



## Creating Signature Events

in the **Lawry's Tradition**      **Congratulations on your upcoming wedding and thank you for your interest!**

Distinguished for its extraordinary cuisine and flawless service, Lawry's Catering holds the same service standards and traditions that have made Lawry's The Prime Rib a legend since 1938.

Whether you seek to convey the warmth of Lawry's signature restaurant experience featuring Roasted Prime Ribs of Beef or wish to create a menu and ambiance tailored specifically for your special day; we will make your wedding an unforgettable experience. Choose from our diverse selection of menus, or team up with our award-winning chef to create an elegant buffet or a romantic, plated, multi-course dinner, sure to exceed expectations.

Our exceptional cuisine, unmistakable style and hospitality of our service staff will ensure that your guests enjoy a memorable wedding. We can make recommendations about venues, including The Legendary Park Plaza, The Romanesque Room, The Greystone Mansion, and many more!

Please contact Lawry's Catering today so we can make your wedding a treasured memory.

Sincerely,

Melissa Navarro  
Catering Sales Manager  
MNavarro@LawrysOnline.com





## TRADITIONAL PACKAGE

Three Tray-Passed Hors d'Oeuvres

First Course Salad

Entrée: A selection of three

PRICES:

<u>Guests:</u>	<u>Price per Person:</u>
80	\$106
100	\$99
150	\$88
200-300	\$81-85



## SIGNATURE PACKAGE

Five Tray-Passed Hors d'Oeuvres

First Course Salad

Entrée: A selection of three

Dessert Station

PRICES:

<u>Guests:</u>	<u>Price per Person:</u>
80	\$126
100	\$121
150	\$111
200-300	\$103-107



*All packages include the following:*

Six Hour Service of Kitchen Staff, Servers, Bartenders, Event Manager

Tax and Administrative Charge

Transportation Fee (40 mile radius from Beverly Hills)



## HORS D'OEUVRES

- Bacon Wrapped Dates with Parmesan Cheese
- Cajun Crab Stuffed Pepperocini
- Cherry Mozzarella with Basil & Sun-Dried Tomatoes on Skewers
- Chicken Samosas with a Yogurt Dipping Sauce
- Chicken Yakitori with Scallions and Water Chestnuts
- Chipotle Meatballs with Chile-Lime Sauce
- Coconut Shrimp with Red Curry Sauce
- Crab and Gruyère Nachos with Charred Tomato Salsa
- Dates with Goat Cheese Wrapped in Prosciutto
- Goat Cheese Crostini with Apricot Marmalade
- Goat Cheese Purses with Caramelized Onions
- Gougères
- Lawry's Signature Meatballs
- Lobster Chipotle and Avocado Bruschettas
- Marble Potatoes with Caviar and Crème Fraîche
- Mini Burger Sliders with Cheese and Chipotle Mayo
- Mini Burger Sliders with Blue Cheese and Fried Onions
- Mini Crabcakes with Rémolade Sauce
- Mini Greek Chicken Skewers
- Pigs in a Blanket with Sweet and Spicy Mustard
- Olives Stuffed with Maytag Blue Cheese
- Pigs in a Blanket with Assorted Sauces
- Potato Pancakes with Crème Fraîche, Smoked Salmon and Red Onion
- Potato Pancakes with Caviar and Crème Fraîche
- Salmon Roses with Mustard Dill Sauce
- Seared Ahi Tuna with Wasabi Dipping Sauce
- Shrimp on Wonton Crackers with Asian Slaw
- Spinach Empanaditas
- Spicy Avocado-Basil Bruschetta
- Spicy Tomato Bruschetta
- Sugarcane Chicken Skewers with Mango Sauce
- Sweet and Spicy Stuffed Peppers
- Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps





## FIRST COURSE *Select one*



### 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 with candied walnuts, Blue Castello cheese, tossed with a balsamic vinaigrette and served with a parmesan crisp



### BLAT Salad

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

### Roasted Beet and Blood Orange Salad *(spring or winter salad)*

Crisp lettuce with roasted beets, and avocado

### Wild Arugula Salad *(summer salad)*

Wild Arugula drizzled with lemon, tossed with shaved parmesan cheese and garlic croutons



### Shrimp, Mango and Avocado Salad *(summer or autumn salad)*

Soft butter lettuce, shrimp, snap peas, green onions, avocado, cherry tomatoes, and mango tossed in a mango-lime dressing

### Persimmon, Pomegranate, and Pecan Salad *(autumn or winter salad)*

Field greens with toasted walnuts, pomegranate, Fuyu persimmons, tossed in a zesty lemon dressing, and sprinkled with crumbled feta cheese

*All salads served with warm dinner rolls and butter*



## **ENTRÉES** *Select a maximum of three entrées*

Roasted Prime Ribs of Beef (8oz), Served with Au Jus and Horseradish, Mashed Potatoes and Gravy, Choice of Creamed Corn or Creamed Spinach



Chicken Piccata with Lemon-Caper Sauce, Israeli Cous Cous, Garden Vegetables

Yogurt-Grilled Chicken Breast with Pineapple Roasted Red Pepper Salsa, and Forbidden Rice

Pan-Seared Chicken Breast, with Julienned Leeks, Olives and a White Wine Sauce, Pearl Cous Cous, and Seasonal Sautéed Vegetables

