



THE
DRAKE
OAK BROOK

AUTOGRAPH COLLECTION®
HOTELS

CATERING MENU

A close-up photograph of a breakfast dish. In the foreground, a round, golden-brown toast is topped with a slice of pink ham, a thick layer of bright yellow hollandaise sauce, and a perfectly poached white egg. A small garnish of green and purple microgreens sits atop the egg. To the right of the toast is a vibrant fruit salad consisting of diced mango, red bell pepper, and pineapple. In the background, another similar dish is visible, along with a pink orchid petal. The entire scene is set on a white plate against a light grey background.

BREAKFAST

BREAKFAST

For events of 16-20, 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 \$25

Seasonal fruit and plain yogurt
and scones

Midwest Breakfast \$27

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

Drake Breakfast \$35

Fresh-squeezed orange juice
Fluffy scrambled eggs with
cheddar cheese & chives
Thick cut French Toast with warm maple
syrup
Hash browns

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 \$42

Fresh-squeezed orange juice & cranberry juice
Seasonal fresh cut fruits & berries
Make your own yogurts / parfaits
Assorted bagels with cream cheese & fruit preserves
Individual breakfast cereals with low-fat milk
Fresh-baked breakfast pastries and morning breads
Fluffy scrambled eggs with cheddar cheese & chives
Crispy smoked bacon & sausage links
Thick-cut french toast with warm maple syrup
Hash browns

Classic Breakfast \$35

Fresh-squeezed orange juice & cranberry juice
Seasonal fresh cut fruits & berries
Fresh-baked breakfast pastries and morning breads
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 7.75% Sales tax and 25% Service Charge.

BREAKFAST

For events of 16-20, 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 \$26

Fresh-squeezed orange juice

Seasonal fresh cut fruits and berries

Bagels with cream cheese
and fruit preserves

Freshly-baked breakfast pastries and morning breads
served with butter

Healthy Start Continental \$31

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 can only be added to your breakfast buffets. Prices are per person (unless otherwise noted) and must be ordered for the entire guarantee. All stations will have an additional \$150 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

Bottled Water \$5 Each

Assorted Sodas \$4 Each

Warm Breakfast Cereal \$8

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

Mediterranean Avocado Toast Bar \$18

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

Chai Pudding \$9

Bagel & Cream Cheese \$5

Cinnamon Roll \$5

Yogurt Parfait \$8

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

A person in a grey suit and black watch is pouring tea from a white teapot into several glass cups on a glass tray. The cups are filled with a dark red liquid. The background is a light-colored wall with a subtle pattern. The entire image is framed by a white border with rounded corners.

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 \$67

MORNING

Fresh-squeezed orange juice & cranberry juice
Assorted bagels with cream
cheeses, fruit preserves, & butter
Fresh-baked breakfast pasties & morning breads
Seasonal fresh cut fruits & berries

MID-MORNING

Cut Fresh Fruit
Assorted Breakfast and Energy bars

AFTERNOON

Assorted jumbo fresh-baked cookies
Individual white cheddar popcorn
Make-your-own trail mix

Silver \$57

MORNING

Fresh-squeezed orange juice & cranberry juice
Fresh-baked Danishes,
croissants, & muffins
Seasonal fresh cut fruits & berries

MID-MORNING

Whole Fresh Fruit
Assorted Breakfast and Energy bars

AFTERNOON

Assorted jumbo fresh-baked cookies & brownies
Assorted bags of chips

Themed Breaks

Prices are per person.

Movie \$27

Build-your-own bag of popcorn
Peanuts
Assorted candy
Ice cream bars

Dessert Factory \$22

Assorted jumbo fresh-baked cookies
Chocolate fudge brownies, blondies, & lemon bars
Assorted candy bars

Re-Energize \$23

Fresh fruit kabobs
Power Bars®
Nutri-Grain® granola bars
Bags of trail mix
Fruit smoothies

Wrigleyville \$25

Jumbo soft pretzel sticks with cheese sauce and mustard
Individual bags of popcorn
Miniature Chicago-style hot dogs with condiments

Chips & Dip \$22

Spinach dip
Potato chips
Tortilla chips
Salsa
Bagel chips

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

Beverage Packages

Coffee Service \$100/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

Prices are per person, unless otherwise noted.

