



DRURY LANE

EVENTS

DINNER

HORS D'OEUVRES

*The following hors d'oeuvres are available at an additional charge.
Pricing is per 100 pieces and subject to state sales tax and service charge.*

COLD		HOT	
Bruschetta with Roma Tomatoes	\$160	Swedish Meatballs*	\$210
Goat Cheese and Sundried Tartines	\$190	Beef Kabobs	\$290
Prosciutto Wrapped Melon	\$170	Beef, Chicken, or Pork Sate with Teriyaki Sauce	\$275
Fresh Asparagus Wrapped in Prosciutto	\$190	Chinese Egg Rolls	\$190
Belgian Endive Stuffed with Herb Cheese	\$180	Spicy Chicken Drumettes	\$250
New Potatoes with Caviar and Sour Cream	\$160	Chicken Tempura with Oriental Red Dipping Sauce	\$230
Smoked Fish Display*	\$300	Shrimp Tempura with Sweet and Sour Sauce	\$300
Antipasto Display*	\$300	Smoked Chicken or Vegetable Quesadillas	\$250
Fresh Vegetable Platter with Dip*	\$190	Cashew Nut Chicken	\$255
International Cheese Platter with Crackers*	\$265	Bacon Wrapped Scallops with Herb Butter	\$300
Assorted Fruits of the Season*	\$210	Coconut Shrimp with Mango Chutney	\$300
Whole Poached Salmon* <i>(Serves 40 Guests)</i>	\$300	Mini Crab Balls with Remoulade Sauce	\$300
Marinated Grilled Vegetables served with Balsamic Glaze*	\$210	Spinach Brie Wonton	\$190
Iced Gulf Shrimp	\$265	Cashew Nut Shrimp	\$300
Oysters on the Half Shell*	\$210	Cheese Puffs	\$300
Clams on the Half Shell*	\$190	Quiche Lorraine	\$260
Smoked Salmon Tortilla Pinwheel Sandwiches	\$190	Spinach Quiche	\$260
Cucumber Slices Stuffed with Crabmeat	\$210	Chicken Empanada	\$250
Lobster Medallions	\$300	Vegetable Tempura with Oriental Dipping Sauce	\$230
Smoked Salmon Rosette with Herb Cheese	\$160	Wheel of Brie En Croute with Almonds and Lingonberry Sauce* <i>(Serves 40 Guests)</i>	\$170

**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.

SOUP OR APPETIZER

Cream of Chicken, Cream of Mushroom, Butternut Squash, Chicken Noodle, Minestrone, Three Onion Soup en Croute, Escarole, Garden Vegetable, Potato Leek, Tomato Gazpacho, Chilled Cucumber, Strawberry Gazpacho, Lobster Bisque (+\$3), Cream of Asparagus (+\$2)

Tortellini Carbonara

Pancetta, Alfredo Sauce, Sweet Peas

Farfale Vodka Sauce

Tomato Cream, Fresh Tomato, Basil

Country Style Rigatoni

Pancetta, Italian Sausage, Fennel, Tomato Cream Sauce

Seasonal Fresh Fruit Plate

Assorted Seasonal Fruits (+\$1)

Baked Brie (+\$3)

Ligonberry Sauce

Gulf Shrimp Cocktail (+\$7)

Lemon, Cocktail Sauce

SALAD

Garden Green Salad

Choice of Dressing
Cucumber, Carrot, Radish, Tomato

Caesar Salad

Herb Croutons, Parmesan, Tomato, Egg

Greek Salad

Kalamata, Tomato, Onion, Feta Dressing

Spinach Mandarin Salad

Tomato, Feta, Mandarin Orange,
Almonds, Poppy Seed Dressing

Rustica Salad

Spinach, Tomato, Bermuda Onion,
New Potato, Olives, Balsamic Vinaigrette

Cucumber Dill Salad

Bibb Lettuce, Tomato, Pink Peppercorn
Onion Relish, Italian Dressing

Strawberry Bibb Salad (+\$2.50)

