

THE LAWRENCE

rooted in fresh



PRIVATE DINING

PACKAGE RECEPTION

per hour | served stationary or passed

Pricing based on reception package service in conjunction with dinner
Please ask our sales team about heavy appetizer only options

BASE

\$15 per person
TIER ONE - SELECT 3

MID

\$20 per person
TIER ONE - SELECT 2
TIER TWO - SELECT 2

VIP

\$25 per person
TIER ONE - SELECT 2
TIER TWO - SELECT 2
TIER THREE - SELECT 2

TIER ONE

CRISPY HARISSA BRUSSELS vg
white bean hummus,
apricot balsamic, pickled onion
BUTTERMILK
CHICKEN TENDERS
bbq sauce, roasted garlic ranch
HEIRLOOM TOMATO
BRUSCHETTA vg
fresh herbs, crostini
ROASTED BEET & ORANGE vg
stracciatella,
sesame breadcrumb

TIER TWO

CHIMICHURRI SHRIMP
charred corn
HARISSA MEATBALLS
red pepper sauce, labneh
MUSHROOM ARANCINI vg
root vegetable hash,
jalapeño sofrito
SHORT RIB CROSTINI
harissa verde

TIER THREE

SMOKED SALMON CROSTINI
pickled red onion, guajillo aioli
SHRIMP COCKTAIL SHOOTER gf
horseradish cocktail sauce
SHORT RIB SLIDERS
caramelized onion,
brioche roll
CRAB FRITTER
guajillo remoulade, frisée salad,
cilantro
FILET CROSTINI*
harissa verde +6

GRAZING TABLE

priced per person

FRUIT PLATTER gf+vg vanilla bean yogurt 6
MEDITERRANEAN PLATTER vg white bean hummus, marinated olives,
cucumber-tomato salad, heirloom beans, harissa verde, crostini, artisan bread 9
CRUDITE gf+vg assorted seasonal veg, roasted garlic ranch, white bean hummus 6
CHEESE BOARD vg 10 | **MEAT BOARD** 12 | **VEGGIE, MEAT, & CHEESE BOARD** 15

VG VEGETARIAN | GF GLUTEN FREE

*These foods may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. PLEASE INFORM US OF ANY ALLERGIES

PACKAGE PARTY BUFFET

priced per person, sweet potato rolls included | 32

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, cherry tomato, red onion,
spiced pepita, goat cheese, lemon-apricot dressing

CAESAR romaine, baby kale, spinach, parmesan, sesame breadcrumb, caesar dressing

MAIN

choose two

GRILLED SHRIMP & VEGGIE GF seasonal vegetable, lemon butter, basmati rice

HARISSA MEATBALLS whipped mashed potato, tomato-cucumber salad

PULLED PORK SHOULDER GF cabbage & carrot slaw, chimichurri smashed fingerling

CHICKEN moroccan couscous, broccolini, spiced chicken jus

BULGOGI BEEF & NOODLE roasted mushroom, broccolini, short rib, scallion

SWEET

per person | choose one | +6

OLIVE OIL CAKE VG

CHOCOLATE TORTE GF+VG

COOKIE PLATTER VG

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PACKAGE FAMILY BUFFET

priced per person, sweet potato rolls included | 42

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, cherry tomato, red onion, spiced pepita, goat cheese, lemon-apricot dressing

CAESAR romaine, baby kale, spinach, parmesan, sesame breadcrumb, caesar dressing

CHARRED CABBAGE & CARROT SLAW GF+VG sunflower vinaigrette, cilantro, jalapeño, sunflower crumble

ROASTED BEET VG stracciatella cheese, cara cara, jalapeño, lemon agrumato, sesame breadcrumb

