

HORS D'OEUVRES

AT LAWRY'S THE PRIME RIB

Michelle Rizzo



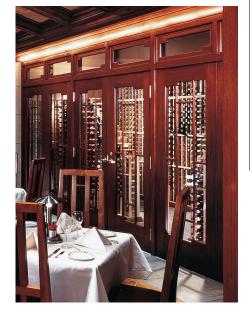
TABLE OF CONTENTS

PRIVATE DINING ROOMS	
Vintage Room, Silver State Room, Great Rooms	4
THE MENU	
Buffet Hors d'oeuvres	6
Passed Hors d'oeuvres	7
GUIDELINES & FAQS	
Accommodations & Decor, Food & Beverage, The Bar	8
Fees & Minimums, Terms & Payments	9

PRIVATE ROOMS









Michelle Rizzo



PRIVATE DINING ROOMS



VINTAGE ROOM

The Art Deco inspired mural and fireplace set the mood for this intimate private room, accented by a view of our wine cellar. Seats up to 36 guests.

SILVER STATE ROOM

Dramatic design and welcoming fireplace invite you into a warm and elegant setting. Seats up to 36 guests.



THE GREAT ROOMS

Three stylish dining rooms, perfect for intimate groups, Great Rooms One and Three seat up to 46 guests in each room. Great Room Two can seat up to 65 guests. Great Rooms One and Two or Two and Three combined seat up to 110. All three Great Rooms combined can accommodate up to 175 guests.

Michelle Rizzo



MENUS













BUFFET HORS D'OEUVRES

COLD

Small tray serves 25 Large tray serves 50

Lawry's Homemade Potato Chips 15 per bowl

Domestic & Imported Cheeses 87.5 | 205 Crackers **Antipasto 100 | 225**Meats, artichokes, marinated

Meats, artichokes, marinated mushrooms, olives, cucumbers

Vegetable Crudités 62.5 | 125 Creamy herb dressing

Fresh Fruit Platter 62.5 | 125

Italian Mozzarella, Tomatoes & Basil 100 | 175 Olive oil vinaigrette

Jumbo Shrimp Cocktail 56 per dozen Horseradish cocktail sauce

BUFFET STATIONS

Minimum 30 guests

Prices include one carver per station and one portion for each of 30 guests

Roast Prime Rib of Beef
Sandwiches 475 per rib roast
Creamed horseradish, au jus, mini rolls

Roast Turkey

Sandwiches 200

Cranberry sauce, gravy, mini rolls

Honey Cured Baked Ham Sandwiches 250

Pommery mustard, mini rolls

Rack of Lamb Persillade M/P

Mint jelly, roasted garlic jus

Pasta Bar 260

Two types of pasta, three sauces, accompaniments





PASSED HORS D'OEUVRES

HOT

Minimum 2 dozen each selection

Prime Rib Crostini

Roasted pepper demi

Bacon & Cheese Stuffed

Mushrooms

42 per dozen

Wild Mushroom Bruschetta

Vegetable Spring Rolls

Chicken Satay Skewer

Phyllo Wrapped Asparagus & Prosciutto

BBQ Baby Back Ribs

48 per dozen

Oysters Rockefeller

Clams Casino

Shrimp Scampi

M/P per dozen

Lamb LollipopsBalsamic reduction

Diver ScallopsBlack garlic beurre blanc

COLD

Minimum 2 dozen each selection

42 per dozen

Pear Tomato & Mozzarella

Skewers

Roma Tomato Bruschetta

Grilled Asparagus

Blue cheese mousse

Lox Crostini

Brie Puff Pastry

Kiwi, strawberries

Bay Shrimp & Avocado

Endive Cup

Watermelon Cube

Aged balsamic

Roasted Red Pepper

Crostini

48 per dozen

Lobster Citrus Spoon

Pineapple mango salsa, wasabi sauce

Chilled Marinated Jumbo Shrimp

Lobster Bruschetta

Seared Ahi Tuna

Wasabi sauce

Lobster & Avocado Crostini

Michelle Rizzo



GUIDELINES & FAQS

ACCOMMODATIONS & DECOR

Can I have entertainment?

Yes. Jazz and classical ensembles a re welcome. All entertainment is subject to Management approval. Entertainers are to be contracted by the customer.

Do you have audio visual equipment?

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

FOOD & BEVERAGE

Do you have a children's menu?

Yes. For children under 12, we offer a child's portion of Prime Rib for \$25 or Chicken Fingers for \$25 per plate, including a beverage, salad and ice cream dessert. Please notify the Sales Department at least 72 hours in advance of your event.

Do you offer vegetarian and vegan options?

Yes. Our chef creates a vegetarian entrée daily and 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?

Drinks are offered and served by our wait staff. There are no bars in the private dining rooms.

Is there a bartender fee?

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

THE BAR

How does the bar bill work?

Charges are based on consumption and are added to the final bill. It will be assumed you are hosting the bar unless you notify the Sales Department and choose another service option:

- Hosted / Open Bar The tally of all drinks consumed will be charged to the host. 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 the host may choose to
 limit the drink choices to certain
 name brands, price points of
 alcohol, wine selections and beer
 selections, and set a dollar amount
 not to exceed. You can host
 non-alcoholic beverages only and
 have your guests purchase alcohol.
- Cash & Carry Each guest will be responsible for payment of the beverages they order. Larger groups may require an additional server, in which case a \$100 fee will apply.

Michelle Rizzo



GUIDELINES & FAQS

FEES & MINIMUMS

Are there food and beverage minimums for private rooms?

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

What are the food and beverage minimums?

Food and beverage minimums vary by room, the day of the week, date and time of the event. Ask the Sales Department about your date and when lower minimums are available.

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 and beverage guarantee.

Is there a room fee?

A room fee will apply only if minimum required food and beverages are not met.

Do prices include tax and gratuity?

No. Prices are subject to sales tax and a service charge. Gratuity is left to your discretion.

Are your prices guaranteed?

Yes. Published menu prices are guaranteed 90 days prior to your event.

TERMS & PAYMENTS

When are final guest counts due?

Final guest count must be received 3 business days prior to the event. The room will be set to accommodate that count and the kitchen will be prepared to serve 10% over that count.

What amount is required for deposit?

50% of the food and beverage minimum.

When is the deposit due?

Your private dining reservation is confirmed 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 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. We do not accept personal checks.

What is the cancellation policy?

Your deposit will be refunded in full if you cancel more than 90 business days prior to the event date. If you cancel within 90 business days of the event date, your deposit will not be refunded.

