



# DRURY LANE THEATRE

## GROUP SALES DINNER MENU

\$27 per person

### FIRST COURSE

#### Soup of the Day

Chef's Choice

#### Classic Caesar Salad (V)

Romaine, Parmesan, Herb Croutons, Caesar Dressing

#### Mixed Green Salad (V) (DF) (GF)

Mixed Greens, Tomato, Cucumber, Carrot, Radish,  
Herb Croutons, Ranch Dressing

#### Strawberry Bibb Salad (+2) (V)

Bibb Lettuce, Strawberry, Raspberry Ginger  
Vinaigrette (available May-August)

#### Roasted Pear Salad (+2) (V)

Cambozola Cheese, Candied Walnuts  
(available September-November)

#### Spinach Pomegranate Salad (+2) (V) (GF)

Baby Spinach, Red Onion, Pomegranate Seeds,  
Feta Cheese, Balsamic Vinaigrette  
(available December-April)

#### Seasonal Fruit Plate (VG)

Seasonal Fruit (available June-August)

### ENTRÉES

#### Grilled Porterhouse Pork Chop (DF) (GF)

Tomato Basil Relish  
Served with Roasted Shallot Mashed Potatoes

#### Bistro Steak (GF)

Bordelaise Sauce  
Served with Roasted Shallot Mashed Potatoes

#### Grilled Salmon (GF)

Roasted Lemon, Black Garlic Beurre Blanc  
Served with Roasted Shallot Mashed Potatoes

#### Vegetable Kabob (V) (VG)

Served with Mixed Rice

#### Vegetable Linguine Pomodoro (V)

Zucchini, Yellow Squash, Broccoli, Peas,  
Tomatoes, Basil, Pomodoro Sauce

#### Slow Roasted 1/2 Chicken

Fingerling Potatoes, Roasted Shallots

#### Mediterranean Chicken

Served with Roasted Shallot Mashed Potatoes

#### Roast Turkey

Sliced Breast, Herb Stuffing, Cranberry Sauce,  
Turkey Gravy  
Served with Roasted Shallot Mashed Potatoes

#### Blackened Mahi-Mahi (DF)

Mango Relish Sauce  
Served with Roasted Shallot Mashed Potatoes

#### Filet Mignon 8 oz. (+6) (GF)

Enjoy a sauce with your steak: Béarnaise, Bordelaise,  
Green Peppercorn, Chimichurri (*select one*)  
Served with Roasted Shallot Mashed Potatoes

#### Seared Jumbo Sea Scallops (+6)

3 Scallops with Melted Leeks and Bacon Sauce  
Served with Roasted Shallot Mashed Potatoes

### DESSERT

Chef's Selection

or

Selection of one pastry from our Pastry Display Table (+5)

### BEVERAGE SERVICE



Coffee, Decaffeinated Coffee, Hot and Iced Tea

DF - Dairy Free

GF - Gluten Free

V - Vegetarian

VG - Vegan

We kindly request that the group leader selects one first course and up to two entrées for the entire group. The menu includes freshly baked bread and butter along with beverage service and chef's choice of vegetable. Please contact your group sales representative 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.