

HORS D'EUVRES

COLD Illinois sales tax and service charge are not included.

Bruschetta with Roma Tomatoes Assorted Finger Sandwiches Goat Cheese and Sundried Tomato Tartines Deviled Eggs Prosciutto Wrapped Melon Fresh Asparagus Wrapped in Prosciutto Belgian Endive Stuffed with Herb Cheese Smoked Fish Display (Serves 40 Guests) Antipasto Display Fresh Vegetable Platter with Dip International Cheese Platter with Crackers Assorted Fruit Display Whole Poached Salmon (Serves 40 Guests) Marinated Grilled Vegetables served with Balsamic Glaze Iced Gulf Shrimp Oysters on the Half Shell Clams on the Half Shell Smoked Salmon Tortilla Pinwheel Sandwiches Cucumber Slices Stuffed with Crabmeat Lobster Medallions Smoked Salmon Rosette with Herb Cheese

All above items are priced per 100 pieces unless otherwise noted.



HORS D'EUVRES

HOT Illinois sales tax and service charge are not included.

Mini Cheeseburgers Swedish Meatballs Beef Kabobs Pakoras with Green Chili Sauce Potato Samosa with Dipping Sauce Barbequed Baby Back Ribs Chicken or Pork Satay with Teriyaki Sauce Beef Satay with Teriyaki Sauce Chinese Egg Rolls Peking Duck Roll with Plum Sauce Spicy Chicken Drummettes Chicken Tempura with Oriental Red Dipping Sauce Smoked Chicken or Vegetable Quesadilla Cashew Nut Chicken Bacon Wrapped Scallops with Herb Butter Oysters Rockefeller Coconut Shrimp with Mango Chutney Mini Crab Cakes with Remoulade Sauce Spinach Brie Wonton Cashew Nut Shrimp Cheese Puffs Quiche Lorraine Spinach Quiche Chicken Empanada Vegetable Tempura with Oriental Red Dipping Sauce Wheel of Brie en Croute with Almonds and Lingonberry Sauce (Serves 40 Guests)

All above items are priced per 100 pieces unless otherwise noted.





DINNER Illinois sales tax and service charge are not included.

THE CARVERY

Steamship Round of Beef with Traditional Trimmings (serves 100 guests)

HERB CRUSTED ROAST TENDERLOIN OF BEEF WITH PEPPERCORN SAUCE (serves 20 guests) HONEY-MUSTARD GLAZED ROASTED HAM (serves 50 guests)

MUSTARD CRUSTED NEW YORK STRIP LOIN WITH ROASTED SHALLOT DEMI GLAZE (serves 40 guests)

> ROAST PRIME OF BEEF WITH CREAMED HORSERADISH (serves 40 guests)

> STUFFED ROAST PORK LOIN WITH APPLE ALMOND FILLING (serves 40 guests)

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

Whole Roasted Turkey with Traditional Trimmings (serves 50 guests)

SALMON EN CROUTE WITH FENNEL AND SPINACH (serves 30 guests)

All carvery items require a chef attendant. Fees based guests.



DINNER

Special Reception Stations and Displays

A minimum of four stations are required for all functions ordering exclusively from the specialty reception menu. Please contact your catering representative for more details. Illinois sales tax and service charge are not included.

Mashed Potato

Garlic Roasted Skinned Mashed Potatoes Yukon Gold Horseradish Potato Sweet Mashed Potato Green Onions Jalapeños Black Olives Cheddar Cheese | Bacon Bits Sweet Butter | Sour Cream

FAJITA BAR

Choice of Two Proteins Cilantro Chicken | Tequila Shrimp Pacifico Marinated Beef | Carnitas Flour and Corn Tortillas Queso Fresco Spanish Rice | Tomato | Onions | Peppers | Pico de Gallo Sour Cream Guacamole

Bruschetta Station

Artesian Breads Diced Tomato | Fresh Herbs and Garlic Eggplant Caponata | Tapenade | Fresh Mozzarella Prosciutto | Herb Goat Cheese

PASTA STATION

Choice of Two Pastas and Two Sauces Potato Gnocchi | Tortellini | Rigatoni | Fettuccini | Fusilli Marinara | Pesto Cream | Country | Wild Mushroom Focaccia | Garlic Bread | Bread Sticks Garlic Basil Romano Cheese Sun-Dried Tomatoes Artichoke Hearts | Olive Oil | Olives | Broccoli Florets

Wok Station

Szechuan Beef Hoisin Chicken Cantonese Vegetables | Steamed Rice Soy Sauce Sweet and Sour Hot Mustard | Tofu Almond Cookies | Fortune Cookies

CAESAR SALAD BAR

Crisp Romaine Hearts Creamy Caesar Dressing Grilled Chicken Breast Marinated Grilled Shrimp | Sliced Eggs Cherry Tomatoes | Romano Cheese Focaccia Bread Bread Sticks



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Mushroom Station

Shitake | Crimini | Oyster Mushroom Shallots | Garlic | Herbs | Sherry Vinegar Garlic Crostini | Baguette | Focaccia Flats Grilled Portobello Mushrooms Madeira Cream Sauce

MIDDLE EASTERN

Tabouleh | Stuffed Grape Leaves Hummus | Pita Chips Falafel | Chicken Asana | Lamb Asana Kabob Titman Saffron

American Cookout

Grilled Chicken BBQ Ribs Corn on the Cob Macaroni and Cheese Fried Potato Wedges Corn Bread

HAWAIIAN - LUAU

Choice of Two Proteins Huli Huli: Chicken Macadamia Crusted Mahi-Mahi Pipicaula: Smoked Beef Jerky Fried Cauliflower Uala: Sweet Potatoes Ogo: Seaweed Papaya Avocado Hearts of Palm Oahu Watercress Salad

