



## Creating Signature Events in the Lawry's Tradition

Distinguished for its exceptional cuisine and impeccable service, Lawry's Catering provides the same standards for quality, tradition and world-class dining experience that have made Lawry's The Prime Rib a dining legend since 1938. From milestone occasions to corporate parties and non-profit events, our expert catering team offers an unparalleled level of service to create unforgettable events.

Whether you seek to convey the warmth of Lawry's signature restaurant experience or wish to create an entirely different atmosphere, our goal is to make your event a success. Our exceptional cuisine, unmistakable style and service staff hospitality will ensure that your guests enjoy a memorable event.

Our variety of menu options allows you to create a customized special event with your own unique flavor and flair. Choose from a selection of menus or work with our award-winning executive chef to create a menu specifically tailored to your event needs. Or, treat your guests to Lawry's signature menu featuring Roasted Prime Ribs of Beef, complemented by Lawry's famous Spinning Bowl Salad, whipped cream horseradish, mashed potatoes and Yorkshire pudding.

Please contact Lawry's Catering today so we can make your next event an overwhelming success.  
Sincerely,

Melissa Navarro  
Catering Sales Manager





## DINNER BUFFET MENU

### **FIRST COURSE** *Choose one from the list*

#### Lawry's Famous Spinning Bowl Salad

Crisp romaine and iceberg lettuce, baby spinach, shredded beets, chopped eggs and croutons, tossed with our exclusive vintage dressing

#### Lawry's Caesar Salad

Hearts of romaine, herbed croutons, aged Parmesan with creamy Caesar dressing

#### Field Greens Salad

Field greens, candied walnuts and blue Castello cheese, tossed with a balsamic vinaigrette; served with a Parmesan crisp

#### Spinach and Prosciutto Salad

Crisp romaine lettuce and baby spinach leaves, chopped prosciutto, mandarin oranges, strawberries, and red onions, tossed in a vinaigrette dressing.

*All salads served with dinner rolls and butter*



## DINNER BUFFET MENU

**ENTRÉE** *Select a maximum of three*

Roasted Prime Ribs of Beef (10oz) Au Jus and Horseradish  
Lawry's Signature Rib Eye Steak with Crisp Fried Onions and Cabernet Sauce  
Filet Mignon with a Green Peppercorn Sauce  
Spice-Rubbed Chicken Breasts with a Lemon-Shallot Sauce  
Sautéed Chicken Breasts with Herbed-Mustard Butter and duo of Spring Peas  
Parmesan Crusted Chicken Breasts with Tomato and Basil  
Sautéed Chicken with Wilted Spinach and Sun-Dried Tomatoes  
Miso-Glazed Sea Bass with Asparagus  
Grilled Salmon with Sorrel Sauce  
Salmon with Green Lentils and Mustard-Herb Butter  
Roasted Barramundi with Fennel and Orange  
Mahi-Mahi with Fresh Cilantro Chutney  
Traditional Roasted Breast of Turkey with Cranberry Sauce  
Herb and Mustard Turkey with Green-Onion Gravy

*Select two sides for the above entrées*

Mashed Potatoes and Gravy	Israeli Couscous
Rice Pilaf	Sautéed Asparagus
Seasonal Sautéed Vegetables	Wilted Spinach
Creamed Corn	Creamed Spinach
Buttered Peas	Roasted Root Vegetables
Fingerling Potatoes with Peppers & Onions	



## **DINNER BUFFET MENU**

### **VEGETARIAN OPTIONS**

Wild Mushroom Ravioli served with Wilted Spinach and Sautéed Fennel

Rigatoni with Vegetable Bolognese with Sautéed Broccolini

Fusilli with Spinach and Asiago Cheese

Cornmeal-Crusted Ratatouille Tart with Fresh Fruit Salad

Four Cheese and Spinach Lasagna

Vegetarian Burrito Served with an Avocado-Corn Relish, Tomato Salsa,  
and Spanish Rice

### **DESSERT**

English Trifle

A light sponge cake layered with vanilla custard cream, raspberries, and fresh whipped cream

C.C. Brown's Hot Fudge Sundae

Häagen-Dazs® vanilla ice cream, whipped cream, toasted almonds, and C.C. Brown's hot fudge sauce

New York style Cheesecake topped with Brandied Cherries

Flourless Chocolate Cake with Raspberry Sauce

Apple Pie à la Mode



## **DINNER BUFFET MENU**

### **STAFF INCLUDED** *based on seven hours*

Kitchen staff including Chef and either carvers or cooks  
Servers  
Event Manager

### **ADDITIONAL ITEMS INCLUDED**

Administrative Charge  
Transportation Fee (60 mile radius from Beverly Hills)  
9.75% Tax

### **PRICES**

Prices vary according to guest count. The more guests you have, the lower the price. Typically for a party of 100 guests, the price will be approximately \$90 per person including tax, labor, and other fees. The best way to plan your event is to call the Catering Manager directly to make sure we are including all of your needs in the proposal.



