

THE LAWRENCE

rooted in fresh



PRIVATE DINING

RECEPTION PACKAGE

pick 3 from hot & cold | served family style or passed

HOT STARTERS

priced per person

- WHITE BEAN HUMMUS vg harissa crispy brussels, apricot balsamic, pickled onion 6
- CRAB FRITTER guajillo remolade 6
- MUSHROOM ARANCINI vg celery root, jalapeño sofrito 4
- SHORT RIB CROSTINI harissa verde 6
- SNAPPER TOSTADA corn tortilla chip, pico de gallo 5
- BUTTERMILK CHICKEN TENDERS bbq sauce, roasted garlic ranch 5
- HORSERADISH SHRIMP thai basil, jalapeño, wok sauce 5
- PULLED SHORT RIB SLIDERS carrot-horseradish purée, caramelized onion, sweet potato roll 6

COLD STARTERS

priced per person

- BURRATA vg crostini, delicata squash, meyer lemon persillade 4
- SHRIMP COCKTAIL SHOOTER carrot-cocktail sauce 5
- SALMON POKE wonton chip, spicy aioli 6
- SMOKED SALMON CROSTINI pickled red onion, harissa aioli 5
- HEIRLOOM TOMATO BRUSCHETTA vg fresh herbs, artisan bread 4
- ROASTED BEET & ORANGE stracciatella, sesame breadcrumb 6
- WHITE BEAN HUMMUS vg pickled fennel, naan 5

GRAZING TABLE

priced per person

- FRUIT PLATTER vg vanilla bean yogurt 5
- MEDITERRANEAN PLATTER vg white bean hummus, marinated olives, cucumber tomato salad, heirloom beans, harissa verde, crostini, artisan bread 7
- CRUDITE vg assorted seasonal veg, roasted garlic ranch, white bean hummus 5
- CHEESE BOARD vg 5 | MEAT BOARD 7 | VEGGIE, MEAT, & CHEESE BOARD 10

VG VEGETARIAN | GF GLUTEN FREE | V VEGAN

*These items are served raw or undercooked or may contain raw or undercooked ingredients.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk

PACKAGE PARTY BUFFET

priced per person, sweet potato rolls included | 29

SALAD

choose one

HOUSE vg romaine, arugula, cherry tomato, onion,
spiced pepita, goat cheese, lemon-apricot vinaigrette

CAESAR romaine, garlic crouton, parmesan, anchovy dressing

ENTRÉE

choose two

GRILLED SHRIMP & VEGGIE seasonal vegetable, lemon butter, carolina gold rice

HARISSA MEATBALLS crème fraîche mashed potato, peppers and onions

PULLED PORK SHOULDER cabbage & carrot slaw, chimichurri smashed fingerling

CHIMICHURRI CHICKEN BREAST couscous, apricot, raisin, broccolini

BEEF & NOODLE roasted mushroom, short rib, scallion

SWEET

+8

OLIVE OIL CAKE

CHOCOLATE TORTE

COOKIE PLATTER

SEASONAL GALETTE

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PACKAGE FAMILY BUFFET

priced per person, sweet potato rolls included | 40

SALAD

choose one

HOUSE vg romaine, arugula, cherry tomato, onion,
spiced pepita, goat cheese, lemon-apricot vinaigrette

CAESAR romaine, garlic crouton, parmesan, anchovy dressing

GREEN GODDESS butter lettuce, heart of palm, fennel, avocado,
radish, cucumber, herb-goddess dressing

BABY KALE & SPINACH crispy bacon, apple, bleu, cherry tomato, shallot vinaigrette

ENTRÉE

choose two

CARVED FILET green peppercorn-bourbon sauce +10

CHICKEN apricot and raisin mostarda

SALMON lemon, caper butter sauce

SHORT RIB herb demi, jalapeño sofrito

PORK TENDERLOIN harissa verde

HARISSA MEATBALLS pomegranate demi

POTATO GNOCCHI vg squash, sage-brown butter, spiced pepita

SIDES

choose two

CRÈME FRAÎCHE MASHED POTATO | **PARMESAN POLENTA**

WARM GRAIN SALAD | **CABBAGE & CARROT SLAW**

GINGER-SCALLION NOODLES | **FRESH FRUIT** | **BROCCOLINI**

CHIMICHURRI FINGERLING | **COUSCOUS**

SWEET

choose two

OLIVE OIL CAKE | **CHOCOLATE TORTE**

COOKIE PLATTER | **SEASONAL GALETTE**

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PACKAGE PLATED ONE

priced per person, sweet potato rolls included | 50

SALAD

choose one

HOUSE vg romaine, arugula, cherry tomato, onion,
spiced pepita, goat cheese, lemon apricot vinaigrette

GREEN GODDESS butter lettuce, heart of palm, fennel,
avocado, radish, cucumber, herb-goddess dressing

CAESAR romaine, garlic crouton, parmesan, anchovy dressing

BABY KALE & SPINACH crispy bacon, apple, bleu, chery tomato, shallot vinaigrette

ENTRÉE

choose two | pre-order required

6 OZ. FILET crème fraîche mashed potato, asparagus, green peppercorn demi +10

CHICKEN moroccan couscous, broccolini, apricot and raisin mostarda

SALMON warm grain salad, lemon, heirloom tomato, caper butter sauce

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

PORK TENDERLOIN roasted cauliflower, mustard green mostarda

SHORT RIB root veg hash, caramelized fennel, harissa verde

POTATO GNOCCHI vg brown butter, delicata squash, sage, pomegranate

SNAPPER guajillo broth, butter bean, jalapeño sofrito, cereal toast

SWEET

choose two

OLIVE OIL CAKE | **CHOCOLATE TORTE**

COOKIE PLATTER | **SEASONAL GALETTE**

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PACKAGE PLATED DUO

priced per person, sweet potato rolls included | 60

SALAD

choose one

HOUSE vs romaine, arugula, cherry tomato, onion,
spiced pepita, goat cheese, lemon-apricot vinaigrette

GREEN GODDESS butter lettuce, heart of palm, fennel,
avocado, radish, cucumber, herb-goddess dressing

CAESAR romaine, garlic crouton, parmesan, anchovy dressing

BABY KALE & SPINACH crispy bacon, apple, bleu, cherry tomato, shallot vinaigrette

ENTRÉE

choose two

6 OZ. FILET green peppercorn-bourbon sauce +10

CHICKEN apricot and raisin mostarda

SALMON lemon, caper butter sauce

SHORT RIB caramelized fennel, harissa verde

HARISSA MEATBALLS pomegranate demi

PORK TENDERLOIN harissa verde

POTATO GNOCCHI brown butter, sage, pomegranate

SIDES

choose two

CRÈME FRAÎCHE MASHED POTATO | **PARMESAN POLENTA**

WARM GRAIN SALAD | **CABBAGE & CARROT SLAW**

GINGER-SCALLION NOODLES | **FRESH FRUIT** | **BROCCOLINI**

CHIMICHURRI FINGERLING | **COUSCOUS**

SWEET

choose two

OLIVE OIL CAKE | **CHOCOLATE TORTE**

COOKIE PLATTER | **SEASONAL GALETTE**

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