



DRURY LANE
GROUP SERVICES

GROUP SALES MENU

GOURMET BOX LUNCH

\$16 per Guest*

Includes kettle chips and bottle of water

Choice of

Roast Beef and Cheddar Sandwich

Lettuce, Tomato, Mayonnaise

Roasted Turkey and Swiss Sandwich

Lettuce, Tomato, Mayonnaise

Grilled Vegetable

Marinated Eggplant, Squash, Bell Pepper, Lettuce, Tomato, Balsamic Aioli

TWO-COURSE LUNCH

\$25 per Guest*

Includes coffee and teas

Select one entrée for your group

Detroit Style Pizza

Homemade Sourdough, Wisconsin Brick Cheese

Available in Classic Margherita or Pepperoni

Lucille Burger

Double Patty Prepared Medium, Dijonnaise, Pickle, Onion, American Cheese,

Brioche Bun, French Fries

Chicken Tenders

French Fries, Honey Mustard

Vanilla Sundae

with Chocolate or Caramel Sauce, Whipped Cream, and Cookie

** Service fees and tax are not included*



DRURY LANE

GROUP SERVICES

THREE-COURSE LUNCH

\$30 per Guest*

Includes fresh baked bread, butter, coffee and teas

Select one

Soup of the Day

Mixed Green Salad

*Romaine, Cucumber, Grape Tomato, Shredded Carrot,
Choice of Ranch or Italian Dressing*

Select up to two entrées for your group

Rotolo di Pasta

House Made Marinara, Herbed Green Beans

Lemon and Herb Crusted Cod

Roasted Garlic Mashed Potatoes, Herbed Green Beans

Roasted Turkey

*Roasted Garlic Mashed Potato with Turkey Gravy, Herbed Green Beans,
Stuffing, Cranberry Sauce*

Lucille Burger

*Double Patty Prepared Medium, Dijonnaise, Pickle, Onion, American Cheese,
Brioche Bun, French Fries*

Vanilla Sundae

with Chocolate or Caramel Sauce, Whipped Cream, and Cookie

PIZZA STATION

\$30 per Guest*

Includes coffee and teas

Mixed Green Salad

*Romaine, Cucumber, Grape Tomato, Shredded Carrot,
Choice of Ranch or Italian Dressing*

Thin Crust

*Cheese
Pepperoni
Green pepper and Onion*

Vanilla Sundae

with Chocolate or Caramel Sauce, Whipped Cream, and Cookie

* Service fees and tax are not included



DRURY LANE

GROUP SERVICES

HAPPY HOUR PACKAGE

\$35 per Guest*

Includes 2 specialty cocktails

Locally Sourced Vegetables & Homemade Dip

Swedish Meatballs

Smoked Chicken Quesadillas

THREE-COURSE DINNER

\$40 per Guest*

Includes fresh baked bread, butter, coffee and teas

Select one

Soup of the Day

Mixed Green Salad

*Romaine, Cucumber, Grape Tomato, Shredded Carrot,
Choice of Ranch or Italian Dressing*

Shrimp Cocktail (+ \$15 per person)

House Made Cocktail Sauce

Select up to two entrées for your group

Vegetable Napoleon

*Roasted Red Pepper, Eggplant, Yellow Squash, Zucchini,
House Made Marinara Sauce*

Roasted Salmon

Lemon Dill Sauce, Roasted Garlic Mashed Potatoes, Herbed Green Beans

Roasted Bone In Chicken Breast

Merlot Mushroom Sauce, Roasted Garlic Mashed Potatoes, Herbed Green Beans

Filet Mignon (+ \$20)

*8oz, Bordelaise or Chimichurri Sauce, Roasted Garlic Mashed Potatoes,
Herbed Green Beans*

Select one

Chocolate Mousse Cake

Vanilla Sundae

with Chocolate or Caramel Sauce, Whipped Cream, and Cookie

** Service fees and tax are not included*



DRURY LANE

GROUP SERVICES

AFTERNOON TEA

\$40 per Guest*

Saturdays from 1pm - 3pm

TEA BREADS AND SCONES

Sweet Creamerie Butter, Clotted Cream, and Strawberry Preserves

Champagne Date Bread

Raspberry Lemon Bread

Blackberry Vanilla Scone

Brown Butter Scone

FINGER SANDWICHES

Truffled Deviled Egg with Chives

Chicken Salad with Grapes and Almonds

on White Bread

Lemon and Herb Tuna Salad

on Multigrain Bread

Roast Beef with Horseradish Aioli and Brie

SWEET DESSERTS

Pink Petit Four with Yellow Cake

Key Lime Tartlets

Lemon Drop Mini Cupcake

Chocolate Dipped Strawberry

TEA SELECTIONS

Select up to two teas for your group

BLACK Earl Grey, English Breakfast, Decaf Breakfast

GREEN & WHITE Chamomile Citron, Jasmine Green

ICED Ceylon Gold, Blood Orange, Mango Peach,
Ginger Pear, Raspberry Nectar

HERBAL Moroccan Mint, Orchid Vanilla, Raspberry Nectar,
Ginger Lemongrass, White Ginger Pear

* Service fees and tax are not included



DRURY LANE

GROUP SERVICES

CHAMPAGNE BRUNCH

\$50 per Guest*

Sundays from 11am - 2pm

STATIONS

All stations are unlimited and located in the foyer.

Starter Station

Yogurt Parfait, Caesar Salad, Bagels, Cream Cheese, Smoked Salmon

Omelette Station

Tomatoes, Spinach, Green Peppers, Onions, Mushrooms, Ham, Cheddar Cheese

Breakfast Station

Sausage, Bacon, Breakfast Potatoes

Seafood Station

Crab Cakes, Ceviche, Shrimp, Chef's Daily Special

Carving Station

Roast Turkey with Gravy, Roast Beef Au Jus, Baked Ham, Mashed Potatoes, Macaroni and Cheese, Horseradish Sauce, Cranberry Sauce

Made-to-order Crepes

Spinach, Chicken, Gruyère, Nutella, Bananas, Strawberries, Chocolate Sauce

Made-to-order Doughnuts and Waffles

Traditional Icings and Toppings

Children's Station

Chicken Tenders, Tater Tots, Mini Corn Dogs, Cheese Pizza

Specialty Station

Weekly Special Station Handcrafted by Executive Chef Alvaro Garcia

Dessert Station

Assorted Ice Creams and Toppings (Hot Fudge, Hot Caramel, Strawberry Sauce, Whipped Cream, Nuts, Cherries), Selection of Fresh Pastries

* Service fees and tax are not included