



PERFECT CATERED AFFAIRS  
for on & off-site events

# Laurita Winery Wedding Menu



T (732) 542-5050 | F (732) 542-5149  
BRANCHES@LAURITAWINERY.COM  
BRANCHESCATERING.COM | LAURITAWINERY.COM  
ALL PRICES SUBJECT TO CHANGE

# MENU OPTIONS

*Please note we have many additional menu items and can often customize to your desire*



## TRADITIONAL PLATED DINNER *Advance Counts Required* (SEE PAGE 8)

- ⇒ *Cocktail Hour with stationary hors d'oeuvres & your choice of 8 passed hors d'oeuvres plus 2 chef's selections*
- ⇒ *Plated First Course (Salad or Appetizer) ~ Serve second course +\$5 per guest*
  - ⇒ *Three Entrée Selections (advanced counts required) or Duo Entrée*
  - A Vegan selection is always available upon request*
  - ⇒ *Custom-designed Wedding Cake*
  - ⇒ *Mini-dessert display for each table*
  - ⇒ *Coffee and Tea Service*



## SERVED-BUFFET DINNER (SEE PAGE 10)

- ⇒ *Cocktail Hour with stationary hors d'oeuvres & your choice of 8 passed hors d'oeuvres plus 2 chef's selections*
  - ⇒ *Plated First Course*
  - ⇒ *Two Salad/Appetizer buffet items*
  - ⇒ *Four Silver Chafing Dish Entrée Selections*
  - ⇒ *Two Chef's Entrée Accompaniments*
  - ⇒ *Custom-designed Wedding Cake*
  - ⇒ *Mini-dessert display for each table*
  - ⇒ *Coffee and Tea Service*





## COCKTAIL RECEPTION (SEE PAGE 12)

- ⇒ *Cocktail Hour with stationary hors d'oeuvres & your choice of 8 passed hors d'oeuvres plus 2 chef's selections*
  - ⇒ *Plated First Course*
  - ⇒ *Four Culinary Stations*
- ⇒ *Two Chef's Entrée Accompaniments*
  - ⇒ *Custom-designed Wedding Cake*
  - ⇒ *Mini-dessert display for each table*
  - ⇒ *Coffee and Tea Service*

*When Jillian and John selected Laurita as the venue for their wedding I was delighted. The structure and grounds are magnificent. However, as I think back on the wedding day, besides the beautiful surroundings, the music, our guests and the love in the air, it was the food and service provided by Branches that put the icing on the cake. The staff was a delight to work with! They were calm, allowing my daughter and I to relax and truly enjoy the planning period and wedding day. The staff's attention to detail was outstanding and so many of my guests contacted me the following week with rave reviews!*

*I'd like to take the opportunity to share some with you:*

- *The food was outstanding*
- *The servers circulated so well, I didn't have to hunt anything I liked down*
- *The stations and display tables were attractive and well-appointed*
- *We sat around the next day and the guys were trying to remember and list everything they ate. They couldn't decide or agree on a favorite!*

*The day was magical! Thank you, thank you, thank you!!!! It is so apparent to me that you really listened and heard us when we first spoke about the feel we wanted at my daughter's wedding.*

*Sincerely, Jane (Mother of the Bride)*

# Cocktail Hour

*included in all packages*

## **COLD STATIONARY HORS D'OEUVRES**

*(SELECT THREE)*

CRISP VEGETABLE CRUDITÉ *with dip*  
ASSORTED CHEESE DISPLAY *with crackers*  
GUACAMOLE & SALSA *with tri-colored chips*  
FRESH SEASONAL FRUIT DISPLAY  
MIDDLE EASTERN MEZZE *hummus, tzatziki, caponata, olives & pita bread*  
ANTIPASTO *roasted peppers, salami, capicola, olives, marinated artichoke hearts & select Italian cheeses*  
ITALIAN BRUSCHETTA *with garlic crostini*

