

PARTY MENU OPTIONS

Available with a party room reservation only

Prices based on a minimum of 25 people per item and a \$300 food minimum. Prices do not include tax, 20% gratuity or beverage charges, unless otherwise noted.

ALL PRICES ARE SUBJECT TO CHANGE.

Linen napkins in a variety of colors may be ordered at an additional cost.

\$75 non-refundable room rental fee is charged for a private party room.

\$75 rental fee is charged for outdoor-tented events. (Limited outdoor menu)

If severe weather occurs, outdoor parties will use an indoor room.

Room capacity maximums:

**Barrel Room–50 guests/Isernia Room–30 guests/outdoor-50 guests.

**In warm weather, the Barrel Room has an exit to patio that is used by customers.

Every effort is made to make the use of this door as unobtrusive as possible.

Laurello’s may also accommodate larger events when the winery is closed to the public.

Ask about menu options and availability.

We are happy to discuss any special dietary needs.

Appetizers

Gourmet Cheese Tray	Select cheeses & crackers with house made candied walnuts, house-made cranberry-feta spread/\$3.50pp
Antipasto Tray	Select cheeses, Greek & Kalamata olives, cured meats, house-made cranberry-feta spread & crackers/\$4.00pp
Warm Artichoke Dip	House-made dip with tortilla chips/\$4.00pp
Tomato Caprese	Sliced tomatoes layered with fresh mozzarella and drizzled with basil pesto, olive oil and a rich, balsamic glaze. Served with crostini/\$4.00pp
Vegetable Tray	Select vegetables with our house made dip /\$3.75pp
Assorted 12” pizzas	Variety of hand-rolled pizzas available with most of our pizza toppings/price based on selection/\$10.75-\$15.95 (max. 9 pizzas)

Brunch Options

Brunch Buffet/\$14.95pp

Package includes choice of egg dishes/Danish/fresh fruit/Orange Juice

Vegetable Strata Layers of asparagus, roasted red peppers, caramelized onions, fresh spinach, mushrooms and sharp cheddar cheese

Cheese Strata Hearty strata layered with caramelized onions, fresh chives swiss cheese and sharp cheddar

Assorted Danish Pastries Chef's choice/fresh and buttery

Fresh Fruit Selection of the best available fruit of the season

Additional option:

Sausage Breakfast sausage links/add \$1.50 per person

Coffee/\$10 for 12 cup pot

Lunch Options

Plated and Served Salad Options: \$10.95pp (add a chicken breast \$3/pp)

Package includes crusty roll & butter/lemonade

Apple Walnut Blue Insalata A salad of mixed seasonal greens, crisp seasonal apples, premium crumbled blue cheese, dried cranberries, candied walnuts and served with a raspberry vinaigrette dressing.

Laurello Insalata Mix of seasonal greens, carrots, cucumbers, sunflower seeds, dried cranberries, cherry tomatoes and Parmesan cheese served with our house-made Italian dressing.

Seasonal Fruit Bowl may be added to any package for \$3.00/pp

Laurello Insalata (large bowl) may be added to any package for \$2.75/pp

Dinner Options

Penne Pasta Buffet/\$11.95pp

Includes lemonade

Penne pasta with house-made red sauce. Served with Laurello Insalata, crusty rolls & butter

Available sides:

House-made meatballs/\$2.50pp for 2 meatballs
Italian sausage/\$2.00pp for 2 pieces

Vegetable Pasta Buffet/\$13.95pp

Includes lemonade

Penne pasta and a variety of seasonal vegetables in a light Tuscan aglio e olio sauce. Served with Laurello Insalata, crusty rolls & butter

Add chicken/\$2.50pp

Dessert Options

Cake or cupcakes may be brought in with prior notice.

Decadent house made brownies /\$25-tray serves 25

Cookie tray with white chocolate macadamia nut & chocolate s'more cookies/\$27 –serves 25

Beverage Options

Coffee/\$10 per pot-serves 12

Iced Tea/\$4.25 pitcher-serves 10

Lemonade/\$4.25 pitcher-serves 10

Canned soft drinks/\$2.00 each

Sangrias-white or red/\$3.95/per person

Bloody Mary pitchers/TBD

Wines & in-house beers are available and priced based on selections.

We will guide you in choosing the perfect wine for your event.