



LAWRY'S THE PRIME RIB

The Perfect Place for 100-Day and First Birthday Celebrations



*From the moment your guests arrive, to
the Career Path Event, and the Blessing...*

*While you enjoy each other, share
excellent food and delightful desserts...*

*To the packing of Rice Cakes for
your guests as they leave...*

*We will tend to every
detail, so that you
will enjoy an
event to remember.*



At Lawry's The Prime Rib, we're honored to serve you and your guests in the Korean traditions of 100-Day and First Birthdays. The ancient Korean tradition of the "dol" is so rich in it's meaning, and such a grand celebration of a child's first year, that it has been adopted into many other cultures.

When you have this event at Lawry's The Prime Rib, you have a coordinator and staff experienced in these joyful events. We will assist you in coordinating every detail, from theme and color to a menu designed expressly for your celebration. We can also recommend companies for anything from decorations to entertainers.

Choose from rooms to accommodate 25 to 250, or reserve the entire restaurant for your child's special day. Our event coordinator and staff will see to every detail assuring you an event to be cherished.

Time-honored traditions like the dol deserve the timeless style and elegance of Lawry's, where animal-shaped food and balloon-lined archways are created with care, and every guest enjoys a legendary dining experience.

Make your reservations today.

100 North La Cienega Boulevard
Beverly Hills, CA 90211

(310) 360-6281 ext. 4 • www.LawrysOnline.com



TRADITIONAL BIRTHDAY LUNCHEON

First Course Selections *(Please select one)*

Butter Lettuce with Blue Cheese and Apples in a creamy vinaigrette

Caesar Salad

Romaine with Bleu Cheese

Lawry's Famous Original Spinning Bowl Salad

Sourdough Bread and Butter

Entrée Selections *(Please select three)*

Include mashed potatoes and vegetable, unless otherwise stated

Roasted Prime Ribs of Beef, 6 ounce cut

Chicken Piccata with Lemon-Caper Sauce and Israeli Couscous

Crispy Chicken Breast with Lemon Glaze

Sautéed Chicken Breast with Spinach and Sun-dried Tomatoes

French Grilled Chicken with an Orange-Tarragon Sauce

Potato-Crusted Sea Bass with Mango Salsa, Mashed Potatoes and Vegetable

Spicy Sautéed Whitefish with Olives and Cherry Tomatoes

Grilled Salmon with Citrus Herb Sauce

Grilled Salmon with Soy-Honey & Wasabi Sauce and Rice

Grilled Salmon with Lentils & Mustard –Herb Butter

Freshly Ground Coffee, Hot Tea, Iced Tea

Dessert Selections *(Please select one)*

Flourless Chocolate Cake with Raspberry Sauce

English Trifle

Cheesecake with Brandied Cherry Sauce

Fresh Fruit

Haagen-Dazs Vanilla Ice Cream with Fresh Berries

Apple Pie à la mode

Chocolate Fountain *(\$75 rental plus \$4 per person)*

Our Chef would be more than happy to customize a special menu for your group

\$45 per person plus tax and 19% gratuity

(add \$5 for 10 ounce Lawry's cut)

\$50.00 per Carver, 30 guests per Carver

Lawry's Signature Belgian Chocolates: \$3.50

CLASSIC BIRTHDAY MENU

First Course

Three Passed Hors d'Oeuvres

Second Course Selections *(Please select one)*

Butter Lettuce with Apples and Blue Cheese in a creamy vinaigrette

Lawry's Famous Original Spinning Bowl Salad

Caesar Salad

Sourdough Bread and Butter

Entrée Selections *(Please select three)*

Include mashed potatoes and vegetable, unless otherwise stated

Roasted Prime Ribs of Beef, 6 ounce cut

Chicken Piccata with Lemon-Caper Sauce with Israeli Couscous

Crispy Chicken Breast with Lemon Glaze

Sautéed Chicken Breast with Spinach and Sun-dried Tomatoes

French Grilled Chicken with an Orange-Tarragon Sauce

Potato-Crusted Sea Bass with Mango Salsa, Mashed Potatoes and Vegetable Spicy Sautéed

Whitefish with Olives and Cherry Tomatoes

Grilled Salmon with Citrus Herb Sauce

Grilled Salmon with Soy-Honey & Wasabi Sauce and Rice

Grilled Salmon with Lentils & Mustard –Herb Butter

Freshly Ground Coffee, Hot Tea, Iced Tea

Dessert Selections *(Please select one)*

Flourless Chocolate Cake with Raspberry Sauce

English Trifle

Cheesecake with Brandied Cherry Sauce

Fresh Fruit

Haagen-Dazs Vanilla Ice Cream with Fresh Berries

Apple Pie à la mode

Chocolate Fountain *(\$75 rental plus \$4 per person)*

Our Chef would be more than happy to customize a special menu for your group

\$53 per person plus tax and 19% gratuity

(add \$5 for 10 ounce Lawry's cut)

