



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.

Whether you seek to convey the warmth of Lawry's signature restaurant experience featuring Roasted Prime Ribs of Beef or wish to create a menu and ambiance tailored specifically for your special day; we will make your wedding an unforgettable experience. Choose from our diverse selection of menus, or team up with our award-winning chef to create an elegant buffet or a romantic, plated, multi-course dinner, sure to exceed expectations.

Our exceptional cuisine, unmistakable style and hospitality of our service staff will ensure that your guests enjoy a memorable wedding. We can make recommendations about venues, including The Legendary Park Plaza, The Romanesque Room, The Greystone Mansion, and many more!

Please contact Lawry's Catering today so we can make your wedding a treasured memory.

Sincerely,

Melissa Navarro
Catering Sales Manager
MNavarro@LawrysOnline.com





TRADITIONAL PACKAGE

Three Tray-Passed Hors d'Oeuvres

First Course Salad

Entrée: A selection of three

PRICES:

<u>Guests:</u>	<u>Price per Person:</u>
80	\$106
100	\$99
150	\$88
200-300	\$81-85



SIGNATURE PACKAGE

Five Tray-Passed Hors d'Oeuvres

First Course Salad

Entrée: A selection of three

Dessert Station

PRICES:

<u>Guests:</u>	<u>Price per Person:</u>
80	\$126
100	\$121
150	\$111
200-300	\$103-107



All packages include the following.

Six Hour Service of Kitchen Staff, Servers, Bartenders, Event Manager

Tax and Administrative Charge

Transportation Fee (40 mile radius from Beverly Hills)



HORS D'OEUVRES

- Bacon Wrapped Dates with Parmesan Cheese
- 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 with Chile-Lime Sauce
- Coconut Shrimp with Red Curry Sauce
- Crab and Gruyère Nachos with Charred Tomato Salsa
- Dates with Goat Cheese Wrapped in Prosciutto
- Goat Cheese Crostini with Apricot Marmalade
- Goat Cheese Purses with Caramelized Onions
- Gougères
- Lawry's Signature Meatballs
- Lobster Chipotle and Avocado Bruschettas
- Marble Potatoes with Caviar and Crème Fraîche
- Mini Burger Sliders with Cheese and Chipotle Mayo
- Mini Burger Sliders with Blue Cheese and Fried Onions
- Mini Crabcakes with Rémooulade Sauce
- Mini Greek Chicken Skewers
- Pigs in a Blanket with Sweet and Spicy Mustard
- Olives Stuffed with Maytag Blue Cheese
- Pigs in a Blanket with Assorted Sauces
- Potato Pancakes with Crème Fraîche, Smoked Salmon and Red Onion
- Potato Pancakes with Caviar and Crème Fraîche
- Salmon Roses with Mustard Dill Sauce
- 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
- Sweet and Spicy Stuffed Peppers
- Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps





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



BLAT Salad

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



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



ENTRÉES *Select a maximum of three entrées*



Roasted Prime Ribs of Beef (8oz),

Served with Au Jus and Horseradish, Mashed Potatoes and Gravy, Choice of Creamed Corn or Creamed Spinach

Chicken Piccata with Lemon-Caper Sauce

Served with Israeli Couscous, and Garden Vegetables

Yogurt-Grilled Chicken Breast

Served with Pineapple Roasted Red Pepper Salsa, and Forbidden Rice

Pan-Seared Chicken Breast

With Julienned Leeks, Olives and a White Wine Sauce, Pearl Couscous, and Seasonal Sautéed Vegetables

French-Grilled Chicken Breast

With Orange-Tarragon Sauce, Roasted Fingerling Potatoes, and Haricots Verts

Grilled Salmon

With Sorrel Sauce, Haricots Verts and Yellow Wax Beans, Vegetable Rice Pilaf



Grilled Salmon

With Whole Grain Mustard Sauce, Garden Vegetables, and Mashed Potatoes

Seared Mahi-Mahi

With Green Gazpacho Sauce, Grape Tomatoes, and Quinoa

Miso-Glazed Sea Bass

With Grilled Asparagus, and Wasabi Mashed Potatoes

VEGETARIAN OPTIONS

Wild Mushroom Ravioli Served with Wilted Spinach and Sautéed Fennel

Fusilli with Spinach and Asiago Cheese

Cornmeal-Crusted Ratatouille Tart

Roasted Vegetable Lasagna with Mozzarella and Ricotta

Pasta à la Checca Served with Zucchini-Basil Soup (Vegan)

Quinoa with Grilled Zucchini, Garbanzo Beans, and Cumin (Vegan)



LAWRY'S CATERING



DESSERT STATIONS *Select one*

ICE CREAM SUNDAE STATION

Chopped Nuts	Colored Sprinkles
Caramel Chips	Toffee Bar Bits
Brownie Bites	Chocolate Chips
Fresh Berries	Fresh Fruit

Assorted Sauces: Caramel, Hot Fudge, Strawberry



CHOCOLATE FOUNTAIN

Fresh Strawberries	Pineapple
Pretzels	Mini Cookies
Pound Cake	Marshmallows
Cheesecake Bites	Rice Crispy Treats



DESSERT TABLE *select eight*

Mini Assorted Cookies	Mini Crème Brûlée
Cheesecake Lollipops	Lemon Tartelettes
Mini Éclairs	Chocolate Covered Strawberries
Florentines	Grilled Pineapple Skewers with Rum Sauce
Mini Assorted Cupcakes	Macaroon Towers
Mini Chocolate Puddings	Mini Doughnuts with Whipped Cream



ADDITIONAL STATIONS *\$12-\$20*

CHEESE & ANTIPASTO STATION

Selection of Domestic and Imported Cheeses
Assorted Artisanal Breads and Crackers
Grapes, Dried Fruits, and Olives
Assorted Salamis and Marinated Vegetables



RAW BAR

Crab Legs
Oysters with Assorted Sauces
Jumbo Shrimp with Cocktail Sauce

SUSHI BAR

Assorted Sushi Rolls with Wasabi & Ginger
Sashimi Platter
Spiced Seared Ahi Tuna with Asian Slaw
Miso Soup Shots

FRUIT BAR

A Magnificent Display of Seasonal Fruits at their Peak
Served with Assorted Sauces



SALMON

Danish and Swedish Style Gravlax
Pastrami-Spiced Gravlax
Lomi-Lomi Salmon
Assorted Sauces

ASIAN

Spiced Seared Ahi 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	



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, etc.?

Lawry's Catering provides the food and staff. We have a few items that we may add at minimal fees. Ask your Catering Manager for additional items that you are interested in having at your wedding. Some venues will require you to rent items, depending on final location.

Do you have a children's package?

Yes, we offer a children's menu for children less than 12 years of age. The price per child is \$20 plus tax and administrative fee. Children can either have smaller portions from the adult menu or ask for other children's entrée options. We do not charge for toddlers or infants that are not eating. However, please make sure to give your Catering Manager a guest count including the infants for the setup.

What is the cost of adding a bar?

The cost of a bar is dependant on what items you would like to host for your guests. Ask your Catering Manager for a bar estimate on your proposal.

Can we provide our own alcohol?

Lawry's Catering allows you to bring your own alcohol only if the selected venue allows alcohol to be served on premise. We do not charge extra to serve the beverages you provide.



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?

The price does not include gratuity. It is an option to the client to leave a gratuity. We may add it to the contract upon your request.