



DRURY LANE

EVENTS



LUNCH

COLD PLATE SELECTIONS

*All cold plate selections include freshly baked bread and butter and beverage service.
Illinois sales tax and service charge are not included.*

Please selection one item from each course.

APPETIZERS

Chicken Noodle Soup
Garden Vegetable Soup

Cream of Broccoli Soup
Seasonal Fresh Fruit Plate (+\$1)

ENTRÉES

Chicken Caesar Salad ...\$21
Chicken Breast, Romaine Lettuce,
Tomato, Croutons, Romano Cheese,
Caesar Dressing

Chicken Cobb Salad ...\$23
Iceberg and Romaine Lettuce,
Grilled Chicken, Tomato, Hard Boiled
Eggs, Green Onion, Bacon, Bleu Cheese,
Brown Cobb Dressing

Asian Chicken Salad
Napa Cabbage, Grilled Chicken Breast,
Baby Bok Choy, Red Cabbage, Green
Onion, Carrot, Red Pepper, Cilantro,
Crispy Wonton, Ginger Vinaigrette ...\$22

Grilled Chicken Wrap ...\$21
Chicken, Tomato, Lettuce, Spinach
Tortillas, Caesar Dressing

American Submarine ...\$22
Ham, Turkey, Salami, Provolone Cheese,
Herb, Seasoned Oil Vinegar Dressing,
French Baguette

Bistro Croissant ...\$22
Turkey, Ham, Swiss Cheese,
Arugula Lettuce, Tomato, Croissant

Roast Turkey and Cranberry Sandwich
Slow Roasted Turkey, Cranberry Aioli,
Butter Kase Cheese, Lettuce, Tomato,
Ciabatta ...\$22

Grilled Vegetarian Sandwich
Squash, Eggplant, Bell Pepper, Lettuce,
Tomato, Balsamic Glaze, Multigrain
Chapatti Roll ...\$21

***Gluten-free bread is available at a \$2.00 per person upcharge.*

A 10 person minimum is required for all gluten-free requests and must be ordered at least two weeks prior to your function.

ACCOMPANIMENTS

House-Made Potato Chips
Cole Slaw

Pasta Salad
Potato Salad

DESSERTS

Vanilla or Chocolate Ice Cream:

*Choice of Sauce:
Chocolate, Vanilla, Caramel*

New York Style Cheesecake:

*Choice of Topping:
Strawberry, Blueberry, Peach*

White or Dark Chocolate Mousse

Apple Pie
Carrot Cake
Fruit Cobbler
Lemon Bar

BEVERAGE SERVICES

Lavazza Coffees, Hot and Iced Tea

BOXED LUNCH SELECTIONS

*All sandwiches include whole fruit, potato chips, a cookie and a can of soda or bottle of water.
Illinois sales tax and service charge are not included.*

*Your choice of breads or rolls to accompany any sandwich to include:
Focaccia, Whole Grain Ciabatta, Kaiser Roll, French Roll, Croissant, Pretzel Roll*

Roast Turkey ...\$20
Turkey, Lettuce, Tomato

Ham Sandwich ...\$20
Ham, Lettuce, Tomato

Grilled Chicken ...\$20
Herb Marinated Chicken Breast,
Lettuce, Tomato

Roast Sirloin of Beef ...\$20
Roast Beef, Lettuce, Tomato

Grilled Vegetable Sandwich ...\$20
Marinated Eggplant, Squash, Bell
Pepper, Lettuce, Tomato

*Add Swiss Cheese or Cheddar Cheese \$0.50.
Add Bacon \$1.00*

*All boxed salads include whole fruit, a cookie and a can of soda or bottle of water.
Illinois sales tax and service charge are not included.*

Chicken Cobb Salad ...\$22
Iceberg and Romaine Lettuce, Grilled
Chicken, Tomato, Hard Boiled Eggs,
Green Onion, Bacon, Bleu Cheese,
Brown Cobb Dressing

Chicken Caesar Salad ...\$22
Chicken Breast, Romaine Lettuce,
Tomato, Croutons, Romano
Cheese, Caesar Dressing

LUNCH OPTIONS - HOT PLATES

*Hot plate selections include freshly baked bread and butter and beverage service.
Illinois sales tax and service charge are not included.*

Please select one item from each course.

