

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
Fusilli Primavera • **Cavatelli** with Broccoli Di Rabe and Sausage*
Sacchette, Pasta Purses with a Brandy Cream Sauce and a Touch of Tomato*

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

*additional charge

Serafina
at the IC

Dinner Enhancements

Butler Style Passed Hors D'Oeuvres*

(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

Italian Charcuterie*

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*

Eggplant Rollatine • Mussels Bianco • Calamari Fritti • Italian Meatballs

Mediterranean Display*

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

*additional charge

Additional Entrée Choices*



Aged Filet Mignon of Beef with Garlic Butter

Aged Roast NY Sirloin with a Red Wine Reduction

Aged Roast Boneless Prime Rib with Rosemary Garlic Au Jus

Buffet Carving Stations*

(Select One)

Peppered Roast Beef Au Jus

Spiral Ham with a Cherry Glaze

Herb Crusted Pork Loin with Scarpariello Sauce

Honey Roasted Turkey Breast with Gravy

Additional Desserts*



Fresh Fruit Platter • **Assorted Mini Italian Pastries**

Italian Butter Cookies • **Zeppole Station**

Regular and Chocolate Covered Mini Cannoli

Staffing*



Bartenders

Maitre d'

Coat Check

Bathroom Attendants

Security

*additional charge