



THE  
**DRAKE**  
OAK BROOK

AUTOGRAPH COLLECTION®  
HOTELS

# CATERING MENU







# BREAKFAST



# BREAKFAST

*For events of 14-16, a \$75 fee will apply. For events with 15 or less, please ask about our special menus.*

## Plated Breakfast Service

*Plated breakfast service with fresh brewed coffees and herbal teas.  
Priced per person.*

### **Fresh Fruit Platter \$21**

Seasonal fruit and plain yogurt

### **Midwest Breakfast \$25**

Fresh-squeezed orange juice  
Fluffy scrambled eggs with cheddar cheese & chives  
Choice of crispy smoked bacon or sausage links  
Hash browns

### **Skillet \$29**

Fresh-squeezed orange juice  
Hash browns topped with crispy smoked bacon, diced tomatoes, and green peppers  
Fluffy scrambled eggs with cheddar cheese

### **French Toast \$25**

Served with sliced strawberries

## Full Breakfast Buffets

*Breakfast buffets provide for one hour of service and are designed for a minimum service of 25 guests.  
Priced per person. Served with fresh brewed coffees and herbal teas.*

### **Board Room Breakfast \$40**

Fresh-squeezed orange juice & cranberry juice  
Seasonal fresh cut fruits & berries  
A variety of individual yogurts and parfaits  
Assorted bagels with cream cheese & fruit preserves  
Individual breakfast cereals with low-fat milk  
Fresh-baked danishes, croissants, & muffins  
Fluffy scrambled eggs with cheddar cheese & chives  
Crispy smoked bacon & sausage links  
Thick-cut french toast with warm maple syrup  
Hash browns

### **Classic Breakfast \$34**

Fresh-squeezed orange juice & cranberry juice  
Seasonal fresh cut fruits & berries  
Fresh-baked danishes, croissants, & muffins  
Crispy smoked bacon & sausage links  
Individual breakfast cereals with low fat milk  
Individual yogurts and parfaits  
Fluffy scrambled eggs with cheddar cheese & chives  
Hash browns

*Menu items are subject to change without notice. Prices do not reflect 7.5% Sales tax and 25% Service Charge.  
Wine, soft drinks and iced tea available at an additional cost.*

# BREAKFAST

*For events of 14-16, a \$75 fee will apply. For events with 15 or less, please ask about our special menus.*

## Continental Breakfast Buffets

*All breakfast buffets are designed to provide for one hour of service. Includes freshly brewed coffees and herbal teas. Egg Beaters available upon request. Priced per person.*

### Traditional Continental \$25

Fresh-squeezed orange juice  
Seasonal fresh cut fruits and berries  
Bagels with cream cheese  
and fruit preserves  
Freshly-baked danishes, muffins, and  
croissants served with butter

### Healthy Start Continental \$30

Fresh-squeezed orange juice  
and pomegranate juice  
A variety of individual yogurts and parfaits  
Seasonal fresh cut fruits and berries  
Steel cut oatmeal served with dried fruit,  
brown sugar, and milk

## Enhancements

*The following selections may be added to your continental breakfast buffets. Prices are per person (unless otherwise noted) and must be ordered for the entire guarantee. All stations will have an additional \$125 chef's fee.*

### Omelet Bar \$15

Omelets prepared-to-order with honey-cured ham, crispy smoked bacon, bell peppers, mushrooms, onions, spinach, diced tomatoes, cheddar cheese

### Pancake Bar \$10

Specialty pancakes prepared-to-order, maple syrup, fresh berries, whipped cream

### French Toast \$12

Served with sliced strawberries

### Sodas & Bottled Water \$4 Each

Assorted sodas and bottled water

### Warm Breakfast Cereal \$8

Steel cut oatmeal served with dried fruit, brown sugar, and milk

### Mediterranean Avocado Toast Bar \$17

Avocado mash with assorted toppings: basil, tomatoes, feta, mozzarella, toasted almonds, balsamic glaze, caramelized onions

### Fresh Seasonal Fruit \$12

Melon, pineapple, grapes, and seasonal berries  
*Exotic fruit display upgrade MP*

### Bacon \$5

### English Muffin \$4

### Bagel & Cream Cheese \$5

### Cinnamon Roll \$5

### Yogurt Parfait \$8

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A hand in a grey suit jacket is pouring tea from a white teapot into several glass cups on a tray. The teapot has a key-shaped logo on its lid. The cups are filled with a dark red liquid, likely tea. The background is a white brick wall. The entire scene is framed by a white decorative border.