MAIN

choose two

CARVED FILET* demi glace +10

CHICKEN spiced chicken jus

SALMON* GF pickled onion, pomegranate molasses

SHORT RIB GF demi, jalapeño sofrito

PORK TENDERLOIN GF harissa verde

HARISSA MEATBALLS red pepper sauce

OYSTER MUSHROOM VG yakisoba noodle, ginger, apple, scallion

SIDES

choose two

WHIPPED MASHED POTATO GF+VG | **INDIANA POLENTA** GF+VG

WARM GRAIN SALAD VG | **MOROCCAN COUSCOUS** | **GINGER-SCALLION NOODLES** VG

FRESH FRUIT GF+VG | **BROCCOLINI** GF+VG

SWEET

choose two

OLIVE OIL CAKE VG

CHOCOLATE TORTE GF+VG

COOKIE PLATTER VG

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PACKAGE PLATED ONE

priced per person, sweet potato rolls included | 50

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, cherry tomato, red onion, spiced pepita, goat cheese, lemon-apricot dressing

CAESAR romaine, baby kale, spinach, parmesan, sesame breadcrumb, caesar dressing

CHARRED CABBAGE & CARROT SLAW GF+VG sunflower vinaigrette, cilantro, jalapeño, sunflower crumble

ROASTED BEET VG stracciatella cheese, cara cara, jalapeño, lemon agrumato, sesame breadcrumb

MAIN

choose two | pre-order required

6 OZ. FILET* GF whipped mashed potato, broccolini, demi glace +10

CHICKEN moroccan couscous, broccolini, spiced chicken jus

SALMON* GF parmesan risotto, squash, feta, pickled onion, frisée, pomegranate molasses

BULGOGI BEEF & NOODLE roasted mushroom, broccolini, short rib, ginger, apple, scallion

PORK TENDERLOIN GF roasted cauliflower, mustard seed cream

SHORT RIB GF fingerling potato, caramelized fennel and onion, pickled carrot, harissa verde

OYSTER MUSHROOM VG yakisoba noodle, ginger, apple, scallion

GROUPER guajillo broth, butter bean, jalapeño sofrito, toast

SWEET

choose two | served family style

OLIVE OIL CAKE VG

CHOCOLATE TORTE GF+VG

COOKIE PLATTER VG

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE PLATED DUO

priced per person, sweet potato rolls included | 60

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, cherry tomato, red onion,
spiced pepita, goat cheese, lemon-apricot dressing

CAESAR romaine, baby kale, spinach, parmesan, sesame breadcrumb, caesar dressing

CHARRED CABBAGE & CARROT SLAW GF+VG sunflower vinaigrette, cilantro, jalapeño, sunflower crumble

ROASTED BEET VG stracciatella cheese, cara cara, jalapeño, lemon agrumato, sesame breadcrumb

MAIN

choose two to make the duo

6 OZ. FILET* GF demi glace +10

CHICKEN spiced chicken jus

SALMON* GF pickled onion, pomegranate molasses

SHORT RIB GF caramelized fennel and onion, harissa verde

HARISSA MEATBALLS red pepper sauce

PORK TENDERLOIN GF harissa verde

OYSTER MUSHROOM VG yakisoba noodle, ginger, apple, scallion

SIDES

choose two

WHIPPED MASHED POTATO GF+VG | **INDIANA POLENTA** GF+VG

WARM GRAIN SALAD VG | **MOROCCAN COUSCOUS** | **GINGER-SCALLION NOODLES** VG

FRESH FRUIT GF+VG | **BROCCOLINI** GF+VG

SWEET

choose two, served family style

OLIVE OIL CAKE VG

CHOCOLATE TORTE GF+VG

COOKIE PLATTER VG

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PACKAGE LUNCH BUFFET

priced per person | 30

+5 for each additional salad or main selection

GARDEN

choose two

HOUSE GF+VG romaine, baby kale, spinach, cherry tomato, red onion, spiced pepita, goat cheese, lemon-apricot dressing

CAESAR romaine, baby kale, spinach, parmesan, sesame breadcrumb, caesar dressing

CHARRED CABBAGE & CARROT SLAW GF+VG sunflower vinaigrette, cilantro, jalapeño, sunflower crumble

ROASTED BEET VG stracciatella cheese, cara cara, jalapeño, lemon agrumato, sesame breadcrumb

