

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-60 + 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, sun-dried tomatoes, 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 12cup pot

Lunch Options

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

Package includes crusty roll & butter/iced tea

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.

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.

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

Pizza Buffet/\$14.95/pp 3pieces/pp (max guest count 30)

AVAILABILITY BASED ON WINERY CALENDAR

Choice of Laurello 1/2 sheet pizzas. Cut in 20 pieces

Served with Laurello Insalata and iced tea

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 & garlic, roasted red peppers, mushrooms, caramelized onions, feta & Romano cheeses (Served room temp)
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 drizzled with olive oil (served room temp)
Apples/Gorgonzola	Fresh apples, olive oil, caramelized onions, house made candied walnuts & gorgonzola cheese drizzled with a balsamic Reduction (served room temp)

Dinner Options

Penne Pasta Buffet/\$11.95pp

Includes iced tea

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 iced tea

Penne pasta and a variety of seasonal vegetables in a Tuscan Parmesan white sauce. Served with Laurello Insalata, crusty rolls & butter

Add chicken/\$2.50pp

Chicken & Pasta Buffet/\$15.95pp

Includes iced tea

Marinated chicken breast with Tuscan Parmesan white sauce,
side of penne pasta with red sauce.
Served with Laurello Insalata, crusty rolls & butter

Chicken Parmesan Buffet/\$15.95pp

Includes iced tea

Grilled chicken breast with house-made red sauce, provolone cheese
side of either penne pasta or cavatelli with red sauce.
Served with Laurello Insalata, crusty rolls & butter

Eggplant Parmesan Buffet/\$16.95pp

Includes iced tea

Breaded eggplant layered with house-made red sauce, mozzarella
cheese, seasoned ground beef & pecorino romano cheese,
side of either penne pasta or cavatelli with red sauce.
Served with Laurello Insalata, crusty rolls & butter

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.