



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 Executive Chef, Martha Puente. Contact Nancy Navarro at (310) 360-6281 for arrangements.

Dinner:	Monday-Thursday	4:00pm - 10:00pm
	Friday & Saturday	4:00pm - 7:00pm & 8:30pm - Close
	Sunday	3:00pm - 6:00pm & 7:30pm - Close

The Vintage Room accommodates up to 36 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 240 guests. Our Main Dining Room is available for daytime private parties only.



HORS D'OEUVRES

Avocado and Pineapple Gazpacho Shooters
Buffalo Chicken Meatballs with Blue Cheese Dipping Sauce
Bacon Wrapped Dates with Parmesan Cheese
Cajun Crab Stuffed Pepperoncini
Cherry Mozzarella with Basil & Sun-Dried Tomatoes on Skewers
Chicken Samosas with a Yogurt Dipping Sauce
Chicken Yakitori with Scallions and Water Chestnuts
Coconut Shrimp with Red Curry Sauce
Dates with Goat Cheese Wrapped in Prosciutto
Goat Cheese Crostini with Blood Orange and Black Pepper Marmalade
Goat Cheese Purses with Caramelized Onions
Gougères
Grilled Shrimp Skewers with Soy Sauce and Fresh Ginger
Lobster Chipotle and Avocado Bruschetta
Mini Caprese-Stuffed Tomatoes with Fresh Mozzarella and Basil
Mini Crabcakes with Rémooulade Sauce
Mini Quiches with Assorted Fillings
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
Spanakopita's
Spicy Avocado-Basil Bruschetta
Thai Corn Fritters with a Chili-Cilantro Dipping Sauce
Toasted Pistachio-Cheese Arancini
Trio of Deviled Eggs with Finger Limes, Piment d'Eslette, and Chives
Tuna and Avocado Tartar with California Caviar on Sesame Wonton Crisps
Turkey Sliders on Gougères with Sage Aioli



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

Entree

Choice of

Roasted Prime Ribs of Beef

Our 10 ounce cut is carved to order and served with mashed potatoes, Yorkshire pudding with your guests' choice of creamed spinach, creamed corn, or buttered peas

or

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)

Citrus Olive Oil Cake with Mascarpone Cream, fresh Blueberries & Blueberry Syrup

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

English Trifle

Apple Pie à la Mode

Strawberries with Grand Marnier Cream

Vanilla 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.

\$65 per person plus tax, gratuity and admin fee



THE VINTAGE DINNER

Passed Hors d'Oeuvres

Four hors d'oeuvres tray passed for 30 minutes during your pre-reception
or

First Course *(Please select one)*

Sea Scallops

with cilantro gremolata and ginger lime beurre blanc

Seafood Medley

on couscous with a saffron broth

Plated Hors D'Oeuvres

choice of four items served as shared platters for the table

Second Course *(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 raspberries, pine nuts and bleu cheese

Entrees

Roasted Prime Ribs of Beef

Our 10-ounce Lawry's 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 of the Day served with Vegetables

**your server will inform your guests of our daily fresh fish selection*

Beverages

Freshly Ground Coffee, Hot Tea and Iced Tea

Dessert Selections *(Please select one)*

Citrus Olive Oil Cake with Mascarpone Cream, fresh Blueberries & Blueberry Syrup

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

English Trifle

Apple Pie à la Mode

Strawberries with Grand Marnier Cream

Vanilla Ice Cream with Fresh Berries

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

Flourless Chocolate Cake with Raspberry Sauce

\$75 per person plus tax, gratuity and admin fee

**add additional hors d'oeuvres to your menu for \$3.00 per item, per person*



THE EDWARDIAN DINNER

Passed Hors d'Oeuvres

Four hors d'oeuvres tray passed for 30 minutes during your pre-reception

First Course

Fresh Lobster Tail (4 ounce) served with drawn butter

Second Course *(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 raspberries, pine nuts and bleu cheese

Entrée

Roasted Prime Ribs of Beef

Our 10-ounce Lawry's 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 of the Day served with Vegetables

