THE LAWRENCE

rooted in fresh



PRIVATE DINING

HORS D'OEUVRES RECEPTION PACKAGE

priced per person | per hour | served stationary or passed

BASE 18 | per person | SELECT 3 from tier one

PREMIUM 25 | per person | SELECT 3 from tier one & SELECT 3 from tier two

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

VEGGIE SUMMER ROLL VG
peanut-hoisin sauce, mint

MUSHROOM ARANCINI VG
vegetable hash, jalapeño sofrito

MEATBALLS
smoked pepper-tomato sauce

TIER TWO

SHRIMP COCKTAIL SHOOTER GF
horseradish cocktail sauce

PORK BELLY GF
chili-soy glaze, kohlrabi slaw

SMOKED SALMON CROSTINI
pickled red onion, guajillo aioli

SHORT RIB SLIDERS
caramelized onion, brioche roll

CRAB FRITTER
guajillo remoulade, frisée salad, cilantro

TUNA CRUDO*
salsa verde, chili crisp

FILET CROSTINI*
salsa verde +6

GRAZING TABLE

priced per person

FRUIT PLATTER GF+VG vanilla bean yogurt 6

CRUDITÉ GF+VG assorted seasonal vegetables, roasted garlic ranch, white bean hummus 6

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

CAFÉ & CONFECTIONS

15 | per person | 2 hours

COFFEE BAR & CHEF'S SELECTION OF TREATS

ARTISAN STATIONS

priced per person | per hour

MEDITERRANEAN MEZZA VG 16
white bean hummus, marinated olives, cucumber-tomato salad, heirloom beans, pickled onion, garlic aioli, crostini, flatbread

ITALIAN 22 choose one

- **SAUSAGE PENNE**
  smoked pepper-tomato sauce, parmesan
- **VEGETABLE PENNE**
  smoked pepper-tomato sauce, eggplant, zucchini, parmesan

DESSERTS VG 14
chef's choice of mini sweets

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
LUNCH BUFFET

32 | priced per person, sweet potato rolls included

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, frisée, carrot, white cheddar, sun-dried tomato, red onion, pepita, lemon-thyme vinaigrette

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

MAINS

choose two

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

MEATBALLS whipped mashed potato, smoked pepper-tomato sauce

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

CHICKEN moroccan couscous, broccolini, spiced chicken jus

BULGOGI BEEF & NOODLE yakisoba noodles, broccolini, ginger, apple, scallion

SWEETS

+6 | per person

CHEF'S CHOICE

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE
FAMILY BUFFET

42 | priced per person, sweet potato rolls included

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, frisée, carrot, white cheddar, sun-dried tomato, red onion, pepita, lemon-thyme vinaigrette

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

HARVEST GF kale, kohlrabi, butternut, apple, roasted fennel, parmesan, bacon, maple-cider vinaigrette

MAINS

choose two

CARVED FILET* demi-glace +10

CHICKEN spiced chicken jus

SALMON* GF pickled onion, pomegranate molasses

SHORT RIB GF demi-glace, salsa verde

PORK TENDERLOIN GF scallion chimichurri

MEATBALLS smoked pepper-tomato sauce

MUSHROOM YAKISOBA VG yakisoba noodles, broccolini, ginger, apple, scallion

SIDES

choose two

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

VEGETABLE HASH GF+VG | **PARMESAN CAULIFLOWER** GF+VG | **BROCCOLINI** GF+VG

FRESH FRUIT GF+VG

SWEETS

CHEF'S CHOICE

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE
PLATED ONE

50 | priced per person, sweet potato rolls included

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, frisée, carrot, white cheddar, sun-dried tomato, red onion, pepita, lemon-thyme vinaigrette

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

HARVEST GF kale, kohlrabi, butternut, apple, roasted fennel, parmesan, bacon, maple-cider vinaigrette

MAINS

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, sweet potato, feta, pickled onion, frisée, pomegranate molasses

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

PORK TENDERLOIN GF roasted cauliflower, scallion chimichurri

SHORT RIB GF pepper & pepita sauce, demi-glace, pickled fresno, vegetable hash, salsa verde

MUSHROOM YAKISOBA VG yakisoba noodles, broccolini, ginger, apple, scallion

SNAPPER guajillo broth, butter bean, jalapeño sofrito, toast

SWEETS

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

60 | priced per person, sweet potato rolls included

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, frisée, carrot, white cheddar, sun-dried tomato, red onion, pepita, lemon-thyme vinaigrette

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

HARVEST GF kale, kohlrabi, butternut, apple, roasted fennel, parmesan, bacon, maple-cider vinaigrette

MAINS

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 vegetable hash, salsa verde

PORK BELLY GF chili-soy glaze

MEATBALLS smoked pepper-tomato sauce

PORK TENDERLOIN GF scallion chimichurri

MUSHROOM YAKISOBA VG yakisoba noodles, broccolini, ginger, apple, scallion

SIDES

choose two

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

VEGETABLE HASH GF+VG | **PARMESAN CAULIFLOWER** GF+VG | **BROCCOLINI** GF+VG

FRESH FRUIT GF+VG

SWEETS

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 PREMIUM

75 | priced per person

STARTERS

choose 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

VEGGIE SUMMER ROLL VG peanut-hoisin sauce, mint

MUSHROOM ARANCINI VG vegetable hash, jalapeño sofrito

MEATBALLS smoked pepper-tomato sauce

SHRIMP COCKTAIL SHOOTER GF horseradish cocktail sauce

PORK BELLY GF chili-soy glaze, kohlrabi slaw

GARDEN

choose one

HOUSE GF+VG romaine, baby kale, spinach, frisée, carrot, white cheddar, sun-dried tomato, red onion, pepita, lemon-thyme vinaigrette

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

HARVEST GF kale, kohlrabi, butternut, apple, roasted fennel, parmesan, bacon, maple-cider vinaigrette

MAINS

served with whipped mashed potatoes and seasonal vegetables | guest's choice of protein

10 OZ SIRLOIN* GF

CHICKEN

SALMON* GF

ROASTED MUSHROOMS VG

SWEETS

served family style

DESSERT PLATTER

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE
BRUNCH BUFFET

25 | priced per person

MAINS

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**

CRUDITÉ GF+VG assorted seasonal vegetables, roasted garlic ranch, white bean hummus **6**

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

SWEETS

COOKIES & BROWNIES VG **+3**

VG VEGETARIAN | GF GLUTEN FREE

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PACKAGE BAR

priced per person

Licensed Bartenders $30 per hour
"two bartenders recommended 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
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
JUICES: Orange, Pineapple, Grapefruit, Strawberry & Peach
TITO'S HANDMADE VODKA
BLOODY MARY MIXERS

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
DEWAR'S SCOTCH
JOSE CUERVO TEQUILA
BACARDI RUM
HIGH NOON (ASSORTED FLAVORS)

TIER THREE SPIRITS

pricing subject to selections

BUILD YOUR OWN

FULL BAR OPTIONS

all full bar options include: Pepsi, Diet Pepsi, Starry, Ginger Ale, Tonic, Soda, Cranberry Juice, Orange Juice, Grapefruit Juice, Lime Juice, Bitters, Fresh Citrus