

**PASSED HORS D'OEUVRES**

*Cold*

\$3 each (minimum 12 pieces)

Pear Tomato & Fresh Mozzarella Skewers

Roma Tomato Bruschetta

Salmon Pinwheels

Grilled Asparagus with Blue Cheese Mousse

Roasted Red Pepper Crostini



\$4 each (minimum 12 pieces)

Chilled Marinated Jumbo Shrimp

Seared Ahi Tuna with Wasabi Dipping Sauce

Lobster & Avocado Crostini

*Hot*

\$3 each (minimum 12 pieces)

Prime Rib Crostini with Roasted Pepper Demi

Stuffed Mushrooms with Bacon & Cheese

Wild Mushroom Bruschetta

Phyllo Wrapped Asparagus & Prosciutto

Chicken Satay Skewer



\$4 each (minimum 12 pieces)

Lamb Lollipops with Balsamic Reduction

Shrimp Scampi

Diver Scallops W/Black Garlic Beurre Blanc



## **APPETIZERS**

### **Individual Chilled Seafood Platter**

\$28 per person

2 Jumbo Shrimp, 2 Oysters on the Half shell, One Crab Leg

Served with Cocktail Sauce, Mignonette, Lemon Aioli, Straight Horseradish & Tabasco

### **Family Style Chilled Seafood Platters**

Select any combination and quantity to be served family style for each table

Oyster on the Half Shell – \$3 each

Jumbo Shrimp Cocktail - \$3.50 each

3 oz. Crab Leg - \$14 each

Served with Cocktail Sauce, Mignonette, Lemon Aioli, Straight Horseradish & Tabasco

### **Individual Plated Appetizers**

(May be served family style upon request)

Golden Fried Calamari - \$16 per order

Jumbo Shrimp Cocktail with a spicy cocktail sauce - \$17 per order

Burrata and Heirloom Tomatoes - \$14

## **SALAD SELECTIONS**

(Host to preselect one for the group)

### **The Famous Original Spinning Bowl Salad**

A blend of crisp romaine, iceberg lettuce and baby spinach, shredded beets, chopped eggs and croutons tossed with our Vintage dressing in a salad bowl spun on a bed of ice served with fresh sourdough bread

**Premiere Salad** - \$4 upcharge per person

Boston Bibb lettuce, toasted walnuts, crisp bacon and grated Gruyere cheese with an olive oil and fresh herb vinaigrette dressing served with fresh sourdough bread



### INTERMEZZO

Chef's Select Sorbet - \$3



### ENTRÉE SELECTIONS

Choice of: (Server will take order at the time of dinner)

#### **Roast Prime Ribs of Beef**

Carved to order and served with mashed potatoes, gravy & Yorkshire pudding

Lawry Cut (10 oz.) - \$47

Diamond Jim Brady Cut (16 oz.) - \$59

Beef Bowl Cut (22 oz.) - \$64

#### **Fresh Atlantic Salmon Fillet - \$44**

Served with a lemon sauce beurre blanc, mashed potatoes and seasonal fresh vegetables

#### **Oven Roasted Free Range Chicken - \$44**

Served with mashed potatoes and seasonal fresh vegetables

#### **Vegetarian Entrée of the Day - \$28**

**Filet Mignon - \$51**

**Filet Oscar - \$66**



Additional Entrees available for parties of 30 or less

#### **Beef Wellington - \$46**

Served with Scalloped potatoes, garnished with roasted tomato

#### **The Lawry's Ribeye**

Served with scalloped potatoes & crispy fried onions

14 oz. - \$51

24 oz. bone in - \$60



### SAUCES

Individual - \$3

Combine all three - \$7

Classic Béarnaise, Maytag Bleu Cheese or Brandy Green Peppercorn

### ACCOMPANIMENTS

Creamed Corn - \$7

Creamed Spinach - \$7

Fresh Asparagus - \$10

Sizzling Skillet of Mushrooms - \$11

Broiled Lobster Tail served with drawn butter - \$15

Baked Idaho Potato - \$9 (Must be ordered for the entire group)

Potato of the Day - \$3 (Must be ordered for the entire group)

*Host to preselect one: Loaded, Roasted Garlic & Herb, White Cheddar & Asiago Cheese, Roasted Jalapeno & Cheddar, Pablano & Jack Cheese*

### DESSERT SELECTIONS

Host to preselect one for the group – parties less than 30 may select two

New York Style Cheesecake - \$9

Sticky Toffee Pudding - \$9

Chocolate Lava Cake - \$9

Crème Brûlée - \$9

Vanilla Ice Cream with Seasonal Fresh Berries - \$9

Dessert Sampler - \$15

An assortment of our chef's favorite desserts served family style for each table

Freshly Brewed Lavazza Coffee or Harney & Sons Hot Tea - \$3.75

Personalized menus at each place setting - \$2



## GUIDELINES & FREQUENTLY ASKED QUESTIONS

### Accommodations and Décor

*What is your availability?*

The private dining rooms can accommodate up to 36, 48, 65, 110 and 175 seated, or 250 standing. The seating capacity for the entire restaurant is up to 550 people. Private dining rooms are made available at the Manager's discretion.

