

Wedding Menus

All menus are served with Sweet & Unsweet Tea.

Prices are based off 100 people, substitutions can be made to these menu selections, prices may vary.

Menu #1 \$34.00	Menu #2 \$30.00	Menu #3 \$40.00
<p>Salad: Caesar Salad with Garlic Croutons and Caprese Salad with Balsamic Reduction</p> <p>Entrée: Chicken Parmesan and Fettuccine Alfredo</p> <p>Sides: Sauteed Zucchini and Mushrooms Garlic Bread Rolls</p> <p>Dessert: Tiramisu</p>	<p>Entrée: Grilled Jerk Chicken Breast with Pineapple Salsa and Carved Spice Roasted Pork Loin</p> <p>Sides: Jamaican Coleslaw, Red Beans & Rice, Sauteed Mixed Vegetables Yeast Rolls with Butter</p> <p>Dessert: Coconut Cake</p>	<p>Salad: Tossed Mixed Greens</p> <p>Entrée: Herb Crusted Beef Tenderloin with Bearnaise Sauce and Jambalaya</p> <p>Sides: Mini Crab Cakes with Cajun Aioli, Haricot Verts, and Garlic Mashed Potatoes Yeast Rolls with Butter</p> <p>Dessert: Bread Pudding with Bourbon Sauce</p>
Menu #4 \$31.00	Menu #5 \$33.00	Menu #6 \$30.00
<p>Salad: Tossed Mixed Greens</p> <p>Appetizer: Spinach & Artichoke Drip or Buffalo Chicken Dip served with Tortilla Chips</p> <p>Entrée: Sliced Glaze Ham and Southern Fried Chicken Tenders</p> <p>Sides: Creamy Coleslaw, Green Beans, and Sweet Potato Souffle Yeast Rolls with Butter</p>	<p>Appetizer: Fresh Fruit and Cheese Display</p> <p>Salad: Tossed Mixed Greens</p> <p>Entrée: Carved Maple Honey Glazed Ham and Southern Fried Chicken Tenders</p> <p>Sides: Creamy Coleslaw, Macaroni & Cheese, Country Style Green Beans. Mashed Potatoes Biscuits and Yeast Rolls with butter</p>	<p>Salad: Tossed Mixed Greens</p> <p>Entrée: BBQ Pork Loin and Grilled Chicken Breasts</p> <p>Sides: Roasted Red Potatoes, Macaroni & Cheese, and Sauteed Mixed Vegetables Yeast Rolls with Butter</p>
Menu #7 \$31.00	Menu #8 \$37.00	Menu #9 \$31.00
<p>Appetizers: Fresh Vegetable Presentation with Creamy Herb Dip, Spinach & Artichoke Dip served with tortilla chips, and Fresh Seasonal Fruit Display</p> <p>Entrée: Southern Fried Chicken Tenders and Honey Glazed Ham Buttermilk Biscuits and Yeast Rolls</p> <p>Sides: Creamy Mashed Potatoes Yeast Rolls with Butter</p>	<p>Appetizers: Homemade Mini Quiche, Fresh Vegetable display with Creamy Sundried Tomato Dip, Bleu Cheese and Smoked Bacon Dip served with assorted crackers & breads.</p> <p>Entrée: Southern Fried Chicken Tenders and Grilled Pork Loin Carving Station. Yeast Rolls with Butter</p> <p>Dessert: Fresh Seasonal Fruit Display with Chocolate Fondue and Whipped Cream</p>	<p>Appetizers: Salmon Crochets Sliders with Hollandaise Sauce, Mini Franks in a blanket, Fresh Vegetable Crudites with Creamy Herb Dip, Assorted Gourmet Cheese Display, Cheddar & Pimento Cheese Spread with assorted crackers and breads.</p> <p>Entrée: Buffalo Chicken Wings in your choice of two sauces with Bleu Cheese, Ranch and Celery Sticks. Yeast Rolls with Butter</p>
Menu #10 \$39.00	Menu #11 \$32.00	Menu #12 \$33.00
<p>Appetizers: Vegetable Presentation with Cream Sun-Dried Tomato Dip and Fresh Seasonal Fruit Presentation with Creamy Poppy Seed Dip.</p> <p>Entrée: Grilled Chicken Breast and Chef Attended Beef Tenderloin Carving station served with Bearnaise Sauce.</p> <p>Sides: Roasted Red Potatoes and Stuffed Mushrooms Yeast Rolls with Butter</p>	<p>Appetizers: Spinach & Artichoke Dip with Tortilla Chips, Pimento Cheese Crostini</p> <p>Salad: Mixed Field Greens with Sliced Strawberries, Feta Cheese, Toasted Almonds, Croutons and Balsamic Vinaigrette.</p> <p>Entrée: Carved Pork Lemon Pepper Pork Loin</p> <p>Sides: Mashed Potato Station, Green Beans Yeast Rolls with Butter</p> <p>*Add Martini Glass Pyramid for \$1*</p>	<p>Appetizers: Sun-Dried Tomato Hummus served with Pita Chips, Mixed Vegetable Presentation with Ranch, Mini Cheese Biscuits with Strawberry Butter, Fresh Fruit and Gourmet Cheese Presentation</p> <p>Salad: Tossed Mixed Greens</p> <p>Entrée: Carved Virginia Baked Ham and Fried Chicken Tenders</p> <p>Sides: Macaroni & Cheese, Green Beans, & Sweet Potato Yam Patties Yeast Rolls with Butter</p>

