



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
Prosciutto-Wrapped Melon
Prosciutto-Wrapped Asparagus
Antipasto Display*
Fresh Vegetable Platter with Dip*
International Cheese Platter
with Crackers*
Assorted Fruits of the Season*
Iced Gulf Shrimp
Charcuterie Display*

HOT

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

*This item cannot be passed

PLEASE CONTACT US FOR PRICING.

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
Lobster Bisque

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
Assorted Seasonal Fruit

Gulf Shrimp Cocktail
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
Frisée, Bacon, Egg, Red Wine Vinaigrette

Choice of Salad Dressings:
Italian, Ranch, Poppy Seed, Vinaigrette, Garlic

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ENTRÉE

MEATS

New York Strip Steak (10 oz)
Herb Butter
Grilled Filet Mignon*

Beef Wellington*
Bacon-Wrapped Pork Medallions*

*Choice of Sauce:

Red Wine Butter, Béarnaise, Bordelaise, Chimichurri, Herb Butter, Brandied Truffle Sauce

CHICKEN

Grilled Chicken Breast*
Herb Roasted Chicken
Thyme Jus

Stuffed Chicken Breast
Herb Pan Gravy
Chicken Wellington
Marsala Sauce

*Choice of Sauce:

Thyme Jus, Marsala, Picatta, Dijon Demi, Choron

SEAFOOD

Ora King Salmon
Champagne Dill Sauce
Chilean Sea Bass
Lemon Beurre Blanc

Fresh Filet of Salmon
Champagne Dill Sauce
Blackened Mahi-Mahi
Mango Relish

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CLASSIC COMBINATIONS

Filet Mignon & Sautéed Shrimp

Filet Mignon &
Grilled Chicken Breast

Filet Mignon & Petit Lobster

Mixed Grill
Filet Mignon, Grilled
Chicken Breast, Sautéed Shrimp

Choice of Sauce:

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

VEGETARIAN

Vegan Wellington
Eggplant, Roasted Peppers, Asparagus,
Roasted Red Pepper Coulis

Arugula and Asparagus Lasagna
Tomato Cream Sauce

Vegetable Kabob

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

Chicken Tenders

Cheeseburger

Macaroni & Cheese

POTATOES OR GRAINS

Butter Whipped Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Long Grain and Wild Rice Blend

Twice Baked Potato

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

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VEGETABLES

Seasonal Vegetable Medley
Green Beans
Julienne of Zucchini and Carrots

Broccolini
Asparagus
Vegetable Bundle
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 Chef Attendant fee.

Roast Prime of Beef with
Creamed Horseradish (serves 40)

Whole Roasted Turkey with
Traditional Trimmings (serves 40)

Brisket (serves 40)

Prime Rib (serves 40)

Beef Tenderloin (serves 20)

New York Strip (serves 40)

Honey Mustard Glazed
Roasted Ham (serves 50)

Herb Roasted Leg of Lamb with
Rosemary Demi Glaze (serves 40)

Whole Roasted Pig (serves 50)

Berkshire Porchetta (serves 20)

Grouper (serves 20)

Smoked Salmon (serves 20)

PLEASE CONTACT US FOR PRICING.

DINNER BUFFET

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*

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 Chef Attendant fee.

Steamship Round of Beef with
Traditional Garniture (serves 100)

Herb Crusted Roast Tenderloin of Beef
with Peppercorn Sauce (serves 20)

Herb Crusted New York Strip Loin
with Herb Butter (serves 40)

Roast Prime of Beef with Creamed
Horseradish (serves 40)

Whole Roasted Turkey with
Traditional Trimmings (serves 40)

Honey Mustard Glazed Roasted
Ham (serves 50)

Herb Roasted Leg of Lamb with
Rosemary Demi Glaze (serves 40)

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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

PÂTISSERIE SWEETS

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

ICE CREAM STATION

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

DOUGHNUT STATION

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

*Requires Chef Attendant.

All above selections include silver continental coffee service.

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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	Red Wine Cabernet, Merlot, Pinot Noir
	Moscato	Riesling

IMPORTED BOTTLED BEER SERVICE

Heineken, Amstel Light, Corona

American Craft Beer Available Upon Request — Prices Vary

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

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PLATINUM BAR PACKAGE

The following Platinum Bar Package is available for an additional cost per person.
Should you wish to extend the bar beyond 4 hours, please add an additional cost 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
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WINE

White Wine Chardonnay, Pinot Grigio, White Zinfandel, Sparkling	Red Wine Cabernet, Merlot, Pinot Noir
Moscato	Riesling

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

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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

UNLIMITED WINE SERVICE

Red Wine: Cabernet, Merlot, Pinot Noir

White Wine: Chardonnay, Pinot Grigio, White Zinfandel

Choice of Two with Luncheon or Dinner Service

BOTTLED WINE SERVICE

Red Wine: Cabernet, Merlot, Pinot Noir

White Wine: Chardonnay, Pinot Grigio, White Zinfandel

SOFT DRINK SERVICE

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

CASH AND TAB BAR

Soft Drink
Bottled Water

Domestic or Imported Bottled Beer
Red or White Wine

Premium Cocktails
Platinum Cocktails

A Bartender set-up fee will apply.

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