

Wedding Menus

All menus are served with Sweet Tea & Unsweet Tea.

Menu 1 ... \$18.00	Menu 2 ... \$20.00	Menu 3 ... \$19.00
<p>Entrée: BBQ Pulled Pork, Hot and Mild Sauces, Sandwich Rolls</p> <p>Sides: Baked Beans, Vinegar Coleslaw, Basket of Potato Chips</p>	<p>Salad: Tossed Green Salad</p> <p>Entrée: Grilled Lemon Pepper Chicken</p> <p>Sides: Broccoli & Cheese Casserole and Garlic Mashed Potatoes</p>	<p>Salad: Tossed Caesar Salad</p> <p>Entrée: Baked Lasagna (Meat or Vegetarian) Served with Warm Garlic Rolls</p>
Menu 4 ... \$26.00	Menu 5 ... \$21.00	Menu 6 ... \$25.00
<p>Salad: Tossed Mixed Greens</p> <p>Appetizer: Spinach & Artichoke Dip or Buffalo Chicken Dip served with Tortilla Chips</p> <p>Entrées: Sliced Glaze Ham and Southern Fried Chicken Tenders</p> <p>Sides: Creamy Coleslaw, Green Beans, and Sweet Potato Soufflé</p>	<p>Salad: Tossed Mixed Greens & Vegetables</p> <p>Entrées: Southern Fried Chicken Tenders</p> <p>Sides: Roasted Red Potatoes, Green Beans, Sweet Corn Soufflé & Biscuits</p>	<p>Salad: Tossed Mixed Greens</p> <p>Entrées: BBQ Pork Loin and Grilled Chicken Breast</p> <p>Sides: Roasted Red Potatoes, Macaroni & Cheese, and Sautéed Mixed Vegetables with White Wine and Lemon Pepper</p>
Menu 7 ... \$29.00	Menu 8 ... \$23.00	Menu 9 ... \$25.00
<p>Salad: Caesar Salad with Garlic Croutons and Caprese Salad with Balsamic Reduction</p> <p>Entrées: Chicken Parmesan and Fettuccine Alfredo</p> <p>Sides: Sautéed Zucchini and Mushrooms Garlic Bread Rolls</p> <p>Dessert: Tiramisu</p>	<p>Entrées: Smoked BBQ Pulled Pork and BBQ Chicken Served with Assorted BBQ Sauces and Sandwich Rolls</p> <p>Sides: Creamy Coleslaw, Potato Chips, Sweet Potato Soufflé, and BBQ Baked Beans</p> <p>Dessert: Banana Pudding</p>	<p>Entrées: Grilled Jerk Chicken Breast with Pineapple Salsa and Carved Spiced Roast Pork Loin</p> <p>Sides: Jamaican Coleslaw, Red Beans & Rice, Sautéed Mixed Vegetables</p> <p>Dessert: Coconut Cake</p>
Menu 10 ... \$28.00	Menu 11 ... \$35.00	Menu 12 ... \$23.00
<p>Appetizer: Fresh Fruit and Assorted Cheese Display</p> <p>Salad: Tossed Mixed Greens</p> <p>Entrées: Carved Maple Honey Glazed Ham and Southern Fried Chicken Tenders with Honey Mustard & BBQ Sauce</p> <p>Sides: Creamy Coleslaw, Macaroni & Cheese, Country Style Green Beans, Mashed Potatoes Biscuits & Yeast Rolls with Butter</p>	<p>Salad: Tossed Mixed Greens</p> <p>Entrées: Herb Crusted Beef Tenderloin with Béarnaise 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>	<p>Entrées: Create your own Fajita, Burrito, or Quesadilla Spicy Grilled Beef or Sliced Chicken With Flour Tortillas</p> <p>Toppings: Grated Cheeses, Grilled Onions and Peppers, and Sour Cream</p> <p>Sides: Spanish Rice & Refried Beans, Salsa, Guacamole, Mango Salsa, Pico de Gallo, and White Cheese Dip with Tortilla Chips</p>