Menu #13 \$29.00	Menu #14 \$29.00	Menu #15 \$28.00
Appetizers: Spinach & Artichoke Dip with Tortilla Chips, Fresh Vegetable Presentation with creamy ranch, fresh seasonal fruit display with poppy seed yogurt dip. Entrée: Grilled Chicken and Mustard Glazed Pork Loin with assorted Split Rolls and Vidalia Jam and Grain Mustard Yeast Rolls with Butter	Salad: Tossed Apple Nut with Fresh Mixed Greens Entrée: Sliced Baked Ham Sides: Loaded Baked Potato Skins and Green Bean Casserole Yeast Rolls with Butter Dessert: Fresh Fruit display with Chocolate Fondue and Whipped Cream	Entrée: Smoked BBQ Pulled Pork and BBQ Chicken Served with Assorted BBQ Sauces and Sandwich Rolls. Sides: Creamy Coleslaw, Potato Chips, Sweet Potato Souffle, and BBQ Baked Beans Yeast Rolls with Butter Dessert: Banana Pudding
Menu #16 \$28.00	Menu #17 \$30.00	Menu #18 \$33.00
Entrée: Create your own Burritos, Nachos, or Tacos Spicy Grilled Beef or Sliced Chicken Toppings: Grated Cheeses, Grilled Onions & Peppers, and Sour Cream Sides: Spanish Rice & Refried Beans, Salsa, Guacamole, Mango Salsa, Pico De Gallo, and White Cheese Dip Tortilla Chips and Flour Tortillas	Appetizer: Buffalo Chicken Dip with Tortilla Chips Salad: Tossed Mixed Greens Entrée: Grilled Lemon Pepper Chicken Breast Sides: Rice Pilaf and Sauteed Mixed Vegetables Yeast Rolls with Butter	Appetizer: Stuffed Potato Skins Salad: Caesar Salad Entrée: Inside Round Cap on Roast Beef Carving Station Sides: Mashed Potato Station and Sauteed Mixed Vegetables Yeast Rolls with Butter *Add Martini Glass Pyramid for \$1*
Menu #19 \$27.00	Menu #20 \$26.00	Menu #21 \$25.00
Appetizer: Buffalo Chicken Dip with Tortilla Chips Salad: Tossed Mixed Greens Entrée: Fried Chicken Tenders Sides: Green Beans and Roasted Red Potatoes Yeast Rolls with Butter	Salad: Tossed Mixed Greens Entrée: Southern Fried Chicken Tenders Sides: Roasted Red Potatoes, Green Beans, Sweet Corn Souffle Buttermilk Biscuits	Appetizers: Fresh Vegetable Presentation with Creamy Sun-Dried Tomato Dip, Spinach & Artichoke Dip served with Tri-Colored Tortilla Chips, Assorted Gourmet Cheese Display with assorted crackers and breads, and pimento cheese crostini.
Menu #22 \$23.00	Menu #23 \$25.00	Menu #24 \$24.00
Entrée: BBQ Pulled Pork with Hot and Mild BBQ Sauces and Sandwich Rolls Sides: Baked Beans, Vinegar Coleslaw, and Basket of Potato Chips	Salad: Tossed Green Salad Entrée: Grilled Lemon Pepper Chicken Breast Sides: Broccoli & Cheese Casserole and Garlic Mashed Potatoes	Salad: Caesar Salad Entrée: Baked Lasagna (Meat or Vegetarian) Served with warm garlic breadsticks

Laurenda's provides more than just food! We have several dinnerware options for our couples to choose from. The options are listed below with what they include & pricing. During our first meeting we can show you examples of each piece.

- ❖ Clear Plastic- Disposable
 - Free
 - Includes: Clear Plates for appetizers, dessert, and dinner as well as white paper napkins, clear cutlery and clear cups. **Keep in mind a guest uses approximately 6 cups during an event.
- ❖ Faux China- Disposable
 - \$2.50/head
 - Includes: White plates with a silver rim for appetizers, dinner, and dessert, as well as, paper napkins, frosted cups and silver cutlery.
 - Gold rim plates and gold cutlery can be purchased for \$4.50/head.
- ❖ China- Pewter Rim or Mis-Matched Options
 - \$5.00/head
 - Your choice of China Pattern, for appetizer, dinner, desserts can be plated on guest tables or on our food tables. Tea glasses and silverware to be preset on tables along with a white or color of your choice linen napkin.
 - With China we provide extra staffing to set up, clean, and buss tables.
- ❖ Gold Charger Plates can be added to any order of dinnerware for an additional \$1.00/head