# BREAKS

# BREAKS

## All Day Break Packages

*Break packages are designed to keep your meeting going all day long. Each break provides for one hour of service. Minimum of 10 people. Includes fresh brewed coffees, herbal teas, assorted sodas, and bottled water*

### Platinum \$65

#### MORNING

Fresh-squeezed orange juice  
& cranberry juice

Assorted bagels with cream  
cheeses, fruit preserves, & butter

Fresh-baked Danishes,  
croissants, & muffins

Seasonal fresh cut fruits & berries

#### MID-MORNING

Cut fresh fruit

Nutri-Grain® granola bars

Power Bars®

#### AFTERNOON

Assorted jumbo  
fresh-baked cookies

Individual white  
cheddar popcorn

Make-your-own trail mix

### Silver \$55

#### MORNING

Fresh-squeezed orange juice  
& cranberry juice

Fresh-baked Danishes,  
croissants, & muffins

Seasonal fresh cut fruits & berries

#### MID-MORNING

Whole fresh fruit

Nutri-Grain® granola bars

Power Bars®

#### AFTERNOON

Assorted jumbo  
fresh-baked  
cookies & brownies

Assorted bags of chips

## Themed Breaks

*Prices are per person.*

### Movie \$25

Build-your-own  
bag of popcorn

Peanuts

Assorted candy

Ice cream bars

### Dessert Factory \$20

Assorted jumbo  
fresh-baked cookies

Chocolate fudge brownies,  
blondies, & lemon bars

Assorted candy bars

### Re-Energize \$21

Fresh fruit kabobs

Power Bars®

Nutri-Grain® granola bars

Bags of trail mix

Fruit smoothies

### Wrigleyville \$24

Jumbo soft pretzel sticks with  
cheese sauce and mustard

Individual bags of popcorn

Miniature Chicago-style hot  
dogs with condiments

### Chips & Dip \$18

Bagel chips

Spinach dip

Potato chips

Tortilla chips

Salsa

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## Beverage Packages

### Coffee Service \$90/Gallon

Freshly brewed coffee, decaffeinated coffee,  
and assorted herbal teas

### Lemonade \$50/Gallon

### Iced Tea \$50/Gallon

### Beverage Service

### Full Day \$30/Person · 1/2 Day \$15/Person

Continuous 8 hour service with variety of diet  
and regular soft drinks, iced tea, bottled waters,  
freshly-brewed coffee (regular & decaf),  
assorted herbal teas

## A La Carte Breaks

*Provides for one hour of continuous service. Prices are per person, unless otherwise noted.*

### BEVERAGES

Hot Chocolate \$5

Milk \$4 Each

Bottled Smoothies \$7 Each

Gatorade® Bottles \$5 Each

Assorted Iced Tea \$5 Each

Sparkling Water \$5 Each

Lemonade \$5 Each

Red Bull® \$7 Each

Soft Drinks \$4 Each

Bottle Water \$4 Each

Bottled Juices \$5 Each

### FOOD

Doughnuts \$35/Dozen

Cookies \$40/Dozen

Muffins \$40/Dozen

Danishes \$41/Dozen

Croissants \$45/Dozen

Bagels \$50/Dozen

Cinnamon Rolls \$50/Dozen

Chocolate Brownies \$40/Dozen

Whole Fruit \$5 Each

Seasonal Cut Fruit & Berries \$10

Assorted Bags of Chips \$4 Each

Honey-Roasted Peanuts \$6 Each

Cracker Jacks® \$4 Each

Candy Bars \$5 Each

Rice Krispies® Treats \$5 Each

Nutri-Grain® Bars \$5 Each

Granola Bars \$5 Each

Energy Bars \$5 Each

Popcorn & Pretzel Bags \$4 Each

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# A LA CARTE BREAK PACKAGES

*Prices are per person.*

## Be a Barista \$25

*15 minute coffee break in Aroma de Café.*

**One breakfast item from Aroma de Café**

**Choose 2:**

Black & Blonde Roasts

Lattes & Cappuccinos

Cold Brew & Nitro Taps (Still & Sparkling)

Refreshers® (Mango & Strawberry)

Frappuccinos® (Caramel, Vanilla,  
Mocha, Coffee)

*SUGGESTED PAIRING:*

## Mid-Morning Break \$15

**Whole Fresh Fruit**

**Nutri-Grain® Granola Bars**

**Power Bars®**

**Fresh Brewed Coffees  
& Herbal Teas**

**Add-Ons:**

Peanut butter, granola, and honey

Bagels or pastries

## Fountain of Fruit \$40

**Fountain-Side Smoothie Bar**

*Weather permitting*

**High Boys**

**Fruit Bar**

**Add-Ons:**

Peanut butter, granola, honey,  
protein powder, fresh fruit

Fresh-squeezed juices

## Play It Again \$40

**Assorted Jumbo  
Fresh-Baked Cookies**

**Assorted Bags Of Chips**

**Pretzels & Popcorn**

**Lemonade**

## Sunrise Start \$40

**Breakfast Buffet  
Served by the Waterfall**

*Weather permitting*

**Optional:  
Yoga Instructor for  
Stretching Exercises  
(for an up-charge)**

**Add Ons +\$10**

Build-Your-Own Açaí Bowl  
(Smoothie bowls with  
different topping options)

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The image features three gourmet sliders arranged on a white surface. Each slider is built on a golden-brown, sesame seed bun. The fillings include a thick, dark brown steak patty, a slice of melted cheese, and a generous amount of golden-brown, crispy onion rings. The sliders are garnished with fresh green herbs and small purple flowers. A small wooden skewer with a decorative knot is inserted into the top of each slider. In the center of the image, a white key icon is positioned above the word "LUNCH", which is written in a large, white, serif font. The background is dark and out of focus, with some blurred light spots in the upper left corner. The entire scene is framed by a white, decorative border with rounded corners.

