

Laurita  WINERY  
**MARKETPLACE**

ARTISAN CHEESE | HOMEMADE SANDWICH PLATES | SWEETS & SAVOURIES | SIGNATURE SALADS

**PRIVATE PARTY MENU**



**Branches**  
PERFECT CATERED AFFAIRS  
*for on & off-site events*

TOLL-FREE 877-316-1753 | (732) 542-5050  
WWW.BRANCHESCATERING.COM | WWW.LAURITAWINERY.COM  
*ALL PRICES SUBJECT TO CHANGE*

# PRIVATE PARTY MENU

SERVED IN A SEPARATE DINING AREA

*China, Silverware, and Linen Napkins may be added for \$4 per person, otherwise high-quality disposable is used.*

*All items served family-style buffet on platters... warm, room temperature or chilled  
5 days notice normally required to insure full availability*

*Choose any items from below*

*Minimum must reach \$20 per person. Laurita room rental, sales tax and 18% service not included.*

\$3 PER SELECTION:	\$5 PER SELECTION:
<p><input type="checkbox"/> VEGETABLE CRUDITÉS SERVED WITH TOMATO-HORSERADISH DIP</p> <p><input type="checkbox"/> PENNE PASTA SALAD WITH SUN-DRIED TOMATOES, OLIVE OIL, DICED VEGETABLES, TOUCH OF AGED VINEGAR</p> <p><input type="checkbox"/> THREE-CHEESE SAMPLER: BITE-SIZED PORTIONS SERVED WITH NEW YORK FLATBREADS</p> <p><input type="checkbox"/> GRILLED VEGETABLE PLATTER WITH BALSAMIC REDUCTION, PESTO AND ROASTED RED PEPPER COULIS</p> <p><input type="checkbox"/> TRIBECA OLIVE BREAD SERVED WITH HERBED OLIVE OIL FOR DIPPING</p> <p><input type="checkbox"/> GRANNY SMITH APPLE SALAD WITH ASSORTED LETTUCE, CARAMELIZED PECANS, FRESH FRUIT AND RASPBERRY VINAIGRETTE</p> <p><input type="checkbox"/> HOUSE SALAD TOSSED WITH TOMATOES, CUCUMBERS, PEPPERS, RUSTIC CROUTONS AND LEMON VINAIGRETTE</p> <p><input type="checkbox"/> FRESH FRUIT PLATTER (IN SEASON)</p>	<p><input type="checkbox"/> MOZZARELLA AND SLICED TOMATO CAPRESE (IN SEASON) WITH BASIL CHIFFONADE AND AGED VINAIGRETTE</p> <p><input type="checkbox"/> ITALIAN ANTIPASTO: SALAMI, CAPICOLA, REGGIANO CHEESE, OLIVES, RED ONION, MARINATED ARTICHOKE HEARTS, GRILLED PORTOBELLO</p> <p><input type="checkbox"/> SEARED BONELESS BREAST OF CHICKEN MARINATED IN HERBS AND GARLIC, THEN PANINI-GRILLED AND SLICED</p> <p><input type="checkbox"/> TERIYAKI-STYLE GRILLED STEAK SLICED ON THE BIAS MEDIUM RARE AND SERVED OVER TOSSED GREENS, TOPPED WITH CARAMELIZED ONIONS</p> <p><input type="checkbox"/> BAKED CHEESE AND CREAM QUICHE IN A TENDER CRUST, OPTIONS: VEGETARIAN   GRILLED CHICKEN   PESTO SHRIMP</p> <p><input type="checkbox"/> FRESH MOZZARELLA, SLICED TOMATO AND BASIL SERVED ON TOASTED CIABATTA WITH BALSAMIC VINAIGRETTE AND GREENS</p> <p><input type="checkbox"/> ASSORTED SANDWICH WEDGES (HAM, TURKEY, OR GRILLED VEGETABLE) ON CRUSTY BREAD WITH SLICED CHEESE AND TOMATO. MAYONNAISE AND DIJON MUSTARD ON THE SIDE</p>

# PRIVATE PARTY MENU

SERVED IN A SEPARATE DINING AREA

## BEVERAGES

BOYLAN SODA \$3 BOTTLED WATER \$1.75  
COFFEE OR TEA STATION \$2 PER PERSON

## LAURITA WINE OPTIONS (SEE PAGE 4)

## DESSERT

CHOCOLATE CHIP AND MACADAMIA WHITE CHOCOLATE CHIP COOKIES  
HAYSTACK MACAROONS  
MINI CRÈME BRULEE  
FRESHLY GROUND COFFEE OR TEA INCLUDED  
\$3 PER PERSON

CUSTOMIZED SHEET OR LAYER CAKES AVAILABLE  
WITH INSCRIPTION AND FILLING OF YOUR CHOICE.

HALF SHEET CAKE...(SERVES 35-40) \$95

FULL SHEET CAKE...(SERVES 75-90) \$175

*Minimum Number of Guests 25*

*Sales tax and 18% service not included in above prices.*

*If event is greater than 3 hours, additional \$4 per person for each additional half hour*

## LAURITA ROOM RENTAL FEES

\$150 CLUB ROOM (CAPACITY 40)

\$300 THE LOFT (CAPACITY APPROXIMATELY 100)

\$600 LAURITA ROOM (CAPACITY 150-180)

\$1,000 GRAND LAWN (CAPACITY 200+)

*above are plus tax only*

# WINE SELECTIONS

PRICES ARE PLUS TAX (NOTE: 10% discount on prices for private wine bar option below)

<i>Red</i>			<i>White</i>		
	Glass	Bottle		Glass	Bottle
Grand Cru - Chardonnay	n/a	50	Chardonnay Reserve 2010 Pinot Gris 2010 Tailgate White Windswept White	7	22
Cabernet Franc	8	25		6.75	20
Merlot 2010	8	25		5	15
Bistro	7.25	23		5	15
Norton	7	22			
Lemberger	6	19	<i>Blush</i>		
Zweigelt	6	19		Glass	Bottle
Tailgate Red	5	15	Beachcomber Blush	5	15
Relaxing Red	5	15			
<b><i>Wine Tasting</i></b> : Includes six wines   7					

**Choose from the following options for your wine service:**

## 🍷 *Public Wine Bar*

Your guests purchase wine by the glass or bottle, or sample six wines at the available wine bar and pay by cash or credit card. You can also run a consumption tab for your guest and pay for all wine at the end of the event.

This works well for smaller events or when you don't have many alcohol drinkers in your group. There is no minimum required for this option. Bear in mind that the available bar may be on the main winery bar on the first floor. Wine can be taken into your party location at any time, or outdoors.

## 🍷 *Private Wine Bar (includes tasting)*

Have Branches arrange a private bar at your event where you pay for each bottle opened at a 10% discount. Your guests can sample the wines you select and order a glass of their preference. You may also order bottles of wine to be opened and placed on each table, to enjoy with the meal. Depending of your event, a labor charge may apply

A \$10 minimum purchase of wine typically applies per guaranteed adult attendance. If your party consumption does not equal \$10 per adult, the difference can be made up by bottle purchases to take home.

All wine is purchased directly from Laurita Winery and Branches will be pleased to coordinate the arrangements for you.