

SUNDAY CHAMPAGNE BRUNCH MENU

Coffee, Teas, Champagne, Mimosa & Bellini are included

HEALTHY CHOICE BUFFET

Strawberries | Blueberries | Blackberries | Vanilla Yogurt | Granola | Oatmeal | Brown Sugar Raisins | Honey | Fresh Fruit Juices | Milk

CONTINENTAL BUFFET

Assorted Bread, Muffins, Bagels & Croissants | Assorted Butters & Cream Cheeses

Smoked Lox | Capers | Sliced Tomato | Chopped Onions | Assorted Cheeses | Cold Meats

Crudité | Assorted Salads

SAVORY BUFFET

Eggs Benedict | Sausage | Bacon | Breakfast Potatoes | Biscuits and Gravy | Seasonal Quiche Selections of Seasonal: Beef | Poultry | Fish | Vegetables | Rice

OMELETTE STATION

Traditional Options with Seasonal Specials

SEAFOOD BAR

Shrimp | Raw Oysters with Garnish | Crab Cakes | Oysters Rockefeller | Ceviche

CARVING STATION

Hand Carved Beef, Turkey & Ham | Traditional Trimmings

Italian Buffet

Selection of Two Pastas | Fresh Vegetables | Garlic | Meatballs Marinara Selection of Three Sauces | Garlic Bread

SWEET BUFFET

Crepes | Waffles | French Toast | Made to order Donuts | Syrup | Whipped Cream
Powdered Sugar | Strawberry Sauce | Nuts

CHILDREN'S BUFFET

Corn Dogs | Chicken Tenders | Tater Tots

ICE CREAM STATION

Assorted Ice Cream | Hot Fudge | Hot Caramel | Strawberry Sauce | Whipped Cream Nuts | Cherries

DESSERT TABLE

Assorted Pastries | Cakes | Sugar Free Items

BLOODY MARY BAR

(Additional Charge)

Assorted Mixes and Condiments



TEA TIME MENU

FIRST COURSE

Sandwiches and Savories

Cucumber with Herb Cream Cheese | Radish and Watercress on White Bread
Smoked Turkey and Cranberry Pear Chutney on Brioche
Smoked Salmon with Dill Cream Cheese on Pumpernickel
Classic Egg Salad on Rye
Roast Beef | Horseradish cream on French Bread
Assorted Mini Quiches

SECOND COURSE

SCONES

Assorted Seasonal Baked Scones with Devonshire Cream, Preserves | Lemon Curd | Assorted Mini Muffins

THIRD COURSE

Pastries and Sweets

Assorted Cream Puffs | Éclairs | Mini Fruit Tarts | Mini Cannoli Chocolate Covered Strawberries | Assorted Cookies, Assorted Mousses in Mini Chocolate Cups

TEA SERVICE

Assorted Teas Served with Crystalized Sugar Sugar Cubes | Lemon | Cinnamon Sticks

TEA SELECTIONS

Most Caffeine

Black Teas: Darjeeling | Earl Grey | English Breakfast

Less Caffeine

Oolong Tea | Jasmine Green Tea

CAFFEINE FREE

Chamomile | Lemon Ginger | English Breakfast Decaf; Mint



BREAKFAST

Illinois sales tax and service charge are not included.

CONTINENTAL BREAKFAST BUFFET

Assorted Chilled Fruit Juices
Assorted Breakfast Breads | Muffins
Plain Bagels | Cinnamon Raisin Bagels | Cream Cheese
Freshly Brewed Coffees | Hot Tea

HEALTHY START BUFFET

Assorted Fruit Juices

Seasonal Fresh Fruits | Berries
Individual Mini Low Fat Yogurts

Low Fat Bran | Cranberry | Blueberry Muffins

Multigrain Bagels | Low Fat Cream Cheese

Muesli | Whole Grain Cereals

Fat Free Milk | Soy Milk

Freshly Brewed Coffees

Herbal Tea | Green Tea

WELLNESS BREAKFAST BUFFET

Assorted Chilled Fruit Juices

Sliced Seasonal Fruits

Individual Mini Yogurts

Multigrain Bagels | Low Fat Cream Cheese

Bran Muffins | Blueberry Muffins

Egg Whites, Spinach, Feta, Tortilla Wraps

Whole Wheat Pancakes | Maple Syrup

Scrambled Egg Beaters

Turkey Sausage Link | Turkey Bacon

Breakfast Potato

Freshly Brewed Coffees | Hot Teas | Low Fat Milk | Soy Milk



BREAKFAST

Illinois sales tax and service charge are not included.

