



DRURY LANE
GROUP SERVICES

*Steel
Magnolias*
by Robert Farling
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

Tempura Zucchini (add \$3)

Caprese Salad (add \$3)

ENTRÉES

Mahi Mahi

Carmelized Pineapple Gastric

Grilled Chicken Breast

Roasted Garlic Red Wine Sauce

Vegetable Kabob

Zucchini, Yellow Squash, Tomato,
Onions, Mushrooms, Peppers, Wild
Rice with a Balsamic Glaze

Grilled Salmon (add \$6)

Roasted Shallots, Black Garlic,
Beurre Blanc

Chicken Roulade (add \$7)

Stuffed with Boursin Cheese,
Wrapped in Prosciutto

Shrimp Pasta (add \$7)

Linguine with Creamy Marinara

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

DESSERT

Mixed Berry Sheet Pie (A La Mode add \$1) or **Selection of 1 Pastry from our Pastry Display Table** (add \$5)

BEVERAGE SERVICE



Coffee, Decaffeinated Coffee, Hot and Iced Tea