

*The ideal location
for your celebration*



Hors D'oeuvres

BY THE PIECE

Vegetarian

Spinach and Cheese Arancini	\$3
Asparagus & Cheese in Filo	\$3.5
Caprese Skewer	\$3.5
Crispy Polenta (cacciatore ragu)	\$3.5
Crostini Caprese	\$4
Mozzarella en Carozza	\$3.5
Mini Mac and Cheese Cups	\$3
Potato Scallion Croquette	\$3
Spinach & Cheese in Filo	\$3
Raspberry & Brie in Filo (contains nuts)	\$3.75
Vegetable Spring Roll	\$3
Antipasto Skewer	\$5

Poultry

Chicken Cordon Blue Arancini	\$3.5
Chicken Parm Eggroll	\$3.5
Chicken Satay	\$3.5
Coconut Chicken	\$3.5
Sesame Chicken	\$3.5
Chicken Southwest Eggroll	\$3
Mini Chicken Parm Sliders	\$4



Hors D'oeuvres

BY THE PIECE

Beef & Pork

Steak & Cheese Eggroll	\$4
Beef Teriyaki Skewer	\$4
Beef Wellington	\$4
Cowboy Sliders	\$4.5
Classic Arancini	\$3.5
Italian Meatballs	\$3
Short Rib & Mashed Potato Cones	\$5
Pigs in a Blanket	\$3.5
Polenta Crisp with Short Rib	\$4
Pulled Pork Slider	\$4

Seafood

Calamari Cones	\$4
Coconut Shrimp	\$4
Shrimp Scampi Skewers	\$4
Maryland Crab Cakes	\$4
Scallops Wrapped with Bacon	\$4
Shrimp Cocktail Shooters	\$4
Stuffed Mushrooms	\$3
Stuffed Littleneck Clams	\$3.75



Cocktail Hour Package \$20 per person

Select 5 choices from above (unlimited)





Specialty Boards

BY THE PERSON

& Displays

Tuscan Cheese Board \$5

Artigiano vino rosso, blueberry & blood orange small batch wisconsin cheese, aged balsamic & cipolline, boursin cheese, aged finlandia swiss, sharp monterey jack, imported provolone, smoked gouda, fig jam, ricotta, homemade crostini & assorted crackers

Mediterranean Board \$5

Stuffed grape leaves, fresh hummus, tomato horiatike salad, crostini, flatbread, taziki, imported olives, spanikopita

Charcuterie Board \$6

Imported sopressata, aged salami, capicola, parma cotto hot sopressata, rustic crostini

Antipasto \$8

Marinated artichoke hearts, tomato caprese with ciognigni, marinated mushrooms, marinated giardinera, roasted red peppers, imported tri olives, pepperdews, pepperoncini

Fruit Festival \$5

Cantaloupe, honeydew, pineapple, strawberries, blackberries, grapes, (watermelon, seasonal)

Tomato Caprese Board \$4 (Rustic board, 60pc)

Layers of fresh vine ripe tomato, fresh sliced mozzarella served over homemade baked crostini

Crazy Crostini with Burrata \$5.50 (Rustic board, 60pc)

Tuscan Rustic Crostini, vine ripe tomato, fresh burrata mozzarella, olive oil, cracked pepper, basil, balsamic drizzle

Assorted Flatbreads \$4

Chef's selection of flatbreads...

- > Tomato burrata caprese, fig jam & ricotta topped with arugula
- > Mediterranean greek with hummus, tomato & feta
- > Bianca flatbread with garlic, olive oil, pesto, crumbled goat cheese



Shucker's Raw Bar

BY THE PERSON *Towers & Boats*

Shrimp Cocktail Tower \$10

Jumbo shrimp cocktail, crushed ice, lemons, cocktail sauce

Mini" Raw Bar Boat \$20

Jumbo shrimp cocktail, oysters, littlenecks on the half shell, oyster shooters with mini tobacco, spicy mustard, horseradish sauce, lemons, spicy cocktail sauce

The Grand Raw Bar Display \$36

Approximately \$36 per person (subject to market price)

Lobster Tails, three types of oysters, cherrystones, quahogs, shrimp shooters





Stations & Add Ons

BY THE PERSON

Specialty Salads & Breads \$6

Fresh baked focaccia bread, crusty coutry francese, french baguette & pita bread
Choose two of your favorite salads... Mediterranean Greek, farmers mixed greens, radicchio misto with poppyseed, classic Caesar, fresh tossed garden, country harvest

Mamma's Meatballs \$3

Displayed in a chafer, served with finger rolls, shaved parm

Spinach & Artichoke Station \$5

Our Creamy spinach and artichoke dip served with toasted pita chips, homemade crostini, flatbread, fresh crisp celery, carrots and broccoli



