



## 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

**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

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 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

### Entrée Selections *(Please select one)*

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

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

Häagen Dazs® Ice Cream with Fresh Berries

Flourless Chocolate Cake with Raspberry Sauce

*We would be happy to recommend wines to complement each course.  
Add our famous Lawry's meatballs and potato chips for \$2.50 per person.*

\$58 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 Selections *(Please select one)*

Scallops with cilantro gremolata and ginger lime beurre blanc

Seafood Medley on couscous with a saffron broth

A choice of four plated hors d'oeuvres

### Second Course Selections *(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

### Entrée Selections *(Please select one)*

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

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)*

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

Flourless Chocolate Cake with Raspberry Sauce

Häagen Dazs Vanilla Ice Cream with Fresh Berries

Strawberries with Grand Marnier Cream

Apple Pie à la Mode

Cheesecake

English Trifle

\$68 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 Selections *(Please select one)*

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

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)*

Mini Cinnamon and Sugar Doughnuts with hot fudge and vanilla sauces

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

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

\$83 per person plus tax and 19% gratuity