



DRURY LANE

EVENTS

LUNCH MENU

COLD PLATE SELECTIONS

All cold plate selections include freshly baked bread and butter and beverage service. Sales tax and service charge are not included. Please select one item from each course.

STARTERS

Soups

Cream of Chicken Soup, Garden Vegetable Soup,
Mushroom Bisque

Salad

Garden Green Salad

MAIN COURSE

Chicken Caesar Salad 25

Chicken Breast, Romaine Lettuce, Tomato,
Croutons, Romano Cheese, Caesar Dressing

Chicken Cobb Salad 27

Iceberg and Romaine Lettuce, Grilled Chicken,
Tomato, Hard Boiled Eggs, Green Onion, Bacon,
Bleu Cheese, Brown Cobb Dressing

Asian Chicken Salad 26

Napa Cabbage, Grilled Chicken Breast, Baby
Bok Choy, Red Cabbage, Green Onion, Carrot,
Red Pepper, Cilantro, Crispy Wonton, Ginger
Vinaigrette

Grilled Chicken Wrap 25

Chicken, Tomato, Lettuce, Spinach Tortillas, Caesar
Dressing

ACCOMPANIMENTS

Potato Chips, Cole Slaw, Tabouleh, Potato Salad

American Submarine 26

Ham, Turkey, Salami, Provolone Cheese, Herb,
Seasoned Oil Vinegar Dressing, French Baguette
Thyme Jus, Marsala, Dijon Demi, Vesuvio, Picatta

Bistro Croissant 26

Turkey, Ham, Swiss Cheese, Arugula Lettuce,
Tomato, Croissant

Roast Turkey and Cranberry Sandwich 26

Slow Roasted Turkey, Cranberry Aioli, Butter Kase
Cheese, Lettuce, Tomato, Ciabatta

Grilled Vegetarian Sandwich 25

Squash, Eggplant, Bell Pepper, Lettuce, Tomato,
Balsamic Glaze, Multigrain Chapatti Roll

DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate or Caramel

Brownies

Cookies

BEVERAGE SERVICES

Lavazza Coffees

Hot and Iced Tea

HOT PLATE SELECTIONS

All plate selections include freshly baked bread and butter and beverage service. Sales tax and service charge are not included. Please select one item from each course.

STARTERS

Soups

Cream of Chicken Soup, Garden Vegetable Soup,
Mushroom Bisque

Salad

Garden Green Salad

MAIN COURSE

MEATS

Petite Filet of Beef* 45
Choice of Sauce

Bistro Steak* 31
Choice of Sauce

POULTRY

Stuffed Chicken Breast 31
Herb Dressing, Herb Pan Gravy

Grilled Chicken Breast* 30
Choice of Sauce

Herb Roasted Chicken 31

CLASSIC COMBINATIONS

Petite Filet & Grilled Chicken Breast* 48
Choice of Sauce

Petite Filet & Seared Salmon* 47
Choice of Sauce

SEAFOOD

Parmesan Crusted Tilapia 33

Roasted Salmon 34
Champagne Dill Sauce

Blackened Mahi Mahi 35
Mango Relish

VEGETARIAN

Vegetable Kabob 27
Zucchini, Yellow Squash, Tomato,
Onions, Mushrooms, Peppers,
Wild Rice, Balsamic Glaze

SAUCES

Chimichurri
Bordelaise
Marsala
Picatta
Vesuvio

ACCOMPANIMENTS

Potatoes and Grains

Herb Roasted Potatoes, Potato Puree, Long Grain and Wild Rice Blend

Vegetables

Julienne of Zucchini and Carrots, Seasonal Vegetable Medley, Green Beans

DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate or Caramel

Brownies

Cookies

BEVERAGE SERVICES

Lavazza Coffees

Hot and Iced Tea

BOXED LUNCH SELECTIONS

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

Roast Turkey	23	Roast Sirloin of Beef	23
Turkey, Lettuce, Tomato		Roast Beef, Lettuce, Tomato	
Ham Sandwich	23	Grilled Vegetable Sandwich	23
Ham, Lettuce, Tomato		Marinated Eggplant, Squash, Bell Pepper, Lettuce, Tomato	
Grilled Chicken	23	Chicken Caesar Salad	26
Herb Marinated Chicken Breast, Lettuce, Tomato		Chicken Breast, Romaine Lettuce, Tomato, Croutons, Romano Cheese, Caesar Dressing	
Chicken Cobb Salad	26	Add Swiss or Cheddar Cheese	1
Iceberg and Romaine Lettuce, Grilled Chicken, Tomato, Hard Boiled Eggs, Green Onion, Bacon, Bleu Cheese, Brown Cobb Dressing		Add Bacon	1

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

BUFFET SELECTIONS

Sales tax and service charge are not included.

