



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.

Select a plated, multi-course meal from the Signature or Traditional menus or choose our elegant buffet menu. Whether you seek the warmth of Lawry's signature restaurant experience featuring Roasted Prime Ribs of Beef, or wish to tailor a meal specifically for your special day; our award-winning chef and his team will make your wedding meal perfectly unforgettable.

We are happy to cater any location within a 60 mile radius of Beverly Hills, and can make recommendations about area venues, including the renown Park Plaza and Greystone mansions.

Lawry's Catering is sure to exceed expectations and make your event an overwhelming success.

Contact me today, and we'll get started!

Sincerely,

Melissa Navarro
Catering Sales Manager





SIGNATURE WEDDING MENU

TRAY PASSED HORS D'OEUVRES *Select five*

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

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 Crabcakes with Rémooulade Sauce

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

Spicy Tomato Bruschetta

Sugarcane Chicken Skewers with Mango Sauce

Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps



SIGNATURE WEDDING MENU

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

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



SIGNATURE WEDDING MENU

MAIN ENTRÉE *Select three*

Roasted Prime Ribs of Beef (10oz)
Braised Lamb Shanks with Caramelized Onions and Shallots
Filet Mignon with a Peppercorn Sauce
Chicken Piccata with Lemon-Caper Sauce
Crispy Chicken Breast with Lemon Glaze
Sautéed Chicken with Spinach and Sun-Dried Tomatoes
Miso-Glazed Sea Bass
Grilled Salmon with Sorrel Sauce
Grilled Salmon with Mango Salsa
Grilled Salmon with Orange-Citrus Herb Sauce
Mahi-Mahi with Fresh Cilantro Chutney
Roasted Breast of Turkey with Cranberry Sauce

Select two sides for the above entrées

Mashed Potatoes	Israeli Couscous
Rice Pilaf	Sautéed Asparagus
Seasonal Sautéed Vegetables	Stir-Fried Vegetables
Wilted Spinach	Creamed Corn
Creamed Spinach	Buttered Peas

VEGETARIAN OPTIONS

Cornmeal-Crusted Ratatouille Tart
Rigatoni with Vegetable Bolognese Fusilli with Spinach and Asiago Cheese
Wild Mushroom Ravioli with Wilted Spinach and Sautéed Fennel
Vegetarian Burrito with Avocado-Corn Relish, Tomato Salsa, and Spanish Rice



SIGNATURE WEDDING MENU

DESSERT

Chocolate Fountain

with Strawberries, Pineapple, Pretzels, Cookies, Pound Cake, and Marshmallows

Coffee and tea service (includes sugar and cream)

Lawry's Catering does not charge a cake cutting fee

STAFF INCLUDED *based on seven hours*

Kitchen staff including chef and either carvers or cooks

Servers

Bartenders

Event Manager

ADDITIONAL ITEMS INCLUDED

Administrative Charge

Transportation Fee (60 mile radius from Beverly Hills)

9.75% Tax

PRICES

Guests: Price per person: (including above items and fees)

50 \$116

75 \$104

100-125 \$101

150 \$97

200 \$93

250 \$91

300 \$80



TRADITIONAL WEDDING MENU

HORS D'OEUVRES *Select three*

Lawry's Famous Potato Chips

Lawry's Famous Meatballs

Pigs in a Blanket with Sweet and Spicy Mustard Sauces

Mini Quiches with Assorted Fillings

Cherry Mozzarella with Basil & Sun-Dried Tomatoes on Skewers

Spicy Tomato Bruschetta

Spanikopita

Mini Tuscan Mushrooms

Gougères

Savory Cheese and Tomato Tarts

Spicy Avocado Bruschetta

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

Mixed greens with candied walnuts, Blue Castello cheese, tossed with a balsamic vinaigrette and served with a Parmesan crisp

All salads served with warm dinner rolls and butter



TRADITIONAL WEDDING MENU

MAIN ENTRÉE *Select two*

Roasted Prime Ribs of Beef (6oz)
Braised Lamb Shanks with Caramelized Onions and Shallots
Filet Mignon with a Peppercorn Sauce
Chicken Piccata with Lemon-Caper Sauce
Crispy Chicken Breast with Lemon Glaze
Sautéed Chicken with Spinach and Sun-Dried Tomatoes
Miso-Glazed Sea Bass
Grilled Salmon with Sorrel Sauce
Grilled Salmon with Mango Salsa
Grilled Salmon with Orange-Citrus Herb Sauce
Mahi-Mahi with Fresh Cilantro Chutney
Roasted Breast of Turkey with Cranberry Sauce

