



The ideal location  
for your  
celebration



# Hors D'oeuvres

BY THE PIECE

## *Vegetarian*

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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*

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Chicken Cordon Bleu 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

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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

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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

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## *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 horiatiki 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 ciliegini, 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*

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

## *Crazy Crostini with Burrata \$5.50*

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*

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## *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

## *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 parmesan

## *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 Braciolo \$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, Mamma's Cabernet Sauvignon and Mamma's 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 40 guests)

\$45 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 Braciolo or Roasted Turkey

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)

### **Sweet Table**

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

Fresh Brewed Coffee & Tea, Ice Water





# The Finishing Touch

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## *Elegant Dessert Stations*

### *Mini Cannoli Station \$7*

Homemade mini cannoli, mini chocolate covered cannoli, displayed with rainbow sprinkles, pistachios 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

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## 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



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