BREAKFAST ENHANCEMENTS

Prices are per person and must be ordered for the full guarantee

Seasonal Fresh Fruits

Cold Cereals | Milk

Light Yogurts

Coffee Cakes | Croissants

Cinnamon French Toast | Maple Syrup

Whole Wheat Pancakes

Scrambled Eggs

Buttermilk Pancakes | Maple Syrup

Lox and Bagels

Pork Sausage

Turkey Sausage

Crisp Hickory Smoked Pork or Turkey Bacon

Breakfast Burrito | Sour Cream | Salsa

Egg Sandwiches

Breakfast Bars

* Omelet Station Made to Order

*Belgian Waffle Station Made to Order

^{*}Requires Chef Attandant. Fees based guests



BREAKFAST

PLATED BREAKFAST
All plated breakfasts include assorted breakfast breads, pastries with fruit preserves, butter and freshly brewed coffees and hot teas. Illinois sales tax and service charge are not included.

STARTERS

Chilled Fresh Fruit Juices Seasonal Sliced Fruits Vanilla Yogurt | Fresh Berries | Granola

Traditional ENGLISH BREAKFAST

Scrambled Eggs Crisp Hickory Smoked Bacon | Sausage Breakfast Potato

FRENCH TOAST

Cinnamon French Toast Maple Syrup | Butter Breakfast Potato

CLASSIC EGGS BENEDICT

Toasted English Muffin Canadian Bacon Hollandaise Sauce Poached Egg

EGG WHITE AND SPINACH FRITTATA

Scallions | Feta | Low Fat Mozzarella Turkey Bacon Breakfast Potato Scalloped Apples Bran Muffin

Zucchini QUICHE

Tomato Low Fat Cheddar Egg Whites Breakfast Potato Tomato Sauce



COLD PLATE SELECTIONS

Cold plate selections include freshly baked bread, butter and beverage service.

Illinois sales tax and service charge are not included.

Please select one item from each course.

APPETIZERS

Seasonal Fresh Fruit Plate Chicken Noodle Soup Minestrone Soup Cream of Broccoli Soup

ENTREES

CHICKEN CAESAR SALAD
Chicken Breast | Romaine Lettuce
Tomato | Croutons | Romano Cheese
Caesar Dressing

CHICKEN COBB SALAD

Iceberg and Romaine Lettuce | Grilled Chicken

Tomato | Hard Boiled Eggs | Green Onion | Bacon

Bleu Cheese | Brown Cobb Dressing

GRILLED CHICKEN WRAP
Chicken | Tomato | Spinach Tortilla
Caesar Dressing

AMERICAN SUBMARINE
Ham | Turkey | Salami | Provolone Cheese
Herb Seasoned Oil and Vinegar Dressing
French Baguette



COLD PLATE SELECTIONS

Cold plate selections include freshly baked bread, butter and beverage service.

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ENTREES

BISTRO CROISSANT

Turkey | Ham | Swiss Cheese | Arugula Lettuce | Tomato | Croissant

TUSCAN SANDWICH

Choice of Sliced Ham | Turkey Breast | Grilled Chicken Breast | Roast Sirloin of Beef
Focaccia Roll

Grilled Vegetarian Sandwich

Squash | Eggplant | Bell Pepper | Lettuce | Tomato | Balsamic Glaze

Multigrain Chapatti Roll

ACCOMPANIMENTS

Choice of One

Cole Slaw | Pasta Salad | Potato Salad

DESSERTS

Vanilla Ice Cream

Chocolate | Strawberry | Caramel

New York Style Cheesecake

Strawberry Blueberry Peach

Apple Pie

Carrot Cake

Fruit Cobbler

Lemon Bar

White or Dark Chocolate Mousse

BEVERAGE SERVICE

Coffee | Decaffeinated Coffee | Hot Tea



HOT PLATE SELECTIONS

Hot plate selections include freshly baked bread, butter and beverage service.