\$50.00 per Carver, 30 guests per Carver

Lawry's Signature Belgian Chocolates: \$3.50

BAROQUE BIRTHDAY MENU

First Course Selections *(Please select one)*

Classic Shrimp Cocktail

Lobster Ravioli in a Chardonnay Saffron Cream with Diced Heirloom Tomatoes

Second Course Selections *(Please select one)*

Butter Lettuce with Apples and Blue Cheese in a creamy vinaigrette

Lawry's Famous Original Spinning Bowl Salad

Caesar Salad

Sourdough Bread and Butter

Entrée Selections *(Please select three)*

Include mashed potatoes and vegetable, unless otherwise stated

Roasted Prime Ribs of Beef, 6 ounce cut *(10 ounce Lawry's cut, add \$5)*

Chicken Piccata with Lemon-Caper Sauce and Israeli Couscous

Crispy Chicken Breast with Lemon Glaze

Sautéed Chicken Breast with Spinach and Sun-dried Tomatoes

French Grilled Chicken with an Orange-Tarragon Sauce

Potato-Crusted Sea Bass with Mango Salsa, Mashed Potatoes and Vegetable Spicy Sautéed

Whitefish with Olives and Cherry Tomatoes

Grilled Salmon with Citrus Herb Sauce

Grilled Salmon with Soy-Honey & Wasabi Sauce and Rice

Grilled Salmon with Lentils & Mustard –Herb Butter

Freshly Ground Coffee, Hot Tea, Iced Tea

Dessert Selections *(Please select one)*

Flourless Chocolate Cake with Raspberry Sauce

English Trifle

Cheesecake with Brandied Cherry Sauce

Fresh Fruit

Haagen-Dazs Vanilla Ice Cream with Fresh Berries

Apple Pie à la mode

Chocolate Fountain *(\$75 rental plus \$4 per person)*

Our Chef would be more than happy to customize a special menu for your group

\$54 per person plus tax and 19% gratuity

(add \$5 for 10 ounce Lawry's cut, add \$4 for 4 oz. Fresh Lobster Tail with Drawn Butter as first course)

\$50.00 per Carver, 30 guests per Carver Lawry's Signature Belgian Chocolates: \$3.50

100 North La Cienega Boulevard • Beverly Hills, CA 90211 • (310) 652-2827 • Fax (310) 657-5463

HORS D'OEUVRES

Gougères

Cajun Crab stuffed Pepperocini

Asian Meatballs with Sesame-Lime Dipping Sauce

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 Caviar and Crème Fraîche,

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 Marmelade

Spanikopita

Savory Cheese and Tomato Tart

Potato Pancakes with Crème Fraîche, Smoked Salmon and Red Onion

Mini Quiches with Assorted Fillings

Mini Crabcakes with Remoulade Sauce

Cherry Mozzarella with Basil and Sun-Dried Tomatoes on Skewers

Chicken Samosas with Yogurt-Cilantro Dipping Sauce

Thai Corn Fritters with Chili Pepper and Cilantro Sauce

Goat Cheese Purses with Caramelized Onions



CHILDREN'S BIRTHDAY MENU

Chicken Tenders

Served with Lawry's Potato Chips, Veggies and Ranch Dip

Mac 'n Cheese

Served with small Fruit Salad

Spaghetti with Meatballs

Prime Rib (5ounces)

Served with creamed corn, mashed potatoes and gravy

All entrees served with salad, Sourdough Bread and butter and choice of milk or lemonade.

\$20 per child age 12 or under plus tax and 19% gratuity

VENDOR LIST

Cakes/Bakeries

Jamaica's Cakes

Los Angeles, (310) 478-1971

Contact: Jamaica Crist

www.jamaicascakes.com

Sweet Lady Jane

Los Angeles, (323) 653-7145

www.sweetladyjane.com

Photographers

Jeremie Frémaux Photography

Los Angeles, (310) 429-4499

Contact: Jeremie Frémaux

www.fremauxphoto.com

Balloons/Décor

KIKI EVENT

Los Angeles, (213) 382-0999

Contact: Hayeon Kim

kikievent@gmail.com

www.kikievent.com

Balloon Sense

Los Angeles, (213) 200-2060

Contact: Eun Kyung

balloonsense@yahoo.com

Event Plus

Los Angeles, (323) 939-7587

Contact: John Lee

john@eventplus.com

www.eventplus.com