

Serafini

**243 W. Broadway
Frankfort, Kentucky
40601**

**502-875-5599
502-875-5962 (fax)**

**Wayne and Susan Masterman, Owners
Robert Carter, Managing Partner
Kari Graham, Manager
Leah Duvall, Manager
Carlos Ceballos, Dining Room Manager
Jeff Keatley, Chef
John Miller, Chef**

Thank you for considering Serafini for your function. Business luncheons and dinners, rehearsal dinners, special events or celebrations, weddings, receptions, corporate outings, lectures, demonstrations, cocktail parties and holiday parties can all be accommodated.

Here at Serafini we have a number of choices when planning your event. Depending on the size and type of party, we have one private room available. The Governor's room can seat up to 20 guests.

We can seat up to 45 guests in the back half of our dining room, but would not be completely private, as we can seat other guests on the other side of the restaurant.

These numbers reflect sit-down dining. The entire restaurant, can be booked for up to 120 guests.

Dinner package prices begin at \$40.00 plus tax and gratuity. These packages includes salad, bread, entrée choice, and tiramisu for dessert. This does not cover any alcoholic beverages, specialty coffee drinks or hot tea, but does include Pepsi products, coffee and iced tea.

Prices for lunches, dinners, etc. are listed in this packet. Menus can be tailored to suit dietary needs.

Please call 502-875-5599 with any questions.

A meeting can be set with you to discuss your function here at Serafini.

Appetizers

ALL APPETIZERS ARE SERVED FAMILY STYLE & ARE PRICED PER PERSON
BASED ON YOUR CONFIRMED NUMBER OF GUESTS

<input type="checkbox"/>	BITE SIZE DEEP-DISH SAUSAGE PIZZA	3
<input type="checkbox"/>	SHRIMP COCKTAIL	8
<input type="checkbox"/>	CHICKEN QUESADILLA HORNS	3
<input type="checkbox"/>	GRILLED CHICKEN SATE W/ CHILI PLUM SAUCE	3
<input type="checkbox"/>	SPINACH & FETA PHYLLO TRIANGLES	3
<input type="checkbox"/>	CROSTINI W/ TOMATO BASIL TOPPING	3
<input type="checkbox"/>	VEGETABLE SPRINGROLLS	4
<input type="checkbox"/>	CROSTINI W/ SMOKED SALMON AND HERBED GOAT CHEESE	5
<input type="checkbox"/>	CRAB CAKES	6
<input type="checkbox"/>	RASPBERRY, BRIE, & ALMOND IN PUFF PASTRY	3
<input type="checkbox"/>	FRIED CALIMARI	7
<input type="checkbox"/>	BRUSCHETTA	3
<input type="checkbox"/>	BUFFALO CHICKEN SPRINGROLLS WITH BLEU CHEESE DRESSING	4

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Serafini Banquets Entrees for \$40

Please select three from this list. These will be offered to your guests on the day of your dinner. Serafini will have a custom designed menu printed for your guests.

SHORT RIBS

Slow braised and served on Yukon Gold mashed potatoes with bacon-blackberry BBQ sauce and seasonal vegetables.

ATLANTIC SALMON

Baked salmon served on seasoned rice with chili plum sauce and pea shoots

CHICKEN & VEGETABLE PASTA

Grilled chicken with a seasonal sauce and vegetables over Chef's choice of pasta

BLACKENED CHICKEN

Blackened chicken on Happy Jack's blue corn grits with a bourbon street sauce and baby green beans

PASTA with MEAT SAUCE

A slow simmered ragu of Italian sausage and ground chuck in marinara served on chef's choice of pasta.

FISH & FRIES

Semolina dusted white fish with hand cut fries and our house tatar sauce

MARINATED PORK LOIN

Grilled pork loin on Happy Jack's blue corn grits with worchestershire butter and southern style green beans

LASAGNA-MEAT LOVER OR VEGETARIAN

The Classic. Pasta sheets layered with ricotta, provolone, mozzarella, and Parmesan cheese. Served with your choice of marinara or meat sauce.