## LUNCH BUFFET

Our lunch buffet menu is perfect for an office lunch party or intimate lunch gathering

### **FIRST COURSE** *Select one*

Lawry's Caesar Salad

Hearts of romaine, herbed croutons, aged Parmesan with creamy Caesar dressing

Lawry's Famous Spinning Bowl Salad

Crisp romaine and iceberg lettuce, baby spinach, shredded beets, chopped eggs and croutons, tossed with our exclusive vintage dressing

B.L.A.T. Salad

Tossed greens with bacon, red onions, tomatoes and avocado. Served with blue cheese crumbles, spicy cayenne croutons, and housemade ranch dressing

### **ENTRÉE** *Select two*

Roasted Prime Ribs of Beef

Our six ounce cut is carved to order, served with au jus and whipped cream horseradish

Baked Chicken in a Roasted Shallot-Garlic Marinade

Roast Side of Salmon with Mustard, Tarragon, and Chive Sauce

Fusilli with Spinach and Asiago Cheese

Four Cheese and Spinach Lasagna

### **SIDES** *Select two*

Creamed Corn

Creamed Spinach

Scalloped Potatoes

Mashed Potatoes and Gravy

Grilled Vegetables

Buttered Peas

Rice Pilaf

Sautéed Asparagus



## **LUNCH BUFFET**

### **DESSERT**

Old Fashioned Chocolate Pudding  
Topped with freshly whipped cream and chocolate shavings

English Trifle  
A light sponge cake layered with vanilla custard cream, raspberries, and fresh whipped cream

Seasonal Fruit Salad and Assorted Cookies

### **STAFF INCLUDED**

Carvers  
Servers  
Site Manager

### **ADDITIONAL ITEMS INCLUDED**

Administrative Charge  
Transportation Fee (60 mile radius from Beverly Hills)  
9.75% Tax

### **PRICES**

Prices vary according to guest count. The more guests you have, the lower the price. Typically for a party of 100 guests, the price will be approximately \$48 per person including tax, labor, and other fees. The best way to plan your event is to call the Catering Manager directly to make sure we are including all of your needs in the proposal.



## **CARVER LUNCH MENU**

Have one of our carvers serve your lunch party buffet-style

### **FIRST COURSE**

Lawry's Caesar Salad

Hearts of romaine, herbed croutons, aged Parmesan with creamy Caesar dressing

Lawry's Potato Chips

### **ENTRÉE**

Roasted Prime Ribs of Beef

Our six ounce cut is carved to order, served with au jus and whipped cream horseradish

Served with Mashed Potatoes and Gravy

Choice of Creamed Corn or Creamed Spinach

### **DESSERT**

English Trifle

### **STAFF INCLUDED**

Carvers

Assistant

### **ADDITIONAL ITEMS INCLUDED**

Administrative Charge

Transportation Fee (60 mile radius from Beverly Hills)

9.75% Tax

### **PRICES**

Prices vary according to guest count. The more guests you have, the lower the price. Typically for a party of 100 guests, the price will be approximately \$39 per person including tax, labor, and other fees. The best way to plan your event is to call the Catering Manager directly to make sure we are including all of your needs in the proposal.





## SANDWICH MENU

### **ASSORTED SANDWICH PLATTER** *Select three*

Roasted Prime Ribs of Beef served with Crispy Fried Onions and Blue Cheese Dressing  
Roasted Breast of Turkey with Pesto Mayo and Dried Cranberries  
Grilled Breast of Chicken with Chipotle Aioli Sauce  
Albacore Tuna Salad  
Roasted Vegetables with Goat Cheese  
Coppa Salame, Provolone and Tapenade

*All sandwiches are served on artisan breads*

### **SIDES** *Select two*

Lawry's Caesar Salad  
Farro Salad with Tomatoes and Herb  
Israeli Couscous  
Lawry's Coleslaw with Peanuts  
Lawry's Potato Chips  
Baked Macaroni and Cheese  
New Potato Salad with Dill

### **MINI ASSORTED DESSERTS** *Select two*

Old Fashioned Chocolate Pudding  
Assorted Cookies  
Oatmeal Coconut Raspberry Bars  
Chocolate Peppermint Bar Cookies  
White Chocolate and Lime Cheesecake Bars  
Assorted Cupcakes

### **PRICES**

Prices vary according to guest count. The more guests you have, the lower the price. Typically for a party of 100 guests, the price will be approximately \$30 per person including tax, labor, and other fees. The best way to plan your event is to call the Catering Manager directly to make sure we are including all of your needs in the proposal.



## **BREAKFAST BUFFET**

Creamy Scrambled Eggs

Hash Browns

Crispy Bacon

Sausage

Assorted Muffins and Pastries

Bagels, Lox and Cream Cheese

Assorted Seasonal Fruit

### **BEVERAGES**

Regular and Decaf Coffee

Assorted Teas

Assorted Fruit Juices



## **BRUNCH BUFFET**

Scrambled Eggs  
Sausage and Crispy Bacon  
Bagels, Lox, and Cream Cheese  
Home-fried Potatoes  
Biscuits and Gravy  
Richard Frank's Famous Prime Rib Hash  
Assorted Seasonal Fruit  
Assorted Muffins and Pastries  
Hand-Carved Roasted Prime Ribs of Beef with Au Jus  
Hand-Carved Roasted Turkey  
Creamed Spinach  
Mashed Potatoes and Gravy  
Asparagus with Blood Orange Salad  
Caesar Salad with Grilled Chicken

### **BEVERAGES**

Regular and Decaf Coffee  
Assorted Teas  
Assorted Fruit Juices



## **BREAKFAST & BRUNCH BUFFET**

### **STAFF INCLUDED** *based on seven hours*

Kitchen staff including Chef and either carvers or cooks

Servers

Event Manager

### **ADDITIONAL ITEMS INCLUDED**

Administrative Charge

Transportation Fee (60 mile radius from Beverly Hills)

9.75% Tax

### **PRICES**

Prices vary according to guest count. The more guests you have, the lower the price. Typically for a party of 100 guests, the price will be approximately \$49 per person including tax, labor, and other fees. The best way to plan your event is to call the Catering Manager directly to make sure we are including all of your needs in the proposal.