



# DRURY LANE

## GROUP SERVICES

# GROUP MENU

## THREE-COURSE DINNER

\$40 per Guest\*

Select one first course and up to two entrees for the group

### FIRST COURSE

#### Soup of the Day (V)

**Dietary Option: Fruit Plate** (GF) (VG) (DF)

#### Mixed Green Salad (V)

Romaine, Cucumber, Tomato, Shredded Carrot,  
Served with Ranch or Italian Dressing

### ENTREES

#### **Dietary Option: Vegetable Kabob** (GF) (V)

Zucchini, Yellow Squash, Tomato, Onion,  
Mushroom, Peppers, Wild Rice, Balsamic Glaze

#### **Chicken Caesar Salad**

Chicken Breast, Romaine Lettuce, Tomato,  
Croutons, Romano Cheese

#### **Fresh Filet of Salmon** (DF) (GF)

Tomato Confit, Roasted Wedge Potatoes,  
Green Beans

#### **Grilled Chicken Breast** (DF)

White Wine Reduction and Herb Sauce,  
Roasted Wedge Potatoes, Green Beans

#### **Roasted Turkey**

Potato Purée, Gravy, Stuffing, Green Beans

#### **Bistro Steak Au Poivre** (GF)

Peppercorn Sauce, Potato Purée, Green Beans

#### **Filet Mignon** (+\$20) (GF)

Bordelaise, Potato Purée, Green Beans

### DESSERT

#### **Vanilla Sundae** (GF) (V)

Chocolate or Caramel Sauce, Whipped Cream

#### **Cheesecake with Raspberry Coulis** (V)

**Dietary Option: Sorbet** (GF) (DF)

### BEVERAGE SERVICE

**Coffee, Decaffeinated Coffee, Hot and Iced Tea**

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan

*The menu includes freshly baked bread and butter along with beverage service.*

*Please contact group services 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 fee*