

Premium Wedding

Your personalized package includes:

Parking, White Floor-Length Table Linens, Dance Floor, One Hour Reception, Four Course Dinner

Reception

Butler Style Hors D' Oeuvres

(select eight)

Calamari Fritti • Crab Cakes • Arancini Bolognese • Lasagna Rolls • Potato Pancake
Chicken Teriyaki Dumpling • Chicken Parm Sliders • Paella Croquettes • Sesame Chicken
Pulled Pork Quesadilla • Peking Duck Springrolls • BBQ Chicken Wings
Prosciutto Wrapped Asparagus • Wild Mushroom Tart • Truffle Honey-Goat Cheese and Endive
Cheeseburger Sliders • Caprese Skewers • Italian Meatballs
Spanish-Style Shrimp (extra charge pp) • Lamb Lollipops (extra charge pp)

Selected Cheese Station

Imported and Domestic Artisan Cheeses • Gourmet Crackers, Marmalades • Hummus • Chips

Farmers Vegetable

Garden Vegetable Crudités • Blue Cheese and Sundried Tomato-Parmigiano Dip
Tomato Bruschetta • Garlic Crostini

Pasta

(select one)

Penne, Marinara and Ricotta

Rigatoni, Rosè Sauce

Penne Primavera

Orecchiette Bolognese

Ditalini, Peas and Sausage

Linguine, alle Vongole (cockle clams) (extra charge pp)

Housemade Gnocchi, Wild Mushrooms, Truffle Crema (extra charge pp)

****Cavatelli**, Broccolini and Sausage (extra charge pp)

Italian Charcuterie

Prosciutto • Sopressata • Mortadella • Grana Padana • Asiago • Mediterranean Olives
Salame • Grilled Artichokes • Garlic Bread • Tapenade Spread • Bruschetta
Grilled Portobello • Mint Zucchini • Caprese Salad • Eggplant Rollatini,
Mussels Marinara • Calamari Fritti

Serafina
at the IC

Premium Wedding

Dinner

Appetizers

(select one)

Maryland Crab Cake, Tangerine Aioli
Housemade Gnocchetti, Porcini Crema
Mozzarella di Bufala and Ripe Tomatoes, California Oil, Basil

Salads

(select one)

Farmer, Field Greens, Pomodorini, Grilled Corn, Avocado, Rainbow Peppers, Feta, Balsamic Vinaigrette
Traditional Caesar, Romaine, Garlic Croutons, Parmigiano Shavings
Serafina, Baby Spinach, Gorgonzola, Toasted Almonds, Pomegranate Vinaigrette

Entrees

(select two)

Prime Rib, Rosemary-Garlic Jus, Broccolini
Chateaubriand, Porcini Crema, Wilted Spinach
Grilled Lobster Tail, Chive-Butter, Roasted Wild Asparagus
Oven Roasted Pesto Salmon, English Pea-Zucchini Gnocchetti
Sole Capricciosa, Arugula, Tomato-Mozzarella Relish, Balsamico
Free Range, Bone in Chicken Breast, Cipollini, Truffle Mushroom Ragù
Boneless Short Ribs, Pinot Glaze, Roasted Baby Rainbow Carrots

Dolce

(select one)

Custom Designed Wedding Cake • Assorted Pastries, Cookies • Fresh Fruit
Espresso, Coffee and Tea

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