Seafood Displays \$16

Small Paella
Cioppino
Cioppino Fra Diavolo
Grand Paella
(Minimum 75 guests)

Carving Stations

Pork Braciole \$14
Roast Sirloin \$16
Ham \$10
Turkey \$12
Roast Beef \$13
(Minimum 50 guests)
Plus \$150 attendant

Live Pasta Station \$12

Select two of your favorite pasta's and three of our signature sauces

Fusilli, Bowtie, Rigatoni, Tortellini, Ravioli or Fettuccine

Marinara, Alfredo, Garlic & Oil, Carbonara, Primavera, Giardinera or Puttanesca

Prepared live in front of your guests by our chef (Minimum 50 guests) Plus \$150 attendant

Mini Wine Tasting Station \$5

Featuring our Select Boston Winery wines for your guests to sample during your cocktail hour

BW Super Tuscan, Mammas Cabernet Sauvignon and Mammas white blend "malefamminia"





Cocktail Party Packages

Mini Cocktail Party Package \$40 per person (min 50 guests)

Tuscan Cheese Board, Charcuterie Board, Mediterranean Board,
Fruit Festival or Crazy Crostini with Buratta (select two)

Assorted Flatbreads

Mini Arancini
Sesame Chicken
Beef Teriyaki
Crostini Caprese

Mamma's Meatballs

Spinach & Artichoke Dip Station

Enjoy a spread of delicious offerings
for your guests to graze on for two-three hours

Ultimate Grazing Table Package \$75 per person (min 50 guests)

Grazing Table

Tuscan Cheese Board, Assorted Flatbreads, Crostini Caprese Board, Shrimp Cocktail,
Hummus & Focaccia Breads Classic mini arancini, scallops wrapped with bacon, sesame
chicken skewers, stuffed mushrooms and spinach & cheese in filo

Fresh Farm to Table Salads (select three)

Tossed Garden, Classic Caesar, Harvest Salad, Iceberg Wedge, Caprese or Crazy Radicchio

Homemade Fusilli pasta tossed with marinara, our signature Bolognese sauce or with
sausage, broccoli rabe and EVOO (select one)

Chicken Limoncello, Marsala or Cacciatore (select one)

Baked Haddock topped with newburg, Seafood Scampi, Baked Stuffed Shrimp, Shrimp &
Scallops Primavera with cheese tortellini or Lobster Ravioli (select one)

Oven Roasted Red bliss Potato, Yukon Mashed Potato, Rice Pilaf, Wild Rice Blend,
Franciscan Green Beans, Baby Glazed Carrots or Zucchini & Summer Squash (select two)

Fresh Brewed Coffee & Tea, Ice Water





Brunch Menus

Florentina Brunch Package \$40 per person (min 25 guests)

Morning Pastry

*Including mini butter croissants, fresh raspberry & lemon danish
and assorted fresh mini bagel sandwiches*

Brunch Buffet Menu

Scrambled Eggs

Hickory Smoked Bacon

Maple Breakfast Sausages

Breakfast Potato

French Toast, Ziti Marinara or Pasta Primavera (Select one)

Chicken Selection of your choice

Fresh Brewed Coffee and Tea, Ice water





Brunch Menus (continued)

Ultimate Brunch Package \$52 per person (min 40 guests)

Morning Pastry

Including mini butter croissants, fresh raspberry & lemon danish and assorted fresh mini bagel sandwiches

Fresh Fruit Display

Featuring strawberry, cantaloupe, honey dew, pineapple, watermelon (seasonal) and grapes

Fresh Farm to Table Salads (select three)

Tossed Garden, Classic Caesar, Harvest Salad, Iceberg Wedge, Caprese or Crazy Radicchio

Brunch Buffet Menu

Scrambled Eggs or Assorted Mini Quiche (select one)

Hickory Smoked Bacon & Maple Breakfast Sausages or Carved Ham (select one)

Seasoned Breakfast Potato

French Toast, Pancakes or Pasta Selection (select one)

Chicken Selection (select one)

Chicken Parmesan, Picatta, Marsala, Cacciatore or Chicken, broccoli and ziti (alfredo or scampi)

Second Entrée (select one)

Chicken Limoncello,

Marinated Grilled Herb Chicken,

Italian Meatballs,

Sunday Ragu (veal, pork, meatball, sausage),

Sausage, pepper & onions,

Shrimp Scampi tossed with pasta,

Baked Haddock,

Shrimp or Chicken Stella Bella,

Paccheri Carbonara,

Shrimp & Scallop Abruzzese (+\$2pp),

Steak Tips with Sausage, Peppers & Onions (+\$2pp)

