

BRANCHES CATERING AT LAURITA WINERY



3 HOURS

STATIONARY HORS D' OEUVRES UPON GUESTS' ARRIVAL
(SELECT TWO)

ASSORTED FRESH SEASONAL FRUIT

ITALIAN BRUSCHETTA WITH GARLIC CROSTINI

VEGETABLE CRUDITÉ WITH DIP

IMPORTED & DOMESTIC CHEESE DISPLAY

CHILLED SALADS

(SELECT TWO)

GARDEN SALAD

Crisp greens and house dressing

SLICED TOMATOES 'CAPRESE'

Fresh mozzarella, basil and red onion, drizzled with pesto, herb-infused olive oil and Balsamic Vinegar

MEDITERRANEAN CHOPPED SALAD

Herbs, cucumber, peppers, zucchini, tomato, lemon dressing

PASTA SALAD

With crisp garden vegetables in a tangy dressing

MARINATED GRILLED VEGETABLES

Portobello, zucchini, peppers on a bed of delicate greens

CHAFING DISH ENTREES

SELECT FOUR. CHEF WILL PROVIDE TWO ACCOMPANIMENTS.

GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY

With Roma tomatoes, grilled fennel, mushrooms and Chardonnay cream

CHICKEN CARCIOFE

With lemon butter, white wine, artichoke hearts, basil, plum tomatoes and scallions



Branches
ON & OFF-SITE • KOSHER

TRADITIONAL DINNER BUFFET

BRAISED BONELESS SHORT RIBS OF BEEF

Tender beef is simmered until tender, then a delicious sauce is made from the flavored stock, with garlic, fresh vegetables, mushrooms, tomato, and onion. Garnished with julienne vegetables.

BEEF TENDERLOIN TIPS

With mushrooms, tomato and red wine

CHEESE-FILLED RAVIOLI

Topped with an Italian plum tomato sauce

CRABMEAT-STUFFED SOLE

With a Lobster cream sauce

FILLET OF SALMON

With citrus-dill beurre blanc, mango salsa, or pesto cream sauce

PENNE ALA VODKA

Cream, tomato, garlic

THREE-HOUR AFFAIR IN A RESERVED DINING ROOM WITH PRIVATE SERVERS

DINNER INCLUDES:

WARM ROLLS AND BUTTER

REGULAR AND DECAFFEINATED COFFEE AND TEA

CHEF'S DESSERT BUFFET

\$33.75 ~ PER PERSON

plus 20% service charge & 7% sales tax

You are welcome to leave a 5% - 10% gratuity for staff

A MINIMUM COUNT OF 50 IS REQUIRED. PRICES SUBJECT TO CHANGE.

SEPERATE LAURITIA ROOM RENTAL APPLIES, PLEASE INQUIRE.

