

PARTY MENU OPTIONS

Available with a party room reservation only

Prices based on a minimum of 20 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.

Table linens 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. \$150 rental fee is charged for outdoor-tented events. (Limited outdoor menu) If inclement weather occurs, outdoor parties will use an indoor room and \$75 of the rental fee will be credited.

Room capacity maximums:

**Barrel Room-50 guests/Isernía Room-30 guests/outdoor-40 guests.

**In warm weather, the Barrel Room has an exit to patío 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 & fig preserves/\$3.25pp

Antipasto Tray Select cheeses, Greek & Kalamata olives,

cured meats, house made Tuscan spread &

crackers/\$3.50pp

Warm Artichoke Dip House made dip with tortilla chips/\$3.50pp

Hot Antipasto Dip Savory house made blend of cheesy Italian antipasto igredients.

Served with crusty bread/\$3.50pp

Tomato Caprese Sliced tomatoes layered with fresh mozzarella

and drizzled with basil pesto, olive oil and a rich, balsamic glaze. Served with crostini/\$3.50pp

Vegetable Tray Select vegetables and seasoned flatbread with our house

made dip & lemon garlic hummus/\$3.25pp

Appetizers (cont)

Assorted 12" pizzas variety of hand-rolled pizzas available with

most of our pizza toppings/price based on

selection/\$10.75-\$15.95

Brie Warm Brie topped with our apple-cranberry chutney

served with a variety of crackers.

small/\$30/serves 15-20 large/\$50/serves 20-40

Brunch Options

Brunch Buffet/\$11.95pp Package includes choice of ONE egg dish/TWO sides/OrangeJuice

Select ONE:

Vegetable Strata Layers of asparagus, sun-dried tomatoes, caramelized onions,

fresh spínach, mushrooms and sharp cheddar cheese

Cheese Strata Hearty strata layered with caramelized onions, fresh chives

swiss cheese and sharp cheddar

included:

Scones Chef's choice/freshly baked 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

Lunch Buffet/\$10.95pp or Plated & served/\$11.95pp

Package includes choice of one kind of deli sandwich and choice of one of our artisan salads/lemonade

Select One:

Roast Beef Sliced Swiss, seasonal greens and spicy mayo

Turkey

Sliced provolone, seasonal greens and honey mustard

Ham

Sliced Swiss, seasonal greens and mustard mayo blend

veggie Roasted seasonal vegetables, mixed greens and creamy lemon aioli

Chicken Salad Made in house with chicken breast, grapes or cranberries,

celery, onion and a creamy base

Select ONE Salad:

Apple Walnut Blue A salad of mixed seasonal greens, crisp seasonal

insalata apples, premium crumbled blue cheese, dried cramberries,

candied walnuts and served with a raspberry vinaigrette dressing

Laurello Insalata Míx of seasonal greens, carrots, cucumbers, sunflower seeds,

dried cranberries, cherry tomatoes and Parmesan cheese served with

our house made Italian dressing.

Greek Salad Mixed greens, caramelized onions, kalamata olives, roasted red

peppers, cucumber, cherry tomatoes, sunflower seeds, Parmesan &

feta cheese, Served with house made Greek vinaigrette.

Plated and Served Salad Options: \$10.95 (add a chicken breast \$3/pp)
Package includes *crusty roll & butter/lemonade

Apple Walnut Blue A salad of mixed seasonal greens, crisp seasonal

insalata apples, premium crumbled blue cheese, dried cramberries,

candied walnuts and served with a raspberry vinaigrette dressing.

Laurello Insalata Míx of seasonal greens, carrots, cucumbers, sunflower seeds,

dried cranberries, cherry tomatoes and Parmesan cheese served with

our house made Italian dressing.

Greek Salad Mixed greens, caramelized onions, kalamata olives, roasted red

peppers, cucumber, cherry tomatoes, sunflower seeds, Parmesan &

feta cheese, Served with house made Greek vinaigrette.

Chicken Salad House made creamy chicken salad served on a buttery

Croissant cocktail croissant with Laurello Insalata *roll & butter not included

with this choice.

Seasonal Fruit Bowl may be added to any package for \$2.50/pp

Pízza Buffet/\$11.95/pp 3pieces/pp

AVAILABILITY BASED ON WINERY CALENDAR

Choice of Laurello 1/2 sheet pizzas. Cut in 20 pieces Served with Laurello Insalata and Lemonade

1/2 SHEET PIZZA OPTIONS FOR PIZZA BUFFET

Cheese House made red sauce, mozzarella &

Romano cheeses

Pepperoni House made red sauce, olive oil, pepperoni,

mozzarella & Romano cheeses

Vegetable Olive oil, fresh spinach ξ garlic, roasted red peppers,

mushrooms, caramelized onions, feta & Romano cheeses

Margarita Light tomato sauce, fresh mozzarella, tomatoes

and basil pesto

Sausage House made red sauce, sweet Italian sausage,

mozzarella & Romano cheeses

Tuscan House made red sauce and Romano cheese

drízzled with olive oil

Apples/Gorgonzola Fresh apples, olive oil, caramelized onions, house made

candied walnuts & gorgonzola cheese drizzled with a balsamic

reduction

BBQ Chicken Tangy BBQ sauce, chicken, caramelized onions, blue

cheese & light mozzarella

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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

Dinner Options (cont)

Vegetable Pasta Buffet/\$11.95pp

includes lemonade

Penne pasta and a variety of seasonal vegetables in a light, garlic Alfredo sauce. Served with Laurello Insalata, crusty rolls & butter

Add chicken/\$2.50pp

Dessert Options

Cake or cupcakes may be brought in with prior notice.

House made brownies garnished with fresh berries/\$25-tray serves 25

Cookie tray with assorted house made cookies/\$25 -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/\$1.50 each
Sangrias-white or red/\$3/per person

Wines are available and priced based on selections. We will guide you in choosing the perfect wine for your event.