

# BREAKFAST

Sales tax and service charge are not included.

## BUFFET

### HEALTHY START

21

Assorted Chilled Fruit Juices, Seasonal Fresh Fruit, Individual Mini Yogurts, Assorted Breakfast Breads & Muffins, Assorted Bagels & Cream Cheese, Multigrain Breakfast Bars, Granola, Cereals, Lavazza Coffees, Teas

### ALL-AMERICAN

29

Assorted Chilled Fruit Juices, Seasonal Fresh Fruit, Individual Mini Yogurts, Assorted Breakfast Breads, Pastries, Assorted Bagels, Cream Cheese, Scrambled Eggs, Crisp Hickory Smoked Bacon, Pork Link Sausage, Breakfast Potatoes, Lavazza Coffees, Teas

### ENHANCEMENTS

*The following items are priced per person and can be added to any buffet.*

Cinnamon French Toast with Maple Syrup 8

Buttered Scrambled Eggs 8

Buttermilk Pancakes with Maple Syrup 7

Pork Link Sausage 7

Turkey Link Sausage 8

Crisp Hickory Smoked Pork Bacon 7

Breakfast Burrito 10  
*eggs, pico di gallo, sausage, roasted potatoes, house-made salsa*

Breakfast Sandwich 10  
*eggs over medium, cheddar cheese, choice of ham, sausage, or bacon*

## BEVERAGE SERVICES

Lavazza Brand Regular Coffee 27/gallon

Lavazza Brand Decaffeinated Coffee 27/gallon

Hot Tea 25/gallon

Assorted Fresh Fruit Juices 25/gallon

Bottled Water 5/bottle

Assorted Cans of Soda 5/can





# LUNCH

## 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

Turkey, Lettuce, Tomato

**Ham Sandwich** 23

Ham, Lettuce, Tomato

**Grilled Chicken** 24

Herb Marinated Chicken Breast,  
Lettuce, Tomato

**Chicken Cobb Salad** 26

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

**Roast Sirloin of Beef** 23

Roast Beef, Lettuce, Tomato

**Grilled Vegetable Wrap** 24

Marinated Eggplant, Squash, Bell  
Pepper, Lettuce, Tomato, Tortilla

**Chicken Caesar Salad** 26

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

*Add Swiss or Cheddar Cheese (+2)*

*Add Bacon(+2)*

*Your choice of breads or rolls for any  
sandwich to include:*

Focaccia, Whole Grain, Ciabatta,  
Kaiser Roll, French Roll, Pretzel Roll

# PLATED MENU

All plated selections include freshly baked bread, butter, and beverage service. Sales tax and service charge are not included.

## STARTERS

**Cream of Chicken Soup, Garden Vegetable Soup,  
Mushroom Bisque, Mixed Green Salad**

## MAIN COURSE

**Chicken Caesar Salad** 26

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

**Chicken Cobb Salad** 28

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

**Grilled Chicken Wrap** 27

Chicken, Tomato, Lettuce, Spinach Tortillas,  
Caesar Dressing

**Grilled Vegetable Wrap** 25

Squash, Eggplant, Bell Pepper, Lettuce,  
Tomato, Balsamic Glaze, Tortilla

**Vegetable Kabob** 27

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

**Roasted Salmon** 35

Champagne Dill Sauce

**Blackened Mahi Mahi** 36

Mango Relish

## MAIN COURSE (cont.)

<b>Asiago Stuffed Chicken</b>	35
Spinach, Shitake Mushrooms, Shallots, Croutons, Mustard Demi Glaze	
<b>Grilled Chicken Breast*</b>	31
<b>Herb Roasted Chicken</b>	32
<b>Petite Filet of Beef*</b>	46
<b>Bistro Steak*</b>	32
<b>Petite Filet &amp; Grilled Chicken Breast*</b>	49
<b>Petite Filet &amp; Seared Salmon*</b>	47

*\*Choice of Sauce*

Chimichurri, Bordelaise, Picatta, Marsala, Vesuvio

## ACCOMPANIMENTS

Potato Chips, Cole Slaw, Tabouleh, Potato Salad, Herb Roasted Potatoes, Potato Puree, Long Grain and Wild Rice Blend, Julienne of Zucchini and Carrots, Seasonal Vegetable Medley, Green Beans

## DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate or Caramel

Brownies

Lemon Bar

## BEVERAGE SERVICE:

Lavazza Coffees

Hot and Iced Tea

# BUFFETS

*Sales tax and service charge are not included.*

## OAKBROOK TERRACE DELICATESSEN

34/Guest

### SOUPS (choice of 2)

**Minestrone, Mushroom Bisque,  
Garden Vegetable, Cream of Chicken**

### SALADS

**Mixed Green Salad**

**Caesar Salad**

**Grilled Chicken, Bacon**

**Composed Salads** (choice of 1)

Potato Salad, Farfalle Pesto Salad,  
Kale Salad with Lemon Vinaigrette, Tabouleh