## **BUTLER-PASSED HORS D'OEUVRES**

*(SELECT 8 PLUS 2 CHEF'S CHOICE)*

### ~ MEAT ~

SPICY CAJUN CHICKEN SKEWERS	MINI SHEPARD'S PIE
CHICKEN CORDON BLEU CRISPS	COCKTAIL MEATBALLS <i>WITH BBQ GLAZE</i>
COCONUT CHICKEN	LAMB CHOPS (MARKET PRICE PER CHOP)
BUFFALO CHICKEN SHOOTERS	MINI BEEF WELLINGTON
CHICKEN TERIYAKI SKEWERS	COCKTAIL FRANKS
CRISPY CHICKEN WONTONS	<i>WITH A DUO OF ALE &amp; WHOLE GRAIN MUSTARD</i>
FRIED CHICKEN DUMPLINGS	CRISPY BEEF EMPANADAS
CRISPY CHICKEN & GOAT CHEESE DUMPLING	SESAME BEEF SATAY
<i>WITH HERBED OIL</i>	MINI SLIDERS
JAMACIAN JERK CHICKEN SKEWERS	MINI CORN DOGS
CHICKEN GADO-GADO	GOURMET POTATO SKINS <i>WITH BACON AND CHEESE</i>
<i>WITH INDONESIAN PEANUT SAUCE</i>	RUSSIAN STYLE MEATBALLS <i>WITH CARAWAY</i>
POTATO CHIP ENCRUSTED CHICKEN	SHORT RIB MINI TACOS
<i>WITH SOUR CREAM &amp; CARAMELIZED ONION DIP</i>	BACON, BRIE AND ONION TARTE
APPLE CIDER BRAISED CHICKEN SKEWERS	TENDERLOIN & BLEU CHEESE BRUSCHETTA
LEMON ROASTED CHICKEN	BEEF TENDERLOIN CROSTINI
<i>WITH FETA IN PHYLLO CUP</i>	<i>WITH HORSERADISH AIOLI</i>
MOROCCAN CHICKEN	TURKEY SANDWICHES ON BRIOCHE SANDWICH
<i>WITH CITRUS YOGURT DIPPING SAUCE</i>	<i>WITH CRANBERRY MAYO</i>
GRILLED CHICKEN & MANGO CHUTNEY TARTLET	BBQ BEEF SPRING ROLLS <i>WITH BLEU CHEESE DIP</i>
MINI REUBENS	CARVED TENDERLOIN MINI-BROICHE SANDWICHES
BRAZILIAN STYLE BEEF CHURRASCO	<i>WITH JACK DANIELS BBQ SAUCE</i>
	ANTIPASTO SKEWERS

# *Cocktail Hour*

*included in all packages*

## BUTLER-PASSED HORS D'OEUVRES CONTINUED

### ≈ SEAFOOD ≈

SHRIMP SHOOTERS  
LOBSTER BISQUE DEMITASSE  
SCALLOPS WRAPPED IN BACON  
*WITH A TERIYAKE GLAZE*  
MINI CRAB CAKES *WITH REMOULADE*  
SPICY SHRIMP TOSTITOS  
GOURMET POTATO SKINS  
*WITH SMOKED SALMON & GOAT CHEESE*  
SMOKED SALMON & DILL CREAM CHEESE CROSTINI  
PIRI PIRI SHRIMP  
CRABMEAT STUFFED MUSHROOM  
THAI CRAB CAKES *WITH LEMONGRASS TARTAR SAUCE*  
TEQUILA LIME SHRIMP MINI TACOS  
WASABI SALMON TARTARE  
SCALLOPS STUFFED *WITH LOBSTER MOUSSE*  
SHRIMP TEMPURA  
SHRIMP & SCALLOP CEVICHE *ON TASTING SPOONS*  
SHRIMP AND CORN CAKES  
CRAB QUESADILLAS  
GOURMET POTATO SKINS *WITH*  
*SMOKED SALMON AND GOAT CHEESE*  
SHRIMP STEEPED IN COCONUT MILK  
*ON TASTING SPOONS*  
SHRIMP BRUSCHETTA ON CROSTINI  
*WITH LIMONCELLO & BASIL*  
SHRIMP SHUMAI OPEN-FACED DUMPLING  
AHI TUNA ON HOMEMADE TORTILLA CRISP  
*WITH WASABI MAYONNAISE*

