

*Laura's Catering Presents
The Finest in Custom Catered Weddings*



*Call today,
to reserve your Bridal Tasting Event: (614) 414-0012*

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WEDDING PACKAGES

Choose from one of our following themes or create your own:

Tropical Paradise	
Mediterranean Flair	
TexMex BBQ	\$31.95 per person for one entrée
Mexican Fiesta	\$34.95 per person for two entrées
Asian Bistro	
Amoré Italiano	

The Following Items are Included with Your Wedding Package

Choice of two Hors d' Oeuvres
 Choice of two Entrées
 Choice of two Sides
 Gourmet Dinner Rolls and Whipped Honey Butter
 Mixed Green Salad with Ranch and Italian Dressings
 Iced Tea, Regular and Decaf Coffee with Disposable Cups, Creamers, Sugars
 Preset Water Glasses / Silverware / Dessert Fork
 China-Dinner and Hors d' Oeuvres Plates
 Disposable Cake Plate
 Cake Cutting
 White, Black or Ivory Table Linens for all Guest Tables
 Cake Table, Gift Table, DJ Table & Buffet Table
 Linen Napkins (Choice of Color)
 Event Captain and Servers
 Buffet Décor for each Event Theme

Here at Laura's Catering, we believe that quality comes first. When preparing your bridal menu entrées, we use the freshest ingredients. All of our food is made from scratch.

Whether you have an engagement party, a garden wedding, a cocktail reception, a bridal luncheon, or a formal sit down dinner, our professional team is here to help you reach the highest level of satisfaction.

So, if you are planning a wedding with ten guests or a thousand, Laura's exceptional menus, service and value will make you smile.

Laura



Hors d' Oeuvres (Choose 2)

- Fresh Fruit Kabobs with choice of Chocolate Peanut-Butter Dip, Butterscotch Dip or Strawberry Cream Cheese Dip
- Fresh Vegetable Display with Ranch or Roasted Red Pepper Dip
- Domestic Cheese Display with Gourmet Crackers
- Spinach & Artichoke Dip with Chips
- Buffalo Chicken Dip with Chips
- Parmesan Stuffed Mushrooms
- Bacon Wrapped Water Chestnuts with a Brown Sugar Glaze
- Hummus with Pita Chips
- Guacamole with Pita Chips
- Italian Bruschetta
- Italian Egg Rolls with Roasted Red Pepper Sauce
- BBQ or Marinara Meatballs

Sides (Choose 2)

- STARCHES
- SENSATIONAL Macaroni & Cheese
- Baked Beans
 - Au Gratin Potatoes
 - Buttermilk Mashed Potatoes (Garlic, Chipotle or Original)
 - Herb Roasted Redskins
 - Broccoli & Cheese Casserole
 - Wild Rice Pilaf
 - Roasted Vegetable Pasta Salad
 - Penne Alfredo or Marinara
- VEGETABLES
- Honey Glazed Carrots
 - Green Beans Almondine
 - Southern Style Fried Corn
 - Seasonal Mixed Vegetables

Entrées (Choose 2)

- BBQ Chicken
- Italian Roasted Chicken
- Grilled Chicken with Honey Pineapple Glaze
- Chicken Parmesan
- Chicken Piccata
- Lemon Chicken
- Brown Sugar & Pineapple Glazed Smoked Ham
- Pan Seared Pork Chops with Caramelized Apples
- Pork Spare Ribs
- Pork Tenderloin with a Blackberry BBQ Sauce
- Grilled Salmon topped with a Roasted Red Pepper and Corn Salsa
- Parmesan Crusted Tilapia
- Macadamia-Crusted Grouper with a Tropical Salsa
- Lasagna (meat or vegetable)
- Egg Noodles and Roasted Butternut Squash
- Cheese Manicotti
- Baked Polenta with Roasted Pine Nuts, Spinach and Goat Cheese topped with Marinara
- Asian Flank Steak
- BBQ Beef Brisket
- Prime Rib with a Horseradish Sauce
- Beef Tips with a Burgundy Mushroom Sauce



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