



Sample Menus

*Cocktail Party. \$21.95/guest
(combination of displayed and passed hors d'oeuvres)*

~ Vegetable Crudités

Garden fresh local Harford County vegetables, freshly cut and displayed, served with assorted dips

~ Charcuterie Display

A variety of imported and domestic cheeses from various regions and countries from all around the world, Country Pate, Organic Duck Liver Pate, Olives, marinated and pickled vegetables, and cured meats all displayed with gourmet mustards, chutneys, assorted flatbread, crackers and breads

~ Tortellini Caprese

Cheese filled tortellini skewered with cherry tomatoes and fresh basil marinated in a balsamic vinaigrette

~ Crab Dip

Our popular creamy "Laurrapin" crab dip served with assorted crackers and pita bread

~ Thai Pork Meatballs

Ground locally raised hormone free Deer Meadow Farm pork with scallions, ginger and garlic, grilled and served with a sweet chili sauce

~ Asian Spring Rolls

Chicken breast and baby shrimp stir fried with Asian vegetables, wrapped in an egg roll skin and fried golden brown, served with ginger soy sauce and hot chili sauce

~ *Laurrapin Signature Flatbread Display*

Your choice of an assortment of flatbreads made with our own homemade herb dough. Some of our more popular options include: **1. Duck Confit**, apples, bourbon caramelized onions, cheddar **2. Smoked Salmon**, dill cream cheese, capers, onions and tomatoes **3. Chicken Saltimbocca**, brushed with roasted garlic oil and topped with a blend of Italian cheeses, grilled chicken, spinach, sun dried tomatoes, Prosciutto ham and fresh sage **4. Grilled Vegetables** topped with mozzarella, goat cheese, tomato and olive tapenade

~ *Level Beef Sliders*

Petite "local" Level Farm beef burgers on a fresh baked brioche with mustard, tomato, pickle and Keye's Creamery cheddar

~ *Corn and Crab Fritters*

Perfectly seasoned fritters made with corn kernels freshly cut from their cobs and lump crab meat. Served with a remoulade sauce

Passed Hors d'Oeuvres \$7.95/guest

Choose Four Appetizers, Two From Each Section.

If you choose four appetizers from this section only, the price is \$5.95 per guest

~ *Fresh Mozzarella, Tomato and Basil Bruschetta*

Local Harford County tomatoes, fresh mozzarella and basil drizzled with a balsamic vinaigrette and served on a crustini

~ *Level Beef Sliders*

Petite "local" Level Farm beef burgers on a fresh baked brioche with mustard, tomato, pickle and Keye's Creamery cheddar

~ *Thai Pork Meatballs*

Ground locally raised, hormone free Deer Meadow Farm pork with scallions, ginger and garlic, grilled, served with a Thai chili cabbage slaw and coconut aioli

~ *Jerk Chicken Skewers*

Strips of Jamaican jerked chicken served with a pineapple salsa

~ *Chicken Satay Skewers*

Chicken breast marinated in a Thai Curry Peanut Sauce and grilled

~ *Asian Spring Rolls*

Chicken breast and baby shrimp stir fried with Asian vegetables, wrapped in an egg roll skin, fried golden brown, served with ginger soy and hot chili sauce

~ ***Tortellini Caprese***

Cheese filled tortellini skewered with cherry tomatoes and fresh basil marinated in a balsamic vinaigrette

~ ***Prosciutto wrapped Asparagus***

Fresh asparagus wrapped in Italian Ham, roasted and deglazed with balsamic vinegar

~ ***Fresh Mozzarella, Tomato and Basil Bruschetta***

Local Harford County tomatoes, fresh mozzarella and basil drizzled with a balsamic vinaigrette and served on a crustini

~ ***Crab Mushroom Caps***

Mushroom caps stuffed with crab imperial and baked golden brown

~ ***Sausage Stuffed Mushrooms***

Roasted baby Portobello mushrooms stuffed with local Deer Meadow Farm Italian sausage, peppers and Parmesan cheese

~ ***Stuffed New Potato***

Baby Red Bliss Potato stuffed with Goat Cheese and Caramelized onion

~ ***Basil Pesto Chicken Skewers***

Grilled and served with Roasted Tomato Coulis

Choose Two More Appetizers From This Section.