APPETIZERS

Chicken Noodle Soup
Garden Vegetable Soup

Cream of Broccoli Soup
Seasonal Fresh Fruit Plate (+\$1)

ENTRÉES

MEATS

Petite Filet of Beef . . . \$39
Shitake Demi Glaze

Bistro Steak . . . \$27
Merlot Mushroom Sauce

POULTRY

Stuffed Chicken Breast . . . \$27
Herb Dressing, Chablis Cream Sauce

Grilled or Sauteéd Chicken Breast . . . \$26
Choice of Sauce: Thyme Au Jus,
Basil Cream, Marsala, Dijon Demi,
Vesuvio Lemon Caper

Herb Roasted Quarter Chicken . . . \$27
Rosemary, Oregano, Thyme

Herb Crusted Chicken Breast . . . \$27
Whole Wheat Penne,
Steamed Broccoli, Peas,
Mushrooms, Thyme Jus

SEAFOOD

Parmesan Crusted Tilapia . . . \$29
Tomato Basil

Roasted Salmon
Roasted Red Pepper Sauce . . . \$30

Baked Cod
Lemon Caper Sauce . . . \$31

VEGETARIAN

Crepe Florentine	. . . \$20
Artichoke, Fontina Cheese, Chablis Cream Sauce	
Vegetable Lasagna	. . . \$20
Mix Roasted Vegetables, Marinara Sauce	

CLASSIC COMBINATIONS

Herb Butter Petite Filet & Grilled Chicken Breast	. . . \$41
<i>Choice of Sauce:</i> Apple Curry, Basil Cream, Marsala, Dijonaise, Vesuvio, Lemon Caper, Pink Peppercorn	
Herb Butter Petite Filet & Seared Salmon	. . . \$41
Champagne Dill Sauce	

ACCOMPANIMENTS

POTATOES and GRAINS

Vesuvio Potatoes
Twice Baked Potato
Herb Roasted Potatoes
Butter Whipped Potatoes
Baked Potato
Long Grain and Wild Rice Blend
Couscous

VEGETABLES

Julienne of Fresh Zucchini and Carrots
Fresh Vegetable Medley
Green Beans Almondine
Fresh Steamed Broccoli

DESSERTS

Vanilla or Chocolate Ice Cream:

*Choice of Sauce:
Chocolate, Vanilla, Caramel*

New York Style Cheesecake:

*Choice of Topping:
Strawberry, Blueberry, Peach*

White or Dark Chocolate Mousse

Apple Pie
Carrot Cake
Fruit Cobbler
Lemon Bar

BEVERAGE SERVICES

Lavazza Coffees, Hot and Iced Tea

Please contact your catering representative with any questions regarding dietary restrictions.

BUFFET SELECTIONS

Illinois sales tax and service charge are not included.

SOUP AND SALAD BAR . . . \$25

Soups

Please choose four soups.

Drury Lane Minestrone
Chicken Noodle
Beef Vegetable
Vegetarian Vegetable
Split Pea
Tomato Bisque
Cream of Asparagus *(Seasonal)*
Mushroom Beef Barley *(Seasonal)*
Cream of Mushroom
Cream of Broccoli
Cream of Chicken
New England Clam Chowder
Butternut Squash

Breads

Assorted Crusty Breads, Bread Sticks

Proteins

Grilled Chicken, Bacon

Salad Fixings

Romaine, Spinach, Field Greens, Olives,
Red Onions, Tomatoes, Artichoke Hearts,
Mandarin Oranges, Cucumbers, Radishes,
Mushrooms, Roasted Peppers, Carrots, Broccoli,
Dried Fruits, Sun Flower Seeds, Croutons

Cheese

Romano, Cheddar, Bleu Cheese

Assorted Dressings

Italian, Low Fat Italian, Balsamic Vinaigrette, Ranch,
Bleu Cheese, Sesame Ginger,
Raspberry Vinaigrette

