



# DRURY LANE

EVENTS

DINNER MENU



## PLATED DINNER

All dinner includes freshly baked bread, butter, and beverage service.  
Sales tax and service charge are not included.

Please select one item from each course.

### FIRST COURSE

#### SOUPS

Cream of Chicken  
Cream of Mushroom  
Minestrone  
Garden Vegetable  
Potato Leek  
Three Onion Soup (+\$3)  
Lobster Bisque (+\$6)

#### APPETIZER WITH GARNISH

**Tortellini Carbonara**  
Pancetta, Alfredo Sauce, Sweet Peas

**Gnocchi**  
Pesto, Slow Roasted Tomatoes

**Country Style Rigatoni**  
Pancetta, Italian Sausage, Fennel,  
Tomato Cream Sauce

**Seasonal Fresh Fruit Plate (+\$3)**  
Assorted Seasonal Fruit

**Gulf Shrimp Cocktail (+\$8)**  
Lemon, Cocktail Sauce

### SECOND COURSE

#### SALAD

**Garden Green Salad**  
*Choice of Dressing\**  
Cucumber, Carrot, Radish, Tomato

**Caesar Salad**  
Herb Croutons, Parmesan

**Spinach Salad**  
Tomato Confit, Roasted Cippolini Onion,  
Bacon, Warm Chianti Vinaigrette

**Baby Wedge Salad**  
Bacon, Tomato, Scallion, Cucumber

**Arugula and Pear Salad**  
Roasted Pear, Goat Cheese,  
Toasted Almonds, Riesling Vinaigrette

**Spinach Mandarin (+\$4)**  
Spinach, Mandarin Orange, Toasted Almonds  
Goat Cheese, Poppyseed Vinaigrette

\*Choice of Salad Dressings:  
Ranch, Poppy Seed, Vinaigrette



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## ENTRÉE

### MEATS

<b>New York Strip Steak (10 oz)</b>	. . . \$64	<b>Beef Wellington*</b>	. . . \$86
Herb Butter		<b>Bacon-Wrapped Pork Medallions</b>	. . . \$59
<b>Grilled Filet Mignon*</b>	. . . \$76	Cabernet Demi Glace	

\*Choice of Sauce:

Bordelaise, Chimichurri, Herb Butter, Brandied Truffle Sauce (+\$3)

### CHICKEN

<b>Grilled Chicken Breast*</b>	. . . \$52	<b>Stuffed Chicken Breast</b>	. . . \$53
<b>Herb Roasted Chicken</b>	. . . \$49	Spinach, Ricotta Cheese, Herb Pan Gravy	
Thyme Jus		<b>Chicken Wellington</b>	. . . \$55
		Marsala Sauce	

\*Choice of Sauce:

Thyme Jus, Marsala, Picatta, Dijon Demi, Vesuvio

### SEAFOOD

<b>Ora King Salmon</b>	. . . \$63	<b>Blackened Mahi-Mahi</b>	. . . \$56
Champagne Dill Sauce		Mango Relish	
<b>Chilean Sea Bass</b>	. . . \$75	<b>Fresh Filet of Salmon</b>	. . . \$54
Lemon Beurre Blanc		Champagne Dill Sauce	



## CLASSIC COMBINATIONS

**Filet Mignon & Sautéed Shrimp\*** . . . \$85

Choice of Sauce

**Filet Mignon &  
Grilled Chicken Breast\*** . . . \$81

Choice of Sauce

**Filet Mignon & Petit Lobster** . . . MKT

**Mixed Grill\*** . . . \$87

Filet Mignon, Grilled Chicken Breast,  
Sautéed Shrimp  
Choice of Sauce

\*Choice of Sauce:

Bordelaise, Marsala, Picatta, Vesuvio, Herb Butter, Chimchurri, Brandied Truffle (+3)

## VEGETARIAN

**Vegetable Kabob** . . . \$43

Zucchini, Yellow Squash, Tomato, Onions, Mushrooms,  
Peppers, Wild Rice, Balsamic Glaze

**Cauliflower Steak** . . . \$45

Peppers, Leek, Lemon Caper Sauce

## CHILDREN'S ENTRÉES

Children under the age of eight will receive one entrée choice below accompanied by tater tots.