If you choose four appetizers from this section only, the price is \$8.95 per guest

~ ***Petite Maryland Style Crab Cakes***

Served with a lemon chive aioli

~ ***Corn and Crab Fritters***

Perfectly seasoned fritters made with corn kernels freshly cut from their cobs and lump crab meat. Served with a remoulade sauce

~ ***Scallops wrapped in Hickory Smoked Bacon***

Served with a horseradish cream

~ ***Petite Beef Wellington***

Beef tenderloin wrapped in puff pastry with mushrooms and pate

~ ***Thai Shrimp Cocktail***

Chili lime marinated shrimp grilled and chilled, served in a shot glass with a green curry coconut sauce

~ ***Shrimp Cocktail Shooters***

Shrimp served in an individual petite glass with chilled cocktail sauce and lemon

~ *Stuffed Fresh Figs (seasonal)*

Grilled fresh figs filled with goat cheese, wrapped with Proscuitto ham and drizzled with truffle infused honey

~ *Spanikopita*

Spinach and feta cheese wrapped in filo dough and baked

~ *Parmesan Crisps*

Topped with California golden beets, whipped Brie and dressed with a balsamic reduction

~ *Coconut Fried Shrimp*

Served with an Asian Plum Sauce

~ *Duck Confit*

Served on toasted French Bread Crostini and topped with a dried cherry port wine jam

~ *Lobster and Asparagus Risotto*

Creamy Parmesan Risotto made with a rich lobster stock and tossed with Maine lobster and fresh asparagus served in petite martini glasses

Buffet Dinner

The Susquehanna. \$20.95/guest

~ *House Salad*

Mixed field greens with carrots, cucumbers and tomatoes served with your choice of ranch dressing and balsamic vinaigrette

~ *Traditional Caesar*

Romaine lettuce tossed with a creamy anchovy dressing with garlic croutons and parmesan cheese

~ *A True Home Style Meatloaf*

Our famous recipe made with locally raised Level Farm beef and wrapped in Deer Meadow Farm Bacon, served with DuClaw beer caramelized onions and lots of homemade gravy

~ *Chicken Saltimbocca*

Boneless chicken breasts sautéed with fresh sage in a Marsala wine butter sauce, topped with Proscuitto ham and Fontina cheese, served over penne pasta tossed with spinach aglio olio and sun dried tomatoes

~ *Roasted Garlic Mashed Potatoes*

~ *Roasted Seasonal Vegetables*

Fresh seasonal vegetables, local when available, seasoned with fresh herbs and olive oil then roasted

~ *Fresh Foccacia Bread with Butter*

Harbor of Grace \$26.95/guest

~ *Pear Gorgonzola*

Mixed greens with sliced pears, golden raisins, tomatoes, toasted walnuts, and gorgonzola cheese served with apple champagne vinaigrette

~ *Traditional Caesar*

Romaine lettuce tossed with a creamy anchovy dressing with garlic croutons and parmesan cheese

~ *Roasted Seasonal Vegetables*

Harford County Harman Farm's seasonal vegetables seasoned with fresh herbs and olive oil then roasted

~ *Bountiful Basket of Fresh Breads served with Butter*

~ *Butternut Squash Ravioli*

Butternut squash ravioli tossed with roasted pepper shallot butter sauce, garnished with spaghetti squash

~ *Potato Medley*

A trio of herb roasted Yukon, red bliss and sweet potatoes

~ *Choice of Organic Farm Raised Salmon or Rockfish*

Organic Farm Raised Salmon

Pan roasted and served with a French Pommery mustard cream.

Rockfish

Sautéed with fresh lemon, old bay, tomato and basil in a white wine butter sauce

~ *Hand Carved Level Farm Beef and Deer Meadow Ham*

Local Harford County beef, seasoned with fresh rosemary and garlic, slow roasted, along with hickory smoked, locally raised ham both hand carved to order by a chef. Served with assorted condiments and sauces

Chesapeake Buffet \$34.95/guest

~ Pear Gorgonzola

Mixed greens with sliced pears, golden raisins, tomatoes, toasted walnuts, and gorgonzola cheese served with apple champagne vinaigrette

~ Arugula Peach Salad

Arugula tossed with a raspberry vinaigrette and topped with fresh grilled peaches and almond encrusted goat cheese

~ Lobster Mac and Cheese

Sweet Maine lobster baked with penne pasta in a rich creamy sauce made with local Keyes Creamery cheddar

~ Roasted Seasonal Vegetables

Harford County Harman Farm's seasonal vegetables seasoned with fresh herbs and olive oil then roasted

~ Roasted Fingerling Potatoes

Yukon Gold Fingerling Potatoes tossed fresh herbs, duck fat and sea salt

~ Choice of Lurrapin Crab Cakes or Rockfish with Lump Crab

Lurrapin Crab Cakes

A Lurrapin Twist on a Maryland Classic, lump crab and Maine lobster meat lightly bound together and seasoned with old bay spice, served with a lobster béchamel sauce

Rockfish with Lump Crab

Sautéed with fresh lemon, old bay, tomato, basil and lump crab in a white wine butter sauce

~ Hand Carved Beef Tenderloin

All natural, hormone free tenderloin beef, seasoned with fresh rosemary and garlic, slow roasted and hand carved to order by a chef. Served with assorted condiments and sauces.

