



Primavera
CELEBRATIONS

*The ideal location
for your
celebration*

seven

VEGETARIAN

Artichoke & Spinach in Filo	100	200
Asparagus & Cheese Arancini	95	190
Asparagus & Cheese Wrapped In Filo	100	200
Caprese Skewer	90	180
Crispy Polenta & Mushroom Ragout	95	190
Crostini Caprese	90	180
Crostini Tomato Basil	80	160
Fig & Five Cheese Flatbread	95	190
Fig & Goat Cheese in Fillo	125	250
Four Cheese Arancini	95	190
Fried Mozzarella Ceiglini Cones	90	180
Mini French Onion Soup Bread Bowl	125	250
Mini Grilled Cheese	95	190
Mini Mac & Cheese Cups	80	160
Mozzarella in Carozza	90	180
Polenta Caprese	125	250
Polenta Fries in Cone	100	200
Polenta Three Cheese Bombas	100	200
Porcini Arancini	95	190
Potato Scallion Pancakes	100	200
Raspberry & Brie in Filo	100	225
Roasted Beet & Goat Cheese	100	200
Spinach & Artichoke Dumplings	100	200
Spinach & Cheese in Filo	100	200
Vegetable Spring Rolls	95	190

POULTRY

Boom Boom Chicken	95	190
Chicken Cordon Blue	100	200
Chicken Milanese Skewer (choice of glaze)	100	200
Chicken Parm Eggroll	100	200
Chicken Satay with Peanut Sauce	100	200
Chicken Skewers Honey Garlic	95	190
Chicken, Cheese & Prosciutto Arancini	95	190
Coconut Chicken	95	190
Sesame Chicken	90	180

Hors D'oeuvres

BEEF & PORK

Beef Teriyaki Skewers	100	200
Beef Wellington	125	250
Braised Short Rib wrapped with Bacon	140	275
Classic Arancini (cheese, ground beef, prosciutto, peas)	95	190
Cowboy Sliders	100	200
Crazy Carbonara Cones	125	250
Dates Wrapped with Bacon	100	225
Italian or Swedish Meatballs	95	190
Mashed & Shortrib Cones	125	250
Pigs in a Blanket	95	190
Polenta Crisps with Shortrib Ragù	100	200
Pulled Pork Sliders	95	190
Sausage Dumpling	100	200
Shortrib Dumplings	125	250
Steak Medallion Skewer	115	225
White Pizza with Apples Honey & Prosciutto	95	190

SEAFOOD

Calamari Fritti Cones	95	190
Coconut Shrimp	125	225
Lemon Garlic Shrimp Skewer	100	200
Lobster Grilled Cheese	150	300
Lobster Newburg Tartlet	100	200
Marinated Shrimp & Prosciutto Skewer	125	250
Maryland Crab Cakes	95	190
Mini Lobster Rolls	150	300
Scallops & Wrapped with Bacon	115	225
Shrimp Cocktail Shooters	125	250
Shrimp Spinach & Mascarpone Dumpling	115	230
Stuffed Mushrooms	90	180



Culinary Displays

Stationary Displays /Platters

*Our culinary displays add drama to your event
Small Displays Serve 40-50 Combine 3 Smaller
Trays for a beautiful Display.*



INTERNATIONAL CHEESE TABLE - 375

Assortment of Imported Cheeses, Rustic Breads, Sopressata, Salami Fresh Vegetables and Dip Display

GRILLED VEGETABLE PLATTER - 175

Asparagus, zucchini, portabella mushrooms, summer squash, eggplant, red bell peppers, roma tomato

MEDITERRANEAN - 195

Hummus, tabouli, babaganoush, feta cheese, tri olive tapenade & pita chips

SPINACH & ARTICHOKE DIP - 195

With assorted flatbreads & focaccia

POLENTA BOARD CASALINGA - 250 /125

Roasted mini tri color peppers, caramelized onions, portobella and oyster mushrooms, sausage fresh basil country tomato cacciatore style with shaved parmesan

ANTIPASTO TABLE - 495 / 250

Marinated tomato, mushrooms, artichokes, tri-olive, roasted red peppers, fresh mozzarella imported prosciutto and salami

ASSORTED CHEESE & CRACKERS - 165

Imported and domestic cheese with flatbreads crostini and crackers

ASSORTED VEGETABLE CRUDITE - 125

Fresh crisp vegetables with fresh dip

SHRIMP COCKTAIL - 300 / 150

Raw bar boat 150pc or tower 75pc served with cocktail sauce and fresh lemon

CHARCUTERIE TRAY - 275

Prosciutto, sopressata, salami, capicola, tri olive, crostini, focaccia

SEARED AHI TUNA - 225

Pepper crusted and pan seared

TUSCAN CHEESE BOARD - 195/275

Assorted cheese, tri olives, roasted tri peppers, country jam spread, ricotta, crostini, flatbread