SOUP AND SALAD BAR

29/Guest

Soups

Minestrone, Escarole, Garden Vegetable, Cream of Chicken

Assorted Breads

Proteins

Grilled Chicken, Bacon

Cheese

Romano, Cheddar, Bleu Cheese

Salad Fixing

Romaine, Spinach, Field Greens, Olives, Red Onions, Tomatoes, Cucumbers, Radishes, Carrots, Dried Fruits, Sun Flower Seeds, Croutons

Assorted Dressings

Italian, Balsamic Vinaigrette, Ranch, Bleu Cheese

Dessert

Brownies, Lemon Bars, Assorted Cookies

Beverge Service

Lavazza Coffees, Hot and Iced Tea

OAK BROOK TERRACE DELICATESSEN

29/Guest

Chef's Choice of Soup
Seasonal Garden Greens, Condiments
Potato Salad, Tabouleh
Turkey Breast, Ham, Roast Beef
Swiss Cheese, Wisconsin Cheddar,
Classic American
Lettuce, Sliced Tomato
Olives, Cherry Peppers
Sliced Kosher Pickles
Yellow Mustard, Mayonnaise, Butter
Potato Chips
Assorted Baked Breads, Rolls
Brownies, Lemon Bars, Assorted Cookies

Buffet Enhancements (6/person)

Imported Deli Meats and Cheeses: Mortadella, Prosciutto, Capicola, Provolone, Munster

Beverage Service

Lavazza Coffees, Hot and Iced Tea

BUFFET SELECTIONS

Sales tax and service charge are not included.

FARM STAND BUFFET

39/Guest

Starters

Mixed Greens, Walnuts, Balsamic Vinaigrette

Baby Spinach, Honey Mustard Vinaigrette

Tomato, Fresh Mozzarella, Basil, Olive Oil

Seasonal Fresh Fruit

Seasonal Vegetable Display

Selection of Charcuterie and Cheese

Composed Salads *Choice of 2*

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

Accompaniments

Long Grain and Wild Rice, Herb Roasted Potatoes

Artisan Breads

Breads and Rolls, Multigrain, Walnut Bread, Naan, Honey, Fruit Jam, Butter

Proteins *Choice of 2*

Grilled Chicken, Skirt Steak with Chimichurri Sauce, Glazed Salmon

Sweets

Brownies, Lemon Bars, Assorted Cookies

Beverge Service

Lavazza Coffees, Hot and Iced Tea

ALL AMERICAN BBQ

35/Guest

Starters

Mixed Greens, Dressing

Entrées *Choice of 2*

Beef Brisket, BBQ Chicken, Honey Glazed Salmon

Sides

Country Style Potato Salad, Cole Slaw

Sweets

Brownies, Lemon Bars, Assorted Cookies

Beverge Service

Lavazza Coffees, Hot and Iced Tea

BUFFET SELECTIONS

Sales tax and service charge are not included.

SOUTH OF THE BORDER

34/Guest

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

Brownies, Lemon Bars, Assorted Cookies

Beverge Service

Lavazza Coffees, Hot and Iced Tea

DRURY LANE BUFFET

36/Guest

Starters

Chef's Choice of Soup, Seasonal Garden Greens, Condiments, Potato Salad, Tabouleh

Entrées

Grilled Chicken Breast with Choice of Sauce: Thyme Jus, Marsala, Dijon Demi, Picatta, Vesuvio

Skirt Steak with Choice of Sauce: Bordelaise, Chimichurri

Sides

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

Sweets

Brownies, Lemon Bars, Assorted Cookies

Beverge Service

Lavazza Coffees, Hot and Iced Tea