~ Bountiful Basket of Fresh Breads served with Butter

Sample Plated Dinner

Served In An Efficient, Timely Manner By Our Professional And Courteous Service Staff

Chardonnay Chicken \$23.95/guest

Salad Course

~ Pear Gorgonzola

Mixed greens with sliced pears, golden raisins, tomatoes, toasted walnuts, and gorgonzola cheese served with apple champagne vinaigrette

~ Bountiful Basket of Fresh Breads served with Butter

Entree Course

~ Roasted Chardonnay Chicken

Local Flying Plow Farm organic, free range boneless 1/2 chicken brined with California chardonnay and fresh herbs roasted and served with natural juices

~ Potato Medley

A trio of herb roasted Yukon, red bliss and sweet potatoes

~ Sautéed Seasonal Vegetables

Harford County Harman Farm's seasonal vegetables seasoned with fresh herbs

Steak and Rockfish \$27.95/guest

Salad Course

~ Traditional Caesar

Romaine lettuce tossed with a creamy anchovy dressing with garlic croutons and parmesan cheese

~ Bountiful Basket of Fresh Breads served with Butter

Entree Course

~ Flat Iron Steak and Wild Caught Rockfish Duet

Cabernet Sauvignon marinated, naturally raised, hormone free Flat Iron Steak grilled, sliced and served along with local, Wild Caught Rockfish, pan roasted and served with a French Pommery mustard cream.

~ *Roasted Fingerling Potatoes*

Yukon Gold Fingerling Potatoes tossed fresh herbs, duck fat and sea salt

~ *Roasted Seasonal Vegetables*

Harford County Harman Farm's seasonal vegetables seasoned with fresh herbs and olive oil then roasted

Filet and Lobster Crab Cake \$34.95/guest

Salad Course

~ *Arugula Peach Salad*

Arugula tossed with a raspberry vinaigrette and topped with fresh grilled local peaches and almond encrusted goat cheese

~ *Bountiful Basket of Fresh Breads served with Butter*

Entree Course

~ *Grilled Filet Mignon and Crab Cakes Duet*

A Laurrapin Twist on a Maryland Classic, lump crab and Maine lobster meat lightly bound together and seasoned with old bay spice, served with a lobster béchamel sauce served along with an all natural, Creek Stone Farms filet of beef, grilled medium to medium/rare and served with a glace de viande.

~ *Roasted Fingerling Potatoes*

Yukon Gold Fingerling Potatoes tossed fresh herbs, duck fat and sea salt

~ *Roasted Asparagus*

Served with a sweet bell pepper relish

Create Your Own Menu

Displayed Hors d'oeuvres

All displays are created to suit your event and include all appropriate decorations and condiments

~ Local Fruit Display

The freshest and ripest fruits and berries we can find displayed with fruit carvings and served with yogurt dips

~ Mediterranean Table

Humus, Baba Ghanoush, Tapénade and Tomato Basil Relish displayed with garlic crostini, flat bread, and a variety of cured meats and olives from Italy, Greece, Morocco and elsewhere

~ International and Domestic Cheese Display

A variety of imported and domestic cheeses from various regions and countries from all around the world displayed with gourmet mustard, chutneys, crackers and breads.

