



Creating Signature Events in the Lawry's Tradition

an unparalleled level of service.

Distinguished by exceptional cuisine and impeccable service, Lawry's Catering adheres to the traditional standards of quality and world-class dining 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

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; or work with our executive chef to create a menu specifically tailored to your needs. Our variety of options allows you to create a customized menu with your own unique flavor.

Whether you seek to convey the warmth of Lawry's signature restaurant experience or wish to create something entirely different, our goal is to make your event a success so that you can relax and enjoy it.

Please contact Lawry's Catering today and allow us to perfect your next event.

Sincerely,

Melissa Navarro
Catering Sales Manager





COCKTAIL RECEPTION MENU

Select as many hors d'oeuvres and catering stations as you want. Call your Catering Manager directly for a proposal of your selections.

TRAY PASSED HORS D'OEUVRES \$2.50 each per person

Bacon Wrapped Dates
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
Crab and Gruyère Nachos with Charred Tomato Salsa
Dates with Goat Cheese Wrapped in Prosciutto
Goat Cheese Crostini with Blood Orange and Black Pepper Marmalade
Goat Cheese Purses with Caramelized Onions
Gougères
Lobster Bonbons with a Vodka-Citrus Dipping Sauce
Lobster Chipotle and Avocado Bruschettas
Marble Potatoes with Caviar and Crème Fraîche
Mini Burger Sliders with Cheese and Chipotle Mayo
Mini Crabcakes with Rémoûlade Sauce
Pigs in a Blanket with Sweet and Spicy Mustard
Olives Stuffed with Maytag Blue Cheese
Potato Pancakes with Crème Fraîche, Smoked Salmon and Red Onion
Potato Pancakes with Caviar and Crème Fraîche
Salmon Roses with Mustard Dill Sauce
Savory Cheese and Tomato Tart
Seared Ahi Tuna with Wasabi Dipping Sauce
Shrimp on Wonton Crackers with Asian Slaw
Spinach Empanaditas
Spicy Avocado-Basil Bruschetta
Sugarcane Chicken Skewers with Mango Sauce
Sweet and Spicy Stuffed Peppers
Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps



CATERING STATIONS \$11-15 each, per person

CARVING

PRIME RIB SANDWICHES

Carved to order with bleu cheese dressing and crispy fried onions on rolls

ROASTED TURKEY

Carved to order with cranberry sauce and rolls

LAWRY'S POTATO CHIPS

ASIAN

SPICED SEARED TUNA

Served 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



CATERING STATIONS - Continued

SALMON

DANISH & SWEDISH STYLE GRAVLAX
PASTRAMI-SPICED GRAVLAX
LOMI-LOMI SALMON

SNACKS

FRIED CHICKEN FINGERS
With ranch and barbeque sauce
MINI CORNDOGS
BASKETS OF CURLY FRIES
SOFT PRETZELS

SIDES

VEGGIE DISPLAY with assorted dips
FRUIT SALAD DISPLAY
ASSORTED ROASTED VEGETABLES
ASSORTED FLAT BREADS AND CRISPS

CHEESE BOARD

SELECTION OF ARTISANAL CHEESES
ASSORTED BREADS
ASSORTED CRACKERS
GRAPES, DRIED FRUITS, AND OLIVES



CATERING STATIONS - Continued

C.C. BROWN'S HOT FUDGE SUNDAE

HAAGEN-DAZS VANILLA ICE CREAM
C.C. BROWN'S HOT FUDGE SAUCE
WHIPPED CREAM
TOASTED CHOPPED ALMONDS
SUGAR COOKIES

ASSORTED DESSERTS *Select three*

MINI CHEESECAKE LOLLIPOPS
MINI BROWNIES
CHOCOLATE TRUFFLES
OATMEAL COCONUT RASPBERRY BARS
CHOCOLATE PEPPERMINT BAR COOKIES
WHITE CHOCOLATE AND LIME CHEESECAKE BARS
ASSORTED MINI CUPCAKES