



DRURY LANE EVENTS

CAT ON A HOT TIN ROOF



MENU

We kindly request that the group leader selects one first course and up to three entrées for the entire group. The menu includes freshly baked bread and butter along with beverage service and chef's choice of accompaniments. Please contact your event specialist 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.

FIRST COURSE

Vegetable Soup

Mixed Green Salad

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

Seasonal Fruit Plate

(Available June - August)

Tempura Zucchini (add \$3)

Caprese Salad (add \$3)

ENTRÉES

Herb Roasted Chicken Breast

Thyme Jus

Grilled Skirt Steak

Sweet Bell Peppers

Vegetable Linguine Pomodoro

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

Grilled Salmon (add \$6)

Roasted Shallots, Black Garlic, Beurre Blanc

Filet Medallions (add \$7)

Enjoy a sauce with your steak: Bordelaise or Chimichurri

Seared Jumbo Sea Scallops (add \$7)

Wilted Arugula, Leeks, Pancetta Jam, White Wine Cream Sauce

Shrimp Pasta (add \$7)

Linguine with Creamy Marinara

Chicken Rollade (add \$7)

Stuffed with Boursin Cheese, Wrapped in Prosciutto

DESSERT

Peach Melba or **Selection of 1 Pastry** from our Pastry Display Table (add \$5)

BEVERAGE SERVICE

LAVAZZA Coffee, Decaffeinated Coffee, Hot and Iced Tea
TORINO, ITALIA, 1895