ELEGANT FRESH FRUIT BUFFET - 195/375

A beautiful assortment of skewered cateloupe, honey dew, pineapple, strawberries and grapes

FLATBREAD - 125

Bianca, tuscan fig with arugula, sopressatta & homemade sausage, apple, goat cheese, balsamic

PIZZETTE DISPLAY - 125

Traditional margherita, roasted tri pepper, spinach & goat cheese, primavera

RUSTIC BREADS AND CALZONES - 165

Homemade specialty olive and rustic Italian sundried tomato loaves, assorted focaccia & calzones and specialty bruschetta with various toppings



Cocktail Package

Elegant Cocktail Party

With Plenty to Sample, Eat and Graze, enjoy mingling with your guests and don't worry about a thing! Our elegant cocktail party package is perfect for any occasion!

DISPLAY (select two)

Charcutries Tray
Grilled Vegetable Platter
Tuscan Cheese Board
Rustic Breads and Calzone
Poletna Board Casalinga

FLATBREAD OR PIZZA (select one)

FLATBREAD DISPLAY:

An assortment of 4 Rustic Flatbreads

RUSTIC PAN PIZZA DISPLAY: Our delicious

Thin Pan Crust Pizza on Bread Boards

HORS D'OEUVRES

Mini Arancini, Beef Teriyaki Skewers, Sesame Chicken, Italian Meatballs and Crostini Caprese

PASTA STATION OR DIP STATION

(select one)

PASTA STATION : Choose 2 of your favorite pastas and 2 of our specialty sauces.

DIP STATION: Choice of Spinach & Artichoke or Buffalo Chicken, served with assorted flatbreads & focaccia

\$30 PER PERSON - Minimum of 40 Guests

\$25 PER PERSON - Minimum of 75 Guests



Bar Service

HOSTED BEER & WINE

To Include Domestic & Premium Beer, Chardonnay, Merlot, Cabernet, Pinot Grigio White Zinfandel and Soft Drinks.

First Hour	12
Three Hour	18
Four Hour	24
Five Hour	28

STANDARD HOSTED BAR

To Include the Following:
Domestic & Premium Beer, Chardonnay, Merlot, Cabernet, Pinot Grigio, White Zinfandel, Soft Drinks, Absolut, Tanqueray, Jack Daniels, Bacardi, Captain Morgans, Dewars, Jose Cuervo and Seagrams VO.

First Hour	15
Three Hour	22
Four Hour	28
Five Hour	34

BEST VALUE*

*Book your elegant cocktail party package with our three hour standard open bar and save \$4 per person on any Friday night! (\$40 per person minimum 50)

TOP SHELF OPEN BAR

To Include all from "Standard Hosted Bar" plus Grey Goose, Bombay Sapphire, Makers Mark, Mount Gay, Johnnie Walker Black, Patron Silver and Crown Royal.

First Hour	18
Three Hour	28
Four Hour	34
Five Hour	38



Simple Buffets

Stellina Buffet

Tossed Garden Salad
Fresh Baked Rustic Breads
Homemade Pasta Marinara
Chicken Picatta, Marsala, Chiara, Cacciatore,
Italian Roasted Chicken (*select one*)
Roasted Potato or Wild Rice (*select one*)
Medley of Vegetables
Coffee & Tea

\$32 PER PERSON - *Minimum of 40 Guests*

Santino Buffet

Tossed Garden Salad
Fresh Baked Rustic Breads
Fresh Pasta Marinara, Stuffed Shells, Toasted
Ravioli or Ravioli Marinara (*select one*)
Chicken Parmesan, Eggplant Parmesan or
Chicken Cacciatore (*select one*)
Sausage, Peppers & Onions, Homemade
Meatballs, Italian Sausage, Sausage
Cacciatore, Chicken, Broccoli and Ziti
Alfredo or Chicken, Broccoli and Ziti Scampi,
Vegetable Medley or Wild Rice (*select two*)
Coffee & Tea

\$35 PER PERSON - *Minimum of 40 Guests*

Add Them On

Omelet Station **\$8pp**
Pasta Station **\$10pp**
Corned Beef Hash **\$3pp**
Stuffed French Toast **\$3pp**

Carving Station \$12
With choice of one:
Roast Beef
Glazed Honey Ham
Smoked Turkey

