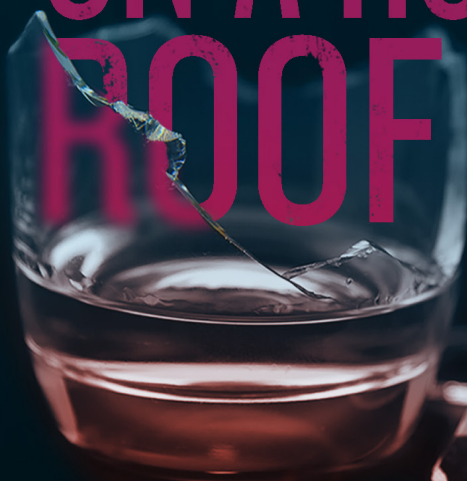




DRURY LANE  
EVENTS

# 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



Coffee, Decaffeinated Coffee, Hot and Iced Tea