BEVERAGES

Hot Chocolate \$5 Each

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 \$6 Each

FOOD

Doughnuts \$40/Dozen

Cookies \$49/Dozen

Muffins \$45/Dozen

Danishes \$45/Dozen

Croissants \$49/Dozen

Bagels \$50/Dozen

Cinnamon Rolls \$51/Dozen

Chocolate Brownies \$49/Dozen

Whole Fruit \$5 Each

Seasonal Cut Fruit & Berries \$12 pp

Assorted Bags of Chips \$6 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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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 \$20

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 \$45

**Breakfast Buffet Served by the
Waterfall**

Weather permitting

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

Weather permitting

Add Ons +\$10

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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 \$52

Oregano garlic-rubbed chicken breast, vesuvio sauce

Chicken Provencal \$52

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

FISH

Citrus Tilapia \$54

Sautéed tilapia fillet served with wine ginger sauce

Maple Mustard Crusted Salmon \$54

Roasted with apple & cherry chantilly

Grilled Atlantic Salmon \$54

With dill cucumber relish and lemon butter sauce

BEEF

New York Strip \$57

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

WORKING LUNCHESES

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 \$56

Meats

Sliced Roast Beef
Roasted Turkey Breast
Honey-Cured Ham

Sliced Cheeses

American
Cheddar
Swiss

Loaded Potato Salad

Toppings

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

Soup du Jour

Minestrone Soup

Breads

Kaiser Rolls
Marbled Rye
Wheat

Homemade Kettle Chips Fresh

Seasonal Fruit Salad

Assorted Jumbo Fresh-Baked Cookies

That's a Wrap \$56

Grilled Chicken Wrap

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

Soup du Jour

Pasta Salad

Veggie Wrap

Grilled marinated seasonal vegetables, spinach, and hummus spread

Loaded Potato Salad

Homemade Kettle Chips

Turkey Wrap

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

Lemon Bars

Brownies Blondies

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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 \$58

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 \$57

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

Sliced Tomatoes

Red Onion

Avocado Spread

Toppings

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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.

Little Italy \$58

Pasta Salad

Roasted vegetables and basil aioli

Tuscan Minestrone Soup

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

Breadsticks

Chicken Marsala

Grilled Italian Sausages

With roasted peppers and onions

Vegetable Lasagna

Mostaccioli Marinara

Tiramisu

South of the Border \$58

Tortilla Chips

With fresh salsa, pico de gallo, and guacamole

Across the Border Famosa

Fajita steak or chicken sautéed with peppers & onions

Poblano Pepper Sauce Chicken Breast

Mexican Rice & Refried Beans

Chicken Tortilla Soup

Toppings

Lettuce, Tomatoes, Cheese, Onions, Jalapeños, Sour Cream

Cinnamon Churros

With chocolate sauces

Caramel Flan

Chef's Zucchini & Mexican-Style Roasted Corn

With fresh salsa, pico de gallo, and guacamole

Soft Flour & Corn Tortillas

Cheese Enchiladas

With green or red sauce

Hot & Hearty \$55

Traditional Grilled Cheese

Grilled Ham & Cheese

Italian Grilled Cheese

Tomato Soup

Chef's Assorted Desserts

Soup of the Day

Salad Bar

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.



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 \$58

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

Chicken Provençal \$58

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

French Cut Pan-Seared Chicken Breast \$58

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

Chicken Scampi \$65

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

Mediterranean Chicken Piccata \$58

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

Mixed Grilled Chicken & Salmon \$73

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

Baked Wild Salmon \$65

With roasted sweet corn relish and crawfish sauce

Bourbon Grilled Salmon \$64

Bourbon glaze

Sautéed Tilapia Filet \$62

Served with stewed tomatoes and lemon butter sauce

Smoked Pork Rib Chop \$65

Slow roasted with Memphis rub, homemade BBQ sauce

Filet Mignon \$75

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

Grilled New York Steak \$73

Roasted black pepper encrusted, Cabernet veal jus

Beef Tenderloin & Chicken Florentine \$77

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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.