~ Thai Chicken Wraps

Thai chili and lime Chicken, shredded and rolled in bibb lettuce with Asian vegetables and Vietnamese chili sauce

~ Crab Dip

Our popular creamy "Laurrapin" crab dip served with assorted crackers and pita bread

~ Kansas City Sushi

Ginger soy marinated flank steak seared and cooked to medium rare, chilled, sliced and rolled with scallions and red peppers

~ Vegetable Crudités

Garden fresh local Harford County vegetables, freshly cut and displayed, served with assorted dips

~ Charcuterie Display

A variety of imported and domestic cheeses from various regions and countries from all around the world, Country Pate, Organic Duck Liver Pate, Olives, marinated and pickled vegetables, and cured meats all displayed with gourmet mustards, chutneys, assorted flatbread, crackers and breads

~ *Laurrapin Signature Flatbread Display*

Your choice of an assortment of flatbreads made with our own homemade herb dough. Some of our more popular options include: **1. Duck Confit**, apples, bourbon caramelized onions, cheddar **2. Smoked Salmon**, dill cream cheese, capers, onions and tomatoes **3. Chicken Saltimbocca**, brushed with roasted garlic oil and topped with a blend of Italian cheeses, grilled chicken, spinach, sun dried tomatoes, Prosciutto ham and fresh sage **4. Grilled Vegetables** topped with mozzarella, goat cheese, tomato and olive tapenade

Tray Passed Hors d'oeuvres

~ *Petite Maryland Style Crab Cakes*

Served with a lemon chive aioli

~ *Petite Crab and Crawfish Cakes*

A Louisiana twist on a Maryland classic, lump crab and crawfish broiled and served with a spicy remoulade sauce

~ *Lollipop Lamb Chops*

Garlic and rosemary seasoned petite lamb chops roasted and served medium rare

~ *Corn and Crab Fritters*

Perfectly seasoned fritters made with corn kernels freshly cut from their cobs and lump crab meat. Served with a remoulade sauce

~ *Scallops wrapped in Hickory Smoked Bacon*

Served with a horseradish cream

~ *Thai Shrimp Cocktail*

Chili lime marinated shrimp grilled and chilled, served in a shot glass with a green curry coconut sauce

~ *Prosciutto Wrapped Asparagus*

Fresh asparagus wrapped in Italian ham, roasted and deglazed with balsamic vinegar

~ *Fresh Mozzarella, Tomato and Basil Bruschetta*

Local Harford County tomatoes, fresh mozzarella and basil drizzled with a balsamic vinaigrette and served on a crustini

~ *Petite Beef Wellington*

Beef tenderloin wrapped in puff pastry with mushrooms and pate

~ *Laurrapin Sliders*

Your choice of an assortment of petite sliders may include: **1. Local Level Farm Beef Burger** on a fresh baked brioche with mustard, tomato, pickle and Keye's Creamery cheddar **2. Banh Mi** is a Classic Vietnamese sandwich of braised pork belly on a French baguette with fresh cucumber, pickled daikon, carrots and spicy chili sauce **3. Blackened Ahi Tuna** served with lemon chive aioli **4. Thai Pork Burger** locally raised hormone free Deer Meadow Farm pork with scallions, ginger and garlic, topped with a sweet chili sauce, served on brioche with green Thai curry cabbage slaw and coconut aioli

~ *Shrimp Cocktail Shooters*

Shrimp served in an individual petite glass with chilled cocktail sauce and lemon

~ *Jerk Chicken Skewers*

Strips of Jamaican jerked chicken served with a pineapple salsa

~ *Chicken Satay Skewers*

Chicken breast marinated in a Thai Curry Peanut Sauce and grilled

~ *Veggie Pie*

Roasted vegetables, feta cheese and fresh dill rolled in a flakey phyllo dough and baked golden brown

~ *Spring Rolls*

Chicken breast and baby shrimp stir fried with Asian vegetables, wrapped in an egg roll skin and fried golden brown, served with ginger soy sauce and hot chili sauce

~ *Stuffed Fresh Figs*

Grilled fresh figs filled with goat cheese, wrapped with Prosciutto ham and brushed with truffle infused honey

~ *Sausage Stuffed Mushrooms*

Roasted baby Portobello mushrooms stuffed with local Deer Meadow Farm Italian sausage, peppers and Parmesan cheese

~ *Crab Mushroom Caps*

Mushroom caps stuffed with crab imperial and baked golden brown

~ *Stuffed New Potato*

Baby Red Bliss Potato stuffed with Goat Cheese and Caramelized onion

~ *Basil Pesto Chicken Skewers*

Grilled and served with Roasted Tomato Coulis

~ *Parmesan Crisps*

Topped with California golden beets, whipped Brie and dressed with a balsamic reduction

~ *Coconut Fried Shrimp*

Served with an Asian Plum Sauce

~ ***Duck Confit***

Served on toasted French Bread Crostini and topped with a dried cherry port wine jam

~ ***Thai Pork Meatballs***

Ground locally raised, hormone free Deer Meadow Farm pork with scallions, ginger and garlic, grilled and served with a sweet chili sauce