MAIN

choose two

CHICKEN SALAD butter lettuce, lemon-apricot dressing, moroccan couscous, garden herbs

FRIED CHICKEN CAESAR WRAP pepita breaded, romaine, pickled red onion, cherry tomato, caesar dressing

HUMMUS WRAP VG feta, baby kale, spinach, sunflower seed, pickled carrot, lemon-apricot dressing

CHICKEN moroccan couscous, spiced chicken jus

BULGOGI BEEF & NOODLE roasted mushroom, broccolini, short rib, scallion, yakisoba noodles

HARISSA MEATBALLS red pepper sauce, whipped mashed potato

PORK TENDERLOIN GF harissa verde, indiana polenta

SWEET

COOKIES & BROWNIES VG +3

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE BRUNCH BUFFET

priced per person | 25

MAIN

SCRAMBLED EGGS GF+VG

APPLEWOOD SMOKED BACON GF

YUKON GOLD BREAKFAST POTATOES VG

FRUIT PLATTER GF+VG vanilla yogurt

SELECTION OF BREADS VG whipped cream cheese, butter, jam

ADDITIONS

priced per person

STRAWBERRY FRENCH TOAST VG diplomat cream 7

SWEET POTATO-BACON HASH maple butter 6

AVOCADO TOAST VG cherry tomato, frisée, pickled red onion 9

EVERYTHING BAGEL BREAKFAST SANDWICH bacon, chive, egg, gruyère cheese, baby kale & spinach 10

POTATO, LEEK & GOAT CHEESE QUICHE VG baby green-herb salad 13

LOX PLATTER smoked salmon, caper, red onion, tomato, whipped cream cheese, everything bagel 14

MEDITERRANEAN PLATTER VG white bean hummus, marinated olives,
cucumber-tomato salad, heirloom beans, harissa verde, crostini, artisan bread 9

CRUDITE GF+VG assorted seasonal veg, roasted garlic ranch, white bean hummus 6

CHEESE BOARD VG 10 | MEAT BOARD 12 | VEGGIE, MEAT, & CHEESE BOARD 15

SWEET

COOKIES & BROWNIES VG +3

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE BAR

priced per person

Licensed Bartenders \$30 per hour
recommended two per bar | two hour minimum

Exterior Mobile Bar Or Additional Bar Setup +\$300

WINE & BEER

3 HOURS \$30

select craft cocktails available
to add to your beer & wine
offerings

WINE

CHARDONNAY
PROSECCO
CABERNET SAUVIGNON
PINOT NOIR

BEER

BUD LIGHT
BUDWEISER
COORS LIGHT
MILLER LITE
MICHELOB ULTRA
SAM ADAMS LAGER
NEW BELGIUM FAT TIRE
STELLA ARTOIS
MODELO ESPECIAL
BLUE MOON
YUENGLING

MIMOSA & BLOODY MARY BAR

2 HOURS \$20

SPARKLING WINE
TITO'S HANDMADE VODKA
JUICES: ORANGE, PINEAPPLE, GRAPEFRUIT,
STRAWBERRY & PEACH
BLOODY MARY MIXERS

FULL BAR OPTIONS

all full bar options include: pepsi, diet pepsi, starry, ginger ale, tonic, soda,
cranberry, orange juice, grapefruit, lime juice, bitters, fresh citrus

TIER ONE SPIRITS

includes beer & wine

3 HOURS \$36

WELL SPIRITS

WHISKEY | VODKA | TEQUILA
GIN | RUM | BOURBON
HIGH NOON (ASSORTED FLAVORS)

TIER TWO SPIRITS

includes beer & wine

3 HOURS \$42

SPIRITS

TITO'S HANDMADE VODKA
WOODFORD RESERVE
BOMBAY SAPPHIRE
DEWARS SCOTCH
JOSE CUERVO TEQUILA
BACARDI RUM
HIGH NOON (ASSORTED FLAVORS)

TIER THREE SPIRITS

pricing subject to selections

BUILD YOUR OWN

includes custom selections,
craft cocktails, beer and wine