Dessert

Brownies, Lemon Bars, Assorted Cookie

Beverage Service

Lavazza Coffees, Hot and Iced Tea

OAKBROOK TERRACE DELICATESSEN . . . \$25

Chef's Choice of Soup
Seasonal Garden Greens, Condiments
Two Chef's Choice of Gourmet Salads
Slow Roasted Sirloin of Beef, Turkey Breast
Polish Style Ham, Corned Beef
Swiss Cheese, Wisconsin Cheddar, Classic American
Lettuce, Sliced Tomato, Bermuda Onions
Olives, Artichoke, Pepperoncini, Cherry Peppers
Sliced Kosher Pickles
Yellow Mustard, Mayonnaise, Butter
Potato Chips
Assorted Baked Breads, Rolls
Brownies, Lemon Bars, Assorted Cookies

Buffet Enhancements

Imported Deli Meats and Cheeses:
Mortadella, Prosciutto, Capicola,
Provolone, Munster . . . \$2.50/person

Beverage Service

Lavazza Coffees, Hot and Iced Tea

**Premade sandwiches available upon request.*

FARM STAND BUFFET . . . \$33

Starters

Mixed Greens, Poached Pears, Bleu Cheese,
Walnuts, Balsamic Vinaigrette
Baby Spinach, Honey Mustard Vinaigrette,
Tomato, Fresh Mozzarella, Basil
Sea Salt, Olive Oil
Seasonal Fresh Fruit
Seasonal Vegetable Crudités
Selection of Charcuterie and Cheese

Composed Salads

Choice of Two:

Organic Seasonal Vegetables with Dijon Vinaigrette
Traditional Tabbouleh Salad
Asian Slaw with Ginger Peanut Dressing
Moroccan Couscous
Roasted Shallots Potatoes Salad
Farfalle Pesto

Accompaniments

Choice of Two:

Brown Rice, Baby New Potatoes, Lentils

Artisan Breads

Crusty Breads and Rolls, Multigrain,
Pumpernickel Raisin, Walnut Bread, Naan,
Honey, Fruit Jam, Creamery Butter

Proteins

Choice of Two:

Chicken Paillard, Arugula, Lemons, Herbs
Beef Skirt Steak, Chimichurri Sauce
Glazed Salmon, Orange Miso Glaze

Sweets

Gourmet Cookies, Brownies,
Fruit Cobbler, Lemon Bar

Beverage Service

Lavazza Coffees, Hot and Iced Tea

**Must be ordered for a minimum of 100 guests.*

ALL AMERICAN BBQ . . . \$30

Starters

Mixed Greens, Dressing

Entrées

Choice of Two:

Beef Brisket
BBQ Chicken
Honey Glazed Salmon

Sides

Country Style Potato Salad
Cole Slaw

Sweets

Fruit Cobbler
Cheesecake Squares

Beverage Service

Lavazza Coffees, Hot and Iced Tea

SOUTH OF THE BORDER . . . \$30

Starters

Tortilla Soup
Southwest Black Bean Salad

Entrées

Beef and Marinated Chicken Fajitas
Flour Tortillas, Shredded Cheese,
Pico de Gallo, Sour Cream
Guacamole (+\$2)

Sides

Spanish Rice
Black Beans

Sweets

Assorted Cookies, Brownies

Beverage Service

Lavazza Coffees, Hot and Iced Tea

DRURY LANE BUFFET . . . \$32

Starters

Chef's Choice of Soup
Seasonal Garden Greens, Condiments
Chef's Choice of Two Gourmet Salads

Entrées

Grilled Chicken Breast

Choice of Sauce:

Vesuvio, Basil Cream, Marsala,
Mustard Demi Glaze, Apple Curry
Sliced Sirloin of Beef

Choice of Sauce:

Mushroom Merlot, Au Jus

Sides

Mashed Potatoes, Herb Gravy
Fresh Vegetables Medley
Fresh Baked Bread, Butter

Sweets

Assorted French Pastries, Cookies

Beverage Service

Lavazza Coffees, Hot and Iced Tea