Illinois sales tax and service charge are not included.

Please select one item from each course.

APPETIZERS

Seasonal Fresh Fruit Plate

Chicken Noodle Soup

Minestrone Soup

Cream of Broccoli Soup

Fresh Mixed Greens - Choice of Dressing

Caesar Salad

Spinach Mandarin Salad

ENTREES

MEATS

PETITE FILET OF BEEF Shitake Demi Glaze ROAST STRIP LOIN OF BEEF

Choice of Sauce

Merlot Mushroom Sauce | Rosemary Jus

POULTRY

STUFFED CHICKEN BREAST Herb Dressing | Poulette Sauce CHICKEN ASIAGO

Spinach | Shitake | Basil | Crouton

Whole Grain Mustard Demi Glaze

GRILLED OR SAUTÉED CHICKEN BREAST

Choice of Sauces: Apple Curry | Basil Cream

Marsala | Dijonaise | Vesuvio | Lemon Caper

Pink Peppercorn

ROAST TURKEY
Herb Dressing | Cranberries
Gravy



HOT PLATE SELECTIONS

Hot plate selections include freshly baked bread, butter and beverage service.

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SEAFOOD

Parmesan Crusted Tilapia

Lemon Sorrel Cream Sauce

PESTO CRUSTED FILET OF SALMON
Lemon Butter-Chive Sauce

POACHED SALMON

Moroccan Couscous | Spinach

Mustard-Orange Glaze

PASTA

WILD MUSHROOM FARFALLE
Tomato | Spinach | Wine Cream Sauce

HERB CRUSTED CHICKEN BREAST
Whole Wheat Penne | Steamed Broccoli
Peas | Mushrooms | Thyme Jus

Vegetarian

CREPE FLORENTINE

Artichoke | Fontina Cheese | Chablis Cream Sauce

VEGETABLE LASAGNA

Mix Roasted Vegetables | Marinara Sauce

Classic Combinations

HERB BUTTER PETITE FILET

AND GRILLED CHICKEN BREAST

Choice of Sauces: Apple Curry | Basil Cream

Marsala | Dijonaise | Vesuvio | Lemon Caper

Pink Peppercorn

HERB BUTTER PETITE FILET

AND
SEARED SALMON
Champagne Dill Sauce



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POTATOES OR GRAINS

Vesuvio Potatoes
Twice Baked Potato
Herb Roasted Potatoes
Butter Whipped Potatoes
Baked Potato
Long Grain and Wild Rice Blend
Herb Almond Rice

VEGETABLES

Julienne of Fresh Zucchini and Carrots
Fresh Vegetable Medley
Green Beans Almondine
Fresh Steamed Broccoli

DESSERTS

Vanilla Ice Cream
Chocolate | Strawberry | Caramel
New York Style Cheesecake
Strawberry | Blueberry | Peach
Apple Pie
Carrot Cake
Fruit Cobbler
Lemon Bar
White or Dark Chocolate Mousse

BEVERAGE SERVICE Coffee | Decaffeinated Coffee | Hot Tea



BUFFET SELECTIONS

Illinois sales tax and service charge are not included.

SOUP AND SALAD BAR

Please choose four soups to be self-served in bread bowls or soup cups.

