & 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 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 & 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

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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 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  
GRILLED OISHII SHRIMP KEBAB roasted tomato, souvlaki, lemon, zhoug, basmati rice (+\$10pp)  
FAROE ISLANDS SALMON KEBAB\* sweet pepper, red onion, lemon, zhoug, 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**

*\* 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 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

*\* 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 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 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)

## 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

*\* 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*

# 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 • 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

*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*

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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 • Free 75*

### 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*

*Do Not Disturb • Prickly Pear Mule • Cactus Queen  
Amber Road • Strawberry Rose Paloma • Slow Cheetah*

### SPIRITS

*Wheatley Vodka • Tito's Vodka • Ketel One Vodka • Ford's Gin • Hendrick's Gin • Planteray 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 • Best Day Brewing Kolsch 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*

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## SUPER PREMIUM BAR PACKAGE

*includes the addition of champagne*

\$26 PER PERSON / HOUR

*menu items subject to change seasonally  
sales tax and 4% 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.

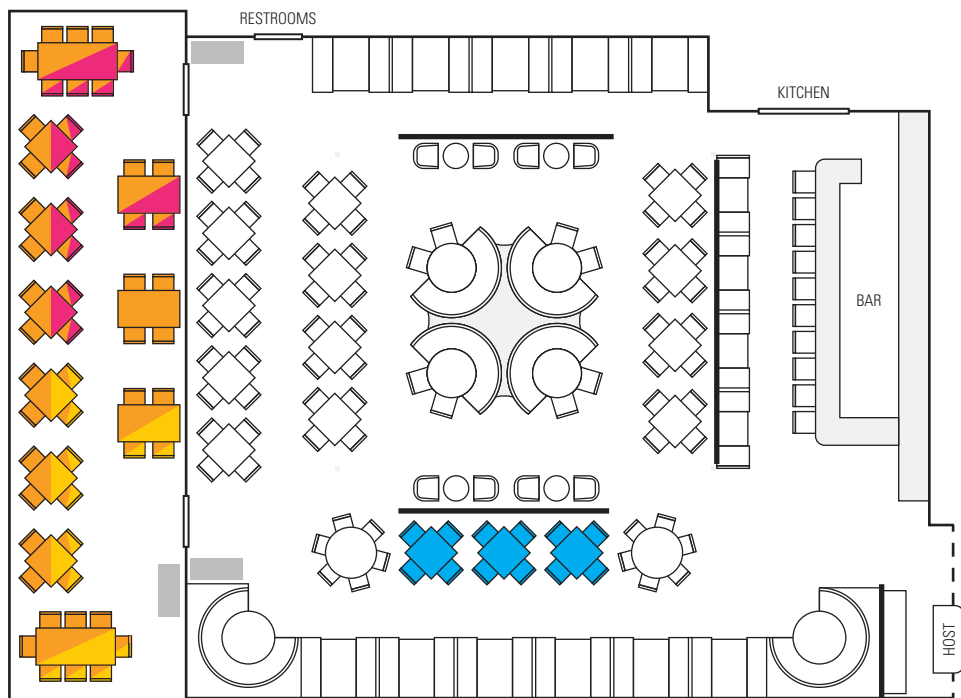
We have set menu options that are available, and can also help customize menus upon request.

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 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 |
|-----------------------------------------------------------------|--------|-----------|
| <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     | -         |

A stylized illustration of olive branches with small, dark green leaves, framing the central text. One branch extends from the top right, and another from the bottom left.

ēma<sup>®</sup>