



Branches
on & off-site

COCKTAIL PARTY MENUS

Branches Catering at Laurita Winery

Please refer to the enhancements menu brochure for more detailed descriptions and listings

The Plumsted

2 Stationary Cold hors d'oeuvres
3 Chef's Table Hot Chafing Dish Items
90-minutes of 6 Butler-passed hors d'oeuvres plus two chef's selections
Chef's Desserts
Coffee and Tea Station

3-hours	4-hours
\$38.50 per guest	\$44.50 per guest

The Laurita

2 Stationary Cold hors d'oeuvres
90-minutes of 8 Butler-passed hors d'oeuvres plus 2 chef's selections
3 Chef Attended Stations
Viennese Dessert Buffet
Coffee and Tea Station

4-hours	5-hours
\$53.50 per guest	\$59.50 per guest

The Dancer

3 Stationary Cold hors d'oeuvres
3 Chef's Table Hot Chafing Dish Items
90-minutes of 8 Butler-Passed hors d'oeuvres plus 2 chef's selections
Tuscan Tavola Italia Antipasto
3 Chef Attended Stations
Viennese Dessert Buffet
Flavored Coffee Bar

4-hours	5-hours
\$68.75 per guest	\$74.75 per guest

Prices are plus 7% sales tax only

A minimum guest count of 60 applies.

Prices subject to change. Room fee applies.

(732) 542-5050

www.BranchesCatering.com • www.LauritaWinery.com

LIVE/RECORDED MUSIC POLICY

LIVE MUSIC IS OFTEN SCHEDULED IN THE WINERY, THUS NO ENTERTAINMENT OR RECORDED MUSIC OF ANY TYPE IS PERMITTED IN THE UPSTAIRS PRIVATE ROOMS DUE TO THE ACOUSTICS OF THIS UNIQUE BUILDING.

FOR THIS SAME REASON, SPEECHES OR PROGRAMS, ETC. ARE NOT ADVISABLE UPSTAIRS AND “DISPLAY-STYLE” GIFTS ARE RECOMMENDED FOR SHOWERS PLEASE.

LAURITA WINE MENU

(COORDINATED WITH YOU BY YOUR BRANCHES CATERING CONSULTANT)

(WWW.LAURITAWINERY.COM FOR AVAILABILITY AND DESCRIPTIONS)

You may choose specific wines to be offered at your event (minimum 20 days in advance). We suggest a selection of 4 to 5 wines total; guests are welcome to have a sample tasting of any wine they want as well, full glasses are not required. If you do not specify wines in advance, a variety of available \$5 to \$7 per glass wines will be offered to your guests. Consult www.LauritaWinery.com for up-to-date availabilities and wine descriptions. By law, only 21 and older can consume any alcohol.

At the conclusion of the event, your total wine consumption is calculated based on the per glass price listed below, and the credit indicated below is applied; if your actual consumption exceeds the wine credit, Laurita will collect any additional payments due from you directly. Any unopened or partial bottles may be taken with you to enjoy at home. Note: no wines of any type including sparkling wines, other than Laurita, may be served or given as favors etc.

	FEE INCLUDES ONE BARTENDER, SET-UP, AND A CREDIT AGAINST YOUR WINE CONSUMPTION. (\$75 FEE FOR EACH ADDITIONAL BARTENDER)	MINIMUM GUEST COUNT FOR FOOD CHARGES
CLUB ROOM	\$450 <i>(includes wine credit of \$200)</i>	35 PP
THE LOFT	\$850 <i>(includes wine credit of \$450)</i>	60 PP
LAURITA ROOM *SEASONAL*	\$1,375 <i>(includes wine credit of \$650)</i>	75 PP

RED WINES

CABERNET FRANC	\$8	LEMBERGER	\$6
MERLOT	\$8	ZWEIGELT	\$6
BISTRO RED	\$7	TAILGATE RED	\$5
NORTON	\$7	RELAXING RED	\$5
BARCELONA RED		\$6	

MIMOSA OR RED WINE SANGRIA (SEASONAL)
\$6 PER GLASS

CHOCOLATE OR STRAWBERRY DESSERT WINE
\$15 PER BOTTLE

WHITE WINES

CHARDONNAY RESERVE	\$7
PINOT GRIS	\$7
CHARDONNAY NAKED	\$6
BARCELONA WHITE	\$6
TAILGATE WHITE	\$5
WINDSWEPT WHITE	\$5
BEACHCOMBER BLUSH	\$5

SPARKLING BLANC DE BLANC “R2”
METHÔDE CHAMPENOISE - \$19 BOTTLE

(732) 542-5050

BRANCHESCATERING.COM | LAURITAWINERY.COM | BRANCHES@LAURITAWINERY.COM

ALL PRICES PLUS SALES TAX. PRICES SUBJECT TO CHANGE.