CHILLED SOUPS

Vichyssoise | Carrot Ginger | Cucumber Dill | Gazpacho

HOT SOUPS

Drury Lane Minestrone | Chicken Noodle | Beef Vegetable | Vegetarian Vegetable

Split Pea | Tomato Bisque | Cream of Asparagus (Seasonal)

Mushroom Beef Barley (Seasonal) | Cream of Mushroom

Cream of Broccoli | Cream of Chicken

New England Clam Chowder

Butternut Squash (Seasonal) | Homemade Chili

SALAD

FIXINGS

Romaine | Spinach | Field Greens | Olives | Red Onions | Tomatoes

Artichoke Hearts | Mandarin Oranges | Cucumbers | Radishes | Mushrooms | Roasted Peppers

Carrots | Broccoli | Asian Noodles | Dried Fruits | Sunflower Seeds | Croutons

CHEESE

PROTEIN

Asiago | Cheddar | Bleu Cheese

Grilled Chicken | Bacon

Dressings

Italian and Low Fat Italian | Balsamic Vinaigrette | Ranch | Bleu Cheese | Sesame Ginger | Raspberry Vinaigrette

BREADS

Crusty Breads | Bread Sticks



BUFFET SELECTIONS

Illinois sales tax and service charge are not included.

OAKBROOK TERRACE DELICATESSEN

Chef's Choice of Soup

Seasonal Garden Greens | Condiments

Two Chef's Choice of Gourmet Salads

Slow Roasted Sirloin of Beef

Turkey Breast

Polish Style Ham | Corned Beef

Swiss Cheese | Wisconsin Cheddar | Classic American

Lettuce | Sliced Tomato | Bermuda Onions

Olives | Artichoke | Pepperoncini | Cherry Peppers

Sliced Kosher Pickles

Yellow Mustard | Mayonnaise | Butter

Potato Chips

Freshly Baked Breads | Rolls

Brownies | Apple Slices | Assorted Cookies

*Pre-made sandwiches available upon request.

BUFFET ENHANCEMENTS

IMPORTED DELI MEATS AND CHEESES:

Mortadella | Prosciutto | Capicola

Provolone | Munster



BUFFET SELECTIONS

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FARM STAND BUFFET

Organic Mixed Greens | Poached Pears | Bleu Cheese | Walnuts | Balsamic Vinaigrette
Organic Baby Spinach | Honey Mustard Vinaigrette
Tomato | Fresh Mozzarella | Basil | Sea Salt | Olive Oil
Seasonal Fresh Fruit
Seasonal Vegetable Crudites

COMPOSED SALADS

Organic Seasonal Vegetables with Dijon Vinaigrette
Traditional Tabbouleh Salad
Asian Slaw with Ginger Peanut Dressing
Moroccan Couscous
Farfalle Pesto
Selection of Artisanal Charcuterie and Cheeses

PROTEIN

Chicken Paillard, Arugula, Lemon, Herbs
Beef Skirt Steak, Chimichurri Sauce
Orange Miso Glazed Salmon
Brown Rice | Baby New Potatoes | Lentils

ARTISAN BREADS

Crusty Breads and Rolls | Multigrain | Pumpernickel Raisin
Walnut Bread | Corn Bread | Naan
Honey | Fruit Jam | Creamery Butter

SWEETS

Gourmet Cookies | Brownie | Blondie | Lemon Bar



www.drurylaneoakbrook.com BUFFET SELECTIONS

Illinois sales tax and service charge are not included.

ALL AMERICAN COOKOUT

Sliced Seasonal Fruits

Country Style Potato Salad

Cole Slaw

Mixed Greens | Condiments

BBQ Grilled Chicken Breast or Fried Chicken

Grilled Hamburgers Garnishes

Baked Beans

Corn on the Cob

Sandwich Rolls

Fruit Cobbler

Cheesecake Squares

DRURY LANE BUFFET

Chef's Choice of Soup

Seasonal Garden Greens | Condiments

Two Gourmet Salads

Grilled Chicken Breast

(Vesuvio | Basil Cream | Marsala | Mustard Demi Glaze | Apple Curry)

Sliced Sirloin of Beef

(Mushroom Merlot | Au Jus)

Penne Pasta with Marinara Sauce

Mashed Potatoes | Herb Gravy

Fresh Vegetable Medley

Fresh Baked Bread | Butter

Assorted French Pastries | Cookies