LUNCH

# PLATED LUNCH

*Served from 11:00am – 3:00pm. Plated lunch service includes choice of soup or salad, entrée, vegetable, starch, and dessert.  
Served with fresh baked rolls, butter, fresh brewed coffee, and herbal teas. Prices are per person.*

## Starters

*Please select soup or salad to begin your meal.*

### SOUP

#### **Tuscan Minestrone**

Rich tomato & herb broth loaded with fresh vegetables, cannellini beans, and pasta

#### **Tomato Bisque**

Tomato broth slow simmered with fresh basil and cream

#### **Chicken Orzo Florentine**

Hearty & flavorful chicken consommé, vegetables, orzo, spinach

#### **Loaded Baked Potato**

Creamy potato soup with bacon, chives, and Wisconsin cheddar

#### **Cream of Chicken with Rice**

Chicken consommé, herbs, vegetables, rice, cream

### SALAD

#### **Classic Caesar**

Romaine, shaved parmesan, homemade garlic croutons, Caesar dressing

#### **Mixed Field Greens**

Crisp field greens, cucumbers, grape tomatoes, red onions, shaved carrots, your choice of dressing

#### **Chopped Italian**

Mixed greens, sweet peppers, red onions, tomatoes, artichokes, pepperoni, Kalamata olives, provolone, balsamic vinaigrette

#### **Spinach**

Greens, sun-dried cranberries, mandarin oranges, candied walnuts, crumbled bleu cheese, raspberry vinaigrette

## Vegetables

*Select one vegetable to accompany your entrée.*

#### **Fresh Cut Green Beans**

With caramelized onions and Kalamata olives

#### **Steamed Broccoli & Red Peppers**

With lemon butter

#### **Roasted Seasonal Vegetables**

Sautéed zucchini, squash, and blistered Roma tomatoes

#### **Baby Carrots**

Glazed with wild honey

## Starches

*Select one starch to accompany your entrée.*

#### **House Multi Grain Rice Pilaf**

#### **Parmesan Risotto**

#### **Mashed Potatoes**

#### **Rosemary & Garlic Roasted Red Bliss Potatoes**

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# PLATED LUNCH

*Served from 11:00am – 3:00pm. Plated lunch service includes choice of soup or salad, entrée, vegetable, starch, and dessert.  
Served with fresh baked rolls, butter, fresh brewed coffee, and herbal teas. Prices are per person.*

## Entrées

*Please select one entrée.*

### CHICKEN

#### Chicken Vesuvio \$45

Oregano garlic-rubbed chicken breast,  
vesuvio sauce

#### Chicken Provencal \$45

Boneless chicken breast, stewed  
tomatoes, peppers, wine, capers,  
shallots, fresh basil

### FISH

#### Citrus Tilapia \$48

Sautéed tilapia fillet served  
with wine ginger sauce

#### Maple Mustard Crusted Salmon \$48

Roasted with apple & cherry chantilly

#### Grilled Atlantic Salmon \$48

With dill cucumber relish and lemon butter sauce

### BEEF

#### New York Strip \$54

Black Angus steak with rosemary demi

#### Sliced Beef Top Sirloin \$54

Topped with balsamic glazed onion,  
horseradish veal jus

#### Filet Mignon \$58

Grilled center-cut 6oz filet mignon, mushroom bordelaise

### VEGETARIAN

#### Baked Spaghetti \$42

Spaghetti, ricotta, mozzarella,  
parmesan, homemade marinara

#### Vegetable Strudel \$42

Seasonal vegetables sautéed with herbs  
& sprinkled with feta cheese, puff pastry,  
chardonnay beurre blanc

#### Tuscan Pasta \$42

Roasted mushrooms, sun-dried tomatoes, Kalamata olives,  
and broccoli in a delicate chicken & pesto broth

## Dessert

*Select one dessert to complete your meal.*

#### Lemon Pound Cake with Berries

#### Chocolate Cake

#### Caramel Apple Pie

#### Sliced Fresh Fruit

#### Carrot Cake

#### Sorbet

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# WORKING LUNCHES

*Working lunches are designed to be a satisfying way to keep your group on point with minimal interruption. Working lunches provide for one hour of service and designed to be delivered to your meeting room. Includes fresh brewed coffees and herbal teas. Prices are per person. 25 person minimum. For fewer than 25 people, please ask about our special menus.*

