



LAWRY'S THE PRIME RIB WELCOMES PRIVATE PARTIES

All the qualities which have made our restaurant a success since 1938 - delicious food, exceptional hospitality and beautiful surroundings - are available for your group. Lawry's is proud to offer these services at prices more reasonable than those of most hotels.

Daytime: Our entire restaurant is available for groups of 30 to 500. A custom menu can be created just for your event by our award-winning chef, Walter Eckstein. Contact Ellen Frémaux at (310) 360-6281, ext. 4, for arrangements.

Dinner: 4:00 p.m. - 10:00 p.m. Monday-Thursday
4:00 p.m. - 11:00 p.m. Friday, Saturday, and Sunday

The Vintage Room accommodates up to 35 guests for dining. Paneled in English pine and featuring two beautiful murals of countryside vineyards, the room offers a unique view of our wine cellar.

The Oak Room's grand fireplace, beamed ceiling and windows make it a warmly inviting setting for up to 80 guests.

The Oval Room is semi-private featuring a stunning domed ceiling. It can seat up to 95 guests.

The Main Dining Room, with its spectacular domed ceiling and distinctive English countryside mural, accommodates up to 250 guests. It is available for daytime private parties only.

HORS D'OEUVRES

Gougères

Cajun Crab stuffed Pepperocini

Chipotle Meatballs

Shrimp on a Wonton Cracker with Asian Slaw

Salmon Roses with Mustard Dill Sauce

Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps

Seared Ahi Tuna with a Wasabi Dipping Sauce

Spicy Avocado-Basil Bruschetta

Potato Pancakes with Crème Fraîche, Smoked Salmon and Red Onion

Lobster Bonbons with a Citrus-Vodka Dipping Sauce

Chicken Yakitori with Scallions and Water Chestnuts

Teriyaki Chicken Skewers with Pineapple

Dates with Goat Cheese wrapped in Prosciutto

Goat Cheese Crostini with Blood Orange and Black Pepper Marmalade

Spanikopita

Savory Cheese and Tomato Tart

Potato Pancakes with Caviar and Crème Fraîche

Mini Quiches with Assorted Fillings

Mini Crabcakes with Remoulade Sauce

Thai Corn Fritters with Chili Pepper Cilantro Sauce

New Potatoes with Crème Fraîche and Caviar

Cherry Mozzarella with Basil and Sun-Dried Tomatoes on Skewers

Chicken Samosas with Yogurt-Cilantro Dipping Sauce

Goat Cheese Purses with Caramelized Onions



THE YORKSHIRE DINNER

Lawry's Famous Original Spinning Bowl Salad

A blend of crisp romaine, iceberg lettuce, and baby spinach, shredded beets, chopped eggs and croutons. Tossed with our exclusive Vintage Dressing in a salad bowl spun on a bed of ice

Entree

Choice of

Roasted Prime Ribs of Beef

Our 10 ounce cut is carved to order and served with mashed potatoes, Yorkshire pudding with your guests' choice of creamed spinach, creamed corn, or buttered peas

or

Fresh Fish served with fresh vegetables

Your server will inform your guests of our daily fresh fish selection

Freshly Ground Coffee, Hot Tea and Iced Tea

Dessert Selections

(Please select one)

Cheesecake

English Trifle

Apple Pie à la Mode

Strawberries with Grand Marnier Cream

Haagen Dazs Ice Cream with Fresh Berries

Flourless Chocolate Cake with Raspberry Sauce

We would be happy to recommend wines to complement each course.

\$56 per person plus tax and 19% gratuity



THE VINTAGE DINNER

Passed Hors d'Oeuvres

A selection of four hors d'oeuvres passed during your cocktail reception
or

First Course *(Please select one)*

Scallops with arugula and grapefruit sauce
Seafood Medley on couscous with a saffron broth
A choice of four plated hors d'oeuvres

Second Course *(Please select one)*

Lawry's Famous Original Spinning Bowl Salad
Spinach Salad with orange, red onion, and avocado tossed with vinaigrette
Field Greens tossed in vinaigrette with fresh raspberries, roasted pine nuts and bleu cheese

Intermezzo

Lemon Sorbet with Galliano Liqueur

Entree

Roasted Prime Ribs of Beef

Our 10 ounce cut is carved to order and served with mashed potatoes, Yorkshire pudding and your guests' choice of creamed spinach, creamed corn, or buttered peas

or

Fresh Fish served with Vegetables

Your server will inform your guests of our daily fresh fish selection

Freshly Ground Coffee, Hot Tea and Iced Tea

Dessert Selections *(Please select one)*

Cheesecake

English Trifle

Apple Pie à la Mode

Strawberries with Grand Marnier Cream

Haagen Dazs Vanilla Ice Cream with Fresh Berries

C.C. Brown's Hot Fudge Sundae with Sugar Cookie

Flourless Chocolate Cake with Raspberry Sauce

\$66 per person plus tax and 19% gratuity



THE EDWARDIAN DINNER

Passed Hors d'Oeuvres

A selection of three hors d'oeuvres passed during your cocktail reception

First Course

Fresh Lobster Tail (4 ounce) served with drawn butter

Second Course

Field greens with candied walnuts, bleu Castello cheese, tossed with balsamic vinaigrette and served with a parmesan crisp

Intermezzo

Lemon Sorbet with Galliano liqueur

Entrée

Roasted Prime Ribs of Beef

Our 10 ounce cut is carved to order and served with mashed potatoes, an individual Yorkshire pudding with fresh herbs and your guests' choice of creamed spinach, creamed corn, or buttered peas

or

Fresh Fish served with Fresh Vegetables

Your server will inform your guests of our daily fresh fish selection

Freshly Ground Coffee, Hot Tea and Iced Tea

Dessert

Petite Dessert Trio

A selection from our sumptuous house made desserts

or

C.C. Brown's Hot Fudge Sundae with sugar cookie

We would be happy to recommend wines to complement each course

\$79 per person plus tax and 19% gratuity