



Primavera
CELEBRATIONS

*The ideal location
for your
celebration*

seven



VEGETARIAN

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

POULTRY

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

Hors D'oeuvres

BEEF & PORK

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

SEAFOOD

Calamari Fritti Cones
Coconut Shrimp
Lemon Garlic Shrimp Skewer
Lobster Grilled Cheese
Lobster Newburg Tartlet
Marinated Shrimp & Prosciutto Skewer
Maryland Crab Cakes
Mini Lobster Rolls
Scallops & Wrapped with Bacon
Shrimp Cocktail Shooters
Shrimp Spinach & Mascarpone Dumpling
Stuffed Mushrooms



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 -

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

GRILLED VEGETABLE PLATTER

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

MEDITERRANEAN

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

SPINACH & ARTICHOKE DIP

With assorted flatbreads & focaccia

POLENTA BOARD CASALINGA

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

ANTIPASTO TABLE

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

ASSORTED CHEESE & CRACKERS

*Imported and domestic cheese with flatbreads
crostini and crackers*

ASSORTED VEGETABLE CRUDITE

Fresh crisp vegetables with fresh dip

SHRIMP COCKTAIL

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

CHARCUTERIE TRAY

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

SEARED AHI TUNA

Pepper crusted and pan seared

TUSCAN CHEESE BOARD

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

ELEGANT FRESH FRUIT BUFFET

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

FLATBREAD

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

PIZZETTE DISPLAY

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

RUSTIC BREADS AND CALZONES

*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



Bar Service

HOSTED BEER & WINE

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

First Hour
Three Hour
Four Hour
Five Hour

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
Three Hour
Four Hour
Five Hour

BEST VALUE*

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
Three Hour
Four Hour
Five Hour



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

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

Add Them On

Omelet Station \$
Pasta Station \$
Corned Beef Hash \$
Stuffed French Toast \$

Carving Station \$
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



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

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 Braciole, Turkey

Roasted Potato

Vegetable Medley

Sweet Table

Assorted Mini Pastries, Italian Cookies and
Fresh Fruit

Coffee & Tea

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

Add a Pasta Course +\$

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 will be applied to cover Staff, Utilities, Room Set Up, Bartender, Event Manager, Room Rentals and Cleaning