



DRURY LANE
GROUP SERVICES

GROUP MENU

THREE-COURSE LUNCH

\$30 per Guest*

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

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

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*