### ≈ VEGETARIAN ≈

BAKED BRIE *WITH POMEGRANATE DIPPING SAUCE*  
TOASTED CHEESE RAVIOLI  
BRUSCHETTA WITH MOZZARELLA & BASIL  
VEGETABLE SPRING ROLLS  
MINI QUESADILLAS  
BOCCONCINI MOZZARELLA SKEWERS  
*WITH TOMATO & BASIL*  
FILO & ARTICHOKE TARTLETTES *WITH GOAT CHEESE*  
TOMATO BRUSCHETTA ON GARLIC CROSTINI  
PORCINI MUSHROOM TARTS  
*TOPPED WITH GOAT CHEESE*  
VEGETABLE STUFFED MUSHROOMS  
GAZPACHO DEMITASSE  
ASIAN PEAR WITH MELTED BRIE *ON TASTING SPOONS*  
GRILLED AMERICAN CHEESE  
*SERVED WITH A DEMITASSE OF TOMATO SAUCE*  
FRIED MACARONI & CHEESE BALLS  
SAMOSAS WITH MINT YOGURT DIP  
CURRIED BUTTERNUT SQUASH SOUP SHOOTERS  
VEGETARIAN EMPANADAS *WITH PICO DE GALLO*  
DEVILED EGGS  
MOZZARELLA AND ROASTED TOMATO PIZZA  
INDIVIDUAL MINI VEGETABLE CRUDITE  
*WITH TARRAGON AIOLI*  
SWEET POTATO FRIES *WITH LEMONGRASS DIPPING SAUCE*  
ARTICHOKE HEARTS *WITH FRANCAISE DIPPING SAUCE*

# *Plated First Course*

## **FIRST COURSE**

*(SELECT ONE)*

*Included in all dinner packages*

*We suggest selecting a chilled course in Summer and a hot course in Spring/Fall*

### **CHILLED**

*FRESH FRUIT ARRAY with golden pineapple, seasonal berries & mango coulis*

*CLASSIC CAESAR with Parmesan-garlic croutons*

*THICKLY SLICED TOMATO WITH FRESH MOZZARELLA pesto, basil and fig balsamic reduction*

*SALAD OF MESCLUN & FIELD GREENS with French vinaigrette*

*MEDITERRANEAN CHOPPED SALAD with herbs, cucumbers, peppers, tomato, olives, onions, feta cheese & lemon vinaigrette*

*ITALIAN CHOPPED SALAD with Romaine lettuce, Italian meats & cheeses tossed with lemon vinaigrette*

*PANZANILLA SALAD Tuscan bread tossed with fresh greens, tomato, cubed mozzarella & olives served with a lemon-basil dressing*

*HARVEST SALAD with dried cranberries, candied walnuts & honey poppy seed dressing*

*FLORIDA SALAD with Romaine, orange segments, candied pecans & raspberry vinaigrette*

*ENGLISH CUCUMBER COLLAR tender lettuce, grapes, toasted pistachios & jimaca served with roasted pepper coulis & lemon vinaigrette*

*GREEN APPLE SALAD field greens with roasted pecans & julienne Granny Smith apples with raspberry vinaigrette*



NOTE: TO SERVE TWO PLATED COURSES, ADD \$5 PER GUEST

## HOT

LOBSTER BISQUE *with challah croutons*

CLAM CHOWDER *New England (white) or Manhattan (red) with oyster crackers*

MINISTRONE SOUP *classic Italian vegetable soup with pasta*

CREAM OF POTATO & LEEK *with buttered croutons*

VERMONT CHEDDAR APPLE SOUP

BAKED POTATO SOUP *topped with buttered croutons, shredded cheddar cheese, diced bacon*

BROCCOLI & CHEESE SOUP *with Parmesan-garlic croutons*

PENNE PASTA *tossed with roasted peppers, wild mushrooms, garlic, white wine and fresh aromatics*

PENNE ALLA VODKA

PENNE PASTA WITH GRILLED CHICKEN

*with wild mushrooms, roasted peppers, tossed with garlic, white wine & olive oil*

PENNE POMODORO *with ricotta, sweet sausage & grated Romano*

EGGPLANT ROLLATINI *sautéed eggplant stuffed with ricotta cheese & served with marinara*

WILD MUSHROOM & GOAT CHEESE VOL-A-VENT

MUSHROOM RAVIOLI *with sage brown butter*

SAVORY CORN CRÈME BRÛLÉE *with truffled lobster salad*



NOTE: TO SERVE TWO PLATED COURSES, ADD \$5 PER GUEST

# Plated Dinner

## ENTRÉE

(SELECT UP TO THREE)

ADVANCE COUNTS ARE REQUIRED ~ \$3 PER GUEST FOR NO ADVANCED COUNTS WITH TWO SELECTIONS  
\$5 PER GUEST FOR NO ADVANCED COUNTS WITH THREE SELECTIONS  
A VEGAN ENTREE IS AVAILABLE UPON REQUEST WITHOUT ADVANCED NOTICE

ROAST PRIME RIB OF BEEF AU JUS

TENDERLOIN OF BEEF CHATEAUBRIAND

*Sliced tenderloin of beef served with an elegant red wine mushroom sauce*

FILET MIGNON (+\$5.00 PER ENTREE)