### SANDWICHES (pre-constructed)

**Turkey and Cheddar Cheese  
Ham and Provolone  
Roast Beef**

### CONDIMENTS

**Lettuce, Tomato, Pickles, Mustard,  
Mayonnaise, Potato Chips**

### DESSERTS

**Brownies, Lemon Bars, Assorted Cookies**





# FARM STAND BUFFET

42/Guest

## STARTERS

**Mixed Greens Salad**  
**Kale Salad with Lemon Vinaigrette**  
**Caprese**  
**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 and Rolls**  
Multigrain, Walnut Bread, Naan, Honey, Fruit Jam, Butter

## PROTEINS (choice of 2)

**Grilled Chicken** *with Picatta Sauce*  
**Skirt Steak** *with Chimichurri Sauce*  
**Glazed Salmon**

## DESSERTS

**Brownies, Lemon Bars, Assorted Cookies**

## BEVERAGE SERVICE

**Lavazza Coffees, Hot and Iced Tea**

# ALL AMERICAN BBQ

40/Guest

## STARTERS

**Mixed Green Salad**  
**Black Bean Salad**

## ENTREES (choice of 2)

**Beef Brisket**  
**BBQ Chicken**  
**Honey Glazed Salmon**

## SIDES

**Country Style Potato Salad**  
**Cole Slaw**

## DESSERTS

**Brownies, Lemon Bars, Assorted Cookies**

## BEVERAGE SERVICE

**Lavazza Coffees, Hot and Iced Tea**

# SOUTH OF THE BORDER

40/Guest

## STARTERS

**Tortilla Soup**  
**Southwest Black Bean Salad**

## ENTREES

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

## SIDES

**Spanish Rice**  
**Black Beans**

## DESSERTS

**Brownies**  
**Churros**

## BEVERAGE SERVICE

**Lavazza Coffees, Hot and Iced Tea**

# DRURY LANE BUFFET

40/Guest

## STARTERS

**Chef's Choice of Soup**  
**Seasonal Garden Greens**  
**Potato Salad**  
**Tabbouleh**

## ENTREES

**Grilled Chicken Breast**  
*Choice of Sauce*  
Thyme Jus, Marsala, Dijon Demi, Piccata, Vesuvio

**Skirt Steak**  
*Choice of Sauce*  
Bordelaise, Chimichurri

## SIDES

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

## DESSERTS

**Brownies**  
**Lemon Bars**  
**Assorted Cookies**

## BEVERAGE SERVICE

**Lavazza Coffees, Hot and Iced Tea**

# MEETING BREAKS

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Assorted Bagels with Cream Cheese	34/dozen
Assorted Breakfast Pastries	32/dozen
Assorted Cookies or Brownies	32/dozen
Assorted Pieces of Whole Fruit	3/piece
Granola Bars	4/bar
Hot Pretzels with Honey Mustard and Cheese Dipping Sauce	35/dozen
Lemon Bars	32/dozen

**Ice Cream Station\*** 12

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

**Doughnut Station\*** 15

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

*\*125 chef attendant fee applies*





# DINNER

## HORS D'OEUVRES

### COLD

Vegetable Crudit�* Assorted Fruits of the Season* Charcuterie Display* Fresh Asparagus Wrapped in Prosciutto Bruschetta with Heirloom Tomatoes International Cheese Platter* Iced Gulf Shrimp	235 290 550 235 212 330 360
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### HOT

Brazilian Steakhouse Skewer Honey Sriracha Chicken Meatballs Vegan Vegetable Egg Roll Date and Goat Cheese Tarte Smoked Chicken or Vegetable Quesadilla Bacon-Wrapped Scallops with Herb Butter Coconut Shrimp with Mango Chutney Vegan Caribbean Risotto Three Cheese Arancini Bacon Wrapped Brussel Sprouts Mini Cheeseburgers Mini Chicago Dogs	375 290 215 310 315 330 330 270 290 350 350 360
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*\*Item cannot be passed.*

