



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.

Dinner: Monday-Thursday 4:00pm - 10:00pm
Friday - Sunday 4:00pm - 7:00pm & 8pm - Close

The Family Room accommodates up to 24 guests for dining. This room displays the history of Lawry's and offers a nostalgic view of our years of service.

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 90 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

(30 min Tray Pass During Cocktail Service Only)

Buffalo Chicken Meatballs with Bleu Cheese Dipping Sauce

Cherry Mozzarella with Basil & 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 \$4.00 per item, per person*



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

Entrée (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 or creamed corn

or

Fresh Fish served with fresh vegetables

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

or

Vegetarian Entrée served with fresh vegetables

* 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)

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

English Trifle

Strawberries with Grand Marnier Cream

Vanilla Ice Cream with Fresh Berries

Flourless Chocolate Cake with Raspberry Sauce

Apple Pie a la mode

\$79 per person plus tax, gratuity and admin fee



THE VINTAGE DINNER

Passed Hors d' Oeuvres *(Available Only During Cocktail Service)*

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

Salad *(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 *(Choice of)*

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 or creamed corn

or

Fresh Fish served with fresh vegetables

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

or

Vegetarian Entrée served with fresh vegetables

* 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)*

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

English Trifle

Strawberries with Grand Marnier Cream

Vanilla Ice Cream with Fresh Berries

Flourless Chocolate Cake with Raspberry Sauce

Apple Pie a la mode

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

\$89 per person plus tax, gratuity and admin fee

**add additional hors d' oeuvres to your menu for \$4.00 per item, per person*



THE EDWARDIAN DINNER

Passed Hors d' Oeuvres *(Available Only During Cocktail Service)*

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

First Course

Fresh Lobster Tail (4 ounce) served with drawn butter

Salad *(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 *(Choice of)*

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 or creamed corn

or

Fresh Fish served with fresh vegetables

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

or

Vegetarian Entrée served with fresh vegetables

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

Beverages

Freshly Ground Coffee, Hot Tea and Iced Tea

Dessert *(Please select one)*

White Chocolate Banana Bread Pudding with Crème Anglaise and Chocolate Drizzle

English Trifle

Strawberries with Grand Marnier Cream

Vanilla Ice Cream with Fresh Berries

Flourless Chocolate Cake with Vanilla Ice Cream and Fresh Berries

Apple Pie a la mode

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

\$109 per person plus tax, gratuity and admin fee

**add additional hors d' oeuvres to your menu for \$4.00 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 soft drink

\$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 our Event Manager a count of infants for seating purposes.*