

*Laura's Catering Presents*  
*The finest in custom catered events*



*Call today, for your catered event: (614) 414-0012*

**H**ere at Laura's Catering, we provide a wide range of catering and event planning services that offer you a specialty gourmet menu, delicious food made from scratch and an exciting presentation. We believe that quality comes first, that is why we take pride in the fact that we use the freshest ingredients when preparing your menu entrées.

We want you to have the event of your dreams. We work with you to create a customized menu to produce the perfect event for your budget. Whether you have an open house, a cocktail party, a business luncheon, a formal sit down dinner or wedding, our professional team is here to help you reach the highest level of satisfaction.

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

*Laura*



## BREAKFAST ENTREES

(10 Person Minimum)

### Early Morning Continental Breakfast

An assortment of breakfast pastries including muffins, danish, croissants and bagels. Includes coffee service.

\$6.95 per person

### Continental Breakfast

Variety of cereals and low fat milk, granola and yogurts, seasonal fresh fruit and an assortment of low fat muffins.

Includes coffee service.

\$7.95 per person

### Quiche or Strata

Your choice of (1) Swiss and Bacon (2) Ham and Cheddar or (3) Spinach and Feta, seasonal fresh fruit and an assortment of bagels and muffins. Includes coffee service.

\$9.95 per person

### Breakfast Burritos

Scrambled Eggs, Shredded Cheddar Cheese, Mixed Peppers & Onions and your choice of sausage or bacon wrapped in a tortilla, Potatoes O'Brien and seasonal fresh fruit. Includes coffee service.

\$9.95 per person

### All American Breakfast Sampler (minimum 20)

Scrambled Eggs, Crisp Bacon and Sausage, Breakfast Potatoes, assortment of breakfast pastries and seasonal display of fresh fruit.

Includes coffee service.

\$10.95 per person

### Omelet & Belgium Station (minimum 20)

Fresh Scrambled Omelets and Authentic Belgium waffles with all the trimmings. Includes coffee service.

\$12.95 per person

## A la Carte

Stuf N' Muffin™	\$2.50	Sticky Buns	\$2.75
Homestyle Muffins	\$1.50	Yogurt Parfaits & Granola	\$2.75
Bagel & Cream Cheese	\$1.75	Sausage patties	\$2.45
Warm Cinnamon Rolls	\$2.25	Crisp bacon strips (3)	\$1.50

## Beverages

Prices are per person

Freshly brewed Stauf's coffee	\$1.75
Gourmet Teas	\$1.50
Fresh brewed Ice Tea	\$1.50
Bottled Juice	\$2.00
Pint of Milk	\$1.35
Soda and Bottled Water	\$1.25

## The Boxed Lunch

(10 person minimum) (Minimum of 5 each sandwich)  
Box Lunches come with choice of one side,  
Shearer's chips, cookie, mint napkin and utensils

### House-made Sides:

*Creamy Coleslaw*

*Red-Skin Potato Salad*

Add bacon and cheddar for \$1.00 per person

*Italian Pasta Salad*

*Mixed Green Salad*

*Fresh Fruit Salad*

### Economy Boxed Lunch

Choice of Turkey Breast, Smoked Ham, Roast Beef or Veggie,  
choice of Pasta Salad or Shearer's Chips,  
cookie and the appropriate accompaniments

**\$7.95 per person**

### Savory Italian Panini

Ham, Salami, Mozzarella and Mild Banana Peppers  
with herb seasoning on sourdough

**\$9.00 per person**

### The Club

Smoked Ham, Roasted Turkey, Maple Bacon, Cheddar, Lettuce,  
Tomato, Red Onion with mayonnaise on Ciabatta

**\$9.50 per person**

### The Roasty Toasty

Herb-rubbed Roast Beef, Cheddar, Lettuce,  
Red Onion with horseradish mayonnaise on Marble Rye

**\$9.75 per person**

### Chicken, Egg or Tuna Salad

Our Famous Chicken, Egg or Tuna Salad with Lettuce  
and Sliced Tomato on a Fresh Baked Croissant

**\$9.50 per person**

### Chipotle Turkey

Roasted Turkey, Provolone, Lettuce, Tomato, Red Onion  
with chipotle mayo on Ciabatta