## Chicago Deli Stand \$50

### Meats

Sliced Roast Beef  
Roasted Turkey Breast  
Honey-Cured Ham

### Sliced Cheeses

American  
Cheddar  
Swiss

### Loaded Potato Salad

### Grilled Chicken Wrap

Grilled chicken, provolone, pesto mayo, bruschetta relish, and sun-dried tomato

### Soup du Jour

### Pasta Salad

### Arnold Palmers

### Putting Green with Putters

### Indoor/Outdoor Turf as a Tablecloth

### Toppings

Sliced Tomatoes      Pepperoncini  
Red Onion              Mayonnaise  
Avocado Spread      Lettuce  
Spicy Mustard        Pickles

### Soup du Jour

### Minestrone Soup

## That's a Wrap \$50

### Veggie Wrap

Grilled marinated seasonal vegetables, spinach, and hummus spread

### Loaded Potato Salad

### Homemade Kettle Chips

## Hole-in-One Golf Lunch \$50

### Lunch Options

Grilled Burgers & Hot Dogs  
Golf "Clubs" Sandwiches  
(held together with golf tees)

Cake pops that look like Golf Balls  
Peanut "Putter Sandwiches"  
(Un crustables® peanut butter sandwiches)

### Breads

Kaiser Rolls  
Marbled Rye  
Wheat

### Homemade Kettle Chips

### Fresh Seasonal Fruit Salad

### Assorted Jumbo Fresh-Baked Cookies

### Turkey Wrap

Smoked turkey, bacon, avocado, cheddar, Swiss cheese, lettuce, tomato, chive mayo

### Lemon Bars

### Brownies & Blondies

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# THEMED LUNCH BUFFETS

*Themed buffets include fresh brewed coffees and herbal teas. Chef's table provides for one hour of service and are designed for a minimum service of 20 guests. Priced per person.*

## The Burger Factory \$50

### Italian Pasta Salad

### Deli Potato Salad

### Creamy Coleslaw

### Burger Patties

Char-Grilled Beef

Grilled Turkey

Black Bean

### Assorted Hamburger Buns

### Homemade Kettle Chips

### Toppings

Lettuce

Tomato

Mayonnaise

Onion

Jalapeños

BBQ Sauce

Bacon

Guacamole

Pico de Gallo

Spicy Mustard

Ketchup

Fried Onions

Horseradish

Pickles

Grilled Peppers

Onions

### Seasonal Fresh-Cut Fruits & Berries

### Lemon Bars

### Double Chocolate Brownies

### Blondies

## Blackhawk Deli \$50

### Meats

Shaved Prime Rib

Sliced Roasted Turkey Breast

Sliced Pork

Grilled Chicken Breast Strips

Tuna Salad

### Soup du Jour

### Italian Pasta Salad

### House Salad

Assorted Dressings

### Toppings

Sliced Tomatoes

Red Onion

Avocado Spread

Spicy Mustard

Pepperoncini

Mayonnaise

### Breads

Kaiser Rolls

Onion Rolls

Pretzel Rolls

Sourdough

Wheat

Kalamata Olives

Lettuce

Pickles

### Cheeses

Sliced Provolone

Swiss

Sharp Cheddar

### Homemade Kettle Chips

### Fruit Salad

### Chef's Choice of Assorted Cake Squares

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# THEMED LUNCH BUFFETS

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## Little Italy \$52

### Tuscan Minestrone Soup

### Pasta Salad

Roasted vegetables and basil aioli

### Chopped Italian Salad

Sweet peppers, red onions, tomatoes, artichokes, pepperoni, Kalamata olives, provolone, balsamic vinaigrette

### Caprese Salad

Vine-ripe tomatoes, fresh mozzarella, fresh basil

### Roasted Potatoes

Roasted seasonal vegetables, pesto garlic sauce

### Breadsticks

### Chicken Marsala

### Grilled Italian Sausages

With roasted peppers and onions

### Vegetable Lasagna

Over spaghetti with marinara sauce

### Mostaccioli

### Tiramisu

## South of the Border \$50

### Mexican Rice & Refried Beans

### Chicken Tortilla Soup

### Toppings

Lettuce

Tomatoes

Cheese

Onions

Jalapeños

Sour Cream

### Tortilla Chips

With fresh salsa, pico de gallo, and guacamole

### Across the Border Famosa

Fajita steak or chicken sautéed with peppers & onions

### Soft Flour & Corn Tortillas

### Cheese Enchiladas

With green or red sauce

### Chef's Zucchini & Mexican-Style Roasted Corn

### Poblano Pepper Sauce Chicken Breast

### Cinnamon Churros

With chocolate sauces

### Caramel Flan

## Hot & Hearty \$50

### Traditional Grilled Cheese

### Grilled Ham & Cheese

### Italian Grilled Cheese

### Tomato Soup

### Soup of the Day

### Salad Bar

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DINNER

# PLATED DINNER

*Choose one starter or salad, entrée, vegetable, starch and dessert. All plated dinners are served with oven fresh baked rolls, butter, fresh brewed coffees and herbal teas. Priced per person. Wine, soft drinks and iced tea available at an additional cost.*