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

DINNER BUFFET

2 Salads, 2 Starches, 2 Entrées, 2 Desserts **\$78**

3 Salads, 3 Starches, 3 Entrées, 3 Desserts **\$88**

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

Chicken Marsala
Mushrooms & marsala wine sauce

Braised Short Ribs
With demi sauce

Baked Wild Salmon
Roasted sweet corn relish, crawfish sauce

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

Roasted Turkey Breast
With gravy sauce

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

Sautéed White Fish
Stewed tomatoes, lemon butter sauce

Roasted Pork Loin
With maple-mustard crust and pineapple relish

Bourbon Grilled Salmon
With bourbon sauce

Desserts

New York Cheesecake
Carrot Cake

Chocolate Cake
Red Velvet Cake

Caramel Apple Pie
Tiramisu

Add ice cream to any dessert +\$2.50

*Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.
All buffets include iced tea.*

RECEPTION

A photograph of a round, dark-colored plate filled with an assortment of small, square and round pastries and cakes. The pastries include some with yellow frosting and red jam, others with pink frosting, and some with chocolate shavings. A single blueberry is placed on top of one of the pastries. The plate is set on a white tablecloth. In the background, another plate with more pastries is visible, slightly out of focus. The word "RECEPTION" is overlaid in a large, white, serif font across the center of the image.

RECEPTION

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

Cold Hors D'oeuvres

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

Tomato Bruschetta \$5

Jumbo Shrimp Cocktail \$7

With wasabi cocktail sauce

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.

Chicken Quesadilla Trumpets \$5

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

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

Oregano-Crusted Lamb Chops \$8

With a garlic demi

Sesame Chicken Tenders \$5

Boursin® Cheese Stuffed Mushrooms \$5

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 7.75% Sales tax and 25% Service Charge.

HORS D'OEUVRES PACKAGES

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

Celebrity VIP \$32

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 \$34

HOT SELECTIONS

**Spinach & Feta
Spanakopita**

**Sesame
Chicken Tenders**

**Miniature Deep
Dish Pizzas**

COLD SELECTIONS

Tomato Bruschetta

**Assorted Finger
Sandwiches**

**Tomato & Mozzarella
Skewers**

Deluxe \$36

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

Crab Tartlet

Prosciutto-Wrapped Melon

Executive \$38

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
With peanut sauce

Caprese Crostini

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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

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

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

Domestic & Imported Cheeses \$20

Minimum of 15 guests

Grapes, Berries, Dried Fruit, and
Nuts

An Array Of Domestic & Imported
Cheeses

Assorted Crackers, Rustic Breads

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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 \$150 per station.

Steak Flambé \$35

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

Guacamole \$20

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

Stir Fry \$34

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 \$28

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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 \$150 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 \$150 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* \$17

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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.

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, Bailley's Irish Cream

Wine

Cabernet, Chardonnay, Merlot

Beer

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

Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.

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.

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 \$150 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 PRICING

<u>Cash Bar</u>	<u>Host Bar</u>	<u>Cash or Host Bar</u>	<u>Cash or Host Bar</u>	<u>Cash or Host Bar</u>
Mixed Drinks \$15	Mixed Drinks \$14	Domestic Beers \$7	Bottled Water \$5	Sparkling Water \$5
Wine \$15	Wine \$14	Imported Beers \$8	Assorted Soft Drinks \$4	

	1 HOUR	2 HOURS	3 HOURS	4 HOURS
The Drake Package	\$30	\$42	\$54	\$66
The Classic Package	\$27	\$39	\$51	\$63
The Drake Beer, Wine, & Soda	\$25	\$30	\$35	\$40
Classic Beer, Wine, & Soda	\$22	\$27	\$32	\$37

Additional hours are available for \$12 per person, per hour after the 4th hour

*Menu items are subject to change without notice. Prices do not reflect 7.75% Sales tax and 25% Service Charge.
Cash bar includes tax, Host bar does not include tax*



THE
DRAKE
OAK BROOK

AUTOGRAPH COLLECTION®
HOTELS

2301 YORK ROAD, OAK BROOK, ILLINOIS 60523

630.571.0000

THEDRAKEOAKBROOK.COM

[@THEDRAKEOAKBROOK](https://www.instagram.com/THEDRAKEOAKBROOK)