**\$9.00 per person**

### California Turkey Wrap

Roasted Turkey, Swiss, Avocado, Lettuce with balsamic tomato relish

**\$9.25 per person**

### Caesar Chicken Wrap

Grilled Pesto Chicken with Romaine Lettuce, Provolone & Caesar Dressing

**\$9.75 per person**

### Chicken & Artichoke

Seared Marinated Chicken, Artichoke Asiago cheese spread  
and mushrooms on Ciabatta

**\$9.75 per person**

### Hold The Meat Panini

Portabella Mushrooms, Zucchini, Roasted Red Peppers, Mozzarella  
and Pesto Aioli on Marble Rye

**\$9.25 per person**

### Eggplant Panini

Fried Eggplant, Caramelized Onions, Fresh Mozzarella, Fresh Basil & Pesto  
Aioli on sourdough

**\$9.50 per person**

### Viva Las Vegan Wrap

Hummus, Avocado, Cucumber, Roasted Red Peppers, Red Onion, Tomato

**\$9.50 per person**

## SANDWICH PLATTERS

### The Sandwich Deli Buffet

Assorted prepared sandwiches on freshly baked breads  
with the appropriate accompaniments; Served  
with Shearer's chips and chocolate chip cookies

**\$7.95 per person**

### The Market Deli Buffet

Build your own sandwich bar that includes Marinated Grilled Chicken,  
Smoked Ham, Turkey Breast, Roast Beef, Genoa Salami, a variety of  
domestic cheeses, freshly baked breads  
and the appropriate accompaniments;

Served with Choice of One Side, Shearer's Chips and an assorted  
cookie or brownie platter

**\$11.95 per person**

## SALAD BOXED LUNCHES

(10 person minimum) (Minimum of 5 each salad)  
All Salad Entrées are served with a fresh baked roll  
and a cookie or brownie

### Chicken Fajita Salad

A crispy flour tortilla bowl filled with shredded lettuce, diced tomatoes, cheddar cheese, black olives, topped with grilled chicken, sour cream and salsa

**\$9.95 per person**

Add Shrimp or Seasoned Steak for \$3.00 per person

### Asian Chicken Salad

Spring Mix with Romaine, toasted Almonds, mandarin oranges, fried wontons, topped with grilled chicken breast smothered in an Asian glaze and served with Ginger Sesame Vinaigrette

**\$10.95 per person**

### Greek Salad

Crumbled feta cheese, Calamata olives, red onion, banana and sweet peppers, house-made croutons and fresh tomato wedges all served on a bed of Romaine and served with a Creamy Greek Dressing

**\$9.95 per person**

### Grilled Chicken Caesar Salad

A traditional Caesar salad of fresh chopped romaine lettuce, shredded Parmesan cheese and garlic herb croutons served with Creamy Caesar Dressing

**\$9.95 per person**

### Classic Chef Salad

Ham, turkey and cheeses all served on a bed of mixed greens with ripe tomatoes, cucumbers, chopped eggs and house-made croutons, served with choice of dressing

**\$8.95 per person**

### Caribbean Lime Shrimp Salad

Spring mix topped with grape tomatoes, roasted red peppers, corn, shredded provolone and wild freshwater jumbo shrimp served with a Lime Vinaigrette Dressing

**\$10.95 per person**

### BBQ Chicken Chop

Mixed greens, grilled BBQ chicken breasts, corn and black bean salsa, shredded cheddar topped with homestyle onion rings and served with Chipotle Ranch Dressing

**\$9.95 per person**

## Hors d'oeuvres (minimum 25 pieces)

**Dips: All Dips served with Tortilla Chips & Bread**

Honey walnut Brie en Croute	\$48	Swiss Cheese	\$45
Spinach & Artichoke Fondue	\$65	Buffalo Chicken	\$65
Hot Cheese & Crab	\$80	Taco	\$45

### Hummus, House-made Salsa or Guacamole

Served with house-made pita chips

Small (15-20) \$45

Large (45-50) \$60

### Fresh or Roasted Vegetable Cascade

Array of fresh or roasted seasonal vegetables served with your choice of Roasted Red Bell Pepper Sauce, Ranch or Blue Cheese Dressing

