

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

PERFECT BALANCE BUFFET 37

Fresh Fruit, Scrambled Eggs with Chive Garnish, Bacon or Sausage, Belgian Waffles with Syrup, Butter, and Powdered Sugar, Roasted Lemon Chicken, Penne Pasta with Marinara, Bacon or Sausage, Choice of Caesar Salad or Garden Salad, Assorted Gourmet Bars including Brownie, Lemon Bar, Oreo Bar, and Cranberry Bar

BEVERAGE PACKAGES

MIMOSA, BELLINI & BLOODY MARY BAR

Champagne, Orange Juice, Cranberry Juice, Pineapple Juice, Peach Puree, House Bloody Mary Mix Regular and Spicy, Assorted Toppings, House Vodka, Tito's Vodka

2 HOURS 14/Guest

4 HOURS 27/Guest

**A \$125 Chef Attendant fee will apply.*

MADE-TO-ORDER STATIONS

MADE-TO-ORDER CREPES, DOUGHNUTS AND WAFFLES* 15

Sweet:

Nutella, Bananas, Strawberries, Lingonberries, Whipped Cream, Whipped Butter, Sprinkles, Salted Caramel, Chocolate, Strawberry Sauce, Maple Syrup, Crème Anglaise

Savory:

Spinach, Asparagus, Shredded Chicken, Gruyere, Shredded Mozzarella, Colby Jack, Chicken & Waffles, Hot Honey

MADE-TO-ORDER EGGS* 10

Omelettes:

Tomatoes, Spinach, Green Peppers, Jalapeños, Green Onions, Mushrooms, Asparagus, Artichoke, Cheddar, Feta, Pepper Jack, Bacon, Chorizo, Ham, Chicken Sausage, Salsa, Sour Cream





LUNCH

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

PLATED MENU

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.)

Asiago Stuffed Chicken	35	Bistro Steak*	32
Spinach, Shitake Mushrooms, Shallots, Croutons, Mustard Demi Glaze			
Grilled Chicken Breast*	31	Petite Filet & Grilled Chicken Breast*	49
Herb Roasted Chicken	32	Petite Filet & Seared Salmon*	48
Petite Filet of Beef*	46	<i>*Choice of Sauce</i> 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

BEVERAGE SERVICE

Lavazza Coffees

Hot and Iced Tea

DESSERTS

Vanilla or Chocolate Ice Cream

Choice of Sauce: Chocolate or Caramel

Brownies

Lemon Bar

BUFFETS

Sales tax and service charge are not included.

OAK BROOK TERRACE DELICATESSEN

34/Guest

SOUPS (choice of 2)

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

PROTEINS

Grilled Chicken, Bacon

SALADS

**Mixed Green Salad
Caesar Salad**

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

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

FARM STAND BUFFET

42/Guest

STARTERS

Mixed Green 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



SOUTH OF THE BORDER

40/Guest

STARTERS

Tortilla Soup
Southwest Black Bean Salad

ENTREES

Beef and Marinated Chicken Fajita
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
Tabouleh

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

DINNER

HORS D'OEUVRES

COLD HORS D'OEUVRES

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

**Item cannot be passed.*

HOT HORS D'OEUVRES

Brazilian Steakhouse Skewer	375
Honey Sriracha Chicken Meatballs	290
Vegan Vegetable Egg Roll	215
Date and Goat Cheese Tarte	310
Smoked Chicken or Vegetable Quesadilla	315
Bacon-Wrapped Scallops with Herb Butter	330
Coconut Shrimp with Mango Chutney	330
Vegan Caribbean Risotto	270
Three Cheese Arancini	290
Bacon Wrapped Brussel Sprouts	350



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

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

CHICKEN

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

SEAFOOD

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

CLASSIC COMBINATIONS

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

VEGETARIAN

Vegetable Kabob Zucchini, Yellow Squash, Tomato, Onions, Mushrooms, Peppers, Wild Rice, Balsamic Glaze	45	Vegan Ratatouille Long Grain and Wild Rice Blend, Red Pepper Coulis	47
Cauliflower Steak Peppers, Leek, Lemon Caper Sauce	45		



MAIN COURSE (cont.)

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

CHILDREN'S ENTRÉES

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

Broccolini (+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 Caesar
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

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

*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.

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.

Ice Cream Station* Assorted Ice Cream, Hot Fudge, Hot Caramel, Strawberry, Whipped Cream Nuts, Cherries, Crushed Cookies, Crushed Candies	12	Doughnut Station* Assorted Mini Doughnuts, Chocolate, Vanilla, and Strawberry Sauces Freshly Whipped Cream, Sprinkles	15
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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.
*A \$125 Chef Attendant fee will apply.





PREMIUM BAR PACKAGE

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

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

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

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.*



DRURY LANE
EVENTS