*Pan-seared and topped with a mushroom and cabernet sauvignon demi-glace*

LONDON BROIL OF BEEF

*Marinated sirloin is grilled and sliced to order served with a red wine-mushroom sauce*

TEA-SMOKED SLICED TENDERLOIN OF BEEF

*With a red-wine mushroom sauce*

BRAISED BONELESS SHORT RIBS OF BEEF

*Tender beef topped with frizzled onions*

PAN-SEARED DOUBLE CRAB CAKES

*Served with a tropical-corn chutney*

CRABMEAT-STUFFED SOLE

*With a lobster cream sauce*

FRESH ATLANTIC SALMON

*With citrus-dill beurre blanc sauce or mango salsa*

JUMBO SHRIMP

*Sautéed in a garlic-white wine sauce over risotto*

LIMONCELLO-BASTED SHRIMP

*Grilled and served over Indian Harvest grains*

PARMESAN & PANKO-CRUSTED TILAPIA

*With lemon-cilantro sauce*

BAKED ROULADE OF CHICKEN

*Stuffed boneless breast of chicken with a medley of roasted peppers, pesto & mozzarella cheese*



CHICKEN CARCIOFE

*With lemon butter, white wine, artichoke hearts, basil, plum tomatoes & scallions*

CHICKEN FRANCAISE

*Dipped in a light egg batter with pesto and Romano cheese, sauteed with shallots, lemon, butter & white wine*

GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY

*With Roma tomatoes, grilled fennel, mushrooms & Chardonnay cream*

GRILLED CILANTRO CHICKEN

*Boneless breast marinated with cilantro, cumin, olive oil & citrus*

CHICKEN BREAST "EUROPEAN CUT"

*A breast of chicken on the bone roasted with fine fresh herbs and served over a maple-scented sweet potato puree*

TROPICAL CHICKEN BREAST

*Bone-in chicken steeped lightly in coconut milk served with mango salsa*

CHICKEN WELLINGTON

*With wild mushrooms and spinach baked in a puff pastry crust*

CHICKEN BREAST NICOISE

*Tomato, lemon, capers & white wine*

CHICKEN FONTINA

*With portobello mushrooms, spinach & fontina cheese*

GRILLED VEGETABLE NAPOLEON EN CROUTE

*Grilled eggplant, red peppers, green & yellow zucchini stacked inside a golden pastry triangle and garnished with tomato coulis, balsamic reduction & pesto*

PASTA PRIMAVERA

*With fresh vegetables, garlic & white wine*

INDIAN HARVEST JEWEL BLEND GRAINS

*Served en casserole and topped with an assortment of grilled vegetables*

ACCOMPANIMENTS

CHEF'S RUSTIC ROLLS WITH BUTTER

CHEF'S STARCH

CHEF'S VEGETABLE

# *Served- Buffet Dinner*

OUR BUFFET DINNERS ARE RATHER UNIQUE. AFTER ENJOYING AN EXTENDED COCKTAIL HOUR AND A PLATED FIRST COURSE, OUR STAFF ELEGANTLY SERVES YOUR GUESTS FROM SILVER CHAFING DISHES. THIS NOT ONLY PROVIDES A HIGHER LEVEL OF SERVICE THAN TYPICAL BUFFETS, IT ALLOWS YOUR GUESTS TO HAVE A MORE LEISURELY DINING EXPERIENCE

## **MEDITERRANEAN TABLE**

OUR CHEF'S PRESENTATION OF CURED MEATS, SEVERAL VARIETIES OF OLIVES, MARINATED MUSHROOMS, CRUSTY TUSCAN-BREAD WITH OLIVE OIL AND ROASTED GARLIC FOR DIPPING WITH MARINATED ARTICHOKE HEARTS & EGGPLANT CAPONATA WITH CROSTINI

## **CHAFING DISH ENTREES**

(SELECT FOUR)

### CHICKEN FRANCAISE

*Dipped in a light egg batter with pesto and Romano cheese and sautéed with shallots, lemon, butter & white wine*

### GRILLED BONELESS BREAST OF CHICKEN CHARDONNAY

*With Roma tomatoes, grilled fennel, mushrooms & Chardonnay cream*

### GRILLED CILANTRO CHICKEN

*Boneless breast, marinated with cilantro, cumin, olive oil & citrus*

### CHICKEN CARCIOFE

*With lemon butter, white wine, artichoke hearts, plum tomatoes & scallions*

### CHICKEN PARMESAN

*Hand-breaded chicken breast topped with marinara sauce & topped with melted mozzarella*

