



DRURY LANE THEATRE

GROUP SALES LUNCH MENU

\$16 per person

FIRST COURSE

Soup of the Day

Chef's Choice

Classic Caesar Salad (V)

Romaine, Parmesan, Herb Croutons, Caesar Dressing

Mixed Green Salad (V) (DF) (GF)

Mixed Greens, Tomato, Cucumber, Carrot, Radish, Herb Croutons, Ranch Dressing

Strawberry Bibb Salad (+2) (V)

Bibb Lettuce, Strawberry, Raspberry Ginger Vinaigrette (available May-August)

Roasted Pear Salad (+2) (V)

Cambozola Cheese, Candied Walnuts (available September-November)

Spinach Pomegranate Salad (+2) (V) (GF)

Baby Spinach, Red Onion, Pomegranate Seeds, Feta Cheese, Balsamic Vinaigrette (available December-April)

Seasonal Fruit Plate (VG)

Seasonal Fruit (available June-August)

ENTRÉES

Vegetable Kabob (V) (VG)

Served with Mixed Rice

Vegetable Linguine Pomodoro (V)

Zucchini, Yellow Squash, Broccoli, Peas, Tomatoes, Basil, Pomodoro Sauce

Sautéed Tilapia

Tomato Basil Relish

Served with Roasted Shallot Mashed Potatoes

Lake Trout

Citrus Caper Sauce

Served with Roasted Shallot Mashed Potatoes

Herb Roasted Chicken Breast

Served with Roasted Shallot Mashed Potatoes

Lemon-Thyme Grilled Chicken Paillard (DF) (GF)

Kale, Sugar Snap Peas, Sweet Corn, Avocado, Tomato and Hearts of Palm

Roast Turkey

Sliced Breast, Herb Stuffing, Cranberry Sauce, Turkey Gravy

Served with Roasted Shallot Mashed Potatoes

Bistro Steak (GF)

Bordelaise Sauce

Served with Roasted Shallot Mashed Potatoes

Fillet of Salmon (+5) (GF)

Basil, Oil, and Pesto

Served with Roasted Shallot Mashed Potatoes

Filet Mignon 6 oz. (+5) (GF)

Enjoy a sauce with your steak: Béarnaise, Bordelaise, Green Peppercorn, Chimichurri (*select one*)

Served with Roasted Shallot Mashed Potatoes

Seared Jumbo Sea Scallops (+6)

3 Scallops with Melted Leeks and Bacon Sauce

Served with Roasted Shallot Mashed Potatoes

DESSERT

Chef's Selection

or

Selection of one pastry from our Pastry Display Table (+5)

BEVERAGE SERVICE



Coffee, Decaffeinated Coffee, Hot and Iced Tea

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan

We kindly request that the group leader selects one first course and up to two entrées for the entire group. The menu includes freshly baked bread and butter along with beverage service and chef's choice of vegetable. Please contact your group sales representative with any questions regarding dietary restrictions. The count of each entrée is due with the final payment. All pricing is subject to tax and service charges.