

# .special events menus.

## grazing stations

- house-cured charcuterie** variety of meats, mustard, pickles 12 pp
- artisanal cheese** Cheese Boutique cheeses, preserves, toast 10 pp
- crispy salty stuff** Chicago popcorn, kettle chips, Kernal peanuts 7 pp
- veg + bread** house-made breads, fresh vegetables, three seasonal dips 7 pp
- sushi assortment** chef's selection: maki, ginger, soy, wasabi 3 pc
- jumbo shrimp on ice** lemon, horseradish, cocktail sauce 4 pc
- freshly shucked oysters** lemon, horseradish, mignonette, house-made hot sauce 4 pc

## strolling bites

### plants

- Drake falafel** chickpeas, lentils, cilantro, mayo 4 pc
- onion tart** caramelized onion, gruyere cheese, creme fraiche, chives 4 pc
- negroni compressed watermelon** orange + mint 3.50 pc
- grilled cheese sammy** artisanal cheese  
+ bacon 1 pc + tomato 0.50 pc 4 pc
- hot butternut squash soup shooter** maple, sage brown butter 4.50 pc
- brussels sprout salad bowl** romaine, blue cheese, chives, roasted garlic dressing 6 pp
- classic ceasar salad bowl** romaine, parmesan cheese, croutons 6 pp
- vegetable maki** avocado, cucumber, sesame, spicy mayo 3 pc

### fish

- gravlax salmon** potato cake, creme fraiche, dill, pickled shallots 5 pc
- tuna tartare** black rice cracker, avocado, sesame, soy, lime 4 pc
- salmon maki** 3 pc
- shrimp dumpling** wasabi mayo, cilantro 4.50 pc
- East Coast oysters** 4 pc
- tuna maki** 3 pc

### meat

- fig and ham crostini** truffle, honey + ricotta 5 pc
- chicken wings** coconut oil 4 pc
- beef tartare** horseradish, yolk + baguette 5 pc
- duck liver pâté** fried sage, preserved fruit + crostini 4 pc
- pork dumplings** scallion, chili, soy, ginger 4.50 pc
- kung pao chicken** chili, scallion + cashew 4.50 pc

## Drake classics

- Drake burger** Russian dressing, cheddar, bacon 6 pc
- fancy fries** pecorino, brown butter 4 pc
- poutine** curds, gravy 5 pc
- coconut shrimp** dynamite sauce 4 pc
- bagged Chicago popcorn** cheddar, caramel 5 / bag
- mac and cheese bites** pickled jalapeno mayo + parmesan cheese 4 pc

pc - cost per piece  
pp - cost per person

*Corporate Executive Chef: Ted Corrado*  
*Chef de Cuisine: Zachary Albertsen*

Our kitchen contains wheat, egg, dairy, soy, nuts and fish allergens.  
Before ordering, please inform us of any food allergies.

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## Drake classics

### Drake bbq

Drake slaw, milk buns, rice + beans, hot sauce, BBQ sauce, Texas caviar, fried onions, lime  
beef brisket 28 pp . jerk chicken 26 pp . squash + collard greens 23 pp

+ potato salad 8 pp + extra protein 8 pp + mac + cheese 8 pp

### taco bar

peppers + onions, pickled jalapenos, cilantro, refried beans, Texas caviar, pico de gallo, queso fresco, hot sauce,  
sour cream, lime, guacamole

jerk chicken 26 pp . pulled pork 26 pp . slow roasted brisket 28 pp . sweet potato + red onion 23 pp

+ cheesy nachos 10 pp + double guacamole 3 pp + potatoes brava 8 pp

### college student 24 pp

instant ramen, hot dogs w ballpark mustard + pickles, grilled cheese sammy w bacon + tomato, flat bread w tomato sauce,  
mozzarella, pepperino + basil, chicken wings w buffalo sauce

+ mini Drake sliders 6 pc + poutine 5 pc + mac + cheese 8 pp

### little Italy 27 pp

whole roasted branzino w capers, lemon + parsley, flat bread w tomato sauce, mozzarella, pepperino + basil, arugula  
w roasted tomatoes, basil + fennel, roasted cauliflower w yogurt, pine nuts + fresh herbs, Drake Commissary breads, olive oil,  
hummus + eggplant dip

+ ceasar salad 6 pp + garlic bread 3.5 pp

### greek town 29 pp

roasted leg of lamb, Greek potatoes w lemon, olive oil + parsley, Greek salad w tomato, olive, feta, cucumber + olive oil, marinated olives  
pita + tzatziki

+ falafel 4 pp + hummus 6 pp

### China town 28 pp

chow mein, general Tao w orange fried chicken, shrimp w salt + pepper, baby bok choy w garlic + chili, fried rice, spring rolls w plum sauce

+ dumplings 3pc + baller fried rice (lobster) 12pp

### holiday feast

brussels sprout salad, mashed potatoes, Yorkshire pudding, roasted carrots, chestnut stuffing, gravy

roast beef 50 pp . turkey 35 pp . leg of lamb 45 pp

+ chef-manned station 25/per hour

## [ADD TO ANY OF OUR STATIONS]

### SALAD BAR 12 pp

arugula, cherry tomato, parmesan cheese, maple dressing

or

ceasar, parmesan cheese, croutons

or

roasted brussels sprout salad, creamy garlic dressing, chives, blue cheese, croutons

+ grilled chicken or shrimp 6 pp + bacon 3 pp + bread 3 pp

\* mix + match our suggested pairings \*

\* vegetarian and vegan offerings available upon request \*

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+ suggested pairings

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**THE DRAKE** | HOTELS | FOOD & DRINK | EVENTS  
GENERAL STORES | ART & CULTURE