French-Grilled Chicken Breast with Orange-Tarragon Sauce, Roasted Fingerling Potatoes, and Haricot Verts

Salmon with Soy-Honey and Wasabi Sauces, Seasonal Vegetables, and Wasabi Mashed Potatoes



Grilled Salmon with Whole Grain Mustard Sauce, Garden Vegetables, and Mashed Potatoes

Salmon with Lentils and Mustard-Herb Butter, and Mashed Potatoes

Seared Mahi-Mahi with Green Gazpacho Sauce, Grape Tomatoes, and Quinoa

## **VEGETARIAN OPTIONS**

Wild Mushroom Ravioli Served with Wilted Spinach and Sautéed Fennel

Fusilli with Spinach and Asiago Cheese

Cornmeal-Crusted Ratatouille Tart

Roasted Vegetable Lasagna with Mozzarella and Ricotta

Pasta à la Checca Served with Zucchini-Basil Soup (Vegan)

Quinoa with Grilled Zucchini, Garbanzo Beans, and Cumin (Vegan)



## DESSERT STATIONS *Select one*

### ICE CREAM SUNDAE STATION

Chopped Nuts      Colored Sprinkles  
Caramel Chips      Toffee Bar Bits  
Brownie Bites      Chocolate Chips  
Fresh Berries      Fresh Fruit  
Assorted Sauces: Caramel, Hot Fudge, Strawberry



### CHOCOLATE FOUNTAIN

Fresh Strawberries      Pineapple  
Pretzels      Mini Cookies  
Pound Cake      Marshmallows  
Cheesecake Bites      Rice Crispy Treats



### DESSERT TABLE *select eight*

Mini Assorted Cookies      Mini Crème Brûlées  
Cheesecake Lollipops      Lemon Tartelettes  
Mini Éclairs      Chocolate Covered Strawberries  
Florentines      Grilled Pineapple Skewers with Rum Sauce  
Mini Assorted Cupcakes      Macaroon Towers  
Mini Chocolate Puddings      Mini Doughnuts with Whipped Cream



## ADDITIONAL STATIONS \$12-\$20

### CHEESE & ANTIPASTO STATION

Selection of Domestic and Imported Cheeses  
Assorted Artisanal Breads and Crackers  
Grapes, Dried Fruits, and Olives  
Assorted Salamis and Marinated Vegetables



### RAW BAR

Crab Legs  
Oysters with Assorted Sauces  
Jumbo Shrimp with Cocktail Sauce

### SUSHI BAR

Assorted Sushi Rolls with Wasabi & Ginger  
Sashimi Platter  
Spiced Seared Ahi Tuna with Asian Slaw  
Miso Soup Shots

### FRUIT BAR

A Magnificent Display of Seasonal Fruits at their Peak  
Served with Assorted Sauces



### SALMON

Danish and Swedish Style Gravlax  
Pastrami-Spiced Gravlax  
Lomi-Lomi Salmon  
Assorted Sauces

### ASIAN

Spiced Seared Ahi with Asian Coleslaw  
Sashimi Platter  
Assorted Sushi Rolls  
Cold Chicken Slices with Sesame and Sichuan Pepper and Soba Noodles

### MEZZE

Hummus	Stuffed Grape Leaves
Eggplant Caponata	Keftedes (Greek Meatballs)
Tabouleh Salad	Smoked Almonds, Dates, Olives
Pita and Lavash Chips	



## FREQUENTLY ASKED QUESTIONS

### ***What are the prices if I have a different number than the amount listed above?***

We adjust the food and staff count according to the guest count. This can be viewed on a proposal created especially for your wedding

### ***Do you offer vendor meals?***

Yes, we offer the same entrees without the hors d'oeuvres at \$10 less per person for your vendors. These charges are added to your contract upon confirmation.

### ***Do you include rentals such as tables, chairs, dishware, etc.?***

Lawry's Catering provides the food and staff. We have a few items that we may add at minimal fees. Ask your Catering Manager for additional items that you are interested in having at your wedding. Some venues will require you to rent items, depending on final location.

### ***Do you have a children's package?***

Yes, we offer a children's menu for children less than 12 years of age. The price per child is \$20 plus tax and administrative fee. Children can either have smaller portions from the adult menu or ask for other children's entrée options. We do not charge for toddlers or infants that are not eating. However, please make sure to give your Catering Manager a guest count including the infants for the setup.

### ***What is the cost of adding a bar?***

The cost of a bar is dependant on what items you would like to host for your guests. Ask your Catering Manager for a bar estimate on your proposal.

### ***Can we provide our own alcohol?***

Lawry's Catering allows you to bring your own alcohol only if the selected venue allows alcohol to be served on premise. We do not charge extra to serve the beverages you provide.





***What is the deposit requirement?***

We require a 50% deposit to secure the event in advance. Full payment must be received 7 days before the event (*check is due no later than 10 business days prior to the event*).

***How far will you travel to cater?***

The price includes a transportation fee of a 60 mile radius from Beverly Hills. Additional fees apply for 61 miles or over.

***Does inclusive price include gratuity?***

The price does not include gratuity. It is an option to the client to leave a gratuity. We may add it to the contract upon your request.