### CHICKEN BREAST NICOISE

*Tomato, lemon, capers & white wine*

### CHICKEN OSSO BUCCO

*Tender braised chicken leg with an espagnole sauce with tomatoes, mushrooms & garlic*

### PENNE PASTA WITH GRILLED CHICKEN

*Roasted peppers & mushrooms tossed with garlic, white wine & olive oil*

### FRESH ATLANTIC SALMON

*With citrus-dill beurre blanc or mango salsa*

### PARMESAN & PANKO-CRUSTED TILAPIA

*With lemon-cilantro sauce*

### CRABMEAT-STUFFED SOLE

*With a lobster cream sauce*

SHRIMP & PENNE PASTA

*With vodka sauce*

SEAFOOD SCAMPI

*Shrimp, scallops & seasonal shellfish in a garlic white wine broth*

SHRIMP POACHED IN COCONUT MILK

*Served with Jasmine rice*

BRAISED BONELESS SHORT RIBS OF BEEF

*Tender beef garnished with julienne vegetables & mushrooms*

BEEF TENDERLOIN TIPS

*Mushrooms, tomato & a red wine sauce*

PETITE FILET MIGNON

*Grilled & served with wild mushrooms on a polenta round*

LONDON BROIL OF BEEF SIRLOIN

*Marinated sirloin is grilled, sliced & served with red wine-mushroom sauce*

BAKED RAVIOLI FILLED WITH RICOTTA CHEESE

*Topped with mozzarella and finished with a marinara sauce*

PENNE PASTA PRIMAVERA

*Fresh vegetables, garlic, white wine*

PENNE ALLA VODKA

MUSHROOM RAVIOLI

*With sage brown butter*

VEGETABLE LASAGNA ROLLS

*With a light marinara cream sauce*

FARFALLE PASTA, BROCCOLI & SUNDRIED TOMATOES

*With mushrooms, olive oil, white wine, garlic & fresh aromatics*

EGGPLANT ROLLATINI

*Sautéed eggplant stuffed with ricotta cheese & served with marinara*

**ACCOMPANIMENTS**

RUSTIC DINNER ROLLS & BUTTER

CHEF 'S STARCH

CHEF 'S VEGETABLE

# Cocktail Reception

## CHEF ATTENDED STATIONS

(SELECT FOUR)

SERVED WITH CHEF'S ACCOMPANIMENTS & RUSTIC DINNER ROLLS

### CARVING STATION, SELECT TWO ITEMS

*Sliced and served with garlic-mashed potatoes and fresh vegetable  
Sirloin of Beef ~ Roast Turkey ~ Bone-in Ham ~ Rib Eye ~ Pork Loin*

### MASHED POTATO BAR

*Rich, homemade blend of Yukon Gold potatoes And Sweet Potatoes  
Self-serve toppings bar includes: sour cream, diced bacon, diced scallions,  
shredded cheddar cheese, sautéed mushrooms, bleu cheese & a mushroom sauce*

### WOK STATION

*Bok Choy, water chestnuts, mushrooms, cabbage, carrots. add-ins sautéed in a  
ginger-teriyaki sauce and served over Jasmine rice in Chinese to-go boxes with Chop Sticks  
choice of two: Chicken, Beef, Shrimp, or Tofu*

### SCALLOP AND SHRIMP STATION

*Sea scallops and shrimp sauteed to order with garlic  
topped with lobster-cream and served with Risotto*

### MEDITERRANEAN PASTA STATION

*Penne pasta tossed with ingredients sautéed in olive oil  
(garlic, mushrooms, tomatoes, onion, peppers, artichoke hearts),  
then finished with your choice of sauce and topped with  
freshly-grated Pecorino-Romano. Marinara and Vodka Sauce*

### CALIFORNIA GRILLE STATION

*Split hot dogs on soft potato rolls, Hamburger "sliders" with cheddar, swiss and  
Gorgonzola cheese, served with potato chips and crispy fried onions  
Barbeque and honey-mustard condiments*

### SALAD STATION

*Caesar: Romaine tossed with creamy dressing, Parmesan-garlic croutons & shaved Romano cheese  
Florida: Romaine, orange segments, candied pecans, raspberry vinaigrette  
Apple pecan: Field greens tossed with roasted pecans  
& julienne Granny Smith apples with raspberry vinaigrette*