Select two sides for the above entrées

Mashed Potatoes	Israeli Couscous
Rice Pilaf	Sautéed Asparagus
Seasonal Sautéed Vegetables	Stir-Fried Vegetables
Wilted Spinach	Creamed Corn
Creamed Spinach	Buttered Peas

VEGETARIAN OPTIONS

Cornmeal-Crusted Ratatouille Tart
Rigatoni with Vegetable Bolognese Fusilli with Spinach and Asiago Cheese
Wild Mushroom Ravioli with Wilted Spinach and Sautéed Fennel
Vegetarian Burrito with Avocado-Corn Relish, Tomato Salsa, and Spanish Rice



TRADITIONAL WEDDING MENU

DESSERT NOTE:

Lawry's Catering does not charge a cake cutting fee
We provide coffee and tea service (includes sugar and cream)

STAFF INCLUDED *based on 7 hours*

Kitchen staff including Chef and either carvers or cooks
Servers
Bartenders
Event Manager

ADDITIONAL ITEMS INCLUDED

Administrative Charge
Transportation Fee (service available within a 60 mile radius of Beverly Hills)
9.75% Tax

PRICES

<u>Guests:</u>	<u>Price per person:</u> (including above items and fees)
50	\$101
75	\$90
100	\$86
125	\$84
150	\$82
200	\$77
250	\$73
300	\$71



BUFFET-STYLE MENU

TRAY PASSED HORS D'OEUVRES *Select five*

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

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 Crabcakes with Rémoûlade Sauce

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

Spicy Tomato Bruschetta

Sugarcane Chicken Skewers with Mango Sauce

Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps



BUFFET-STYLE MENU

SALADS *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

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

BLAT Salad

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

All salads include a basket of warm dinner rolls and butter



BUFFET-STYLE MENU

ENTRÉES *Select three*

Hand-carved Roasted Prime Ribs of Beef (4oz)
Braised Lamb Shanks with Caramelized Onions and Shallots (4oz)
Beef Tenderloin with Assorted Sauces (4oz)
Lemon-Pepper Herb-Roasted Chicken
Baked Chicken in a Roasted Shallot and Garlic Marinade
Parmesan-Crusted Chicken Breasts with Tomato and Basil
Roast Side of Salmon with Mustard, Tarragon, and Chive Sauce
Roasted Farm-Raised Barramundi with Fennel and Orange
Miso-Glazed Sea Bass with Asparagus
Fusilli with Spinach and Asiago Cheese
Four Cheese and Spinach Lasagna

SIDES *Select three*

Roasted Asparagus	Baby Broccoli
Roasted Red Potatoes	Fingerling Potatoes with Peppers & Onions
Butter Whipped Mashed Potatoes	Cheesy Scalloped Potatoes
Rice Pilaf	Seasonal Grilled and Roasted Vegetables
Creamed Corn	Creamed Spinach
Sautéed Green Beans	Eggplant with Golden Raisins and Pine Nuts



BUFFET-STYLE MENU

DESSERT

Chocolate Fountain with
Strawberries, Pineapple, Pretzels, Cookies, Pound Cake, and Marshmallows

or

Cheesecake lollipops, Mini Brownies, Grand Marnier Truffles, and Chocolate Covered
Strawberries

Coffee and Tea Service (includes sugar and cream)

Lawry's Catering does not charge a cake cutting fee

STAFF INCLUDED *based on seven hours*

Kitchen Staff including Chef and either Carvers or Cooks

Servers

Bartenders

Event Manager

ADDITIONAL ITEMS INCLUDED

Administrative Charge

Transportation Fee (60 mile radius from Beverly Hills)

9.75% Tax

PRICES

Guests: Price per person: (including above items and fees)

50 \$109

75 \$97

100 \$94

125-150 \$89

200 \$86

250 \$83

300 \$81



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 and etc.?

Ask your Catering Manager for additional items.

Do you have a children's package?

Yes, we offer a children's menu for children under 12 years of age. The price per child is \$20 plus tax and administrative fee. Choose smaller portions from the adult menu or special children's entrées. We do not charge for toddlers or infants who are not eating, but ask that you include them in the guest count for table set up.

What is the cost of adding a bar?

Ask your Catering Manager for a bar estimate on your proposal.

Can we provide our own alcohol?

Yes, you can bring your own if the venue allows it. This is served without an extra fee.

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?

No, it is an option to the client to leave gratuity. We add it to the contract upon request