# PLATED DINNER

## APPETIZERS

### FIRST COURSE:

**Cream of Chicken**

**Mushroom Bisque**

**Minestrone**

**Garden Vegetable**

**Potato Leek**

**Three Onion Soup (+3)**

**Lobster Bisque (+6)**

**Seasonal Fresh Fruit Plate (+3)**

**Tortellini**

Pancetta, Alfredo Sauce, Sweet Peas

**Gnocchi**

Pesto, Slow Roasted Tomatoes

**Country Style Rigatoni**

Pancetta, Italian Sausage, Fennel, Tomato

### SECOND COURSE:

**Garden Green Salad**

Cucumber, Carrot, Radish, Tomato, Ranch Dressing, Italian Dressing

**Caesar Salad**

Herb Croutons, Parmesan, Caesar Dressing

**Chopped Salad**

Bacon, Tomato, Scallion, Cucumber, Bleu Cheese Dressing, or Ranch Dressing

**Arugula and Pear Salad**

Sliced Pear, Goat Cheese, Toasted Almonds, Riesling Vinaigrette

**Spinach Mandarin (+4)**

Spinach, Mandarin Orange, Toasted Almonds, Goat Cheese, Poppyseed Dressing

# MAIN COURSE

## MEATS

<b>New York Strip Steak (10 oz)</b>	65	<b>Beef Wellington</b>	87
Herb Butter		Brandied Truffle Sauce	
<b>Grilled Filet Mignon*</b>	76	<b>Pork Tenderloin</b>	60
		Plum Reduction	
<i>*Bordelaise, Chimichurri, Herb Butter, Brandied Truffle (+3)</i>			

## CHICKEN

<b>Grilled Chicken Breast*</b>	52	<b>Asiago Stuffed Chicken</b>	54
		Spinach, Shitake Mushrooms, Shallots, Croutons, Mustard Demi Glaze	
<b>Herb Roasted Chicken</b>	50	<b>Chicken Wellington</b>	55
Thyme Jus		Red Wine Reduction	
<i>*Thyme Jus, Marsala, Picatta, Dijon Demi, Vesuvio</i>			

## SEAFOOD

<b>Ora King Salmon</b>	63	<b>Blackened Mahi-Mahi</b>	58
Champagne Dill Sauce		Mango Relish	
<b>Chilean Sea Bass</b>	75	<b>Fresh Filet of Salmon</b>	56
Lemon Beurre Blanc		Champagne Dill Sauce	

## CLASSIC COMBINATIONS

<b>Filet Mignon &amp; Sautéed Shrimp</b>	85	<b>Filet Mignon &amp; Petit Lobster</b>	MKT
Herb Butter		<b>Mixed Grill*</b>	
<b>Filet Mignon &amp; Grilled Chicken Breast*</b>	77	Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp	87
Choice of Sauce		Choice of Sauce	
<i>*Bordelaise, Marsala, Picatta, Vesuvio, Herb Butter, Chimichurri, Brandied Truffle (+3)</i>			





## MAIN COURSE (cont.)

### VEGETARIAN

**Vegetable Kabob** 45  
Zucchini, Yellow Squash, Tomato, Onions,  
Mushrooms, Peppers, Wild Rice, Balsamic Glaze

**Cauliflower Steak** 45  
Peppers, Leek, Lemon Caper Sauce

**Vegan Ratatouille** 47  
Long Grain and Wild Rice Blend,  
Red Pepper Coulis

## ACCOMPANIMENTS

### POTATOES OR GRAINS

**Potato Puree**

**Scalloped Potatoes**

**Herb Roasted Potatoes**

**Long Grain and Wild Rice Blend**

### VEGETABLES

**Seasonal Vegetable Medley**

**Green Beans**

**Broccoli (+3)**

**Julienne of Zucchini and Carrots**

### DESSERTS

**Vanilla or Chocolate Ice Cream**  
*Choice of Sauce: Chocolate, Strawberry,  
Caramel*

**Chocolate Flourless Torte**

**Cheesecake**  
*Raspberry Coulis*

**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 Caesar  
Spinach Salad

##### **Choice of One Gourmet Starter**

Potato Salad, Grain Salad, Tabbouleh, 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*

### 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**  
**Dessert Bars**

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

# THE CARVERY

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

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



# PREMIUM BAR PACKAGE

Sales tax and service charge are not included.

## 2 HOURS

24/Guest

## 3 HOURS

27/Guest

## 4 HOURS

30/Guest

### SPIRITS

#### VODKA

Titos

Barton

#### WHISKEY

Seagram's 7

Barton

#### CORDIALS

Amaretto

#### BOURBON

Jim Beam

#### BRANDY

Apricot

5 Star

#### GIN

Tanqueray

Barton

#### RUM

Malibu

Barton

#### SCOTCH

Dewar's White Label

#### TEQUILA

Altos

### 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

*Sales tax and service charge are not included.*

## 2 HOURS

28/Guest

## 3 HOURS

31/Guest

## 4 HOURS

34/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 250 Bartender set-up fee will apply.*