Small (20-25) \$44.95

Large (45-50) \$85.95

### Fresh Fruit Cascade

Array of fresh seasonal fruit served with your choice of Chocolate Peanut Butter Dip, Butterscotch Dip or Strawberry Cream Cheese Dip

Small (20-25) \$48.95

Large (45-50) \$89.95

### Domestic Cheese Platter

Array of domestic cheeses with a variety of crackers

Small (20-25) \$48.95

Large (45-50) \$89.95

### International Cheese Platter

Array of International cheeses with a variety of crackers

Small (20-25) \$68.95

Large (45-50) \$108.95

### Antipasti

An Assortment of Italian Meats, Cheeses, Olives and Italian Bread

**\$6.50 per person**



### Petite Sandwiches

Cucumber Tomato with Herb Spread	\$1.75
Turkey & Cheddar	\$2.25
Ham & Swiss with honey mustard	\$2.10
Chicken Salad	\$2.50
Carolina Pulled Pork with Homestyle Coleslaw	\$2.75
Roast Beef & Cheddar with Creamy Horseradish	\$2.75
Asian Flank Steak	\$3.00

### Cold Hors d'Oeuvres

Stuffed Red Skin Potatoes	\$1.35
Traditional Deviled Egg	\$0.75
Cornmeal Blini Bite Mini corn cake topped with Ricotta cheese, seedless green grapes and drizzled with honey	\$1.50
Italian Brushetta	\$1.50
Pear & Blue Cheese Tartlet Phyllo cups filled with sugared pears and topped with creamy blue cheese	\$1.75
Fresh Mozzarella with Tomato & Basil	\$1.75
Coconut Shrimp with Honey Pineapple Sauce	\$2.25
Shrimp Shooters with Vodka Cocktail Sauce & Lemons	\$2.50
Anti-pasto Sausage Skewers Italian sausage, salami, artichoke heart, red onion, roasted red pepper & cherry tomato	\$2.50

### Hot Hors d'Oeuvres

Chef Tim's Italian Egg Rolls Served with a Roasted Red Pepper Sauce	\$3.25
Thai Chicken Skewers Marinated chicken served with a rich, creamy peanut dipping sauce	\$1.75
Grilled Beef, Chicken or Pork Skewers Skewered with red onion, peppers, zucchini & mushrooms	\$2.50
Meatballs Sweet & Sour, Marinara, BBQ or Swedish	\$ .95
Parmesan Stuffed Mushrooms	\$1.00
Sausage Stuffed Mushrooms	\$1.25
Crab Cakes with Stone Ground Mustard Sauce	\$2.75
Stuffed Potato Skins	\$2.10

Bacon and Potato Mini Frittatas	\$1.50
Ham & Cheddar Bundle	\$1.10
Mini Quiche Lorraine	\$1.75
Spanakopita Spinach, onions, cheeses and herbs enfolded by crispy, flaky phyllo dough	\$1.50
Buffalo Wings Mild, Hot, Teriyaki, Jerk, BBQ	\$1.10
Walnut Brie Tartlet	\$1.95
Petite Grilled Lamb Chops Served with house-made mint sauce for dipping	\$3.95

### Bruschetta

Fresh Tomatoes  
Garlic and Basil  
Toasted slices of Baguettes  
Tall, elegant layered Cheese  
Torte of Sun Dried Tomato  
Roasted Red Pepper and Pesto  
Calamata Olive Tapenade  
**\$5.95 per person**

### Cocktail Sandwich Carving Station

*Carved from a lit, heated and  
beautifully garnished carving board;*

USDA Choice Medium Rare  
Tri Tip of Beef  
and Oven Roasted Turkey  
with a Variety of Gourmet Condiments  
(Roasted Garlic Aioli,  
Horseradish Cream, Cranberry Chutney)  
served on Fresh Ciabatta Rolls  
and Focaccia  
**\$16.95 per person**

## STATIONS

### **Good Times Burger & Coney Station**

½ pound flat top burgers & all beef hot dogs  
with all the fixens.  
Choice of two sides  
and a cookie or brownie platter  
**\$9.95 per person**

