



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.

C O L D		H O T	
Bruschetta with Roma Tomatoes	\$200	Swedish Meatballs*	\$221
Prosciutto-Wrapped Melon	\$200	Beef Kabobs	\$305
Prosciutto-Wrapped Asparagus	\$221	Beef or Chicken Satay with Teriyaki Sauce	\$289
Antipasto Display*	\$315	Chinese Egg Rolls	\$200
Fresh Vegetable Platter with Dip*	\$221	Spicy Chicken Drumettes	\$263
International Cheese Platter with Crackers*	\$315	Chicken or Vegetable Tempura with Sweet and Sour Sauce	\$242
Assorted Fruits of the Season*	\$273	Smoked Chicken or Vegetable Quesadillas	\$315
Iced Gulf Shrimp	\$342	Bacon-Wrapped Scallops with Herb Butter	\$315
Charcuterie Display*	\$525	Coconut Shrimp with Mango Chutney	\$315
		Spinach Brie Wonton	\$200
		Cheese Puffs	\$315
		Quiche Lorraine	\$315
		Chicken Empanada	\$263
		Vegan Spiced Chickpea and Zucchini Phyllo	\$315

*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 (+\$3)
Lobster Bisque (+\$6)

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 (+\$3)
Assorted Seasonal Fruit

Gulf Shrimp Cocktail (+\$8)
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 (+\$4)
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	. . . \$57	Beef Wellington* Bacon-Wrapped Pork Medallions*	. . . \$67 . . . \$57
Grilled Filet Mignon*	. . . \$61		

*Choice of Sauce:

Red Wine Butter, Béarnaise, Bordelaise, Chimichurri, Herb Butter, Brandied Truffle Sauce (+\$3)

CHICKEN

Grilled Chicken Breast* Herb Roasted Chicken Thyme Jus	. . . \$47 . . . \$44	Stuffed Chicken Breast Herb Pan Gravy Chicken Wellington Marsala Sauce	. . . \$48 . . . \$50
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*Choice of Sauce:

Thyme Jus, Marsala, Picatta, Dijon Demi, Choron

SEAFOOD

Ora King Salmon Champagne Dill Sauce	. . . \$54	Fresh Filet of Salmon Champagne Dill Sauce	. . . \$46
Chilean Sea Bass Lemon Beurre Blanc	. . . \$66	Blackened Mahi-Mahi Mango Relish	. . . \$51

CLASSIC COMBINATIONS

Filet Mignon & Sautéed Shrimp . . . \$65	Filet Mignon & Petit Lobster . . . MKT
Filet Mignon & Grilled Chicken Breast . . . \$62	Mixed Grill Filet Mignon, Grilled Chicken Breast, Sautéed Shrimp . . . \$67

Choice of Sauce:

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

VEGETARIAN

Vegan Wellington . . . \$41 Eggplant, Roasted Peppers, Asparagus, Roasted Red Pepper Coulis	Arugula and Asparagus Lasagna . . . \$41 Tomato Cream Sauce
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Vegetable Kabob . . . \$41
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 . . . \$21	Cheeseburger . . . \$21
Chicken Tenders . . . \$21	Macaroni & Cheese . . . \$21

POTATOES OR GRAINS

Butter Whipped Potatoes	Long Grain and Wild Rice Blend
Scalloped Potatoes	Twice Baked Potato (+\$3)
Herb Roasted Potatoes	

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

VEGETABLES

Seasonal Vegetable Medley
Green Beans
Julienne of Zucchini and Carrots

Broccoli (+\$2)
Asparagus (+\$3)
Vegetable Bundle (+\$3)
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 \$79.00 Chef Attendant fee.

Roast Prime of Beef with Creamed Horseradish (serves 40)	\$368	Honey Mustard Glazed Roasted Ham (serves 50)	\$210
Whole Roasted Turkey with Traditional Trimmings (serves 40)	\$210	Herb Roasted Leg of Lamb with Rosemary Demi Glaze (serves 40)	\$242
Brisket (serves 40)	\$342	Whole Roasted Pig (serves 50)	\$289
Prime Rib (serves 40)	\$368	Berkshire Porchetta (serves 20)	\$279
Beef Tenderloin (serves 20)	\$473	Grouper (serves 20)	\$536
New York Strip (serves 40)	\$394	Smoked Salmon (serves 20)	\$300

DINNER BUFFET . . . \$58

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 \$79.00 Chef Attendant fee.

Steamship Round of Beef with Traditional Garniture (serves 100)	\$683	Whole Roasted Turkey with Traditional Trimmings (serves 40)	\$263
Herb Crusted Roast Tenderloin of Beef with Peppercorn Sauce (serves 20)	\$368	Honey Mustard Glazed Roasted Ham (serves 50)	\$263
Herb Crusted New York Strip Loin with Herb Butter (serves 40)	\$315	Herb Roasted Leg of Lamb with Rosemary Demi Glaze (serves 40)	\$263
Roast Prime of Beef with Creamed Horseradish (serves 40)	\$315		

SWEETS AND SAVORY STATIONS

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

PÂTISSERIE SWEETS

Chocolate Éclairs
Cannoli
Mini Fruit Tarts
Mini Napoleons
Mini Pastries
Chocolate-Dipped Strawberries and Bananas
Deluxe Assortments of Cakes
Fresh Seasonal Fruit
\$16

ICE CREAM STATION

Assorted Ice Cream
Hot Fudge, Hot Caramel, Strawberry, Whipped Cream
Nuts, Cherries, Crushed Cookies, Crushed Candies
\$9*

DOUGHNUT STATION

Assorted Mini Doughnuts
Chocolate, Vanilla, and Strawberry
Sauces
Freshly Whipped Cream, Sprinkles
\$11*

*Requires Chef Attendant. Fees based on \$79.00.

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 +\$3/Guest	Riesling +\$3/Guest

IMPORTED BOTTLED BEER SERVICE

Heineken, Amstel Light, Corona
\$9/Guest

2 HOURS

\$21/Guest

3 HOURS

\$24/Guest

4 HOURS

\$26/Guest

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

PLATINUM BAR PACKAGE

The following Platinum Bar Package is available for an additional \$11 per person.
Should you wish to extend the bar beyond 4 hours, please add an additional \$9 per person for each additional hour.

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 +\$3/Guest	Riesling +\$3/Guest

2 HOURS

\$26/Guest

3 HOURS

\$29/Guest

4 HOURS

\$30/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

\$17/Guest

4 HOURS

\$21/Guest

UNLIMITED WINE SERVICE: \$11/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: \$32/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

\$12/Guest

4 HOURS

\$16/Guest

CASH AND TAB BAR

Soft Drink \$3
Bottled Water \$3

Domestic or Imported Bottled Beer \$9
Red or White Wine \$9

Premium Cocktails \$11
Platinum Cocktails \$13

A \$105 Bartender set-up fee will apply.