Mixed Grill (Steak Tips, Chicken & Turkey Tips +\$2pp)

Fresh Brewed Coffee and Tea

Ice water





Lunch & Dinner Buffets

(offered family style for an additional \$5 per person)



Venezia Luncheon Buffet

\$35 per person (minimum 40) \$40 per person (minimum 25)

Tossed Garden or Classic Caesar Salad (select one)

Fresh Pasta Marinara

Chicken Marsala, Picatta, Cacciatore or Chiara (select one)

Roasted Red Bliss Potato

Baby Glazed Carrots or Franciscan Green Beans (select one)

Fresh Brewed Coffee & Tea, Ice Water

Santino Buffet

\$40 per person (minimum 40) \$45 per person (minimum 25)

Tossed Garden or Classic Caesar Salad (select one)

Fresh Pasta Marinara, Stuffed Shells or Ravioli Marinara (select one)

Chicken Parmesan, Eggplant Parmesan or Chicken Cacciatore (select one)

Sausage, peppers & onion, Italian Meatballs, Meatballs & Sausages,

Sausage Cacciatore, Chicken, Broccoli & ziti (alfredo or scampi),

baby glazed carrots, Franciscan green beans (select two)

Fresh Brewed Coffee & Tea, Ice Water

Deluxe Buffet

\$48 per person (minimum 40)

Tossed Garden, Mediterranean Greek or Classic Caesar Salad (select one)

Homemade Focaccia Bread & Hummus


Fresh pasta tossed with marinara, alfredo or garlic & oil (select one)

Chicken Picatta, Marsala, Cacciatore, Stella Bella, Parmesan or Chicken Primavera
(select one)

Bourbon Marinated Turkey Tips, Grilled Steak Tips with peppers, onions & mushroom, BBQ Steak Tips, Mixed Grill (Steak Tips, Chicken Breast & Turkey Tips),
Baked Haddock topped with newburg, shrimp scampi tossed with pasta (select one)

Oven Roasted Red bliss Potato, Yukon Mashed Potato, Rice Pilaf, Wild Rice Blend,
Franciscan Green Beans, Baby Glazed Carrots or Zucchini & Summer Squash (select one)

Fresh Brewed Coffee & Tea, Ice Water





Dinner Packages

Intimate Gathering Graze & Share Package \$60 per person (min 25 guests, up to 40 guests)

Grazing Table

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

Family Style Dinner Service

Classic Caesar Salad

Homemade Focaccia & Rustic Italian Breads with Hummus and Olive Oil

Main Entrée (select one)

Chicken Limoncello, Marsala or Parmesan, Baked Haddock, Shrimp Scampi,
Sausage, pepper & Onion or Tenderloin Tips (+\$5pp)
(+\$5pp to add a second entrée offering)

Accompaniments (select two)

Fresh Pasta Marinara, Roasted Red Bliss Potato, Yukon Mashed, Rice Pilaf, Baby
Glazed Carrots, Franciscan Green Beans or Medley of Fresh Vegetables

Fresh Brewed Coffee & Tea, Ice Water

Botticelli Dinner Package \$89 per person (minimum 50)

Grazing Table

Tuscan Cheese Board, Assorted Flatbreads, Crostini Caprese, Hummus & Focaccia Breads

Dinner Buffet Menu (select one)

Tossed Garden, Mediterranean Greek or Classic Caesar Salad

Homemade Fusilli pasta tossed with marinara, our signature Bolognese sauce or with
sausage, broccoli rabe and EVOO (select one)

Chicken Limoncello, Marsala or Cacciatore (select one)

Baked Haddock topped with newburg, Seafood Scampi, Baked Stuffed Shrimp, Shrimp &
Scallops Primavera with cheese tortellini or Lobster Ravioli (select one)

Chef's Carving Station (select one)

Roasted Sirloin, Roast Beef, Glazed Ham, Stuffed Pork Braciole or Roasted Turkey

Oven Roasted Red bliss Potato, Yukon Mashed Potato, Rice Pilaf, Wild Rice Blend, Francis-
can Green Beans, Baby Glazed Carrots or Zucchini & Summer Squash (select two)

Sweet Table

Assorted mini pastries, Italian cookies, homemade cannoli and fresh fruit

Fresh Brewed Coffee & Tea, Ice Water





The Finishing Touch

BY THE PERSON

Elegant Dessert Stations

Mini Cannoli Station \$7

Homemade mini cannoli, mini chocolate covered cannoli, displayed with rainbow sprinkles, pistachio and mini chocolate chips for dipping

