



DRURY LANE

EVENTS

DINNER MENU



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EVENTS

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.

COLD

Bruschetta with Roma Tomatoes	\$190
Prosciutto-Wrapped Melon	\$190
Prosciutto-Wrapped Asparagus	\$210
Antipasto Display*	\$300
Fresh Vegetable Platter with Dip*	\$210
International Cheese Platter with Crackers*	\$300
Assorted Fruits of the Season*	\$260
Iced Gulf Shrimp	\$325
Charcuterie Display*	\$500

HOT

Swedish Meatballs*	\$210
Beef Kabobs	\$290
Beef or Chicken Satay with Teriyaki Sauce	\$275
Chinese Egg Rolls	\$190
Spicy Chicken Drumettes	\$250
Chicken or Vegetable Tempura with Sweet and Sour Sauce	\$230
Smoked Chicken or Vegetable Quesadillas	\$300
Bacon-Wrapped Scallops with Herb Butter	\$300
Coconut Shrimp with Mango Chutney	\$300
Spinach Brie Wonton	\$190
Cheese Puffs	\$300
Quiche Lorraine	\$300
Chicken Empanada	\$250
Vegan Spiced Chickpea and Zucchini Phyllo	\$300

**This item cannot be passed*



PLATED DINNER

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

Please select one item from each course.

SOUPS

Cream of Chicken
Cream of Mushroom
Minestrone
Garden Vegetable
Potato Leek
Chef's Seasonal Selection
Three Onion Soup (+\$2)
Lobster Bisque (+\$5)

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 (+\$2)

Assorted Seasonal Fruit

Gulf Shrimp Cocktail (+\$7)

Lemon, Cocktail Sauce

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

Lyonnaise Salad (+\$3)

Frisée, Bacon, Egg, Red Wine Vinaigrette

Choice of Salad Dressings:

Italian, Ranch, Poppy Seed, Vinaigrette, Garlic

ENTRÉE

MEATS

New York Strip Steak (10 oz) Herb Butter	. . . \$54	Beef Wellington*	. . . \$63
Grilled Filet Mignon*	. . . \$58	Bacon-Wrapped Pork Medallions*	. . . \$54

**Choice of Sauce:*

Red Wine Butter, Béarnaise, Bordelaise, Chimichurri, Herb Butter, Brandied Truffle Sauce (+\$2)

CHICKEN

Grilled Chicken Breast*	. . . \$44	Stuffed Chicken Breast Herb Pan Gravy	. . . \$45
Herb Roasted Chicken Thyme Jus	. . . \$41	Chicken Wellington Marsala Sauce	. . . \$47

**Choice of Sauce:*

Thyme Jus, Marsala, Picatta, Dijon Demi, Choron

SEAFOOD

Ora King Salmon Champagne Dill Sauce	. . . \$51	Fresh Filet of Salmon Champagne Dill Sauce	. . . \$43
Chilean Sea Bass Lemon Beurre Blanc	. . . \$62	Blackened Mahi-Mahi Mango Relish	. . . \$48

CLASSIC COMBINATIONS

Filet Mignon & Sautéed Shrimp . . . \$61

**Filet Mignon &
Grilled Chicken Breast** . . . \$59

Filet Mignon & Petit Lobster . . . MKT

Mixed Grill
Filet Mignon, Grilled
Chicken Breast, Sautéed Shrimp . . . \$63

Choice of Sauce:

Red Wine Butter, Béarnaise, Bordelaise, Marsala, Picatta, Choron

VEGETARIAN

Vegan Wellington . . . \$39
Eggplant, Roasted Peppers, Asparagus,
Roasted Red Pepper Coulis

Arugula and Asparagus Lasagna . . . \$39
Tomato Cream Sauce

Vegetable Kabob . . . \$39
Zucchini, Yellow Squash, Tomato, Onions, Mushrooms,
Peppers, Wild Rice, Balsamic Glaze

CHILDREN'S ENTRÉES

*Children under the age of eight will receive the Garden Green Salad with Ranch Dressing
and one entrée choice below accompanied by tater tots.*

Hamburger . . . \$20

Chicken Tenders . . . \$20

Cheeseburger . . . \$20

Macaroni & Cheese . . . \$20

POTATOES OR GRAINS

Butter Whipped Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Long Grain and Wild Rice Blend

Twice Baked Potato (+\$2)

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

VEGETABLES

Seasonal Vegetable Medley
Green Beans
Julienne of Zucchini and Carrots

Broccolini (+\$1)
Asparagus (+\$2)
Vegetable Bundle (+\$2)
Carrot-Wrapped Green Beans

DESSERTS

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

Seasonal Cheesecake
Peach Melba

BEVERAGE SERVICES

Coffee, Decaffeinated Coffee, Hot and Iced Tea

THE CARVERY

Illinois sales tax and service charge are not included. All carvery items require a \$75.00 Chef Attendant fee.

