



DRURY LANE

EVENTS

DINNER MENU

HORS D'OEUVRES

Sales tax and service charge are not included.

COLD HORS D'OEUVRES

The following hors d'oeuvres are available at an additional charge. Hors d'oeuvres may be stationed or passed at no additional cost. All passed items are priced per 100 pieces.

Vegetable Crudite*	232	Bruschetta with Heirloom Tomatoes	210
Assorted Fruits of the Season*	286	International Cheese Platter*	330
Charcuterie Display*	550	Iced Gulf Shrimp	359
Fresh Asparagus Wrapped in Prosciutto	232		

**This item cannot be passed*

HOT HORS D'OEUVRES

Swedish Meatballs	232	Smoked Chicken or Vegetable Quesadillas	315
Beef Kabobs	320	Bacon-Wrapped Scallops with Herb Butter	330
Beef or Chicken Skewer w/ Teriyaki Sauce	303	Coconut Shrimp with Mango Chutney	330
Vegetable Egg Rolls	210	Artichoke Beignet	278

PLATED DINNERS

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

Mushroom Bisque

Minestrone

Garden Vegetable

Potato Leek

Three Onion Soup (+3)

Lobster Bisque (+6)

APPETIZER WITH GARNISH

Tortellini

Pancetta, Alfredo Sauce, Sweet Peas

Gnocchi

Pesto, Slow Roasted Tomatoes

Country Style Rigatoni

Pancetta, Italian Sausage, Fennel, Tomato

Seasonal Fresh Fruit Plate (+3)

Assorted Seasonal Fruit

Gulf Shrimp Cocktail (+8)

Lemon, Cocktail Sauce

SECOND COURSE

SALADS

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

Chopped Salad

Bacon, Tomato, Scallion, Cucumber

Arugula and Pear Salad

Sliced Pear, Goat Cheese, Toasted
Almonds, Riesling Vinaigrette

Spinach Mandarin (+4)

Spinach, Mandarin Orange, Toasted
Almonds Goat Cheese, Poppyseed

*Ranch, Poppy Seed, Vinaigrette

MAIN COURSE

MEATS

New York Strip Steak (10 oz) Herb Butter	64	Beef Wellington Brandied Truffle Sauce	86
Grilled Filet Mignon*	76	Pork Tenderloin Plum Reduction	59

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

CHICKEN

Grilled Chicken Breast*	52	Stuffed Chicken Breast Spinach, Ricotta Cheese, Herb Pan Gravy	53
Herb Roasted Chicken Thyme Jus	49	Chicken Wellington Red Wine Reduction	55

**Thyme Jus, Marsala, Picatta, Dijon Demi, Vesuvio*

SEAFOOD

Ora King Salmon Champagne Dill Sauce	63	Blackened Mahi-Mahi Mango Relish	56
Chilean Sea Bass Lemon Beurre Blanc	75	Fresh Filet of Salmon Champagne Dill Sauce	55

CLASSIC COMBINATIONS

Filet Mignon & Sautéed Shrimp Herb Butter	85	Filet Mignon & Petit Lobster	MKT
Filet Mignon & Grilled Chicken Breast* Choice of Sauce	75	Mixed Grill* Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp	87

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

VEGETARIAN

Vegetable Kabob Zucchini, Yellow Squash, Tomato, Onions, Mushrooms, Peppers, Wild Rice, Balsamic Glaze	43	Cauliflower Steak Peppers, Leek, Lemon Caper Sauce	45
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MAIN COURSE CONT.

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

CHILDREN'S ENTRÉE S

Hamburger	22	Cheeseburger	22
Chicken Tenders	22	Macaroni & Cheese	22

ACCOMPANIMENTS

POTATOES OR GRAINS

Potato Puree

Herb Roasted Potatoes

Scalloped Potatoes

Long Grain and Wild Rice Blend

VEGETABLES

Seasonal Vegetable Medley

Brocolini (+3)

Green Beans

Julienne of Zucchini and Carrots

DESSERTS

Vanilla or Chocolate Ice Cream

*Choice of Sauce: Chocolate, Strawberry,
Caramel*

Cheesecake

Raspberry Coulis

Chocolate Flourless Torte

Peach Melba

BEVERAGES

Coffee, Decaffeinated Coffee, Hot and Iced Tea

BUFFET OPTIONS

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.