Salads

<input type="checkbox"/>	Serafini Dinner Salad	(included)
<input type="checkbox"/>	Caesar Salad	\$2
<input type="checkbox"/>	Ice berg Wedge	\$4

Desserts

<input type="checkbox"/>	Tiramisu	(included)
<input type="checkbox"/>	Chocolate Cake	\$3
<input type="checkbox"/>	Cheesecake	\$2

Serafini Banquets Entrees for \$50

Please select three from this list. These will be offered to your guests on the day of your dinner. Serafini will have a menu printed for your guests.

SHORT RIBS

Slow braised and served on Yukon Gold mashed potatoes with bacon-blackberry BBQ sauce and seasonal vegetables.

ATLANTIC SALMON

Baked salmon served on seasoned rice with chili plum sauce and pea shoots

CHICKEN & VEGETABLE PASTA

Grilled chicken with a seasonal sauce and vegetables over Chef's choice of pasta

BLACKENED CHICKEN

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LASAGNA-MEAT LOVER OR VEGETARIAN

The Classic. Pasta sheets layered with ricotta, provolone, mozzarella, and Parmesan cheese. Served with your choice of marinara or meat sauce.

FISH & FRIES

Semolina dusted white fish with hand cut fries and our house tatar sauce

BAKED WHITE FISH

Baked white fish served with basmati rice, chili lime glaze and Chef's choice vegetables.

SHRIMP & GRITS

Sauteed shrimp on Happy Jack's blue corn grits with a bourbon street sauce topped with our housemade tomato jam

Salads

<input type="checkbox"/> Serafini Dinner Salad	(included)
<input type="checkbox"/> Caesar Salad	\$2
<input type="checkbox"/> Ice Berg Wedge	\$4

Desserts

<input type="checkbox"/> Tiramisu	(included)
<input type="checkbox"/> Chocolate Cake	\$3
<input type="checkbox"/> Cheesecake	\$3

Serafini Lunch Banquets Packages

LUNCH PACKAGE #1 **CHOOSE THREE**

- CAESAR SALAD WITH CHICKEN
- LASAGNA WITH MARINARA OR MEAT SAUCE and SALAD
- PASTA WITH MARINARA OR MEAT SAUCE and SALAD
- CHICKEN & VEGETABLE PASTA and SALAD
- ALFREDO WITH CHICKEN and SALAD
- CHICKEN SALAD SANDWICH and FRIES

INCLUDES ICED TEA, COFFEE OR A PEPSI PRODUCT

\$18 PLUS TAX AND GRATUITY

LUNCH PACKAGE #2 **CHOOSE THREE**

CHOICES ALSO INCLUDES PACKAGE #1

- CAESAR SALAD WITH CHICKEN OR SALMON
- GOAT CHEESE AND APPLE SALAD
- ATLANTIC SALMON and SALAD
- SEASONAL GRILLED CHICKEN and SALAD
- GOVERNOR'S HOT BROWN and SALAD

INCLUDES ICED TEA, COFFEE OR A PEPSI PRODUCT

\$22 PLUS TAX AND GRATUITY

<u>Salads</u>		
<input type="checkbox"/>	Serafini Dinner Salad	(included)
<input type="checkbox"/>	Caesar Salad	\$2
<input type="checkbox"/>	Ice berg Wedge	\$4
SUBSTITUTIONS ONLY		

<u>Desserts</u>		
<input type="checkbox"/>	Tiramisu	(included)
<input type="checkbox"/>	Chocolate Cake	\$3
<input type="checkbox"/>	Cheesecake	\$3
COMES WITH PACKAGE #2		

