



DRURY LANE

GROUP SERVICES

PLATED MENU

\$35 per Guest* • Select one first course and up to two entrees for the group

SHAREABLE

Macaroni Croquettes (+\$5 per person)

Macaroni, Golden Breadcrumbs, White Cheddar

Charcuterie & Cheese (+\$15 per person)

Soppressata, Truffle Salami, Capicola, Hook's 7-year Cheddar, Rogue River Blue Cheese, Comte Cheese, Cantaloupe-Peach and Black Pepper Preserves, Raw Honey, Grapes, Grilled Sourdough, Cranberry-Hazelnut Crackers

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 Salmon

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

Roasted Turkey

potato purée, gravy, stuffing, green beans

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

Three 2 oz Petite Filets (GF)

Parmesan crust, potato puree, broccolini

DESSERT

Vanilla Sundae (GF) (V)

chocolate or caramel sauce, whipped cream

Cheesecake with Raspberry Coulis (V)

BEVERAGE SERVICE

LaVazza Coffee, Coca-Cola Soft Drinks, Lucille Select Hot and Iced Teas

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*