~ ***Tortellini Caprese***

Cheese filled tortellini skewered with cherry tomatoes and fresh basil marinated in a balsamic vinaigrette

~ ***Jim Beam Shrimp and Grits***

Creamy grits with Colonel Bill Newsom's Kentucky country ham and Keyes Creamery Cheddar smothered with bourbon shrimp and served in a petite individual bowl

~ ***Lobster and Asparagus Risotto***

Creamy Parmesan Risotto made with a rich lobster stock and tossed with Maine lobster and fresh asparagus served in petite martini glasses

Bourbon Braised Pork Belly

served with a petite corncake and apple chutney

Peppered Filet Mignon with Black Truffle Aioli

served on a garlic crostini

Crispy Diver Sea Scallops

Topped with a peppernata, microgreens and served in an individual tasting spoon

Petite Plates

Artfully created individual entrees served by a chef

~ ***Autumn Short Ribs***

Harford County Level Farm Beef Short Ribs slowly braised in red wine, aromatic herbs and vegetables until tender and served with local Harman's Farm butternut mashed potatoes with a roasted local ruby red beet salad

~ ***Fall Risotto with Seared Scallops and Shrimp***

Creamy Parmesan Risotto prepared with local Fall vegetables and topped with seared Bay Scallops and Rock Shrimp

~ ***Pulled Pork***

Deer Meadow Farm pork shoulder brined in Makers Mark bourbon for 5 days, rubbed with Laurrapin spices and slow smoked until fork tender, topped with a bourbon barbeque and served on a petite cheddar biscuit along with a variety of slaws, hot sauces and salads

Chef's Carving Table

All carved meats are served with assorted condiments, sauces and fresh Brioche rolls

~ Roasted Beef Tenderloin

All natural, hormone free tenderloin beef, seasoned with fresh rosemary and garlic, slow roasted

~ Roasted New York Strip Loin

All natural, Imperial Valley beef seasoned with fresh rosemary and garlic and slow roasted

~ Roasted Level Farm Beef

Local Harford County beef, seasoned with fresh rosemary and garlic and slow roasted

~ Roasted Turkey Breast

Fresh Turkey breast brined in Chardonnay, rubbed with fresh herbs and oven roasted

~ Roasted Pork Loin

Local Deer Meadow pork rubbed with fresh herbs and oven roasted

~ Roasted Free Range Chicken

Local Flying Plow Farm organic, free-range chicken marinated and simply roasted with fresh thyme, served with natural juices

~ Organic Farm Raised Salmon

Roasted organic salmon. Served with a choice of sauces: basil pesto, lemon-caper aioli, red pepper coulis, sweet Asian chili or a Latin Sofrito

~ Lechón "Roasted Leg of Pork"

Latin inspired mojo marinated, slow roasted and served with fresh cilantro sauce on the side

~ Creole Suckling Pig

Brined in the holy trinity, Creole spices and a sweet and salty pork stock, slow roasted and served straight up with Creole mustard and remoulade sauce

Freshly Tossed Salads

~ Traditional Caesar

Romaine lettuce tossed with a creamy anchovy dressing with garlic croutons and parmesan cheese

~ House Salad

Mixed field greens with carrots, cucumbers and tomatoes served with your choice of ranch dressing and balsamic vinaigrette

~ ***Field Green Salad***

Mesculin greens tossed with dried cranberry port wine vinaigrette with carrots, cucumbers, tomatoes, toasted almonds and goat cheese

~ ***Fall Apple Salad***

Fresh arugula tossed with an apple cider vinaigrette and topped with fresh grilled local apples, tomatoes, toasted pistachios and gorgonzola cheese

~ ***Pear Gorgonzola***

Mixed greens with sliced pears, golden raisins, tomatoes, toasted walnuts, and gorgonzola cheese served with apple champagne vinaigrette

~ ***Arugula Peach Salad***

Arugula tossed with a raspberry vinaigrette and topped with fresh grilled local peaches and almond encrusted goat cheese

~ ***Wild Rice Salad***

Wild rice tossed with dried fruit and winter vegetables with fresh herbs and a port wine vinaigrette

~ ***Beet Salad***

Frisée lettuce tossed with a port wine vinaigrette and topped with sliced roasted local Harman's Farm ruby red and golden beets, crumbled gorgonzola cheese and macadamia nuts