## Starters & Salads

*Select one*

### Tuscan Minestrone

Rich tomato & herb broth loaded with fresh vegetables, cannellini beans, pasta

### Cream of Chicken with Rice

Chicken consommé, herbs, vegetables, rice, cream

### Jumbo Lump Crab Cake +\$8/person

Citrus emulsion

### Shrimp Cocktail +\$8/person

Poached jumbo shrimp, wasabi cocktail sauce

### Caprese Salad

Sliced vine ripe tomatoes, fresh mozzarella, first cold pressed olive oil, balsamic glaze, sea salt, basil chiffonade

### Classic Caesar Salad

Crisp romaine lettuce, shaved parmesan cheese, homemade garlic croutons, creamy Caesar

### Cyprus Salad

Mixed field greens, dried cranberries, mandarin oranges, candied walnuts, crumbled bleu cheese, raspberry vinaigrette dressing

### Chopped Italian Salad

House mixed greens, sweet peppers, red onions, tomatoes, artichokes, pepperoni, Kalamata olives, provolone cheese, balsamic vinaigrette

### Mixed Field Greens

Crisp field greens, cucumbers, grape tomatoes, sliced red onions, shaved carrots, your choice of dressing

### Pecan Salad

Mixed greens topped, Maytag bleu cheese, sliced red onions, toasted pecans, house made Italian dressing

## Entrées

*Select one*

### Chicken Roulade \$57

Stuffed breast with ricotta cheese, spinach, fire-roasted red peppers & artichokes, vodka, basil sauce

### Chicken Provençal \$57

Boneless breast of chicken, stewed tomatoes, peppers, wine, capers, shallots, fresh basil

### French Cut Pan-Seared Chicken Breast \$57

Semi-boneless lemon-herb chicken breast, roasted, rosemary, roasted chicken jus

### Chicken Scampi \$60

Boneless chicken breast, two shrimp scampi, Boursin® garlic wine sauce

### Mediterranean Chicken Piccata \$57

Crusted chicken breast, parmesan & feta, tomatoes, artichokes, caper wine sauce

### Mixed Grilled Chicken & Salmon \$70

French cut chicken breast, herb & lemon marinated salmon fillet, grilled and served with dill butter sauce

### Baked Wild Salmon \$62

With roasted sweet corn relish and crawfish sauce

### Bourbon Grilled Salmon \$64

Bourbon glaze

### Sautéed Tilapia Filet \$58

Served with stewed tomatoes and lemon butter sauce

### Smoked Pork Rib Chop \$58

Slow roasted with Memphis rub, homemade BBQ sauce

### Filet Mignon \$70

Center cut 8 oz. filet mignon marinated with fresh herbs, served with roasted garlic butter

### Grilled New York Steak \$68

Roasted black pepper encrusted, Cabernet veal jus

### Beef Tenderloin & Chicken Florentine \$75

Sliced beef tenderloin, stuffed chicken florentine, morel mushroom cream sauce

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# PLATED DINNER

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## Vegetarian Entrées

### Stuffed Portobello Mushroom \$50

Sautéed asparagus, portobello, onion, celery, and feta folded into bread stuffing, stuffed in a portobello mushroom with fire-roasted tomato sauce

### Vegetable Strudel \$50

Seasonal vegetables sautéed with herbs, sprinkled with goat cheese, folded into puff pastry with chardonnay beurre blanc

### Vegan Pasta \$50

Penne tossed with tofu, blistered tomatoes, roasted peppers, garlic, basil pesto

## Vegetable Selections

*Select one*

### Fresh Cut Green Beans

With caramelized onions and kalamata olives

### Steamed Broccoli & Red Peppers

With lemon butter

### Roasted Seasonal Vegetables

Zucchini squash, blistered Roma tomatoes

### Baby Carrots

Glazed with wild honey

## Starches

*Select one*

### House Multi Grain Rice Pilaf

### Rosemary & Garlic Roasted Red Bliss Potatoes

### Parmesan Risotto

### Mashed Potatoes

## Desserts

*Select one. Add ice cream to any dessert +2.50 per person*

### Chocolate Cake

### Lemon Pound Cake with Berries

### Carrot Cake

### Greek Yogurt Cheesecake

### New York Style Cheesecake

### Red Velvet Cake

### Caramel Apple Pie

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# DINNER BUFFET

2 Salads, 2 Starches, 2 Entrées, 2 Desserts \$65

3 Salads, 3 Starches, 3 Entrées, 3 Desserts \$75

## Salads

Caprese Salad  
Classic Caesar Salad  
Garlic Red Potato Salad

Cucumber Cilliegine  
Cheese Salad  
Beans & Roasted Corn Salad

Primavera Pasta Salad  
Coleslaw  
Chopped Italian Salad

Curried Chicken Salad  
Mac & Cheese Salad

## Starches

Mascarpone Mashed Potatoes  
Garlic Yukon Mashed Potatoes  
Sweet Potato Mash

Rosemary & Garlic  
Red Bliss Potatoes  
Honey-Glazed Baby Carrots

Saffron Rice  
House Multi-Grain Rice Pilaf  
Steamed Broccoli & Cauliflower

Roasted Seasonal Vegetables  
Green Bean Casserole

## Entrées

**Chicken Provençal**  
Boneless chicken breast sautéed  
with stewed tomatoes, peppers,  
wine, capers, shallots, fresh basil

