



## LUNCHEON MENUS

### TRADITIONAL

Salad

Entrée: selection of three

Dessert

Price: \$57.00

### CLASSIC

Beverages: soft drinks, lemonade and assorted juices

Salad

Entrée: selection of three

Dessert

Price: \$61.00

### MODERN

Four Passed or Plated hors d'oeuvres

Salad

Entrée: selection of four

Dessert

Price: \$67.00

### SIGNATURE

Beverages: soft drinks, lemonade and assorted juices

Four Passed or Plated hors d'oeuvres

Salad

Entrée: selection of four

Dessert

Price: \$73.00

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 \$75.00 per Carver (1 Carver per 35 guests)**

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



## **HORS D' OEUVRES**

*(Tray Pass During Cocktail Service Only)*

Buffalo Chicken Meatballs with Blue Cheese Dipping Sauce

Cherry Mozzarella with Basil and Sun-Dried Tomatoes on Skewers

Chicken Yakitori with Scallions and Water Chestnuts

Coconut Shrimp with Red Curry Sauce

Grilled Shrimp Skewers with Soy Sauce and Fresh Ginger

Lobster Chipotle and Avocado Bruschetta

Mini Crab Cakes with Rémooulade Sauce

Potato Pancakes with Caviar and Crème Fraîche

Potato Pancakes with Crème Fraîche, Smoked Salmon and Red Onions

Seared Ahi Tuna with Wasabi Dipping Sauce

Spanakopita's

Spicy Avocado-Basil Bruschetta

Thai Corn Fritters with a Chili-Cilantro Dipping Sauce

Trio of Deviled Eggs with Crispy Bacon, Piment d'Eslette 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 \$4.00 per item, per person*



## **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, raspberries, pine nuts, bleu cheese, tossed with a balsamic vinaigrette

#### **Spinach Salad**

Orange, red onion, avocado, tossed with vinaigrette

#### **Sonoma Salad**

Butter lettuce, blue cheese crumbles, apples, creamy vinaigrette

*\*all salads served with sourdough bread and butter*



## **ENTRÉES**

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 Couscous, Market Vegetables

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

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

Grilled Salmon with Mango Salsa, Mashed Potatoes and Haricots Verts

## **VEGETARIAN OPTIONS**

Wild Mushroom Ravioli Served with Wilted Spinach and Sautéed Fennel

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 \$11.00 to upgrade to our 10oz Lawry's Cut**



## **DESSERTS**

Flourless Chocolate Cake with Raspberry Sauce

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

Vanilla Ice Cream with Fresh Berries

Apple Pie a la mode

English Trifle

Fresh Seasonal Fruit

## **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 (4oz) 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*



## 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.

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

**Evening:** Monday-Thursday 4:00pm - 10:00pm  
Friday - Sunday 4:00pm - 7:00pm / 8pm - Close

*\*\*Weekend hours may vary. Ask our 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 240 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*