



DRURY LANE
EVENTS

AND THEN THERE WERE NONE

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

Mahi Mahi

Mango Relish

Grilled Chicken Breast

Lemon Caper Sauce

Vegetable Linguine Pomodoro

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

Grilled Salmon (add \$6)

Roasted Shallots, Black Garlic,
Beurre Blanc

Filet Mignon 6oz (add \$10)

Enjoy a sauce with your steak:
Bordelaise or Chimichurri

Sea Bass (add \$10)

Fennel, Zucchini, Tomatoes,
Mushrooms, Onions, Garlic, White
Wine Butter

Shrimp Pasta (add \$7)

Linguine with Creamy Marinara

Chicken Roulade (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