*Do you offer valet parking?*

Yes, complimentary valet parking is available in the evenings. Otherwise there is ample self- parking at the restaurant.

*Can I have entertainment?*

Yes, jazz and classical ensembles are welcome. All entertainment is subject to Management approval prior to your event date. Entertainers are to be contracted by the customer.

*Do you have audio visual equipment?*

Arrangements for audio visual equipment can be made in advance for an additional fee. Check with the Sales Department for rental fees. You are welcome to bring in any audio visual and other equipment.

### Food and Beverage

*Do you have a children's menu?*

Yes, for children under the age of 12 we offer a children's portion of Prime Rib or Chicken Fingers for \$20 per plate. A child's meal also includes a beverage, salad and ice cream for dessert. Please notify the Sales Department at least 72 hours prior and inform us of the children's entrée selection.

*Do you offer vegetarian and vegan options?*

Yes, our chef creates a vegetarian entrée daily and offers a vegan entrée of fresh vegetables.

*Is there a corkage fee?*

We do not allow private parties to bring in their own wine.

*Do you have a bar?*

Yes, but drinks are offered and served by our wait staff as there is not a bar in the room.



## **GUIDELINES & FREQUENTLY ASKED QUESTIONS**

*Is there a bartender fee?*

A bartender fee of \$60 will be charged on lunch events only. There is no bartender fee for evening events. Alcoholic and non-alcoholic beverages excluding wine, sparkling cider, and champagne must be purchased through Lawry's The Prime Rib.

*How does the bar bill work?*

Charges are based on consumption and will be added to the final bill. It will be assumed that you are hosting the bar. Please notify the Sales Department if you prefer another beverage service method including one of the following:

- **Hosted Bar a.k.a. Open Bar:** The server will run a tally of all drinks consumed. All beverages are charged to you, the host, based on consumption. Open bar includes any and all beverages not included in your menu price. Please ask the Sales Department for a current drink list with pricing.
- **Limited Beverages Upon Consumption:** Similar to Hosted Bar, but as the host, you may choose to limit the drink choices to certain name brands, price points of alcohol, wine selections and beer selections. You may choose a set dollar amount that you do not wish to exceed. You may host non-alcoholic beverages only and choose to have your guests purchase their own alcohol.
- **Cash & Carry:** Each of your guests will be responsible for payment of the beverages ordered at the time of service. To meet the needs of a larger group, it may be necessary to staff an additional server, in which case a fee of \$100 will apply.

### **Fees and Minimums**

*Are there food and beverage minimums to meet in order to book a private room?*

Yes, a food and beverage minimum is met by totaling food and beverage purchases made through Lawry's The Prime Rib only. These minimums do not include audio visual rental, tax, labor fees or service charge/gratuities.

*What are the food and beverage minimums, exactly?*

Food and beverage minimums vary based on the room, the day of the week, date and time of the event. Ask the Sales Department about the food and beverage minimums for the date in which you are interested, or about when to take advantage of lower minimums.



## GUIDELINES & FREQUENTLY ASKED QUESTIONS

*What if I don't meet the minimum?*

If food and beverage minimums (plus tax and service charge) are not met or exceeded, the difference will be charged as a food & beverage guarantee.

*Is there a room fee?*

If you meet the minimum required food and beverage minimum quoted for booking a private room, then there is no additional room fee. Otherwise, a room fee will apply.

*Do prices include tax and gratuity?*

No, all pricing is subject to sales tax and a service charge.

*Are your prices guaranteed?*

Yes, published menu prices are guaranteed 60 days prior to your event.

### **Terms and Payments**

*When are final guest counts due?*

A final count of guests must be received 3 business days prior to the day of the event. Your room will be set to accommodate the final count. The kitchen will be prepared to serve 10% over your final count.

*What amount is required for deposit?*

The deposit amount required to secure a private room is 50% of the food and beverage minimum.

*When is the deposit due?*

Lawry's The Prime Rib will gladly confirm your private dining reservation upon receipt of a non-refundable deposit and signed agreement. The deposit amount will be credited to your final bill.

*When is final payment due?*

Final payment, made by cash or credit card, is due in full upon the conclusion of your event.

*What kind of payment do you accept?*

We accept cash, cashier's check or credit card. Lawry's The Prime Rib does not accept checks.

*What is the cancellation policy?*

If your event is cancelled more than 45 business days prior to the event date, your deposit will be refunded in full. If your event is cancelled within 45 business days of the event date, your deposit will be forfeited.