

Capriotti's Catering Off-Site Wedding Plans

Best wishes on your engagement!

Are you looking for the **Capriotti's** experience, but have an off-site location for your wedding? **Capriotti's** Catering services will allow you to celebrate in unparalleled elegance and style at the location of your choice.

Capriotti's provides off site catering and has all your needs covered with friendly attentive service, delicious food, and competitive prices.

Capriotti's offers complete plans for your special day. The plans include our delicious food and our exceptional staff to serve your guests. We also offer "customized" options based on your taste and budget.

A caterer who caters to your every need – look no further than **Capriotti's!**

If you can imagine it, we can make it a reality!!!

**Capriotti's
Passionately Perfecting Life's Celebrations**

Buffet Service ~ “ORCHID” PLAN ~ 2018

Bartender along with Soda & Mixers Included (Alcohol must be provided by host)

Cocktail Hour to include ~

Cold Hors D’Oeuvres ~ A display of Fresh Vegetables & Cheeses with Dips

Three Hot Hors D’Oeuvres ~ “Butler Service” ~ Choice of selections

Choice of Salad

Main Course ~ Select Three Entrées

Selection of one Potato and one Vegetable

Freshly Baked Italian Bread and Butter

Dessert ~ We will cut and serve your wedding cake

Linen Tablecloths & Napkins available in an array of colors

Buffet Service ~ "LILY" PLAN ~ 2018

Cocktail Hour to include ~

Cold Hors D'Oeuvres ~ A display of Fresh Vegetables & Assorted Cheeses with Dips

Choice of Salad

Main Course ~ Select Three Entrées

Selection of one Potato and one Vegetable

Freshly Baked Italian Bread & Butter

Dessert ~ We will cut and serve your wedding cake

Linen Tablecloths & Napkins available in an array of colors

Buffet Service ~ "SUNFLOWER" PLAN ~ 2018

Bartender along with Soda & Mixers Included (Alcohol must be provided by host)

Cocktail Hour to include ~

Cold Hors D'Oeuvres ~ A Display of Fresh Vegetables & Cheeses with Dips

Three Hot Hors D'Oeuvres ~ "Butler Service" ~ Choice of selections

Buffet to Include ~

Choice of Salad

Grilled NY Strip Steak (Grilled at location)

BBQ Chicken

Pork BBQ OR Sausage & Peppers with Rolls

Mac 'N' Cheese

Roasted Potatoes

Sweet Buttered Corn

Cole Slaw

Freshly Baked Italian Bread & Butter

Dessert ~ We will cut and serve your wedding cake

Linen Tablecloths & Napkins available in an array of colors

Pricing Includes ~

- Unlimited phone and in person assistance to confirm & reconfirm every detail
- Trained staff to service the event
- Chafing Dishes with Sternos
- Elegant Ware (Salad Bowls/Hors D'Oeuvres, Dinner, Dessert Plates/Eating Utensils)
- Serving Utensils
- Cake Cutting & Serving Client's Cake

SITE VISIT ~ To determine effective staging of tables, chairs, equipment, staffing, food setup locations, and other specific site planning information.

150.00 VALUE - NO CHARGE

Additional Amenities - Available at an additional charge

French Bread Hoagies
Roasted Succulent Pig
Candy Buffet
Assorted Dessert Bar
Pie Bar
Cookie Bar
S'mores Bar
Popcorn Bar

Tables & Chairs

Butlered Hors D'Oeuvres Selections

Meat

Italian Fried Meatballs
Chicken Pieces with Honey Mustard Sauce
Marinated Chicken Teriyaki Skewer
Chicken Salad with Walnuts & Grapes in a Filo Shell
Marinated Pork Wrapped in Bacon with BBQ Sauce

Seafood

Breaded Buffalo Shrimp Tenders
Butterfly Shrimp Stuffed with Jalapeno and Cheese
Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Colossal Shrimp with Cocktail Sauce
Mini Crab Cakes
Coconut Shrimp Tenders
Marinated Shrimp Skewers

Vegetarian

Filled Mushrooms (Choice of one ~ Breadcrumbs/Sausage/Shredded Spare Ribs)
Fresh Mozzarella on Toast Points with Fresh Basil & Drizzled with Balsamic
Mini Fried Ravioli with Marinara Dipping Sauce
Potato Cakes with Sour Cream & Chives
Mac 'N' Cheese in Fillo Shell

Salad Selections

Strawberry Spinach Salad with fresh spinach, strawberries, feta cheese, with our signature raspberry vinaigrette dressing.

Caesar Salad with our homemade dressing and croutons with olives.

Fresh Garden Salad with champagne vinaigrette dressing.

Vegetable Selections

Green Beans Almondine

Honey Glazed Baby Carrots

Germany Blend – Green Beans, Wax Beans, Baby Carrots

Sweet Corn

Potato Selections

Scalloped

Roasted

Baked

Double Stuffed

Garlic Mashed

Mashed

Rice Pilaf

Herb Stuffing

Entrée Selections

Chicken

Filled Chicken Breast with Spinach & Cheese
Chicken Francaise
Chicken Scampi
Chicken Marsala
Chicken Piccata
Sliced Chicken Cordon Bleu
Chicken Kiev

Pasta

Pasta with Broccoli
Baked Ziti
Baked Cavatelli
Buffalo Chicken Pasta (with or without chicken)
Penne ala Vodka
Tri Colored Cheese Tortellini Alfredo

Meats

Beef Tenderloin Tips with Demi Glaze Sauce
Sliced Beef Tenderloin with Mushrooms or Peppers
Roast Sirloin of Beef Halupki
Roast Turkey Baked Sliced Ham
Pork Marsala Sliced Pork Tenderloin
Homemade Meatballs Braciolo

Seafood

Stuffed Sole with Scallops and Crabmeat
Baked Haddock with Panko Topping