Bibb Lettuce, Strawberry,
Raspberry Ginger Vinaigrette

Pear Salad (+\$2)

Baby Greens, Walnuts, Dried Cranberries, Bleu
Cheese, Citrus Vinaigrette

Caprese Salad (+\$2.50)

Tomato, Fresh Mozzarella, Basil,
Balsamic Vinaigrette

Granny Smith Apple Salad (+\$2)

Mesclun, Walnuts, Dried Cranberries,
Bleu Cheese, Maple Vinaigrette

ENTRÉES

MEATS

Roast Prime Rib Of Beef . . . \$45
Natural Juices, Horseradish Sauce

Bistro Steak . . . \$35
Merlot Mushroom Sauce

New York Strip Steak (10 oz) . . . \$44
Herb Butter

Grilled Filet Mignon . . . \$47
Choice of Sauce:
Brandied Truffle, Bearnaise, Herb
Butter, Green Peppercorn

Beef Wellington . . . \$48
Wild Mushroom Duxelle,
Cognac Cream Sauce

Roast Tenderloin Of Beef . . . \$46
Choice of Sauce:

Brandied Truffle, Bearnaise,
Herb Butter, Green Peppercorn

Pork Medillions Wrapped in Bacon . . . \$31
Rosemary Demi Glaze

**Potato Gnocchi and
Beef Short Ribs** . . . \$31
Mushroom Ragout, Onions,
Madeira Wine Sauce

CHICKEN

Grilled Or Sauteed Chicken Breast . . . \$32
Choice of Sauce:
Thyme Au Jus, Basil Cream, Marsala,
Vesuvio, Lemon Caper, Dijon Demi

Stuffed Chicken Breast . . . \$33
Herb Dressing,
Chablis Cream Sauce

Chicken Wellington . . . \$34
Mushroom Paté, Puff Pastry,
Port Wine Sauce

Herb Roasted Half Chicken . . . \$32
Rosemary, Oregano, Thyme

SEAFOOD

Parmesan Crusted Tilapia . . . \$33
Tomato Basil

Blackened Mahi-Mahi . . . \$36
Mango Relish Sauce

Fresh Filet of Salmon . . . \$35
Champagne Dill Sauce

CLASSIC COMBINATIONS

**Herb Butter Filet Mignon &
Grilled Chicken Breast** . . . \$47

Choice of Sauce:
Apple Curry, Basil Cream, Marsala,
Dijonaise, Vesuvio, Lemon Caper,
Pink Peppercorn

Filet Mignon & Herb Butter Shrimp . . . \$48

Choice of Sauce:
Brandied Truffle, Bernaise, Herb Butter,
Green Peppercorn

**Sliced Tenderloin Of Beef &
Seared Salmon Filet** . . . \$48

Green Peppercorn,
Champagne Dill Sauce

Mixed Grill . . . \$51

Filet Mignon, Grilled Chicken Breast,
Herb Shrimp

Choice of Sauce:
Apple Curry, Basil Cream, Marsala,
Dijonaise, Vesuvio, Lemon Caper,
Pink Peppercorn

VEGETARIAN

Vegetable Lasagna . . . \$30

Egg Pasta, Assorted Vegetables,
White Bechamel Sauce, Tomato Sauce

Vegetable Kabob . . . \$30

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

Roasted Vegetable Napoleon . . . \$30

Egg Plant, Zucchini, Yellow Squash,
Peppers, Smoked Tomato Sauce

Crepe Florentine . . . \$30

Artichoke, Fontina Cheese,
Chablis Cream Sauce

CHILDREN'S ENTRÉES

Children under the age of eight will receive the same first, second, and fourth course.

Chicken Tenders

\$20

Hamburger

\$20

Cheeseburger

\$20

Please contact your catering representative with any questions regarding dietary restrictions.