Ice Cream Sundae Bar \$7

Vanilla ice cream, hot fudge, whipped cream, a variety of candy toppings and cherries

Apple Crisp A La Mode \$8

Warm apple crisp accompanied with vanilla ice cream and whipped cream topping

Sweet Table \$10

An assortment of Italian pastries, cookies and cannoli

Chef's Signature Dessert Station \$12

Assorted mini pastries, biscotti, cookies, cannoli, tiramisu, crème brulee





Plated Lunch & Dinner

Salad Course (required)

- Tossed Garden Salad \$5
- Mediterranean Greek Salad \$6
- Classic Caesar Salad \$6
- Crostini Caprese \$8
- Mini Wedge Salad \$7

Pasta Course (optional)

- Ziti Marinara \$8
- Fusilli Agli Olio \$9
- Gemelli Bolognese \$10
- Bowtie Alfredo \$9
- Tortellini Pesto Cream \$10

Main Entrée

Chicken or Eggplant Parmesan \$40/\$45
served over fresh pasta marinara

- Chicken Picatta \$40/\$45
- Chicken Marsala \$40/\$45
- Chicken Francese \$43/\$48
- Chicken Milanese \$43/\$48
- Chicken Saltimbocca \$45/\$50

- Beef Short Rib \$48/\$53
- Tenderloin Tips \$50/\$55
- Sirloin Steak \$52/\$57
- Roasted Prime Rib \$65/\$70

- Crispy Salmon \$48/\$53
- Crab Crusted Haddock \$48/\$53
- Baked Stuffed Shrimp \$50/\$55
- Seafood Risotto \$52/\$57

Accompaniments

- Roasted Red Bliss Potato
- Yukon Gold Potato
- Garlic Mashed
- Rice Pilaf
- Wild Rice Blend
- Baby Glazed Carrots
- Franciscan Green Beans
- Medley of fresh vegetables

Dessert (optional)

- Tiramisu \$8
- Chocolate Mousse \$7
- Cheesecake \$6
- Limoncello Cake \$7
- Cannoli \$5
- Carrot Cake \$6
- His & Her Mini Cannoli \$6

Fresh Brewed Coffee & Tea
Ice water



Beverage Service



Beverages

Unlimited Soda bar

\$4 per person
Coke, diet coke,
sprite & gingerale

Unlimited Juice bar

\$6 per person
Orange, Cranberry,
Grapefruit and Apple

Unlimited Soda & Juice

\$5 per person
Select two soft drinks
and two juices

Coffee & Tea Station

(40-50 guests) \$195

Carafe of Soda \$12 ea

Carafe of Juice \$14 ea

1 Liter San Pellegrino \$15 ea

Infused Water Station

Fresh lemon & mint, orange &
blueberry, strawberry & cucumber
Set up upon guest arrival \$138

Iced Tead & Lemonade Station

Dispenser of each \$138

Bubbles & Booze

Champagne Toast

\$5 per person / Full glass \$8 per person
Champagne Bottle \$28

Prosecco Toast

\$6 per person / Full glass \$9 per person
Prosecco Bottle \$36

Wine Toast

4.75 per person (half glass)

Wine Service

Select a house red and a house white wine
to be poured tableside during your meal
(Offered twice while guests are seated)
\$10 per person

Non – Alcoholic Cider Toast

\$3.25 per person / Full glass \$6 per person


Sangria

House made Red, White, Blush or
Peach Sangria

Carafe \$34 ea / 2.5 gallon Dispenser \$325

Mimosa

Traditional Mimosa (orange juice) or
Sunrise Mimosa (orange, pineapple, cranberry)
Carafe \$30 ea / 2.5 gallon Dispenser \$295





Bar Service



Basic Bar Service \$150

Bar Package One

Beer, wine, champagne and non-alcoholic beverages

1hr \$20 / 2hr \$26 / 3hr \$34 / 4hr \$40

Bar Package Two

Standard liquors, beer, wine, champagne and non-alcoholic beverages

1hr \$26 / 2hr \$32 / 3hr \$38 / 4hr \$44

Bar Package Three

Top shelf liquors, standard liquors, beer, wine, champagne
and non-alcoholic beverages

1hr \$28 / 2hr \$34 / 3hr \$40 / 4hr \$46

Hosted Bar on Consumption

To be paid by client at conclusion of event
plus 20% service fee and 7% tax

Serafina's Bar Package \$42 per person

Signature Cocktail, beer, wine, champagne

3 hours of service included

House Red & House White or Champagne

Set up on each table with dinner

Stella's Bar Package \$50 per person

Standard liquors, beer, wine, champagne

3 hours of service included

House Red & House White or Champagne

Set up on each table with dinner

Cordials served at the bar after dinner