**your server will inform your guests of our daily fresh fish selection*

Beverages

Freshly Ground Coffee, Hot Tea and Iced Tea

Dessert

Citrus Olive Oil Cake with Mascarpone Cream, Fresh Blueberries & Blueberry Syrup

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

Apple Pie à la Mode

Strawberries with Grand Marnier Cream

Vanilla Ice Cream with Fresh Berries

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

Flourless Chocolate Cake with Vanilla Ice Cream and Fresh Berries

\$90 per person plus tax, gratuity and admin fee

**add additional hors d'oeuvres to your menu for \$3.00 per item, per person*



CHILDREN'S MENU

Chicken Tenders

served with Creamed Corn, Mashed Potatoes, and Ranch Dip

Mac 'n Cheese

with a Side of Seasonal Fruit

Spaghetti and Meatballs

with Grated Parmesan

Roasted Prime Ribs of Beef (4 ounces)

served with Creamed Corn, Mashed Potatoes and Gravy

All entrées are served with salad, sourdough bread and butter, dessert, and choice of milk or lemonade

\$25 per child plus tax, gratuity and admin fee

**We do not charge food meals for small infants who are not eating. Please make sure to give your Event Manager a count of infants for seating purposes.*



VENUE INFORMATION

Daytime: Our entire restaurant is available for groups of 30 to 500. A custom menu can be created just for your event by our Executive Chef, Martha Puente.

Monday-Friday	7:00am-3:00pm
Saturday	7:00am-3:00pm
Sunday	7:00am-2:30pm

Evening:	Monday-Thursday	4:00pm - 10:00pm
	Friday & Saturday	4:00pm - 7:00pm / 8:30pm - Close
	Sunday	3:00pm - 6:00pm / 7:30pm - Close

***Weekend hours may vary. Ask your Event Manager for weekend hours.*

ROOM INFORMATION

The Vintage Room

Dimensions: 26'x18'

Accommodates up to 36 guests seated, 40 guests reception-style. Paneled in English pine and features beautiful wine country murals, and offers a unique view of our Wine Cellar.

The Oak Room

Dimensions: 39'x30'

Accommodates up to 80 guests seated, 90 guests reception-style. Warm woods, a beamed ceiling and a grand fireplace create an inviting setting for mid-sized parties.

The Main Dining Room

Dimensions: 66'x42'

Accommodates up to 250 guests seated. A room with a spectacular domed ceiling and distinctive English countryside mural. Available only for daytime events.

The Oval Room

Dimensions: 42'x25'

Accommodates up to 95 guests seated and reception-style. Semi-private featuring a stunning domed ceiling. Available only for daytime private events.

COMPLIMENTARY AV OPTIONS

10'x7' screen, podium, in-house music, Wi-Fi

**other AV options available for rent*



WEEKEND LUNCHEON MENUS

TRADITIONAL

Salad

Entrée: selection of four

Dessert

Price: \$49.00

CLASSIC

Beverages: soft drinks, lemonade, and assorted juices

Salad

Entrée: selection of four

Dessert

Price: \$53.00

MODERN

Four Passed Hors d'oeuvres

Salad

Entrée: selection of four

Dessert

Price: \$59.00

SIGNATURE

Beverages: soft drinks, lemonade, and assorted juices

Four Passed Hors d'oeuvres

Salad

Entrée: selection of four

Dessert

Price: \$63.00

All packages include the following:

Water, Coffee, Hot Tea, and Iced Tea

**prices do not include gratuity, tax and service charge*

OPTIONAL STAFF/ITEMS

Carvers: Master Carvers \$50.00 per Carver (1 Carver per 35 guests)

Bartenders: \$75.00 per Bartender (1 Bartender per 75 guests)



FIRST COURSE

Select one from the following

SIGNATURE SALADS

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 cheese, tossed with a balsamic vinaigrette

Sonoma Salad

Butter lettuce with blue cheese crumbles and apples in a creamy vinaigrette

SEASONAL SALADS

Bay Shrimp, Mango and Avocado Salad *(Spring & Summer)*

Soft butter lettuce, shrimp, snap peas, green onions, avocado, cherry tomatoes, and mango tossed in a mango-lime dressing

Watermelon and Arugula Salad with Feta and Tapenade *(Spring & Summer)*

Tangy cheese and sweet, crunchy watermelon make this a delicious salad for late spring and summer

Roasted Beet and Blood Orange Salad *(Fall & Winter)*

Crisp lettuce with roasted beets and avocado

Persimmon, Pomegranate, and Pecan Salad *(Fall & Winter)*

Field greens with toasted walnuts, pomegranate, Fuyu persimmons, tossed in a zesty lemon dressing, and sprinkled with crumbled feta cheese