**Hamburger** . . . \$22

**Chicken Tenders** . . . \$22

**Cheeseburger** . . . \$22

**Macaroni & Cheese** . . . \$22

## POTATOES OR GRAINS

Butter Whipped Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Long Grain and Wild Rice Blend

Please contact your Events Specialist with any questions regarding dietary restrictions.



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## DINNER BUFFET . . . \$60

Pricing is based on the final guest count guarantee, and the buffet will be serviced for up to two hours.  
Sales tax and service charge are not included.

### Starters

Seasonal Garden Greens with Condiments  
Choice of One: Classic Caesar or Spinach Salad  
Choice of One Gourmet Starter:  
Potato Salad, Grain Salad, Tabouleh,  
Soup Du Jour, Seasonal Fruit, Caprese,  
Cheese Display, Vegetable Platter

### Poultry

Choice of One:  
Grilled Chicken Breast\*  
Herb Roasted Chicken

### Beef

Choice of One:  
Shaved Sirloin of Beef\*  
Pot Roast  
Braised Beef with Root Vegetables

### Seafood

Choice of One:  
Grilled or Blackened Tilapia  
*White Wine Tomato Basil*  
Herb-Crusted Cod, *Garlic Butter*  
Grilled Mahi-Mahi (+\$4), *Mango Relish*

### Vegetables

Choice of One:  
Seasonal Vegetable Medley  
Julienne of Zucchini and Carrots  
Green Beans

### Pasta

Choice of One:  
Gnocchi  
Rigatoni  
Cheese Tortellini  
Choice of Sauce:  
Country, Alfredo, Marinara, Pesto

### Potatoes or Grains

Choice of One:  
Herb Roasted Potato  
Scalloped Potatoes  
Whipped Potatoes  
Wild Rice Blend

### Desserts

Assorted Cookies and Brownies

\*Choice of Sauce: Chimchurri Bordelaise, Marsala, Picatta, Vesuvio

## THE CARVERY

Sales tax and service charge are not included. All carvery items require a \$100.00 Chef Attendant fee.

**Herb Crusted Roast Tenderloin of Beef  
with Peppercorn Sauce** (serves 20) . . . \$435  
**Herb Crusted New York Strip Loin  
with Herb Butter** (serves 40) . . . \$340  
**Roast Prime of Beef with Creamed  
Horseradish** (serves 20) . . . \$362

**Whole Roasted Turkey with  
Traditional Trimmings** (serves 30) . . . \$278  
**Honey Mustard Glazed Roasted  
Ham** (serves 50) . . . \$278  
**Herb Roasted Leg of Lamb with  
Rosemary Demi Glaze** (serves 40) . . . \$288

## SWEETS STATIONS

Pricing is based on of the final guest count guarantee, and the buffet will be served unlimitedly for two hours.

### ICE CREAM STATION

Assorted Ice Cream  
Hot Fudge, Hot Caramel, Strawberry, Whipped Cream  
Nuts, Cherries, Crushed Cookies, Crushed Candies

\$11\*

### DOUGHNUT STATION

Assorted Mini Doughnuts  
Chocolate, Vanilla, and Strawberry Sauces  
Freshly Whipped Cream, Sprinkles

\$13\*

### PATISERIE SWEETS

Sweets are priced \$62 per dozen. Minimum of three dozen.

Chocolate Éclairs  
Cannoli  
Mini Fruit Tarts  
Mini Napoleons  
Mini Pastries  
Chocolate-Dipped Strawberries and Bananas

\*Requires a \$100 Chef Attendant Fee.



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## PREMIUM BAR PACKAGE

Please note that pricing is subject to sales tax and service charge.

Should you wish to extend the bar beyond 4 hours, please add an additional \$6 per person for each additional hour.