~ ***Summer Potato and Vegetable Salad***

Yukon Gold potatoes roasted with Harman Farm's seasonal summer vegetables, tossed with fresh dill and extra virgin olive oil dressing

~ ***Fresh Mozzarella, Tomato and Basil Salad***

Local Harford County tomatoes, fresh mozzarella and basil drizzled with a balsamic vinaigrette

~ ***Eastern Shore Cole Slaw***

Shredded cabbage, celery root and carrots tossed with a savory dressing and accented with Old Bay

~ ***Tabouleh***

A traditional Middle Eastern salad of fresh tomato, cucumber, green onion, finely chopped parsley, cracked wheat bulgar and dressed with extra virgin olive oil and lemon juice

Side Dish Selections

~ Sautéed Seasonal Vegetables

Harford County Harman Farm's seasonal vegetables seasoned with fresh herbs

~ Roasted Seasonal Vegetables

Harford County Harman Farm's seasonal vegetables seasoned with fresh herbs and olive oil then roasted

~ Green Bean Almondine

Sautéed Green Beans topped with sliced almonds

~ Roasted Asparagus

Served with a sweet bell pepper relish

~ Corn on the Cob (seasonal)

Local Harman Farm's corn served with butter

~ Wild Mushroom and Saffron Risotto

Woodland mushrooms simmered with Italian Arborio rice and Spanish saffron

~ Roasted Garlic Mashed Potatoes

~ Roasted Fingerling Potatoes

Yukon Gold Fingerling Potatoes tossed fresh herbs, duck fat and sea salt

~ Potatoes Dauphinoise

A traditional method of preparing potatoes originating from the Dauphine region of France. Thinly sliced and layered potatoes, cream, gruyere cheese and fresh thyme cooked in a buttered dish rubbed with garlic

~ Homemade Macaroni and Cheese

Made with local Keyes Creamery Cheddar

~ Lafayette Mac n Cheese

Baked in a rich cheddar cheese sauce made from Havre de Grace's own Keyes Creamery cheddar tossed with Deer Meadow Farm smoked ham, local tomatoes and sautéed onions, topped with bread crumbs and baked golden brown

~ Lobster Mac and Cheese

Sweet Maine lobster baked with penne pasta in a rich creamy sauce made with local Keyes Creamery cheddar

~ Potato Medley

A trio of herb roasted Yukon, red bliss and sweet potatoes

~ Mediterranean Couscous

A warm Mediterranean couscous salad mixed with kalamata olives, sun dried tomatoes, roasted peppers, golden raisins and toasted pine nuts

Entrée Selections

~ Veggie Pie

Roasted vegetables, feta cheese and fresh dill layered with a flakey phyllo dough and baked golden brown

~ A True Home Style Meatloaf

Our famous recipe made with locally raised Level Farm beef and wrapped in Deer Meadow Farm Bacon, served with DuClaw beer caramelized onions and lots of homemade gravy

~ Fried Eggplant

Planks of panko breaded eggplant layered with spinach, olive tapenade and goat cheese, baked and served with our homemade marinara sauce and penne pasta

~ Vegetable Napoleon

Layers of Grilled Eggplant, Portobello Mushroom, Red onion, Mozzarella Cheese, Zucchini, Tomatoes and Fresh Basil

~ Mushroom Ravioli

Wild mushroom raviolis tossed with a roasted pepper and shallot cream sauce, garnished with sautéed butternut squash, spinach and fresh chives

~ Grilled Veggie Ravioli

Grilled vegetable raviolis tossed with a roasted pepper and shallot butter sauce, garnished with sautéed butternut squash, tossed with fresh basil and sun dried tomatoes

~ Butternut Squash Ravioli

Butternut squash ravioli tossed with roasted pepper shallot butter sauce, garnished with spaghetti squash

~ Rigatoni Bolognese

Rigatoni pasta tossed with artichoke hearts, freshly chopped local spinach and a homemade tomato sauce made with Level Farm beef. Served with parmesan cheese.

~ Beouf Bourguignon

A classic French country dish of local Level Farm Beef seared and slowly braised in Burgundy wine with aromatic herbs and vegetables, served with roasted baby carrots, sautéed leeks and French bread

~ Coq au Vin

Local Flying Plow Farm organic, free range chicken seared and slowly braised in burgundy wine, mushrooms and garlic

~ ***Hanger Steak***

Grilled, marinated hanger steak sliced and served with a wild mushroom and parmesan risotto

~ ***Seafood Jambalaya***

A classic Creole dish prepared with shrimp, scallops and crabmeat simmered with andouille sausage, peppers, onions, tomatoes and Creole spices. Served with rice.

