

Gala Dinner Menu

Butler Style Passed Hors D'Oeuvres • Gourmet Stations

Seated or Buffet Dinner

House Linens ,Choice of Color



Saturday Evening

Adults \$95.00 pp**

Sunday-Friday

Adults \$80.00 pp**

Open Bar Packages – Priced Accordingly

Maitre'D Fee"\$350 ** Bathroom Attendants...\$125.00 each**, Coat Check if needed \$125.00 each**

Plus 23% Administration fee, 7.35% Sales Tax, Plus 10% Gratuity non-taxable)

Serafresca
at the IC

Menu

Cocktail Hour

Butler Style Passed Hors D'Oeuvres



(Select Six)

Fresh Mozzarella Skewers
Italian Meatballs
Chicken Teriyaki Dumplings
Chicken Parm Sliders
Cheeseburger Sliders
Peking Duck Springrolls
Mini Beef Wellington
Raspberry and Brie Tartelette
Maryland Lump Crab Cakes

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**)
Shrimp Cocktail (Add \$3.95 pp**)

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 Crudit , Blue Cheese and Ranch Dips, Tomato Bruschetta with Garlic Crostini

Pasta Station

(Select Two)

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, Five Cheese Pasta Purses with a Brandy Cream Sauce and a Touch of Tomato (add \$4.00pp**)

Additional Stations



Italian Charcuterie / \$14.00 pp**

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 / \$14.00 pp**

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

Slider Station / \$12.00 pp**

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 / \$12.00 pp**

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 / \$18.00 pp**

Served with Assorted Dinner Rolls

(Please Select Two)

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 Display Only \$23.00 pp**

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

Plated Dinner

Salad

(Please Select One)

Farmer, Organic Field Greens, Pomodorini, Grilled Corn, Peppers, Feta,
English Cucumber and Balsamic Vinaigrette
Traditional Caesar, Romaine, Garlic Croutons & Parmigiano
Serafresca, Baby Spinach, Toasted Almonds, Gorgozola and a Pomegranate Vinaigrette

Entrées

All Entrées Served with Chef's Potato and Vegetable

(Please Select Two))

Roast Angus Boneless Prime Rib with a Rosemary Garlic Au Jus (Add \$6.00 pp**)
Angus Filet Mignon, Herbed Butter (Add \$8.00 pp**)
Roast Angus NY Strip Loin, with a Barolo Reduction (Add \$5.00 pp**)
Braised Short Ribs, Red Wine Reduction
Oven Roasted Salmon, Pesto Glaze
Salmon Oreganata, Seasoned Bread Crumbs with a Scampi Sauce
Shrimp Scampi, Topped With Seasoned Bread Crumbs and Scampi Sauce
Chicken Breast Sorrentino, topped with eggplant, prosciutto & mozzarella
Chicken Breast, Lemon, White Wine, Shallots, Shiitake Mushrooms and Sun-Dried Tomatoes

*Vegan, Vegetarian, Gluten-Free and Dairy-Free Options Are Available Upon Request

Dessert

Celebration Cake (Priced Accordingly)

Assorted Italian Butter Cookies (Add \$3.50 pp**)

Fresh Fruit (Add \$5.00pp**)

Assorted Mini Pastries (Add \$6.00 pp**)

International Coffee & Teas