PACIFIC RIM

Choice of Two Proteins Mongolian Beef | Stir Fried Monk Fish Korean Short Ribs | Szechuan Chicken Egg Rolls | Fried Rice Chicken Salad with Spicy Noodles Won Ton Soup

CREOLE - CAJUN

Choice of Two Proteins Blackened Catfish Chicken Jambalaya Shrimp Creole Red and White Beans Black Bean, Jicama and Pepper Salad Smoked Creole Tomato and Corn Soup Collard Greens



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FRENCH

Russian

Charcuterie and Fromage Display Steak Tartar Oysters with Sherry Vinaigrette and Tobiko Caviar Salade Lyonnaise or Niçoise Croque-Monsieur at Madame Casserole of Escargot and Champignon Cassoulet Beef Bourguignon Pommes Lyonnaise Ratatouille Borsch Blini with Smoked Salmon Red Cabbage and Apple Salad Potato Blintzes Beef Stroganoff Stuffed Cabbage Rolls Chicken Kiev Kasha with Mushrooms

MEXICAN

Guacamole, Pico de Gallo with Tortilla Chips Seafood Ceviche Chile Rellenos Enchiladas Carne Asada Aroz

German

Cucumber Salad with Red Onion and Cherry Tomatoes Roast Pork Loin with Buttered Spatzle Braised Red Cabbage with Apples Grilled Knockwurst and Bratwurst Hot Potato Salad Brussel Sprouts Hot Pretzels



DRURY LAITE www.drurylaneoakbrook.com

SWEETS

Illinois sales tax and service charge are not included.

CHOCOLATE FOUNTAIN Fresh Fruit Kabobs

Marshmallows Pretzel Rods Chocolate Chip Cookies Cubed Seasonal Melons Strawberries | Blackberries Rice Krispies | Pound Cake

PATISSERIE SWEET TABLE

Chocolate Éclairs Cannoli Mini Fruit Tarts Mini Napoleons Mini Pastries Chocolate Dipped Strawberries Chocolate Dipped Bananas Deluxe Assortment of Cakes Fresh Seasonal Fruits

ICE CREAM STATION

Assorted Ice Cream Hot Fudge | Caramel | Strawberry Topping Whipped Cream | Nuts | Cherries Crushed Oreo Cookie | Heath Bars

*Requires Chef Attendant. Fees based on guests.

All above selections include silver continental coffee service.



BEVERAGES

Illinois sales tax and service charge are not included.

Platinum Bar Package

SPIRITS

VODKA Kettle One Absolut Assorted Stoli Flavors

TEQUILA Hornitos Reposado Herradura Reposado

GIN Bombay Sapphire Tanqueray WHISKEY Canadian Club Seagram's VO

RUM Bacardi Select

Captain Morgan

Malibu

BOURBON Makers Mark Jack Daniels

SCOTCH Dewars White Label I.B. BRANDY Christian Brothers Apricot Blackberry

CORDIALS Amaretto Baileys B&B Kahlua Courvoisier V.S. Harveys Bristol

BEER Domestic Bottles MGD | Miller Lite | Budweiser | Bud Light | Sharps n/a

> Imported Bottles Heineken | Amstel Light | Corona

WINE

WHITE White Zinfandel | Chardonnay | Pinot Grigio

> RED Pinot Noir | Merlot | Cabernet



BEVERAGES

Illinois sales tax and service charge are not included.

PREMIUM BAR PACKAGE

SPIRITS

TEQUILA Jose Cuervo

BOURBON

lim Beam

BRANDY Five Star Apricot Blackberry

Cordials

Amaretto Irish Cream Coffee Liquor

VODKA Absolut Smirnoff Assorted Flavors

> RUM Bacardi Captain Morgan

WHISKEY

Seagram's 7

Sсотсн Ј.В.

BEER

Domestic Bottles MGD | Miller Lite | Budweiser | Bud Light | Sharps n/a

WINE

WHITE White Zinfandel | Chardonnay | Pinot Grigio

> RED Merlot | Cabernet

IMPORTED BOTTLED BEER SERVICE Heineken | Amstel Light | Corona American Craft Beer Available Upon Request

MARTINI BAR AND COFFEE & CORDIAL CART AVAILABLE UPON REQUEST

GIN Beefeaters Tangueray



BEVERAGES

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BEER, WINE & SOFT DRINK SERVICE

DOMESTIC BEER MGD | Miller Lite | Budweiser Bud Light | Sharps n/a WHITE WINE White Zinfandel | Chardonnay | Pinot Grigio

Red Wine

Pinot Noir | Merlot | Cabernet

ASSORTED SOFT DRINKS Coke | Diet Coke | Sprite | Ginger Ale | Assorted Juices

UNLIMITED WINE SERVICE WHITE WINE: White Zinfandel | Chardonnay | Pinot Grigio RED WINE: Pinot Noir | Merlot | Cabernet Choice of Two with Luncheon or Dinner Service \$7 fer Guest

BOTTLED WINE SERVICE

WHITE WINE: White Zinfandel | Chardonnay | Pinot Grigio RED WINE: Pinot Noir | Merlot | Cabernet

SOFT DRINK SERVICE Coke | Diet Coke | Sprite | Ginger Ale | Assorted Juices

Any event serving four hours of soft drink service on a Saturday evening will be charged.

CASH AND TAB BAR

Soft Drinks Bottled Water Domestic Bottled Beer Imported Bottled Beer Wine Premium Cocktails Platinum Cocktails

A Bartender Set Up fee will apply.