

Wedding Menu

Butler Style Passed Hors D'Oeuvres • Gourmet Cocktail Stations
Four-Course Seated Dinner • Wedding Cake
Personalized Menus • Votive Candles
Bridal Suite • House Linens to the Floor • Parking



Friday or Sunday

January or February \$95.00 pp
March, November and December \$105.00 pp
April – October \$112.00 pp

Saturday Day

January or February \$90.00 pp
March, November and December \$100.00 pp
April – October \$110.00 pp

Saturday Evening

January or February \$100.00 pp
March, November and December \$110.00 pp
April – October \$120.00 pp

Serafina
at the IC

Cocktail Hour

Butler Style Passed Hors D'Oeuvres



(Select Six)

Fresh Mozzarella Skewers
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

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)
Panchetta Wrapped Sea Scallops (Add \$3.95)

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 One)

Penne Alla Vodka • **Rigatoni** Pomodoro Y Basilico • **Ditali** with Sausage & Peas
Fusilli 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 \$4.00 pp)

Serafina
at the IC

Additional Stations



Italian Charcuterie / \$9.00 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 / \$10.00 pp

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

Slider Station / \$8.00 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 / \$8.00 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 / \$10.00 pp

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 \$23.00 pp / **Sushi Display Only** \$18.00 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
Creamy Burrata, Vine Tomato & Pesto Aioli (Add \$3.00 pp)
Maryland Crabcake, Tangerine Aioli (Add \$4.00 pp)

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

All Entrées Served with Chef's Potato and Vegetable

(Select Two)

Roast Angus Boneless Prime Rib with a Rosemary Garlic Au Jus
Angus Chateaubriand, Porcini Crema (Add \$6.00 pp)
Roast Angus NY Strip Loin, with a Barolo Reduction
Grilled Lobster Tail, with Chive Butter (Add \$6.00 pp)
Oven Roasted Salmon, Pesto Glaze
Salmon Oreganata, Seasoned Bread Crumbs with a Scampi Sauce
Sole Capricciosa, Arugula, Tomato and Fresh Mozzarella
Florida Red Snapper Marechiara, White Wine Sauce with a Touch of Tomato
Colossal Shrimp Scampi, Topped With Seasoned Bread Crumbs and Scampi Sauce
Free Range Bone In Chicken Breast, Cipollini and a Truffle Ragù
Organic Frenched Chicken Breast
Lemon, White Wine, Shallots, Shiitake Mushrooms and Sun Dried Tomato

Dessert

Wedding Cake

Includes a Consultation to Design your Customized Wedding Cake

Assorted Italian Butter Cookies and Fresh Fruit

Assorted Mini Pastries (Add \$4.00 pp)

Ice Cream Sundae Bar (Add \$3.00 pp)

International Coffee & Tea



Viennese Hour

Within the 5 Hours \$12.00 pp / Additional Hour \$16.00 pp

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

Ice Cream Sundae Bar • Espresso and Cappuccino Station

Zeppole Station / \$4.00 pp

Dough Fried to Order with Chocolate and Raspberry Dipping Sauces

Ice Luge

(Additional Cost)

Custom Ice Sculptures

(Additional Cost, Priced Accordingly)