Gala Brunch Buffet

Danish & Croissants
Bagel Bar - *Assorted Mini Bagel Sandwiches*
Fresh Fruit

Buffet Menu

Scrambled Eggs
Hickory Smoked Crisp Bacon
Maple Glazed Breakfast Sausage
Country Seasoned Breakfast Potato
Croissants Benedict, Homemade Mixed Berry
Pancakes, Cavatelli Marinara or Tortellini
Alfredo (*select one*)
Chicken Parm, Eggplant Parm, Chicken
Marsala, Chicken Francese, Chicken Picatta,
Chicken Broccoli Ziti (*Scampi or Alfredo*), Baked
Haddock Picatta, Haddock topped with
Newberg, Shrimp Scampi (*select two*)

Coffee & Tea

\$40 PER PERSON - *Minimum of 40 Guests*



Deluxe Buffets



Deluxe Buffet

Homemade Focaccia & Hummus
Tossed Garden Salad

Buffet Menu

Gemelli tossed with choice of sauce
Garlic & Oil, Marinara or Alfredo

Chicken Rustica, Marsala, Picatta or Broccoli
Alfredo (*select one*)

Grilled Sirloin Steak Medallions
With peppers onions & mushrooms

Baked Haddock
With lemon caper

Oven Roasted Red Bliss Potato

Franciscan Greens Beans

Coffee & Tea

\$45 PER PERSON - *Minimum of 40 Guests*

Botticelli Package

Antipasto Tray, Charcuterie, Tuscan Cheese
Tossed Mixed Greens

Fresh Rustic Breads & Focaccia

Buffet Menu

Orrechiette Marinara
Small handmade pasta with marinara sauce

Chicken Marsala

Seafood Scampi, Haddock Newburg,
Stuffed Shrimp (*select one*)

Carving Station with Choice of One:
Roast Beef, Glazed Ham, Pork Braciolo, Turkey

Roasted Potato

Vegetable Medley

Sweet Table

Assorted Mini Pastries, Italian Cookies and
Fresh Fruit

Coffee & Tea

\$59 PER PERSON - *Minimum of 50 Guests*

Intimate Gathering - FAMILY STYLE

Available for groups 25-35

First Course

Tuscan Cheese Board, Caprese, Charcuterie,
Calamari Fritti, Potato Bombas, Arancini,
Mozzarella Bites

Homemade Focaccia & Rustic Italian breads

With Hummus and Olive Oil

Main Course served with Family Style Salad

Chicken Limoncello, Marsala, or Parmigianna,
Baked Haddock, Shrimp Scampi, or Tenderloin
Steak Tips (*select two*)

Accompaniments

Roasted Red Bliss Potato

Medley of Fresh Vegetables

\$40 PER PERSON - *Minimum of 25 Guests*

Add a Pasta Course +\$5

Fresh pasta tossed in our homemade
Bolognese sauce, Alfredo, Pesto, or Clam
Sauce



Special Occasions

Serafina's Room Celebration

Entree Suggestions for smaller special occasions

Available for or lunch or dinner



EGGPLANT PARMIGIANA

Served with tomato sauce, mozzarella

CHICKEN PICATTA

Capers, lemon and white wine

CHICKEN CAPRI

Country stuffed chicken served with our rustic mushroom madeira wine sauce

CHICKEN LIMONCELLO

Topped with capers, tomato & artichoke hearts

CHICKEN MILANESE

Served with tomato salsa, arugula

CHICKEN MARSALA

Mushrooms, marsala wine and butter

CHICKEN OR VEAL PARM

Served with tomato sauce, mozzarella

CHICKEN SALTIMBOCCA

Prosciutto, sage & mozzarella cheese

CHICKEN FRANCESE

Dipped in egg and pan fried in a lemon butter sauce

CHICKEN SORRENTINA

Eggplant, prosciutto, spinach, tomato and fontina cheese

CHICKEN STELLA BELLA

Garlic, white wine, butter, romano, bombalini

Salad Selections

Garden Salad, Mixed Greens, Cesare

Greek Salad

Crostini Caprese

Accompaniments

Chefs Potato & Vegetable Accompaniment

BEEF SHORTRIB

Slow cooked and served medium rare with aujus

ROAST PRIME RIB OF BEEF (MIN 12)

Slow roasted with garlic cloves, rosemary and seasonings

WOOD GRILLED SIRLOIN STEAK

14 oz wood grilled sirloin steak

STEAK TIPS

Marinated and slowly grilled

CRISPY SALMON

Brushed with olive oil, fresh herbs, oven baked

CRAB HADDOCK

Lightly seasoned with crumbs and topped with a newburg sauce

RISOTTO PRIMAVERA

Lobster, shrimp & scallops, asparagus, sundried tomato, snap peas, three cheese risotto

SIRLOIN STEAK & 3 BAKED STUFFED SHRIMP

Crab & vegetable stuffing



Ballroom Formal Dinner Events Have a Revenue Minimum

A Facility Fee of \$500/\$1000 will be applied to cover Staff, Utilities, Room Set Up, Bartender, Event Manager, Room Rentals and Cleaning