

BUFFET SELECTIONS

Illinois sales tax and service charge are not included.

SOUP AND SALAD BAR

SOUPS

Please choose four soups.

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

BREADS

Assorted Crusty Breads, Bread Sticks

SALAD FIXINGS

Romaine, Spinach, Field Greens, Olives,
Red Onions, Tomatoes, Artichoke Hearts,
Mandarin Oranges, Cucumbers, Radishes,
Mushrooms, Roasted Peppers, Carrots, Broccoli,
Dried Fruits, Sun Flower Seeds, Croutons

CHEESE

Romano, Cheddar, Bleu Cheese

PROTEIN

Grilled Chicken, Bacon

ASSORTED DRESSINGS

Italian, Low Fat Italian, Balsamic Vinaigrette,
Ranch, Bleu Cheese, Sesame Ginger,
Raspberry Vinaigrette

DESSERT

Brownies, Lemon Bars, Assorted Cookie

BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Hot and Iced Tea

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
Assorted Baked Breads, Rolls
Brownies, Lemon Bars, Assorted Cookies

Buffet Enhancements

Imported Deli Meats and Cheeses:
Mortadella, Prosciutto, Capicola,
Provolone, Munster

Beverage Service

Coffee, Decaffeinated Coffee, Hot and
Iced Tea

**Premade sandwiches available upon request.*

FARM STAND BUFFET

Organic Mixed Greens, Poach 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 Crudités
Selection of Charcuterie and Cheese

COMPOSED SALADS

Choice of Three:

Organic Seasonal Vegetables with Dijon Vinaigrette
Traditional Tabbouleh Salad
Asian Slaw with Ginger Peanut Dressing
Moroccan Couscous
Roasted Shallots Potatoes Salad
Farfalle Pesto

ALL-AMERICAN COOKOUT

SIDES

Sliced Seasonal Fruit
Mixed Greens, Dressing
Country Style Potato Salad
Cole Slaw
Baked Beans
Corn on the Cob

ENTREES

BBQ Grilled Chicken Breast or Fried
Chicken
Grilled Hamburgers, Garnishes
Sandwich Rolls

SWEETS

Fruit Cobbler
Cheese Cake Squares

ARTISAN BREADS

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

PROTEINS

Choice of Two:

Chicken Paillard, Arugula, Lemons, Herbs
Beef Skirt Steak, Chimichurri Sauce
Glazed Salmon, Orange Miso Glaze

Choice of Two:

Brown Rice, Baby New Potatoes, Lentils

SWEETS

Gourmet Cookies, Brownies,
Fruit Cobbler, Lemon Bar

BEVERAGE SERVICE

Coffee, Decaffeinated Coffee, Hot and
Iced Tea

DRURY LANE BUFFET

STARTERS

Chef's Choice of Soup
Seasonal Garden Greens, Condiments
Two Gourmet Salads

ENTREES

Choice of One:

Grilled Chicken Breast
(Vesuvio, Basil Cream, Marsala,
Mustard Demi Glaze, Apple Curry)
Sliced Sirloin of Beef
(Mushroom Merlot, Au Jus)

SIDES AND SWEETS

Mashed Potatoes, Herb Gravy
Fresh Vegetables Medley
Fresh Baked Bread, Butter
Assorted French Pastries, Cookies

BEVERAGE SERVICE

Coffee, Decaffeinated Coffee,
Hot and Iced Tea