Serafini Cocktail Party Packages

MINIMUM 25 PEOPLE PER PARTY PACKAGE

Cocktail #1

CHOOSE SIX OF THE FOLLOWING SELECTIONS

- | | |
|-----------------------------------------------------------|------------------------------------------------------------|
| <input type="checkbox"/> ASPARAGUS IN PHYLLO WITH CHEESE | <input type="checkbox"/> SPINACH AND FETA PHYLLO TRIANGLES |
| <input type="checkbox"/> ITALIAN PINWHEELS | <input type="checkbox"/> ASSORTED DESSERT SQUARES |
| <input type="checkbox"/> SUNDRIED TOMATO CROSTINI | <input type="checkbox"/> FRANKS IN PUFF PASTRY |
| <input type="checkbox"/> CHICKEN SATE | <input type="checkbox"/> ASSORTED PIZZA MINI |
| <input type="checkbox"/> CHICKEN CORDON BLEU | <input type="checkbox"/> HAM & CHEESE PINWHEELS |
| <input type="checkbox"/> RASPBERRY & BRIE IN PHYLLO | <input type="checkbox"/> QUICHE PETITE ASSORTED |
| <input type="checkbox"/> CROSTINI W/ TOMATO BASIL TOPPING | <input type="checkbox"/> VEGETABLE SPRING ROLLS |
| <input type="checkbox"/> ASSORTED CHEESE & FRUIT TRAY | <input type="checkbox"/> ASSORTED VEGETABLES TRAY |
| <input type="checkbox"/> BEER CHEESE PLATTER | <input type="checkbox"/> PORK POT STICKER |

Light Appetizers \$19.00 Per Person / Heavy Appetizers \$27.00 Per Person

Cocktail #2

CHOOSE 6 FROM PACKAGE #1 AND 3 FROM PACKAGE #2

- | | |
|---------------------------------------------------------|---------------------------------------------------------------|
| <input type="checkbox"/> BEEF WELLINGTON | <input type="checkbox"/> PHYLLO PEAR AND BRIE |
| <input type="checkbox"/> BEEF SATE | <input type="checkbox"/> SCALLOPS WRAPPED IN BACON |
| <input type="checkbox"/> MINI CRAB CAKES | <input type="checkbox"/> SPICY CHICKEN BITES WITH BLEU CHEESE |
| <input type="checkbox"/> GOAT CHZ & SMK SALMON CROSTINI | <input type="checkbox"/> SHRIMP COCKTAIL |
| <input type="checkbox"/> CRAB RANGOON | <input type="checkbox"/> BEEF EMPANADAS |
| <input type="checkbox"/> CHICKEN SATE | <input type="checkbox"/> SOUTHWEST CHICKEN EGGROLLS |
| <input type="checkbox"/> MEATBALLS WITH MARINARA | <input type="checkbox"/> CHICKEN CORDON BLEU |

Light Appetizers \$25.00 Per Person / Heavy Appetizers \$32.00 Per Person

Serafini Executive Meeting Package

(For groups of 15 or more)

9:00am til 4:00pm

Morning Break

ASSORTED DANISHES OR DONUTS

ASSORTED YOGURTS

FRESH FRUIT BOWL

FRUIT JUICES, MILK, SODAS, ICED TEA & COFFEE

Lunch Menu

Please select THREE

GOAT CHEESE & APPLE SALAD

CAESAR SALAD with CHICKEN or SALMON

CHICKEN SALAD SANDWICH and FRIES

CLUB SANDWICH and FRIES

LASAGNA with MARINARA or MEAT SAUCE and SALAD

PESTO with CHICKEN or SALMON and SALAD

GRILLED PORKLOIN and SALAD

HOT BROWN and SALAD

SEASONAL SALMON and SALAD

SEASONAL GRILLED CHICKEN and SALAD

Late Afternoon Break

Please select ONE

ASSORTED DESSERT TRAY

ASSORTED CHEESE and CRACKER TRAY

VEGETABLE and FRUIT TRAY

\$30.00 per person

(salestax and a 20% service charge will be added)

(Alternate hours fee of \$20.00 per hour)

BEVERAGE SERVICE

OPEN BAR

WINE CEILING \$ _____ PER BOTTLE

BEER DOMESTIC IMPORTS BOTH

CASH BAR (INDIVIDUAL PAYS FOR HIS DRINKS)

NO WINE, BEER or COCKTAILS

MENU HEADING - _____

TABLE SETUP- _____

SPECIAL INSTRUCTIONS: _____

EXTRA CHARGES

THESE CHARGE WILL ONLY BE ADDED IF YOU ASK FOR ANY OF THESE SERVICES

Audio / Visual Services

<input type="checkbox"/>	LCD CHARGE	\$50.00
<input type="checkbox"/>	SCREEN CHARGE	\$50.00
<input type="checkbox"/>	MICROPHONE CHARGE	\$50.00
<input type="checkbox"/>	TELECONFERENCE	\$50.00
<input type="checkbox"/>	INTERNET SERVICE	NC
<input type="checkbox"/>	TELEVISION	\$25.00
<input type="checkbox"/>	DVD /VCR	\$25.00
<input type="checkbox"/>	OVERHEAD OR SLIDE PROJECTOR	\$25.00
<input type="checkbox"/>	FLIP CHARTS and MARKERS	\$25.00