~ ***Roasted Chardonnay Chicken***

Local Flying Plow Farm organic, free range chicken brined with California chardonnay and fresh herbs roasted and served with natural juices

~ ***Chicken Marsala***

Sautéed and slowly simmered with wild mushrooms in a Marsala wine sauce

~ ***Chicken Roulade***

Boneless chicken breast stuffed with a Southern cornbread stuffing and roasted. Served with a traditional pan gravy

~ ***Pan seared Duck Breast***

Local Mount Felix Farm Muscovy duck breast pan seared till medium, medium rare, sliced and served with a dried Bing cherry port wine gastrique

~ ***Organic Farm Raised Red Pepper Salmon***

Grilled salmon served with a roasted red pepper coulis

~ ***Organic Farm Raised Asian Salmon***

Organic farm raised salmon basted in an Asian Ginger Soy and roasted

~ ***Organic Farm Raised Pommery Salmon***

Pan roasted and served with a French Pommery mustard cream.

~ ***Vegetarian Lasagna***

Roasted vegetables layered with marinara sauce and four cheeses then baked

~ ***Carolina Style Pulled Pork***

Local Deer Meadow Farm Pork prepared Carolina style (vinegar based barbeque) and served with homemade coleslaw, fresh brioche rolls and assorted hot and barbeque sauces

~ ***Level Beef Burgers***

Local Level Farm beef burgers freshly grilled and served with fresh brioche rolls, lettuce, tomatoes and condiments

~ ***Local Wild Caught Rockfish***

Pan fried rockfish topped with a roasted fresh corn and tomato salsa

~ ***Quiche Florentine***

A classic French style quiche baked with cheddar cheese and spinach. Served with a small Field Green salad

~ ***Vegetarian Tortellini Rosé***

Cheese filled pasta tossed with sun dried tomatoes and mushrooms in a tomato cream sauce

~ ***Grilled Free Range Chicken***

Local Flying Plow Farm organic, free range chicken marinated with fresh lemon, olive oil and fresh herbs and simply grilled

~ ***Chicken Saltimbocca***

Boneless chicken breasts sautéed with fresh sage in a Marsala wine butter sauce, topped with Proscuitto ham and Fontina cheese, served over spinach aglio olio

~ ***Crab Cakes***

A Laurrapin Twist on a Maryland Classic, lump crab and Maine lobster meat lightly bound together and seasoned with old bay spice, served with a lobster béchamel sauce

~ ***Grilled Filet Mignon***

All natural, hormone free Creek Stone Farms filet of beef, grilled medium to medium/rare and served with a glace de viande

~ ***Flat Iron Steak***

Cabernet Sauvignon marinated, naturally raised, hormone free Flat Iron Steak grilled, sliced

Sample Dessert Selections

A list of Laurrapin's homemade desserts are available upon request

~ ***Assorted Dessert Display***

An assortment of petite cakes, tarts and desserts

~ ***Tart Tatin***

A classic French tart of caramelized apples, served with a chantilly cream

~ ***Chocolate Strawberry Cup***

Fresh strawberries soaked in Grand Marnier and served in a chocolate dipped phyllo cup, topped with crème fraîche

~ ***Chocolate Dipped Strawberries***

~ ***Crème Brule***

Rich vanilla custard topped with a caramel crust

~ ***Wedding Cake***

We will Happily Cut and Serve Your Wedding Cake... A Complimentary Service

Complimentary Services

- ~ Coordination of all rentals
- ~ Coordination of all alcohol for the bar(s), when applicable
- ~ On-site delivery and teardown coordination
- ~ Placement of all tables, chairs and linens
- ~ We will Happily Cut and Serve Your Wedding Cake
- ~ Our staff will pour and serve your sparkling wine for a Champagne Toast

Non-Alcoholic Beverages

- ~ Freshly Brewed Coffee and Decaf Coffee with Cream, Sugar and various sweetener
- ~ Hot Tea and Herbal Tea Assortment with Lemon, Honey and Sweetener
- ~ Freshly Brewed Iced Tea with Lemon, Sugar and Sweetener
- ~ Refreshing Fresh Squeezed Lemonade

Bar Service

At the Laurrapin we are very flexible regarding how you decide to set up your bar and have three options available

Option #1: Flat Rate Per Guest

The Laurrapin offers higher end wine, beer and liquor selections to suit any occasion and we'll price it for you accordingly.

