



**DRURY LANE**  
GROUP SERVICES  
**GROUP MENU**

**THREE-COURSE DINNER**

\$40 per Guest\*

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

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FIRST COURSE

**Chicken Noodle Soup**

**Mixed Green Salad (V)**

served with buttermilk ranch and  
champagne-citrus vinaigrette

**Caesar Salad (V)**

hearts of romaine, rosemary and  
garlic croutons, shaved Parmesan,  
house-made Caesar dressing

ENTREES

**Cheese Ravioli (V)**

housemade tomato sauce, mozzarella,  
Parmesan cheese and fresh basil

**Ratatouille (VG)**

golden-baked lattice crust, eggplant,  
tomatoes, zucchini, bell peppers, aromatic herbs,  
served with a red pepper coulis, with a  
long-grain wild rice blend

**Roasted Turkey**

potato purée, gravy, stuffing, green beans

**Roasted Salmon**

fennel pollen seasoned five-grain blend,  
bourbon-glazed heirloom carrots

**Grilled Chicken Breast (DF)**

white wine reduction and herb sauce,  
roasted wedge potatoes, green beans

**Bistro Steak Au Poivre (GF)**

peppercorn sauce, potato purée, green beans

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

Bordelaise, potato purée, green beans

DESSERT

**Chef's Select Seasonal Pies and Cakes**

BEVERAGE SERVICE

**LaVazza Coffee, Coca-Cola Soft Drinks,  
Lucille Select Hot and Iced Teas and Seasonal-Infused Water**

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*