### MACARONI & CHEESE STATION

*Cheddar and a three-cheese blend with a self serve toppings bar including: diced bacon,  
peas, mushrooms, scallions, caramelized onions, red bell peppers, pulled pork, grilled chicken*



#### RIB-EYE GRILLE

*Slices of Choice rib-eye seared and served with sautéed mushrooms and caramelized onions with two accompanied sauces: red wine mushroom and churrasco*

#### TUSCAN TAVOLA ITALIA ANTIPASTO

*Roasted garlic bulbs, Imported sharp Provolone, fresh Bocconcini mozzarella, prosciutto, spiced Capicola ham, green & black olives, marinated mushrooms, marinated artichoke hearts, roasted red peppers, grilled marinated vegetables and Portobello, Tuscan breads with herb-infused olive oil*

#### MOTHER NATURE'S STATION

*Indian harvest jeweled grains and marinated grilled vegetable*

#### SLIDERS STATION

*Select 3 out of the following: tuna, beef, turkey or portobello mushroom sliders served with accompaniments: wasaby mayo, cranberry mayo, honey mustard, bbq & assorted cheeses*

#### DIM SUM STATION

*An array of crispy and steamed chicken, shrimp and beef dumplings, presented in bamboo steamer baskets with Ponzu Dipping sauce*

#### SATAY STATION

*Individual skewers of beef, shrimp, chicken, vegetable and pineapple Brushed with sweet and sour garlic glaze and served on jasmine rice*

#### POTAGE STATION

*Lobster bisque, cream of mushroom, New England clam chowder (red or white), minestrone, cream of potato & leek, broccoli & cheese, or vermont cheddar apple served with assorted flatbreads and crackers*

#### SOUTH AMERICA STATION

*Piri Piri shrimp with yellow rice, sliced beef with chimicurri sauce, paella with sausage & chicken, or sweet sausage with caramelized onions & sautéed mushrooms*

#### CHILI STATION

*Meat & vegetarian chili with a self serve toppings bar including: sour cream, shredded cheddar cheese, black olives, scallions and salsa*

# *Congratulations on your Engagement!*

*When planning your wedding, everything counts... especially choosing a facility where you are confident and comfortable. Planning a wedding doesn't have to be stressful. Branches is dedicated to helping plan an elegant event for you and your guests.*

## WEDDING CAKE

*Branches' works with the following local bakery, please schedule an appointment at least 4 months prior to your wedding. Bring any pictures or ideas you may have. They are fantastic and accommodating.*

☞ *Chocolate Carousel, 2510 Belmar Blvd. Wall, NJ  
www.ChocolateCarousel.com  
(732)280-0606*

## CEREMONY REHEARSAL

*We encourage you to setup a rehearsal tim. Check with your Branches coordinator for determine the best time and date before making all your arrangements, as the space and availability needs to be determined.*

## MENU SELECTIONS

*Meet with your Branches coordinator to choose your menu. Your final menu selections should be received no later than one month prior to your wedding. This includes hors d'oeuvres selection, plated or buffet selections, dessert, ice carving and any other enhancements that you have decided upon.*

## FINAL DETAILS

*You should schedule an appointment with your Branches coordinator about 2 weeks prior to your wedding. At this final appointment you should bring:*

- ⇒ *Final Floor Plan: Any changes to this floor plan should be done with your coordinator. It will detail each table with a table number and amount of seats.*
  
- ⇒ *Reception Items: You will probably have many items to bring to Branches, which may include toasting glasses, cake server and knife, cake topper, place cards, favors, hospitality baskets. You should consider bringing these in 10 days prior to your wedding. She will then go over these items with you to discuss where each item should go. Please note the following:*
  - *Place cards should be in alphabetical order*
  - *Any items that need to be put out must be unwrapped, i.e. candles, cameras, etc. Toasting glasses and cake knife may be left in the original box.*
  - *Please place all items in a box and label very clearly with your last name, your fiancé's last name and the date of your event.*
  
- ⇒ *Centerpiece/Decoration Set-up: Our service staff generally sets up 2 hours prior to the start of your wedding. Please let your event planner or florist know that they can have access to the room 1 and 1/2 hours prior to the start of your wedding. If your wedding cake needs to be decorated, please let the bakery know to have your cake here two hours prior to your wedding beginning. Should your florist have any questions, please have the contact your Branches coordinator directly.*

*Thank you for considering us for one of the most important events in your life.  
You will have our complete dedication to making your wedding memorable!*



LAURITA WINERY INDOOR BY BRANCHES CATERING  
LAURITAWINERY.COM | BRANCHESCATERING.COM