### SPIRITS

<b>Vodka</b> Titos, Barton	<b>Whiskey</b> Seagram's 7, Barton	<b>Cordials</b> Amaretto Dekuyper	<b>Bourbon</b> Jim Beam	<b>Brandy</b> Apricot, 5 Star
<b>Gin</b> Tanqueray, Barton	<b>Rum</b> Malibu, Barton		<b>Scotch</b> Dewar's White Label	<b>Tequila</b> Montezuma

### WINE

<b>Domestic Beer</b> MGD, Miller Lite, Budweiser, Bud Light, Sharp's	<b>White Wine</b> Chardonnay, Pinot Grigio, White Zinfandel, Sparkling Moscato +\$3/Guest	<b>Red Wine</b> Cabernet, Merlot, Pinot Noir Riesling +\$3/Guest
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### IMPORTED BOTTLED BEER SERVICE

Heineken, Amstel Light, Corona  
\$9/Guest

#### 2 HOURS

\$23/Guest

#### 3 HOURS

\$26/Guest

#### 4 HOURS

\$29/Guest

Brands are subject to change at Drury Lane's discretion.



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# PLATINUM BAR PACKAGE

Please note that pricing is subject to sales tax and service charge.

Should you wish to extend the bar beyond 4 hours, please add an additional \$8 per person for each additional hour.

## SPIRITS

### Vodka

Ketel One, Grey Goose

### Whiskey

Canadian Club, Seagram's VO,  
Southern Comfort

### Rum

Bacardi, Malibu,  
Captain Morgan

### Brandy

Christian Brothers, Blackberry

### Gin

Bombay Sapphire

### Bourbon

Maker's Mark

### Cordials

Bailey's, Kahlua

### Scotch

Chivas Regal

### Tequila

Patron

## BEER

### Domestic Beer

MGD, Miller Lite, Budweiser,  
Bud Light, Coors Light

### Imported Beer

Heineken, Amstel Light,  
Corona

## WINE

### White Wine

Chardonnay, Pinot Grigio,  
White Zinfandel, Sparkling

### Red Wine

Cabernet, Merlot,  
Pinot Noir

Moscato +\$3/Guest

Riesling +\$3/Guest

### 2 HOURS

\$28/Guest

### 3 HOURS

\$31/Guest

### 4 HOURS

\$33/Guest

Brands are subject to change at Drury Lane's discretion.



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## BEVERAGES

Sales tax and service charge are not included.

### BEER, WINE, & SOFT DRINK SERVICE

#### DOMESTIC BEER

MGD, Miller Lite, Budweiser,  
Bud Light, Coors Light

#### RED WINE

Cabernet, Merlot,  
Pinot Noir

#### ASSORTED SOFT DRINKS

Coke, Diet Coke, Sprite,  
Ginger Ale, Assorted Juices

#### WHITE WINE

Chardonnay, Pinot Grigio,  
White Zinfandel, Sparkling

#### 2 HOURS

\$19/Guest

#### 4 HOURS

\$23/Guest

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### UNLIMITED WINE SERVICE: \$12/Guest

Red Wine: Cabernet, Merlot, Pinot Noir

White Wine: Chardonnay, Pinot Grigio, White Zinfandel

Choice of Two with Luncheon or Dinner Service

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### BOTTLED WINE SERVICE: \$33/Bottle

Red Wine: Cabernet, Merlot, Pinot Noir

White Wine: Chardonnay, Pinot Grigio, White Zinfandel

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### SOFT DRINK SERVICE

Coke, Diet Coke, Sprite, Ginger Ale, Assorted Juices

#### 2 HOURS

\$13/Guest

#### 4 HOURS

\$17/Guest

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### CASH AND TAB BAR

Soft Drink \$3  
Bottled Water \$3

Domestic or Imported Bottled Beer \$9  
Red or White Wine \$9

Premium Cocktails \$12  
Platinum Cocktails \$14

A \$150 Bartender set-up fee will apply.



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