Roast Prime of Beef with Creamed Horseradish <i>(serves 40)</i>	\$350	Honey Mustard Glazed Roasted Ham <i>(serves 50)</i>	\$200
Whole Roasted Turkey with Traditional Trimmings <i>(serves 40)</i>	\$200	Herb Roasted Leg of Lamb with Rosemary Demi Glaze <i>(serves 40)</i>	\$230
Brisket <i>(serves 40)</i>	\$325	Whole Roasted Pig <i>(serves 50)</i>	\$275
Prime Rib <i>(serves 40)</i>	\$350	Berkshire Porchetta <i>(serves 20)</i>	\$265
Beef Tenderloin <i>(serves 20)</i>	\$450	Grouper <i>(serves 20)</i>	\$510
New York Strip <i>(serves 40)</i>	\$375	Smoked Salmon <i>(serves 20)</i>	\$285

DINNER BUFFET . . . \$55

*Pricing is based on the final guest count guarantee, and the buffet will be serviced for up to two hours.
Illinois state 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:
Beef Tenderloin*
Pot Roast*
Braised Beef with Root Vegetables*

Seafood

Choice of One:
Grilled or Blackened Tilapia*
Grilled Salmon*
Grilled Mahi-Mahi (+\$3)*

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: Red Wine Butter, Béarnaise, Bordelaise, Marsala, Picatta, Choron

THE CARVERY

Illinois sales tax and service charge are not included. All carvery items require a \$75.00 Chef Attendant fee.

Steamship Round of Beef with Traditional Garniture (serves 100)	\$650	Whole Roasted Turkey with Traditional Trimmings (serves 40)	\$250
Herb Crusted Roast Tenderloin of Beef with Peppercorn Sauce (serves 20)	\$350	Honey Mustard Glazed Roasted Ham (serves 50)	\$250
Herb Crusted New York Strip Loin with Herb Butter (serves 40)	\$300	Herb Roasted Leg of Lamb with Rosemary Demi Glaze (serves 40)	\$250
Roast Prime of Beef with Creamed Horseradish (serves 40)	\$300		

SWEETS AND SAVORY STATIONS

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

CHOCOLATE FOUNTAIN

Fresh Fruit Kabobs
Marshmallows
Pretzel Rods
Chocolate Chip Cookies
Cubed Seasonal Melons, Strawberries, Blackberries
Rice Krispies
Pound Cake

\$13*

PÂTISSERIE SWEETS

Chocolate Éclairs
Cannoli
Mini Fruit Tarts
Mini Napoleons
Mini Pastries
Chocolate-Dipped Strawberries and Bananas
Deluxe Assortments of Cakes
Fresh Seasonal Fruit

\$15

ICE CREAM STATION

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

\$8*

DOUGHNUT STATION

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

\$10*

**Requires Chef Attendant. Fees based on \$75.00.
All above selections include silver continental coffee service.*

PREMIUM BAR PACKAGE

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

SPIRITS

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

WINE

Domestic Beer MGD, Miller Lite, Budweiser, Bud Light, Sharp's	White Wine Chardonnay, Pinot Grigio, White Zinfandel, Sparkling Moscato +\$2/guest	Red Wine Cabernet, Merlot, Pinot Noir Riesling +\$2/guest
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IMPORTED BOTTLED BEER SERVICE

Heineken, Amstel Light, Corona
\$8/Guest

American Craft Beer Available Upon Request – Prices Vary

2 HOURS

\$20/Guest

3 HOURS

\$22/Guest

4 HOURS

\$24/Guest

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

PLATINUM BAR PACKAGE

*The following Platinum Bar Package is available for an additional \$10 per person.
Should you wish to extend the bar beyond 4 hours, please add an additional \$8 per person for each additional hour.
Please note that pricing is subject to state sales tax and service charge.*

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 +\$2/guest

Riesling +\$2/guest

2 HOURS

\$24/Guest

3 HOURS

\$27/Guest

4 HOURS

\$28/Guest

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

BEVERAGES

Illinois 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

\$16/Guest

4 HOURS

\$20/Guest

UNLIMITED WINE SERVICE: \$10/Guest

Red Wine: Cabernet, Merlot, Pinot Noir

White Wine: Chardonnay, Pinot Grigio, White Zinfandel

Choice of Two with Luncheon or Dinner Service

BOTTLED WINE SERVICE: \$30/Bottle

Red Wine: Cabernet, Merlot, Pinot Noir

White Wine: Chardonnay, Pinot Grigio, White Zinfandel

SOFT DRINK SERVICE

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

2 HOURS

\$11/Guest

4 HOURS

\$15/Guest

CASH AND TAB BAR

Soft Drink \$2
Bottled Water \$2

Domestic or Imported Bottled Beer \$8
Red or White Wine \$8

Premium Cocktails \$10
Platinum Cocktails \$12

A \$100 Bartender set-up fee will apply.