



*Branches*  
ON & OFF-SITE • KOSHER

## TRADITIONAL LUNCHEON BUFFET

### BRANCHES CATERING AT LAURITA WINERY



**3 HOURS**

(SELECT THREE)

FRESH FRUIT DISPLAY

CHEESE DISPLAY

CRISP VEGETABLE CRUDITÉ WITH DIP

HOMEMADE SOUP OF THE DAY

GARDEN SALAD WITH HOUSE DRESSING

CLASSIC CAESAR SALAD WITH PARMESAN-GARLIC CROUTONS

FRESH MOZZARELLA AND TOMATO SALAD WITH BALSAMIC VINAIGRETTE

#### ENTREES

SELECT THREE. CHEF WILL PROVIDE TWO ACCOMPANIMENTS

... FOR A FOURTH ITEM, ADD \$3 PER PERSON

CHICKEN FRANCAISE, BRANCHES STYLE

*Dipped in a light egg batter with pesto and romano cheese and sautéed with shallots lemon butter and white wine*

CHICKEN CHASSUEUR

*Mushroom, tomato, herbs. In a red wine sauce*

CHICKEN AND MUSHROOM CREPES AU GRATIN

GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY

*With Roma tomatoes, grilled fennel, mushrooms and Chardonnay Cream*

GRILLED CILANTRO CHICKEN

*Marinated with cilantro, cumin, olive oil and citrus, then grilled*

CHICKEN CARCIOFE

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

RAVIOLI FILLED WITH RICOTTA CHEESE

*Glazed with mozzarella and topped with an Italian tomato sauce*

PENNE PASTA PRIMAVERA

*Fresh vegetables, garlic, white wine*

PENNE ALLA VODKA

*Cream, tomato, garlic*



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SEASONAL FRESH FISH NEW ENGLAND STYLE  
*Topped with melted butter, herbs, bread crumbs*

ASIAN-STYLE BEEF OR CHICKEN STIR-FRY  
*Mushrooms, peppers, onions, bok choy. Accompanied by Jasmine Rice*

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  
*Mushrooms, tomato and a cabernet sauvignon demi-glace*

FILLET OF SALMON  
*With citrus-dill beurre blanc, mango salsa, or pesto cream sauce*

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

### LUNCHEON INCLUDES:

CHEF'S SELECTION OF ACCOMPANIMENTS AND WARM ROLLS AND BUTTER

REGULAR AND DECAFFEINATED COFFEE AND TEA

CHEF'S DESSERT BUFFET

**\$24.50 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 LAURTIA ROOM RENTAL APPLIES, PLEASE INQUIRE.