**all salads served with sourdough bread and butter*



ENTRÉES

Select up to four

Roasted Prime Ribs of Beef (6oz), Served with Au Jus and Horseradish, Mashed Potatoes and Gravy, Choice of Creamed Corn or Creamed Spinach

Chicken Piccata with Lemon-Caper Sauce, Israeli Cous Cous, Market Vegetables

Crispy Chicken Breast with Lemon Glaze, Mashed Potatoes, Market Vegetables

Sautéed Chicken with Sun-Dried Tomatoes Sauce, Wilted Spinach, Mashed Potatoes

Tuscan Chicken with Tomatoes and Mushrooms in a White Wine Sauce, Mashed Potatoes and Market Vegetables

French-Grilled Chicken Breast with Orange-Tarragon Sauce, Roasted Fingerling Potatoes, and Haricots Verts

Grilled Salmon with Soy-Honey Glaze and Wasabi Drizzle, Market Vegetables and Wasabi Mashed Potatoes

Grilled Salmon with Lentils and Mustard-Herb Butter, Mashed Potatoes and Asparagus

Grilled Salmon with Mango Salsa, Mashed Potatoes and Haricots Verts

VEGETARIAN OPTIONS

Wild Mushroom Ravioli Served with Wilted Spinach and Sautéed Fennel

Butternut Squash Ravioli Served with Zucchini Spaghetti and Cherry Tomatoes

Eggplant Charlotte with Quinoa or CousCous and Vegetables (can be vegan)

Eggplant Parmesan layered with Sweet Basil Marinara and Mozzarella

Rigatoni with Vegetable Bolognese and Mascarpone

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

***Add \$5.00 to upgrade to our 10oz Lawry's Cut**



DESSERTS

Flourless Chocolate Cake with Raspberry Sauce

Citrus Olive Oil Cake with Sweet Mascarpone Cream, fresh Blueberries & Blueberry Syrup

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

Double Rainbow Vanilla Ice Cream with Fresh Berries

English Trifle

Fresh Seasonal Fruit

Apple Pie à la Mode

**Chocolate Fountain with Special Treats for Dipping (\$75 rental plus additional \$4 per person)*

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CHILDRENS' MENU

Age 12 and under

Crispy Chicken Tenders with Ranch Dip, with Creamed Corn, Mashed Potatoes and Gravy

Mac 'n Cheese Served with Small Fruit Salad

Spaghetti with Meatballs with Parmesan Cheese

Roasted Prime Ribs of Beef (5oz) Served with Creamed Corn, Mashed Potatoes and Gravy

All entrées served with salad, sourdough bread and butter, dessert, and choice of milk or soft drink

Price: \$25.00

**prices do not include gratuity, tax and service charge*



HORS D'OEUVRES

Avocado and Pineapple Gazpacho Shooters
Buffalo Chicken Meatballs with Blue Cheese Dipping Sauce
Bacon Wrapped Dates with Parmesan Cheese
Cajun Crab Stuffed Pepperoncini
Chicken Samosas with a Yogurt Dipping Sauce
Chicken Yakitori with Scallions and Water Chestnuts
Coconut Shrimp with Red Curry Sauce
Dates with Goat Cheese Wrapped in Prosciutto
Goat Cheese Crostini with Blood Orange and Black Pepper Marmalade
Grilled Shrimp Skewers with Soy Sauce and Fresh Ginger
Lobster Chipotle and Avocado Bruschetta
Mini Caprese-Stuffed Tomatoes with Fresh Mozzarella and Basil
Mini Crabcakes with Rémooulade Sauce
Mini Quiches with Assorted Fillings
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
Spanakopita's
Spicy Avocado-Basil Bruschetta
Thai Corn Fritters with a Chili-Cilantro Dipping Sauce
Toasted Pistachio-Cheese Arancini
Trio of Deviled Eggs with Crispy Bacon, Piment d'Esplette, and Chives
Tuna and Avocado Tartare with California Caviar on Sesame Wonton Crisps
Turkey Sliders on Gougères with Sage Aioli

**add additional hors d'oeuvres to your menu for an additional \$3.00 per item, per person*