

# Lunch Menu

*Served or Buffet Style*



**Bruschetta**, Chopped Tomato Salad, Garlic Crostini / *Served Family Style*

## Salad

*(Select One)*

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

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

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

## Entrée

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

*(Select One)*

**Chicken Medallions**, Forest Mushroom Ragù • **Classic Chicken Parmigiano**

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

Chef's Vegetarian Options Available

## Dessert

**Cookies** Served with Coffee and Teas

\$35.00 pp / Plus \$5.00 pp for Soft Drinks and Mixers

23% Admin Fee and 6.35% Sales Tax

*Serafina*  
at the IC

# Lunch Enhancements

**Crudité**, Assorted Vegetables Served with Blue Cheese & Ranch Dressings / \$4.00 pp

**Mini Charcuterie**, Salami, Mortadella, Pepperoni, Provolone, Bocconcini, Mediterranean Olives and Marinated Mushrooms / \$5.00 pp

**Oven Roasted Salmon** / \$6.00 pp

**Sole Capricciosa**, Arugula, Tomato, Mozzarella and Balsamic / \$5.00 pp

**Florida Red Snapper Marechiarà**, with White Wine and a Touch of Tomato / \$7.00

## 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



**Sheet Cake** / \$3.00 pp

**Ice Cream Sundae Bar** / \$3.00 pp

**Assorted Mini Italian Pastries** / \$3.50 pp

**Zeppole Station** / \$4.00 pp

**Custom Cakes** / Priced Accordingly