**Mediterranean Chicken Piccata**  
Crusted chicken breast, parmesan,  
feta, tomatoes, artichokes, capers,  
wine sauce

**Chicken Marsala**  
Mushrooms & marsala wine sauce

**Roasted Turkey Breast**  
With gravy sauce

**Roasted Pork Loin**  
With maple-mustard crust  
and pineapple relish

**Braised Short Ribs**  
With demi sauce

**Sliced Flank Iron Steak**  
With onions, mushrooms,  
bleu cheese crumble, veal jus

**Bourbon Grilled Salmon**  
With bourbon sauce

**Baked Wild Salmon**  
Roasted sweet corn relish,  
crawfish sauce

**Sautéed White Fish**  
Stewed tomatoes,  
lemon butter sauce

## Desserts

Chocolate Cake  
Red Velvet Cake

New York Cheesecake  
Carrot Cake

Caramel Apple Pie  
Tiramisu

*Add ice cream to any dessert +\$2.50*

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# RECEPTION



# RECEPTION

## Cold Hors D'oeuvres

*All cold hors d'oeuvres can be butler passed or decoratively displayed. Individually priced, minimum of 2 dozen hors d'oeuvres of each selection.*

**Tomato & Mozzarella Skewers \$5**

**Tenderloin Crostini \$6**

Boursin®, capers

**Crostini Caprese \$5**

**Bleu Cheese Mousse Stuffed  
Cherry Tomatoes \$5**

**Smoked Salmon Cornet \$6**

**Snow Pea Wrapped Grilled Shrimp \$5**

Pineapple & sweet chili marinated

**Gazpacho Shrimp Shooters \$6**

**Assorted Finger Sandwiches \$5**

**Jumbo Shrimp Cocktail \$7**

With wasabi cocktail sauce

**Tomato Bruschetta \$5**

**Pita Chips & Hummus \$5**

**Sesame Seared Tuna Won Tons \$7**

## Hot Hors D' Oeuvres

*All hot hors d'oeuvres can be butler passed or decoratively displayed.  
Individually priced, minimum of 2 dozen hors d'oeuvres of each selection.*

**Crab Cakes \$7**

With citrus butter sauce

**Chicken Satay \$5**

With a peanut dipping sauce

**Coconut Shrimp \$7**

With honey mustard dipping sauce

**Miniature Beef Wellingtons \$7**

With rosemary demi dipping sauce

**Chicken Quesadilla Trumpets \$5**

**Vegetarian Spring Rolls \$5**

With a sweet & sour sauce

**Miniature Assorted Deep Dish Pizzas \$5**

**Mini Country French Quiche \$5**

**Chili-Lime Salmon Satay \$5**

With dipping dill sauce

**Cashew Chicken Spring Roll \$5**

With peanut dipping sauce

**Brie & Sweet Pears \$5**

With almonds in phyllo purse

**Sesame Chicken Tenders \$5**

**Boursin® Cheese Stuffed Mushrooms \$5**

**Oregano-Crusted Lamb Chops \$8**

With a garlic demi

**Cozy Shrimp \$6**

With spicy mustard sauce

**Spinach & Feta Spanakopita \$5**

**Bacon-Wrapped Scallops \$6**

*Menu items are subject to change without notice. Prices do not reflect 7.5% Sales tax and 25% Service Charge.  
Wine, soft drinks and iced tea available at an additional cost.*



# HORS D'OEUVRES PACKAGES

*All hors d'oeuvres can be butler passed or decoratively displayed for one hour. Priced per person.*

## Celebrity VIP \$30

### HOT SELECTIONS

#### Oregano-Crusted Lamb "Lollipops"

With garlic demi

#### Cozy Shrimp

With spicy mustard sauce

**Brie & Raspberry in Phyllo**

### COLD SELECTIONS

#### Tenderloin Crostini

With Boursin® and capers

#### Gazpacho Shrimp Shooters

## Party \$32

### HOT SELECTIONS

#### Spinach & Feta Spanakopita

#### Sesame Chicken Tenders

#### Miniature Deep Dish Pizzas

### COLD SELECTIONS

#### Tomato Bruschetta

#### Assorted Finger Sandwiches

#### Tomato & Mozzarella Skewers

## Deluxe \$34

### HOT SELECTIONS

#### Chili-Lime Salmon Satay

#### Cashew Chicken Spring Rolls

With peanut dipping sauce

#### Bacon-Wrapped Scallops

### COLD SELECTIONS

#### Stuffed Cherry Tomatoes

With bleu cheese mousse

#### Prosciutto-Wrapped Melon

#### Crab Tartlet

## Executive \$36

### HOT SELECTIONS

#### Miniature Beef Wellingtons

With rosemary dipping sauce

#### Chicken Satay

With peanut sauce

#### Brie & Raspberry in Phyllo

### COLD SELECTIONS

#### Pineapple & Sweet Chili

#### Marinated Shrimp

Wrapped in snow peas

#### Grilled Asparagus

Wrapped in prosciutto

#### Caprese Crostini

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# DISPLAYS

*Priced per person.*

## Seafood Extravaganza MP

*Minimum of 25 guests*

Assortment Of Tempting  
Chilled Seafood served over Ice  
(Gulf Shrimp, Oysters on the Half Shell,  
Scallop Ceviche)