<p>Menu 13 ... \$26.00</p> <p>Appetizers: Fresh Vegetable Presentation with Creamy Herb Dip, Spinach & Artichoke Dip with Assorted Gourmet Crackers, and Fresh Seasonal Display</p> <p>Entrées: Southern Fried Chicken Tenders with Honey Mustard & BBQ sauce and Honey Glazed Ham served with Assorted Condiments, Buttermilk Biscuits & Yeast Rolls</p> <p>Sides: Mashed Potato Station</p>	<p>Menu 14 ... \$20.00</p> <p>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.</p>	<p>Menu 15 ... \$32.00</p> <p>Appetizers: Homemade Mini Quiche, Vegetable Presentation with Creamy Sun-Dried Tomato Dip, Mini Crab Cakes with Aioli, Blue Cheese and Smoked Bacon Dip served with assorted crackers and breads.</p> <p>Entrées: Southern Fried Chicken & Carved Grilled Pork Loin with Honey Mustard and BBQ Sauces</p> <p>Dessert: Fresh Seasonal Fruit Presentation with Chocolate Fondue and Fresh Whipped Cream.</p>
<p>Menu 16 ... \$24.00</p> <p>Salad: Tossed Apple Nut Salad with Fresh Mixed Greens</p> <p>Entrée: Sliced Baked Ham served with Split Yeast Rolls & Condiments</p> <p>Sides: Loaded Baked Potato Skins and Green Bean Casserole</p> <p>Dessert: Fresh Seasonal Fruit Presentation Chocolate Fondue and Fresh Whipped Cream</p>	<p>Menu 17 ... \$26.00</p> <p>Appetizers: Salmon Crochets Sliders with Hollandaise Sauce, Mini Franks individually wrapped in a Puff Pastry, Fresh Vegetable Crudités with Creamy Herb Dip, Assorted Gourmet Cheese Display, Cheddar & Pimento Cheese Spread served with Assorted Gourmet Crackers and Breads</p> <p>Entrée: Buffalo Chicken Wings with Blue Cheese Dip & Celery Sticks</p>	<p>Menu 18 ... \$24.00</p> <p>Appetizers: Spinach & Artichoke Dip with Tortilla Chips, Fresh Vegetable Presentation with Creamy Ranch, Fresh Seasonal Fruit Presentation with Poppy Seed Yogurt Dip</p> <p>Entrées: Grilled Chicken and Mustard Glazed Pork Loin with Assorted Split Rolls with Vidalia Jam & Grain Mustard</p>
<p>Menu 19 ... \$34.00</p> <p>Appetizers: Vegetable Presentation with Creamy Sun-Dried Tomato Dip and Fresh Seasonal Fruit Presentation with Creamy Poppy Seed Dip</p> <p>Entrées: Grilled Chicken Breast and Carved Roast Tenderloin of Beef with Béarnaise Sauce and Assorted Breads and Condiments</p> <p>Sides: Roasted Red Potatoes and Stuffed Mushrooms</p>	<p>Menu 20 ... \$27.00</p> <p>Appetizers: Spinach and Artichoke Dip with Tortilla Chips, Pimento Cheese on Crostini</p> <p>Salad: Mixed Field Greens with sliced Strawberries, Feta Cheese, Toasted Almonds, Croutons, and Balsamic Vinaigrette.</p> <p>Entrée: Carved Grilled Lemon Pepper Pork Tenderloin</p> <p>Sides: Mashed Potato Station, Green Beans and Yeast Rolls with butter</p>	<p>Menu 21 ... \$28.00</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 with Ranch and Balsamic Vinaigrette</p> <p>Entrées: Carved Virginia Baked Ham and Fried Chicken Tenders</p> <p>Sides: Macaroni & Cheese, Green Beans, & Sweet Potato Yam Patties</p>

Menu 22 ... \$28.00	Menu 23 ... \$22.00	Menu 24 ... \$25.00
<p>Appetizer: Stuffed Potato Skins</p> <p>Salad: Caesar Salad</p> <p>Entrée: Inside Round Cap on Roast Beef</p> <p>Sides: Mashed Potato Station and Fresh Sautéed Mixed Vegetables</p>	<p>Appetizer: Buffalo Chicken Dip with Tortilla Chips</p> <p>Salad: Tossed Mixed Greens (Your Choice of 2 Dressings)</p> <p>Entrée: Fried Chicken Tenders</p> <p>Sides: Green Beans and Roasted Red Potatoes</p>	<p>Appetizer: Buffalo Chicken Dip with Tortilla Chips</p> <p>Salad: Tossed Mixed Greens (Your Choice of 2 Dressings)</p> <p>Entrée: Grilled Lemon Pepper Chicken Breast</p> <p>Sides: Rice Pilaf and Fresh Sautéed Mixed Vegetables</p>

Laurenda's provides more than just food! We have several dinnerware options for our Brides and Grooms to choose from. The options are listed below with what they include & pricing. Upon first meetings we will have examples of each piece.

- ❖ **Clear plastic-** Disposable
 - Free
 - Includes: Clear plates for appetizers, desserts 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
 - \$1.50/head
 - Includes: White plates with silver rims for appetizers, dinner, and desserts, as well as paper napkins, frosted cups, and silver cutlery. **Keep in mind a guest uses approximately 6 cups during an event.
 - Gold rim plates and gold cutlery can be purchased for \$3.50/head.
- ❖ **China-** Mis-Matched or Silver with Pewter rim.
 - \$5.00/head
 - Includes: Your choice of China plate for appetizers, dinner, and desserts can be plated on guest tables or on food tables. Tea glasses, silverware and napkins to be preset on tables. Napkins are linen that come standard in white or can be in a color of your choice.
 - With China we provide extra staff to set up, clean, and buss tables.
- ❖ **Charger Plates** can be added to any order of Faux China or China option for \$1.00/head. We currently have a gold option and will soon be adding silver.