DINNER BUFFET

60/Guest

STARTERS

Seasonal Garden Greens with Condiments

Choice of One

Classic Cesar
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*
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

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

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

POTATOES OR GRAINS

Choice of One

Herb Roasted Potatoes
Scalloped Potatoes
Potato Puree
Wild Rice Blend

DESSERT

Assorted Cookies and Brownies

THE CARVERY

Sales tax and service charge are not included. All carvery items require a 125 Chef Attendant fee.

Herb Crusted Roast Tenderloin of Beef with Peppercorn Sauce (serves 20)	435	Whole Roasted Turkey with Traditional Trimmings (serves 30)	278
Herb Crusted New York Strip Loin with Herb Butter (serves 40)	340	Honey Mustard Glazed Roasted Ham (serves 50)	278
Roast Prime of Beef with Creamed Horseradish (serves 20)	362	Herb Roasted Leg of Lamb with Rosemary Demi Glaze (serves 40)	288

SWEET STATIONS

Pricing is based on of final guest count guarantee, and the station will be served unlimitedly for two hours. 125 Attendant fee.

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
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Patisserie Sweets

Cannoli

Mini Pastries

Mini Fruit Tarts

Mini Napoleons

Chocolate Éclairs

Chocolate-Dipped Strawberries and Bananas

*Sweets are priced 62 per dozen. Minimum of three dozen.

PREMIUM BAR PACKAGE

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

2 HOURS

23/Guest

3 HOURS

26/Guest

4 HOURS

29/Guest

SPIRITS

VODKA

Titos

Barton

GIN

Tanqueray

Barton

WHISKEY

Seagram's 7

Barton

RUM

Malibu

Barton

CORDIALS

Amaretto

SCOTCH

Dewar's White Label

BOURBON

Jim Beam

TEQUILA

Altos

BRANDY

Apricot

5 Star

WINE & BEER

WHITE WINE

Chardonnay, Pinot Grigio,

White Zinfandel,

Sparkling, Moscato (+3/Guest),

Riesling (+3/Guest)

RED WINE

Cabernet, Merlot,

Pinot Noir

DOMESTIC BEER

MGD, Miller Lite, Budweiser,

Bud Light, Sharp's

IMPORTED BOTTLED BEER 9/Guest

Heineken, Amstel Light, Corona

American Craft Beer Available Upon

Request – Prices Vary

PLATINUM BAR PACKAGE

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

2 HOURS

28/Guest

3 HOURS

31/Guest

4 HOURS

33/Guest

SPIRITS

VODKA

Ketel One

Grey Goose

GIN

Bombay Sapphire

Tanqueray

WHISKEY

Canadian Club

Seagram's VO

Southern Comfort

RUM

Bacardi

Malibu

Captain Morgan

CORDIALS

Bailey's

Kahlua

SCOTCH

Chivas Regal

TEQUILA

Patron

BOURBON

Maker's Mark

BRANDY

Christian Brothers

Blackberry

WINE & BEER

DOMESTIC BEER

MGD, Miller Lite, Budweiser,

Bud Light, Sharp's

IMPORTED BOTTLED BEER

Heineken, Amstel Light, Corona

American Craft Beer Available Upon
Request – Prices Vary

WHITE WINE

Chardonnay, Pinot Grigio, White
Zinfandel, Sparkling, Moscato (+3/Guest),
Riesling (+3/Guest)

RED WINE

Cabernet, Merlot,

Pinot Noir

BEVERAGES

Sales tax and service charge are not included.

BEER, WINE, & SOFT DRINK SERVICE

2 HOURS

19/Guest

4 HOURS

23/Guest

DOMESTIC BEER

MGD, Miller Lite, Budweiser,
Bud Light, Sharp's

WHITE WINE

Chardonnay, Pinot Grigio,
White Zinfandel, Sparkling

ASSORTED SOFT DRINKS

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

RED WINE

Cabernet, Merlot,
Pinot Noir

UNLIMITED WINE SERVICE

12/Guest

RED WINE

Cabernet, Merlot,
Pinot Noir

WHITE WINE

Chardonnay, Pinot Grigio,
White Zinfandel, Sparkling

BOTTLED WINE SERVICE

33/Bottle

SOFT DRINK SERVICE

2 HOURS

13/Guest

4 HOURS

17/Guest

CASH & TAB BAR

Soft Drinks	5	Red or White Wine	10
Bottled Water	3	Premium Cocktails	14
Domestic/Imported Beer	10	Platinum Cocktails	16

*A 150 Bartender set-up fee will apply.