### **Baked Potato Station**

Seasoned Baked Potatoes  
served with Whipped Butter,  
Sour Cream,  
Shredded Cheddar Cheese,  
Bacon Bits,  
Scallions and House-made Salsa;  
Mixed Green Salad  
and a cookie  
or brownie platter  
**\$9.25 per person**

### **Taco Station**

Soft and Hard Tortillas with Ground Beef,  
Grilled Chicken, Tortilla Chips,  
Fresh Lettuce, Onions,  
Tomatoes,  
House-made Salsa,  
Shredded Cheddar Cheese,  
Sour Cream...you get the idea!  
**\$10.95 per person**

(Add Fajita Meat, Grilled Shrimp  
or Fresh Fish for an additional charge)

### **Asian Station**

Mongolian Beef,  
Garlic Lemon Chicken,  
Fried Rice,  
Colorful Stir Fry Veggies,  
Bean Sprouts, Egg rolls  
and Asian inspired sauces  
**\$12.95 per person**

### **Chili Cheese Station**

Homestyle chili,  
Shredded Cheddar Cheese,  
Onions and frito-lay bags  
**\$8.95 per person**

### **Chef Manned Pasta Station**

Choice of two pastas: Ziti, Penne, Linguini  
or Cheese Tortellini  
served with Alfredo  
and House-made Marinara,  
Meatballs OR Italian Sausage and Diced Chicken;  
Onions, Peppers, Mushrooms, Tomatoes,  
Calamata Olives,  
Fresh Mozzarella and Parmesan Cheeses  
**\$12.95 per person**

### **Texas BBQ Station**

BBQ Smoked Brisket & Pulled Chicken,  
BBQ Ribs, Potato Salad,  
Caramelized baked beans, Red-Skin Potato Salad,  
Creamy Coleslaw,  
Texas Garlic Toast and Texas Sheet Cake  
**\$19.95 per person**

## Afternoon Breaks

### Pick Me Up Afternoon Break

An assortment of cookies, brownies, Kettle Chips and nuts served with Stauf's Coffee (regular & decaf), assorted sodas and bottled water

**\$4.95 per person**

### The Health Nut Afternoon Break

Fresh vegetables with hummus, freshly cut fruit and assorted granola bars served with bottled water and juice

**\$6.95 per person**

### Deluxe Afternoon Break

A display of cheeses, fruits and gourmet crackers, cookies, brownies and bars served with Stauf's Coffee (regular & decaf), assorted sodas and bottled water

**\$7.95 per person**

## HOT ENTREES

(10 Person Minimum)

All Lunch Entrées include Mixed Green Salad, Fresh Baked Bread and homestyle honey butter OR Garlic Bread AND choice of one side. All Dinner Entrées include Mixed Green Salad, Fresh Baked Bread and homestyle honey butter OR Garlic Bread AND your choice of two sides. For Dual Entrées add \$5 per person.

### Laura's Pot Roast

Beef chuck roast slow cooked and seasoned to perfection smothered in carrots, celery & onions

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Mom's Meatloaf

Mom's mouth-watering homestyle meatloaf & gravy

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Four Cheese Stuffed Shells

Jumbo shells stuffed with Ricotta, Mozzarella, Provolone & Parmesan and topped with homestyle marinara sauce and Mozzarella

Add Mild or Hot Italian Sausage for \$1.50 per person

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Homestyle Chicken & Noodles

Hand rolled Noodles and pulled chicken

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Chicken Scampi

Sautéed chicken breast and roasted tomatoes served over linguini tossed in our white wine butter sauce & topped with fresh Parmesan cheese

Add Shrimp for \$2.00 per person

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Eggplant Parmesan

A classic Italian baked eggplant Parmesan casserole with fried eggplant slices layered with Mozzarella, Parmesan, basil, & tomato sauce

**\$8.95 per person for lunch**  
**\$11.95 per person for dinner**

### Roasted Vegetable Ziti

Roasted vegetables tossed in our house-made marinara, topped with three cheeses and baked to perfection

