

Signature Wedding Menu

Butler Style Passed Hors D'Oeuvres

Gourmet Cocktail Stations

Three-Course Seated Dinner

Bridal Suite

House Linens to the Floor

Parking

Serafina
at the IC

Cocktail Hour

Butler Style Passed Hors D'Oeuvres



(Select Five)

Fresh Mozzarella Skewers
Italian Meatballs
Chicken Teriyaki Dumplings
Chicken Parm Sliders
Cheeseburger Sliders
Peking Duck Springrolls
Raspberry and Brie Tartelette

Sausage Stuffed Mushrooms
Grilled Cheese with a Tomato Shooter
Chicken Lollipops
Short Rib and Manchego Empanadas
Porcini Arancini
Smoked Salmon Canapés

Stations



International Cheese Board Assorted Cheeses from Around the World Garnished with Fresh Fruits,
Served with Gourmet Crackers, Hummus and Pita Chips

Farmer's Vegetable Display Garden Fresh Vegetable Crudité,
Blue Cheese and Ranch Dips,

Pasta Station

(Select One)

Penne Alla Vodka • **Rigatoni** Pomodoro Y Basilico • **Ditali** with Sausage & Peas
Fussili Primavera

Additional Stations*



Italian Charcuterie

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

Viva Roma Station

Italian Meatballs • Sausage and Peppers • Chicken Scarpariello
Calamari Fritti and Mussels Bianco

Slider Station

Served with French and Sweet Potato Fries

(Select Two)

Angus Beef with Lettuce, Tomatoes, American Cheese & Bacon Bits
Pulled Pork with Cilantro Slaw • **All Beef Franks** with Spicy Brown Mustard
Italian Sausage and Peppers • **Portobello Mushroom** with Guacamole Spread
Chicken Parmesan • **Chicken Milanese** with Roasted Peppers, Mozzarella & Balsamic

South of the Border Station

Corn Tacos • Flour Tortillas • Seasoned Beef • Shredded Chicken • Baby Shrimp
Shredded Lettuce • Pico De Gallo • Monterey Jack • Sliced Black Olives
Jalepenos • Sour Cream • Tortilla Chips and Salsa

Carving Station

Served with Assorted Dinner Rolls

(Select One)

Angus Peppered Roast Beef Au Jus • **Spiral Ham** with Cherry Glaze
Honey Roasted Turkey Breast with Cranberry, Orange Compote
Herb Crusted Pork Loin with Scarpariello Sauce

Sushi Station with Sushi Chef / Sushi Display Only

Assorted Rolls, Wasabi, Ginger, Soy Sauce and Chop Sticks

*additional charge

Dinner

Appetizer

(Select One)

Mozzarella Caprese • Eggplant Rollatini • Roasted Vegetable Tower
Portobello, Zucchini, Yellow Squash, Roasted Pepper Asparagus with EVOO and Balsamic

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, Gorgonzola and a Pomegranate Vinaigrette

Entrée

All Entrées Served with Chef's Potato and Vegetable

(Select Two)

Angus Short Ribs, Braised in a Rich Red Wine Sauce

Roast Angus NY Strip Loin, with a Barolo Reduction

Oven Roasted Salmon, Pesto Glaze

Salmon Oreganata, Seasoned Bread Crumbs with a Scampi Sauce

Florida Red Snapper Marechiaro, White Wine Sauce with a Touch of Tomato

Organic Frenched Chicken Breast

Lemon, White Wine, Shallots, Shiitake Mushrooms and Sun Dried Tomato

*D*essert

Wedding Cake*

Includes a Consultation to Design your Customized Wedding Cake

Assorted Italian Butter Cookies*

Fresh Fruit*

Assorted Mini Pastries*

Ice Cream Sundae Bar *

International Coffee & Tea



Viennese Hour *

Includes Assorted Cakes • Pastries, Cookies • Biscotti • Chocolate Covered Strawberries
Ice Cream Sundae Bar • Espresso and Cappuccino Station

Zeppole Station*

Dough Fried to Order with Chocolate and Raspberry Dipping Sauces

Ice Luge*

(Additional Cost)

Custom Ice Sculptures*

(Additional Cost, Priced Accordingly)

*additional charge