Other Services

<input type="checkbox"/>	CAKE CUTTING CHARGE (PARTIES ONLY)	\$25.00
<input type="checkbox"/>	CORKAGE FEE (PER BOTTLE)	\$10.00
<input type="checkbox"/>	BAR SETUP FEE	\$100.00
<input type="checkbox"/>	EXTRA SERVER CHARGE (PER SERVER)	\$100.00
<input type="checkbox"/>	EXTRA HOURS CHARGE (PER HOUR)	\$100.00
<input type="checkbox"/>	ROOM SETUP CHARGE (ANYTHING EXTRA)	\$100.00
<input type="checkbox"/>	ROOM CLEANUP CHARGE (ANY THING EXTRA)	\$100.00
<input type="checkbox"/>	OPENING FOR LUNCH ON A SATURDAY OR SUNDAY	\$500.00

Serafini Private Room Reservation Form

Customer Information

Group/ Company Name _____

Contact Person _____

Address _____

Phone(day) _____

Phone(evening) _____

City _____

Fax _____

Credit card _____

State _____ ZIP _____

Exp _____ E-mail _____

Event Information

Date of
Event _____

Time of
Event _____

Number of
Guests _____

Terms & Conditions

- 1 ALL PRIVATE FUNCTIONS ARE ASSIGNED AND PRIORITIZED UPON CONFIRMATION.
- 2 PRIVATE FUNCTIONS CANNOT BE CONFIRMED UNTIL A CREDIT CARD NUMBER OR A DEPOSIT IN THE AMOUNT OF \$300.00 HAS BEEN RECEIVED.
- 3 ALL PAYMENTS ARE DUE AT THE END OF THE EVENING UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.
- 4 ANY CANCELLATIONS MUST BE GIVEN TO **A MANAGER**, SEVEN DAYS PRIOR TO FUNCTION OR CREDIT CARD WILL BE CHARGED 50% OF AGREEMENT. (SOME CONSIDERATIONS APPLY) YOU HAVE 30 DAYS TO RESCHEDULE YOUR EVENT OR DEPOSIT WILL BE FORFEITED.
- 5 AN AUTOMATIC 20 % GRATUITY AND 6 % SALES TAX WILL BE ADDED.
- 6 CLIENT AGREES TO A MINIMUM FEE OF \$ _____ EXCLUDING SALES TAX AND GRATUITY.
- 7 THERE WILL BE A MINIMUM \$100 GRATUITY PER SERVER ON ALL EVENING EVENTS. A MINIMUM \$50 FOR ALL MORNING OR LUNCH EVENTS.
- 8 WE RESERVE THE RIGHT TO UPDATE OUR PRICES AT ANY TIME.
- 9 PRIVATE FUNCTION DINNERS MUST PAY A **NON REFUNDABLE DEPOSIT** OF \$300.00 TO RESERVE A PRIVATE ROOM FOR DINNER, \$150.00 FOR LUNCH.
- 10 WE RECOMMEND THAT YOU TEST YOUR PERSONALLY OWNED AUDIO/VISUAL EQUIPMENT FOR COMPATIBILITY WITH OUR SYSTEMS PRIOR TO YOUR EVENT.
- 11 THE NUMBER OF GUESTS MUST BE CONFIRMED THREE DAYS PRIOR TO EVENT BY EMAIL. IF GUEST COUNT CHANGES BY 2 OR MORE GUESTS, CLIENT WILL BE CHARGED FOR THOSE GUESTS PRESENT & NOT-PRESENT. IN THE EVENT OF SEPARATE CHECKS, THIS CHARGE WILL GO TO HOST OR CREDIT CARD ON FILE.

Authorized Signature

Date