~ ***Beer and wine Option \$16 per guest***

This includes 3 domestic beer choices and 3 mid-range wine options for four hours

~ ***Full Bar Option. \$22 per guest***

This includes 3 domestic beer choices and 3 mid-range wine options and mixed drink Rail Basics for four hours

~ ***The Bartenders*** are charged at \$175 per bartender for a four hour event, which includes set up and breakdown. We recommend one staff per 50 for a full bar (mixed drinks) and one staff per 100 for a limited bar (beer and wine) to alleviate a wait at the bar.

Option #2: Host Consumption Bar

Host will be charged based on how many drinks their guests consume, but may limit choices and preferences available. Laurrapin will provide a complete list of drinks that will suit any occasion.

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Option #3: Supply Your Own Liquor

You may choose to purchase your liquor directly from a liquor store and the liquor store will bill you directly.

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~ ***Limited Bar Service (beer and wine)***

Includes Ice, Cocktail Napkins, Bar Kit, Bar Tubs, Cut Limes.
\$1.00/guest. With disposable cups \$2.00/guest.

~ ***Full Bar Service (mixed drinks)***

Includes Ice, Cocktail Napkins, Limes/Lemons/Cherries/Olives, Bar Kit, Bar Tubs
\$2.00/guest. With disposable cups \$3.00/guest.

Sample Drink List

Beer Options: to be determined by guest

Wine Options: to be determined by guest

Vodka and Cranberry

Vodka or Gin and Tonic

Vodka and Club Soda

Screwdriver

Cosmopolitan

Madras

White Wine Spritzer

Rum and Coke

Bourbon and Coke

Manhattan

Old Fashioned

Tequila Sunrise

Margarita

Chocolate Martini

Classic Gin or Vodka Martini

Dirty Gin or Vodka Martini

Mudslide

White Russian

Black Russian

Rob Roy (Scotch and Dry Vermouth)

Kahlua and Cream

Host Consumption Bar Choices

Beer List:

- ~ **Domestic Beers . . . \$3.25 each**
(Coors Lite, Miller Lite, Yuengling, Rolling Rock, Michelob Ultra)
- ~ **Sam Adams Boston Lager . . . \$5.00 each**
- ~ **Sierra Nevada Pale Ale . . . \$4.50 each**
- ~ **Bass Ale . . . \$4.00 each**
- ~ **Amstel Light . . . \$4.00 each**
- ~ **Corona . . . \$4.00 each**
- ~ **Newcastle Brown Ale . . . \$5.00 each**
- ~ **Harp Lager . . . \$4.00 each**
- ~ **Spaten Optimator . . . \$5.00 each**
- ~ **La Fin Du Monde Wheat Beer . . . \$7.00 each**
- ~ **Skull Splitter Scottish Ale . . . \$6.00 each**
- ~ **Stella Artois Lager . . . \$4.00 each**
- ~ **Hoegaarden Belgium White . . . \$5.00 each**
- ~ **Shiner Bach . . . \$4.00 each**

Wine by the Glass:

(Selections change regularly based on vintage and availability)

- ~ **Mid-Range . . . \$5.00 per glass**
(Snap Dragon Pinot Grigio, Snap Dragon Pinot Noir, Snap Dragon Red Blend, Flip Flop Cabernet Sauvignon, Beringer's White Zinfandel, Gallo Muscato)
- ~ **Menage a Trois, Red Blend . . . \$7.00 per glass**
- ~ **120 Merlot . . . \$6.00**
- ~ **Nugan Shiraz . . . \$6.50**
- ~ **San Telmo Cabernet . . . \$8.00**
- ~ **Ela Vinho Verde . . . \$6.00**
- ~ **New Harbour Sauvignon Blanc . . . \$7.00**
- ~ **Project Paso Robles Chardonnay . . . \$8.00**
- ~ **Martin Codex Albarino . . . \$8.00**

Sample Cocktail List:

(Rail Liquor: SKY Vodka, Bacardi Light Rum, Jim Beam Bourbon, Seagrams Gin)

- ~ **Rail Liquor Basics Soda/Tonic/Straight/Pineapple/Cranberry/Grapefruit . . . \$5.00**
- ~ **Rail Choices with Fresh Squeezed Orange Juice . . . \$5.50**
- ~ **Martini . . . \$7.00**
- ~ **Margarita . . . \$6.50**
- ~ **Manhattan . . . \$7.00**
- ~ **Old Fashion . . . \$7.50**