**\$8.95 per person for lunch**  
**\$11.95 per person for dinner**

### Roasted Chicken with Smoked Gouda Cream Sauce

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Lasagna

Your choice of meat or vegetable

**\$9.95 per person for lunch**  
**\$12.95 per person for dinner**

### Balsamic Glazed Chicken

Grilled chicken breast smothered in a balsamic glaze

**\$9.95 per person for lunch**



### Grilled Salmon

Topped with a Roasted Red Pepper and Corn Salsa

**\$13.95 per person for lunch**  
**\$16.95 per person for dinner**

### Chicken Roulade

Chicken stuffed with Spinach, Prosciutto and Mozzarella cheese

**\$11.95 per person for lunch**  
**\$14.95 per person for dinner**

### Low Country Boil

Mini corn cobs, red skin potatoes, seasoned shrimp and Kielbasa sausage

**\$12.95 per person for lunch**  
**\$15.95 per person for dinner**

### Beef Tenderloin

Beef tenderloin coated with a savory herb rub and topped with our Burgundy Mushroom Sauce

**\$21.95 per person for lunch**  
**\$24.95 per person for dinner**

### Prime Rib

Well trimmed boneless beef rib-roast rubbed with salt, garlic and served with horseradish

**\$21.95 per person for lunch**  
**\$24.95 per person for dinner**

### SOUPS - \$3.50 PER PERSON

Minimum 1 gallon

Tomato Basil  
Wedding  
Broccoli & Cheddar  
Baked Potato  
Beer Cheese Soup  
Mom's Chicken & Noodle  
Roasted Vegetable Soup  
Cream of Wild Mushroom  
French Onion



## SIDES

Included with most meal choices, a la carte \$2.50 per serving



### Starches

SENSATIONAL Macaroni & Cheese

Au Gratin Potatoes

Buttermilk Mashed Potatoes  
(garlic or original)

Herb Roasted Redskins

Twice Baked Potatoes  
(\$.99 extra per person)

Broccoli & Cheese Casserole

Wild Rice Salad

Wild Rice Pilaf

Roasted Vegetable Orzo Salad

Red-Skin Potato Salad

Macaroni Salad

Creamy Homestyle Coleslaw

Italian Pasta Salad

### Vegetables

Green Beans Almondine

Seasonal Mixed Vegetables

Fresh Fruit Salad

Squash Ratatouille

Honey Glazed Carrots

Southern Style Fried Corn

Bacon Broccoli Salad

# DESSERTS

## **Cookie & Brownie Platter**

**An assortment of house-made cookies and brownies**

**\$1.95 per person**

## **Cakes**

**Death by Chocolate**

**Carrot Cake**

**Pineapple Upside Down Cake**

**Texas Sheet Cake**

**Amazing Cookies & Cream Cake**

**\$25.00 each**

**Cheesecakes (12 cut)**

**Strawberries and Crème**

**New York Style**

**Cookies & Cream**

**Chocolate Ganache**

**\$45.00 each**

## **Cookies**

**Chocolate Chip**

**Peanut Butter**

**Oatmeal Raisin**

**Sugar Cookies**

**\$18.00 per dozen**

## **Brownies**

**Chocolate Decadent Brownie Square**

**Chocolate Macaroon Brownie Square**

**\$24.00 per dozen**

**Fresh Baked Cupcakes**

**Vanilla with Strawberry**

**Coconut with Coconut Cream**

**Carrot Cake with Cream Cheese**

**Lemon with Lemon Cream**

**German Chocolate**

**Red Velvet with Cream Cheese**

**\$2.75 per cupcake**

**Homestyle Buckeyes**

**\$.95 each**

**Chocolate Covered Strawberries**

**\$1.25 each**

**House-Made Pies**

**Key Lime, Cherry, Apple, Peanut Butter, Pecan**

**\$11.95 each**

**Pumpkin**

**\$10.95 each**

## **ULTRA AMAZING HOUSE-MADE DESSERTS OF ALL KINDS!**

**Special order what YOU are craving  
from mini bundt cakes to citrus fruit tarts to, well,  
just about ANYTHING!**

**Quote on Request**



## ADDITIONAL COSTS:

### Service Personnel

Event and Chef Supervisors: \$30.00 per hour;

Servers, Bartenders & Chefs \$25.00 per hour

A minimum of 4 hours is required to book service staff.

