

Serafresca Wedding Menu

Butler Style Passed Hors D'Oeuvres • Hors D'Oeuvres Stations

Four-Course Plated or Buffet Dinner • Wedding Cake

Bridal Suite • Floor Length Linens available in Black, White or Ivory) and Napkins (Assorted Colors Available) • Complimentary Parking

Includes Five Hour Top Shelf Open Bar Service

Optional Wine Service with Dinner (Price Based on Wine Selection)**



Friday or Sunday Evening

January, February, March \$110.00 pp**

April – December \$125.00 pp**

Saturday Daytime (Ending by 5:00pm)

January, February or March \$115.00 pp**

April – December \$125.00 pp**

Saturday Evening (7:00pm-Midnight)

January, February or March \$120.00 pp**

April – December \$140.00 pp**

Maitre D Fee: \$350**

Bathroom Attendants: \$125 each**

Coat Check (if needed) \$125 Each**

**Plus 23% Administration fee, Plus 7.35% CT Sales Tax
Plus 10% Gratuities (Non-Taxable)

Serafresca
at the IC

Cocktail Hour

Butler Style Passed Hors D'Oeuvres



(Select Six)

Fresh Mozzarella Skewers
Italian Meatballs
Chicken Teriyaki Dumplings, Soy
Chicken Parm Sliders
Cheeseburger Sliders
Duck Spring Rolls, Hoisin Sauce
Mini Beef Wellington
Coconut Shrimp
Raspberry and Brie Tartelette
Mini Maryland Crab Cakes

Stuffed Mushrooms with Sausage
Grilled Cheese with a Tomato Shooter
Chicken Lollipops
Short Rib and Manchego Empanadas
Porcini Arancini
Smoked Salmon Canapés
Bruschetta on Crispy Italian Bread
Grilled Beef Sate

Upgrade Options

Baby Lamb Chops \$6.00 pp**
Chilled Shrimp Cocktail \$5.00 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 Crudité, Blue Cheese and Ranch Dips

Pasta Station

(Select Two)

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

Fussili Primavera

Served with Hot Garlic Bread



Station Upgrade Options

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 or 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 / \$14.00 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 Only \$23.00 pp

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

Dinner

Appetizer

(Select One)

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

Salad

(Select One)

Farmer's Salad, Organic Field Greens, Pomodorini, Grilled Corn, Peppers, Feta,
English Cucumber and Balsamic Vinaigrette

Traditional Caesar, Romaine, Garlic Croutons & Parmigiano

Serafresca Salad, Baby Spinach, Toasted Almonds, Gorgozola and a Pomegranate Vinaigrette

Entrée

*All Entrées Served with Chef's Potato and Vegetable
(Please Select Two)*

Braised Angus Short Ribs, 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

Organic French Cut Chicken Breast, Lemon, White Wine, Shallots, Shiitake Mushrooms & Sun Dried
Tomato

Upgrade Option

Roast Angus Boneless Prime Rib with a Rosemary Garlic Au Jus \$10.00 pp

(Vegetarian Entrées Available Upon Request)

Dessert

Assorted Mini Pastries

Coffee & Tea Service

Optional Dessert Upgrades

Tiered Wedding Cake \$6.00pp**

Assorted Italian Butter Cookies \$3.75pp**

Fresh Fruit Platter Family Style \$5.00pp**

Ice Cream Sundae Bar \$5.00pp**

International Coffees & Cordials \$12.00



Viennese Table

Within the 5 Hours \$18.00 pp**

Includes Assorted Cakes • Pastries, Cookies • Biscotti • Chocolate Covered Strawberries

Ice Cream Sundae Bar • Espresso and Cappuccino Station

Zeppole Station / \$6.00 pp

Dough Fried to Order with Chocolate and Raspberry Dipping Sauces

Overtime

(one hour based on availability)

With Bar Service \$10 pp** With Top Shelf Open Bar \$20pp**

Onsite Ceremony

\$7.50pp ** (Chair set up only)