

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.

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. \$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/Isernía Room-30 guests/outdoor-50 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

most of our pizza toppings/price based on

| Gourmet Cheese Tray | Select cheeses & crackers with house made candied walnuts, house made cranberry-feta spread/\$3.50pp |
|---------------------|--|
| Antípasto 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/\$3.75pp |
| Tomato Caprese | Sliced tomatoes layered with fresh mozzarella and drizzled with basil pesto, olive oil and a rich, balsamic glaze. Served with crostini/\$3.75pp |
| vegetable Tray | Select vegetables with our house made dip & lemon-garlic hummus/\$3.75pp |
| Assorted 12" pízzas | variety of hand-rolled pizzas available with |

selection/\$10.75-\$15.95

Brunch Options

Brunch Buffet/\$12.95pp Package includes choice of egg dishes/scones/fresh fruit/OrangeJuice

Vegetable StrataLayers 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

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

Plated and Served Salad Options: \$11.95 (add a chicken breast \$3/pp) Package includes *crusty roll & butter/iced tea

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 and a side of fresh fruit,

*roll & butter not included with this choice.

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

Pízza Buffet/\$13.95/pp 3píeces/pp

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

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

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

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

Dinner Options (cont)

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 choice of red or white 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 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.