### Complete Bar Set-up:

**Plastic: \$3.75 per person / Glassware: \$4.75 per person**

Coke, Diet Coke, Sprite, Ginger Ale, Sparkling Water, Tonic, Orange, Grapefruit & Cranberry Juice, Bloody Mary Mix & Sour Mix, Olives, Cherries, Lemons, Limes, Grenadine, Vermouth, Bitters, Napkins, Ice, Liquor Pourers

### Beverage Service:

**Plastic: \$2.75 per person / Glassware: \$3.75 per person**

Coffee (Regular & Decaf), Hot and Iced Tea, Coke, Diet Coke, Sprite, Ginger Ale, Bottled Waters, Napkins, Ice, Cream and Sugars

### Coffee/Tea Only \$1.25 per person (disposable)

### China Service:

**\$3.25 per person**

Hors d'oeuvres, Dinner and Dessert plates,

Dinner Fork, Knife, Spoon, Dessert

Spoon, Water Glass

### China Hors d'Oeuvres Service:

**\$1.95 per person**

Hors d'Oeuvres Plates, Forks,

Disposable Napkins.

\*For wedding hors d'oeuvres buffets only: Cake plates, hors d'oeuvres plates, forks and disposable napkins, cost per person: \$2.25

### Disposable Serviceware:

**\$.95 per person**

### Delivery Charges:

Within the Columbus Metropolitan Area standard delivery fees range from \$20.00-\$37.50 per vehicle. Special event delivery fees range from \$75.00-\$125.00 per vehicle. Please call for pricing for delivery outside the Columbus Metropolitan Area. Food may be picked up at Laura's Catering during our normal business hours (8:00 a.m.- 4:00 p.m.) or at other times with prior arrangements.

### Linens\*

Linen Tablecloths	90X90	\$3.75 per linen
Linen Tablecloths	54X72	\$2.00 per linen
Linen Tablecloths	54X120	\$3.50 per linen
Linen Tablecloths	90X156	\$6.75 per linen
Linen Tablecloths	120" round	\$15.00 per linen
Linen Napkins		\$.55 per linen

\*We offer a variety of colors. Please consult your event planner. Prices vary for specialty linens.

**Disposable Tablecloths:** Prices range from \$2.95 - \$5.95 depending on color & size.

**Full Buffet Set-ups (buffet pieces are returned to Laura's Catering)** Buffet set-ups includes table linens for buffet, accent fabric and décor pieces, chafing dishes, and any other china pieces needed for your buffet. Prices range from \$25.00 - \$250.00.

**Contract and Deposit:** A signed contract and a \$500.00 deposit is required to hold the date of your event. This deposit is NON-REFUNDABLE. Four weeks prior to your event date, one half of the total cost is due and the final balance will be due the day before your event. All estimations are considered provisional until a contract is signed. The estimate is good for thirty (30) days from the original proposal. *All prices are subject to change without notice.*

**Guest Guarantee:** The final guest count must be given one week prior to your scheduled event. After this, the guest count may increase but not decrease.

**Cancellation Policy:** We obtain the supplies and prepare the food prior to your event. Any cancellation that occurs 48 hours prior to the event's scheduled time will be subject to a 75% cancellation fee. Any cancellations that occur the day of the event will incur a 100% cancellation fee.

**Minimum:** Orders for under the minimum required will be subject to a \$25.00 under minimum fee.

**Late Orders:** Orders received after 3:00 p.m. for the following business day will be subject to a late charge.

**Payment:** We accept all corporate and personal checks, cash, American Express, VISA, MasterCard & Discover.

**Sales Tax:** Menu pricing does not include sales tax (currently 6.75%) and will be added to each invoice as required by law.

**Rental Hall Fees:** Banquet Facility Fees or Charges are the sole responsibility of the client.

**Overtime Fees:** Events that exceed the contracted time will be billed at an additional \$15.00 per hour.

**Finance Charge:** A finance charge of 5% each month will be added to any unpaid invoice after forty-five (45) days.



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