Baked Clams Casino

Cocktail Sauce

Horseradish

Lemon Wedges

## Domestic & Imported Cheeses \$20

*Minimum of 15 guests*

Grapes, Berries, Dried Fruit, and Nuts

An Array Of Domestic &  
Imported Cheeses

Assorted Crackers

Rustic Breads

## Chips, Guacamole, & Salsa \$16

*Minimum of 15 guests*

Tortilla Chips

Chef's Guacamole

Salsa

## Fresh Vegetable Crudités \$18

*Minimum of 15 guests*

Crispy Seasonal Garden Vegetables

Hummus Dip

Ranch Dip

## Spinach Artichoke Fondue \$17

*Minimum of 15 guests*

A Blend of Creamy Artichokes,  
Spinach, Parmesan, and Asiago

Grilled Pita & French Bread

## Fresh Seasonal Fruit \$19

*Minimum of 12 guests*

Melon, pineapple, grapes,  
& seasonal berries

## Bruschetta Bar \$19

*Minimum of 20 guests*

Assortment of Artisan Breads

Fresh-Baked Garlic Crostini

Plum Tomatoes, Mushrooms,  
Basil, Red Onions

Olive Tapenade

Pesto Shrimp

Mediterranean Caprese Relish

## Antipasto \$22

*Minimum of 25 guests*

Prosciutto, Genoa Salami,  
Mortadella, & Pepperoni

Provolone & Buffalo Mozzarella

Assorted Olives, Marinated Artichokes,  
and Roasted Sweet Red Peppers

Roma Tomatoes

Assorted Breads

## Grilled Vegetable Platter \$20

*Minimum of 15 guests*

Balsamic & Herb Marinated Asparagus,  
Portobello Mushrooms, Eggplant, Zucchini,  
Bell Peppers, Onion, Yellow Squash

Basil Aioli

Balsamic Glaze

## Smoked Salmon Platter \$22

*Minimum of 25 guests*

Smoked Salmon

Capers

Diced Egg

Red Onion

Toast Points

Dill Lemon Crème Fraiche

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# ACTION STATIONS

*The following enhancements will make any dinner buffet even more special. Additional food cannot be ordered once event starts. Stations are for one hour.*

## Chef's Action Stations

*Chef's Action Stations are designed to add extra excitement to any event. Each station features a chef preparing food to order with showmanship and flair. Stations are designed for a minimum serve of 25 guests and must be ordered for the full guarantee. Priced per person. Chef's fee \$100 per station.*

### Steak Flambé \$35

Beef tenderloin medallions sautéed with shallots & mushrooms, then flambéed with brandy and a hint of cream demi sauce

### Guacamole \$18

Prepared guacamole

#### Mix-ins:

Fire-roasted salsa, charred corn, blue crab meat, chili-marinated baby shrimp

Served with tortilla chips

### Pasta \$28

#### Choose Two:

Tri-color tortellini, penne, bow tie, rotini

#### Choose Three:

Vodka basil sauce, roasted garlic cream, marinara, garlic pesto, Alfredo

#### Mix-Ins:

Mushrooms, broccoli, onion, garden peas, spinach, Italian sausage, chicken.

Served with parmesan cheese and breadsticks

### Taste of China \$28

Prawns stir-fried with vegetables & tangy soy sauce

Vegetable spring rolls & plum sauce

### Mashed Potato "Spud" Bar \$20

Garlic Yukon mashed potatoes

Mashed sweet potatoes

#### Meat/Fish:

Szechwan shrimp, andouille shrimp, bacon bits

#### Vegetables:

Tobacco-fried onions, chives, sautéed mushrooms

#### Toppings:

Cheddar cheese, sour cream, wasabi, creamy butter, candied pecans

### Los Tacos \$25

Thinly-sliced grilled skirt steak and shredded chicken

Pico de gallo, guacamole, shaved onion, sour cream, queso fresco, fresh salsa

Corn tortillas and Mexican rice

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# ACTION STATIONS

*The following enhancements will make any dinner buffet even more special.  
Additional food cannot be ordered once event starts. Stations are for one hour.*

## Carvery Stations

*All carving stations served with condiments and rolls. Chef's fee \$100 per station*

