

# Dinner Menu

*Served or Buffet Style*



**Bruschetta**, Chopped Tomato Salad, Garlic Crostini

## **Pasta**

*(Select One)*

**Penne** Alla Vodka • **Rigatoni** Pomodoro Y Basilico • **Ditali** with Sausage & Peas  
**Fussili** Primavera • **Cavatelli** with Broccoli Di Rabe and Sausage (Add \$3.00 pp)  
**Sacchette**, Pasta Purses with a Brandy Cream Sauce and a Touch of Tomato (Add \$4.00 pp)

## **Salad**

*(Select One)*

**Farmer**, Organic Field Greens, Pomodorini, Grilled Corn, Peppers, Feta,  
English Cucumber and Balsamic Vinaigrette

**Traditional Caesar**, Romaine, Garlic Croutons & Parmigiano

**Serafina**, Baby Spinach, Toasted Almonds, Gorgozola and a Pomegranate Vinaigrette

## **Entrée**

*(Select One Chicken Entrée and Either a Beef or Fish Entrée)*

Served with Roasted Potatoes and Chef's Vegetable, Bread & Butter

*(Select Two)*

**Chicken Francese**

**Chicken Medallions**, Forest Mushroom Ragù

**Classic Chicken Parmigiano**

**Chicken Toscano**, White Wine, Lemon,  
Sundried Tomato and Capers

**Boneless Beef Short Ribs**, Red Wine Reduction

**Salmon Oreganata**, Seasoned Bread Crumbs

**Oven Roasted Salmon**, Pesto Glaze

**Florida Red Snapper**,

White Wine and a Touch of Tomato

**Sole Capricciosa**,

Arugula, Tomato and Mozzarella

## **Dessert**

**Sheet Cake** Served with Coffee and Tea

\$49.00 pp / Plus \$6.00 Bar Fee / Plus 23% Admin Fee and 6.35% Sales Tax

*Serafina*  
at the IC

# Dinner Enhancements

## Butler Style Passed Hors D'Oeuvres

\$14.00 pp  
(Select Six)

Fresh Mozzarella Skewers

Jumbo Shrimp Coconut

Italian Meatballs

Chicken Teriyaki Dumplings

Chicken Parm Sliders

Cheeseburger Sliders

Peking Duck Springrolls

Mini Beef Wellington

Raspberry and Brie Tartelette

Maryland Lump Crab Cakes

Vegetable Potstickers

Sausage Stuffed Mushrooms

Grilled Cheese with a Tomato Shooter

Chicken Lollipops

Short Rib and Manchego Empanadas

Porcini Arancini

Smoked Salmon Canapés

Herb Roasted Lamb Chops (Add \$3.95 pp)

## Italian Charcuterie

\$8.00 pp

Proscuitto • Sopressata • Mortadella • Pepperoni • Genoa Salami • Grana Padana  
Asiago • Olive Medley • Grilled Artichokes • Garlic Bread • Tapanade Spread  
Grilled Portobello • Mint Zucchini and Caprese Salad

## Hot Antipasti

\$9.00 pp

Eggplant Rollatine • Mussels Bianco • Calamari Fritti • Italian Meatballs

## Mediterranean Display

\$7.00 pp

Garden Vegetable Crudité with Blue Cheese and Ranch Dips  
Fresh Grilled Vegetables • International Cheese Board with Fruit  
Assorted Crackers and Toast Points

## Additional Entrée Choices



- Aged Filet Mignon of Beef** with Garlic Butter / 8oz – 10.00 pp / 10 oz – \$12.00 pp  
**Aged Roast NY Sirloin** with a Red Wine Reduction / 12oz – \$8.00 pp / 14oz – \$10.00 pp  
**Aged Roast Boneless Prime Rib** with Rosemary Garlic Au Jus / \$10.00 pp

## Buffet Carving Stations

*(Select One)*

- Peppered Roast Beef** Au Jus / \$6.00 pp  
**Spiral Ham** with a Cherry Glaze / \$6.00 pp  
**Herb Crusted Pork Loin** with Scarpariello Sauce / \$6.00 pp  
**Honey Roasted Turkey Breast** with Gravy / \$7.00 pp

## Additional Desserts



- Fresh Fruit Platter** / \$3.50 pp • **Assorted Mini Italian Pastries** / \$4.00 pp  
**Italian Butter Cookies** / \$3.00 pp • **Zeppole Station** / \$4.00 pp  
**Regular and Chocolate Covered Mini Cannoli** / \$4.00 pp

## Staffing



### Bartenders

\$150.00 Per 75 Guests

### Maitre d'

\$200.00 + (Dependent on the Size of the Event)

### Coat Check

\$100.00

### Bathroom Attendants

\$100.00 Each Attendant

### Security

\$75.00 Per Hour / Per Guard (if Needed)

(Additional Security may be Needed Depending on the Size of the Party)