

# Serafresca Mitzvah Menu

## Adults

*Butler Style Passed Hors D'Oeuvres • Hors D'Oeuvres Stations  
Plated or Buffet Style Dinner •*

## Young Adults

*Butler Style Passed Hors D'Oeuvres • Hors D'Oeuvres Stations  
Buffet Style Dinner*

- *House Linens (White or Ivory) • Assorted Napkins Colors • Complimentary Parking*



## Saturday Evening

Adults \$130pp\*\*/Teens \$65pp\*\*

## Saturday Day

Adults \$120pp\*\*/Teens \$65pp\*\*

## Sunday - Friday

Adults \$100pp\*\*/Teens \$65pp\*\*

Adult Top Shelf Open Bar and Teen Soft Drink Bar are Included



# Adult Cocktail Hour

## Butler Style Passed Hors D'Oeuvres



(Select Six)

Fresh Mozzarella Skewers  
Coconut Shrimp  
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 \$6.00 pp\*\*)  
Shrimp Cocktail (Add \$4.00 pp)  
Panchetta Wrapped Sea Scallops (Add \$4.00\*\*)

## 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, Tomato Bruschetta with Garlic Crostini

## Pasta Station

(Select Two)

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

## Upgrades

Cavatelli with Broccoli Di Rabe and Sausage (Add \$4.00 pp\*\*)  
Five Cheese Pasta Purses with a Brandy Cream Sauce (Add \$5.00 pp\*\*)

## Additional Stations



### Italian Charcuterie / \$14.00 pp\*\*

Proscuitto • Sopressata • Mortadella • Pepperoni • Genoa Salami  
Grana Padana • Asiago • Olive Medley • Grilled Artichokes • Garlic Bread  
• Bruschetta • Grilled Portobello • 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 / \$16.00 pp\*\*

Served with Assorted Dinner Rolls

*(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 \$23.00 pp\*\*

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

# Adult Dinner

## Salad

*(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

## Entrée

*All Entrées Served with Chef's Potato and Vegetable*

*(Please Select Two)*

Braised Beef Short Ribs, Au Jus

Oven Roasted Salmon, Pesto Glaze

Salmon Oreganata, Seasoned Bread Crumbs with a Scampi Sauce

Organic Frenched Chicken Breast Sorrentino, topped with eggplant, prosciutto & mozzarella

Organic Frenched Chicken, Lemon, White Wine, Shallots, Shiitake Mushrooms and Sun Dried Tomato

Roast Angus Boneless Prime Rib with a Rosemary Garlic Au Jus (Add \$10.00 pp\*\*)

Angus Filet Mignon, Porcini Crema (Add \$10.00 pp\*\*)

Roast Angus NY Strip Loin Steak, with a Barolo Reduction (Add \$6.00 pp\*\*)

Colossal Shrimp Scampi, Topped With Seasoned Bread Crumbs and Scampi Sauce (Add \$5.00 pp\*\*)

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

# Teen Hors D'Oeuvres

## Butler Style Passed Hors D'oeuvres



*(Please Select Four)*

Boneless Wings • Franks with Deli Mustard • Grilled Cheese Triangles  
Vegetable Dumplings • Chicken Lollipops • Chicken Empanadas  
Cheese Calzone • Pizza Bagels • Mini Potato Pancakes • Potato Puffs • Fried Mac & Cheese

## Hors D'Ouevres Stations



### Slider Station

Served with French and Sweet Potato Fries

*(Select Two )*

Angus Beef with Lettuce, Tomatoes, American Cheese & Bacon Bits  
• All Beef Franks with Spicy Brown Mustard  
Italian Sausage and Peppers • Portobello Mushroom with Guacamole Spread  
• Chicken Parmesan

### Farmer's Vegetable Display

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

# Teen Buffet Dinner

## Pasta Station

*(Select One)*

Penne Alla Vodka • Rigatoni Pomodoro Basilico • Fusilli Primavera • Macaroni & Cheese

## Entrée

Served with French Fries or Roasted Potatoes

*(Select Two)*

Chicken Parmesan • Chicken Tenders • Chicken Piccata • Italian Meatballs  
Sausage and Peppers • Eggplant Parmesan • Beef Burritos • Chicken Burritos

## Upgrade Option

Carving Station of Roast Beef with Gravy (Add \$6.00pp\*\*)

# Adult & Teen Dessert

**Themed Sheet Cake & Ice Cream Sundae Bar**

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

**Fresh Fruit** (Add \$4.00 pp\*\*)

**Assorted Mini Pastries** (Add \$5.00 pp\*\*)



\*\*Plus 23% Administration fee and 7.35% Sales Tax

Plus 10% Gratuities (non-taxable)

(Any additional gratuities are at the discretion of the host)