POTATOES OR GRAINS

Vesuvio Potatoes
Butter Whipped Potatoes
Scalloped Potatoes
Herb Roasted Potatoes
Twice Baked Potato
Baked Potato

Long Grain and Wild Rice Blend
Rice Pilaf
Lentils
Couscous
Fondant Potatoes (+\$1)

VEGETABLES

Fresh Vegetable Medley
Oriental Vegetable Stir Fry
Green Beans Almondine
Julienne of Zucchini and Carrots

Green Beans with Bacon and Onions
Fresh Buttered Broccoli
Broccoli (+\$1)
Asparagus (+\$2)

DESSERTS

Vanilla Ice Cream or Chocolate
Ice Cream
Choice of Sauce: Chocolate, Strawberry, Caramel
Peach Melba
New York Style Cheesecake
Choice of Sauce: Strawberry, Blueberry, Peach
Dutch Apple Pie with Cinnamon Cream &
Caramel Sauce

Pumpkin Pie *(Seasonal)*
Chocolate Tuxedo Mousse Cake
Cranberry Orange Cake
Cannoli Cake
White or Dark Chocolate Mousse
Amaretto Mousse
Lemon Bar

BEVERAGE SERVICES

Coffee, Decaffeinated Coffee, Hot and Iced Tea

DINNER BUFFET . . . \$45

*Pricing is based off of the final guest count guarantee and the buffet will be served unlimitedly for two hours.
Illinois state tax and service charge are not included.*

Starters

Sliced Seasonal Fruits
Fresh Vegetable Display
Domestic and International Cheese Display
Seasonal Garden Greens with Condiments
Choice of One: Spring Mix, Classic Caesar or Spinach Salad

Choice of Two Gourmet Salads:

Marinated Cucumber, Tomato and Red Onion Salad
Antipasto Salad, Tuna and Rotini Salad
Roasted Red Potato Salad Country Style, Tabouleh
Curried Chicken Salad, Five Bean Salad
Soup De Jour

Poultry

Choice of One:

Grilled or Sautéed Chicken Breast
Herb Roasted Chicken
Southern Fried Chicken

Beef

Choice of One:

Roast Top Sirloin with Bordelaise Sauce
Pepper Steak
Pot Roast

Pasta

Choice of One:

Gnocchi, Rigatoni, Fettuccini,
Cheese Tortellini
Choice of Sauce: Country, Alfredo,
Mushroom, Marinara, Pesto Cream

Seafood

Choice of One:

Grilled, Baked, Blackened Tilapia,
Catfish, Perch
Salmon (+\$2) or Mahi-Mahi (+\$2)

Potatoes or Grains

Choice of One::

Herb Roasted Potatoes, Scalloped Potatoes,
Whipped Potatoes,
Wild Rice Blend, Rice Pilaf

Vegetables

Choice of One:

Fresh Vegetable Medley, Julienne Zucchini
and Carrots, Green Beans Almondine,
Vegetable Stir Fry

Miniature French Pastries

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) \$600

**Herb Crusted Roast Tenderloin of Beef
with Peppercorn Sauce** (serves 20) \$300

**Herb Crusted New York Strip Loin with
Roasted Shallot Demi Glaze** (serves 40) \$270

**Roast Prime of Beef with Creamed Horse-
radish** (serves 40) \$290

**Stuffed Roast Pork Loin with Apple Almond
Filling** (serves 40) \$200

**Honey Mustard Glazed Roasted
Ham** (serves 50) \$200

**Herb Roasted Leg of Lamb with
Rosemary Demi Glaze** (serves 40) \$230

**Whole Roasted Turkey with
Traditional Trimmings** (serves 40) \$200

**Salmon En Crouete with Fennel
and Spinach** (serves 25) \$220

SWEETS

Pricing is per your final guest count guarantee and stations 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
Chocolate Dipped 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 Oreo
Cookie, Heath Bar

\$8*

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