### **New York Sirloin Steak \$550**

*Serves 30 guests*

Black pepper-encrusted roasted  
strip with Cabernet veal jus

### **Roasted Turkey Breast \$350**

*Serves 30 guests*

Oven-roasted turkey breast  
Cranberry orange relish  
Herbed mayonnaise

### **Honey-Baked Ham \$450**

*Serves 40 guests*

Honey mustard & brown sugar glazed  
Stone ground mustard

### **Tenderloin of Beef \$600**

*Serves 25 guests*

Herb-rubbed grilled tenderloin  
Chipotle mayo & horseradish

### **Smoked Pork Loin \$390**

*Serves 25 guests*

Slow-roasted with Memphis rub  
and our homemade BBQ sauce

## Dessert Stations

*Dessert stations are designed to create a sweet finale to any event. Dessert stations are  
designed for a minimum of 35 guests. Priced per person. \*Asterisk indicates a required \$100 chef's fee*

### **Sweet Indulgence \$20**

A taste tempting selection of miniature  
European desserts featuring:

Chocolate mousse cups, fruit tarts,  
cheesecake squares, truffle,  
chocolate-covered fruit,  
assorted petite fours

### **Sundae Bar\* \$16**

Vanilla, chocolate, & strawberry ice cream

Chocolate & caramel sauces

Fresh berries

Vanilla whipped cream

Assorted toppings

### **Bananas Foster or Cherries Jubilee\* \$19**

Flambéed bananas foster  
with brandy & brown sugar

Plump juicy dark cherries flambéed  
with brandy & Grand Marnier

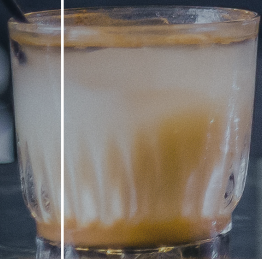
All served over vanilla ice cream

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# BEVERAGES





# BEVERAGES

*We are pleased to offer several different beverage service options designed to fit the needs of all types of groups and events. Please note that sales and service of alcoholic beverages are regulated by the state. State law prohibits guests from bringing any alcoholic beverages into the hotel.*

## Package Bar

*Open bar packages are available for a pre-arranged number of guests and feature unlimited beverage service at no charge to your guests. Charges are based on a flat rate per guest for a pre-arranged number of hours. Requires a minimum of one hour service and a minimum service for 20 guests.*

### THE DRAKE PACKAGE

#### **Vodka**

Grey Goose

#### **Gin**

Bombay Sapphire

#### **Scotch**

Glenfiddich 10yr Old

#### **Rum**

Captain Morgan Spiced

#### **Whiskey**

Jameson, Crown Royal

#### **Tequila**

Patron Silver

#### **Bourbon**

Maker's Mark

#### **Cognac**

Courvoisier VSOP

#### **Liqueurs**

Dekuyper Peach Schnapps,  
Dekuyper Amaretto,  
Bailey's Irish Cream

#### **Upgraded Wine**

#### **Beer**

Miller Lite, Bud Lite, Budweiser,  
O'Doul's (N/A), Heineken, 2 Craft Beers

### THE CLASSIC PACKAGE

#### **Vodka**

Smirnoff

#### **Gin**

Beefeater

#### **Scotch**

J&B

#### **Rum**

Cruzan

#### **Whiskey**

Canadian Club

#### **Tequila**

Sauza Gold

#### **Bourbon**

Jim Beam

#### **Cognac**

Hennessy VS

#### **Liqueurs**

Dekuyper Peach Schnapps,  
Dekuyper Amaretto,  
Bailliey's Irish Cream

#### **Wine**

Cabernet, Chardonnay, Merlot

#### **Beer**

Miller Lite, Bud Lite, Budweiser,  
O'Doul's (N/A), Heineken, Corona

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## Hosted Bar

*Hosted bar packages are available for a pre-arranged number of guests and time period at no charge to your guests. Charges are based on the actual number of drinks that are served.*

## Cash Bar

*Cash bar packages are available for a pre-arranged number of guests and time period. All cash bars require your guests to pay for each beverage at the time of service. Cash bars are inclusive of applicable sales tax.*

## Host & Cash Bar Options

*All host and cash bar packages require a bartender fee of \$100 for up to three hours of service for each bartender. Each additional hour of service will be \$25 per hour, per bartender. All host and cash bars require minimum sales of \$250 and are designed for a minimum service of 20 guests.*

### HOST & CASH BAR

**Mixed Drinks \$13**

**Wine \$13**

**Domestic Beers \$7**

**Imported Beers \$8**

**Bottled Water \$4**

**Assorted Soft Drinks \$4**

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
<b>The Drake Package</b>	<b>\$27</b>	<b>\$36</b>	<b>\$47</b>	<b>\$58</b>
<b>The Classic Package</b>	<b>\$25</b>	<b>\$34</b>	<b>\$45</b>	<b>\$56</b>
<b>The Drake Beer, Wine, &amp; Soda</b>	<b>\$23</b>	<b>\$26</b>	<b>\$31</b>	<b>\$36</b>
<b>Classic Beer, Wine, &amp; Soda</b>	<b>\$21</b>	<b>\$24</b>	<b>\$29</b>	<b>\$34</b>

*Additional hours are available for \$11 per person, per hour*

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THE  
**DRAKE**  
OAK BROOK

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AUTOGRAPH COLLECTION®  
HOTELS

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