Capriotti's "Party" Package

Welcome to Capriotti's where you will enjoy an exceptional event. The attractive atmosphere combined with the finest food and outstanding service is a guarantee your special event will be memorable.

Capriotti's modern Palazzo offers a striking setting for your special occasion. Your guests will feel welcomed and at home in our lovely venue.

Our newest "addition" ~ The "Cappella" may be reserved for a completely "private" event!

The Capriotti Family & Staff has over 30 years of food service, catering, and hospitality experience to assure your special event will flow seamlessly. We take care of you like **family** not just another event!

Booking Policies

*Booking policy must be filled out and returned with deposit.

AT TIME OF BOOKING. To place a firm reservation for your date and hours we will require a 250.00 deposit. Deposits are non-refundable.

ONE MONTH PRIOR TO EVENT DATE. This is the time to confirm your menu and details. We will need the "estimated" guest count.

PAYMENTS WITH CREDIT CARDS. Capriotti's will gladly accept credit cards.

FINAL PAYMENT. Required 72 hours prior to function for guaranteed number of attending guests. The final guest count is required five days prior to the event. **CONVENIENCE**. If preferred, we can arrange for advance monthly payments.

PRICE QUOTE ~ 2024

Name	Email Addr	ess	
Address	City	State	Zip
Home Phone	Cell Phone	Work Phone	
Day/Date of Event		Theme	
Beginning Time Event	Number of Guests Invited		
Menu Type ~ Minimum 30 G	uests on ALL Plans		
40.10 Deluxe Buffet	19.95 Buffet		
22.95 Buffet	20.25 Hors D'	Oeuvres	
19.75 Station Plan		Plated Di	nner @
* You are welcome to bring in your goodies as they will not be provided		de your own dishes or take ou	at containers for your
It is our pleasure to serve you our al is setup. Note, any food left on the			wish while the buffet
**Food and Beverage prices subject Prices subject to change due to mark		% facility fee.	
Signature		ate	

Option ~ Have your event in our NEW "Cappella" ~ Additional fee ~ 250.00

"DELUXE" BUFFET PLAN ~ Minimum 30 Guests

ONE HOUR PRIOR TO DINNER ~

COLD HORS D'OEUVRES "DISPLAY"

Assorted Cubed Cheeses with Spicy Mustard Dip Crisp Veggies with Dip Seasonal Fruits with Dip

"PASSED" Selections

Chicken Casino Pinwheels
Italian Fried Meatballs with Dipping Sauce
Mini Bruschetta Pizza

BUFFET DINNER OFFERING ~

SALAD STATION ~ Fresh Mixed Greens
Sliced Tomatoes/Cucumbers/Carrots/Onions
Shredded Cheddar Black Olives Croutons Fresh Italian Bread

Choice of Two Salad Dressings ~ Balsamic Italian French Ranch Caesar

BUFFET SELECTIONS ~

CARVING STATION ~ Sliced Beef Tenderloin with Creamy Horseradish Sauce

Chicken Francaise
Baked Haddock Casino
Penne with Vodka Sauce
Cheesy Mashed Potatoes
Green Beans Almondine

Coffee/Tea

DESSERT ~ Ice Cream Sundae Bar

40.10 Per Guest Plus 18% Facility Fee & 6% Sales Tax

BUFFET MENU ~ Minimum of 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Strawberry Spinach Salad, Gorgonzola Walnut Salad, Caesar Salad, Apple & Cranberry Spring Mix Salad, Fresh Fruit Cup Additional item above add 1.25 per guest

Choice of Two

Roast Sirloin of Beef
Lemon Pepper Chicken
Sausage and Peppers
Sausage Bruschetta

Baked Chicken
Chicken Fingers
Chicken Scampi
Sweet Garlic Chicken

Meatballs in Sauce Shrimp Scampi Over Rice or Penne Baked Sliced Ham Baked Haddock with Lemon Butter

Pork BBQ

Choice of One

Pasta with Broccoli Cavatelli OR Penne w/Tomato Sauce Cheese Tortellini Alfredo Penne with Vodka Sauce

Choice of Two

Mashed Potatoes with Gravy
Roasted Potatoes Scalloped Potatoes Rice Pilaf
Seasonal Vegetable Du Jour

Includes: Fresh Italian Bread & Butter, Coffee, Tea, and Linens

UNLIMITED Soda & Iced Tea @ 3.00 per guest Soda & Iced Tea @ 7.00 per pitcher (On consumption)

Buffet: 19.95 per guest

Plus 18% Facility Fee & 6% Sales Tax

BUFFET MENU ~ Minimum 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Strawberry Spinach, Gorgonzola Walnut, Antipasto Salad Caesar, Apple & Cranberry Spring Mix Salad, Fresh Fruit Cup Additional item above add 1.25 per guest

Entrees - Choice of Three

Lasagna Rollups

Roast Sirloin of Beef Penne with Meatballs Sausage Bruschetta Pasta with Broccoli Lemon Pepper Chicken Sweet Garlic Chicken

Sausage and Peppers Stuffed Shells

Roast Turkey Buffalo Chicken Pasta Baked Ham Filled Chicken Breast

Chicken Francaise Chicken Piccata
Baked Haddock Casino Chicken Marsala
Shrimp Scampi Chicken Fingers

Over Rice or Penne Stuffed Chicken w/Spinach & Cheese Basil Pesto Cavatelli Vermont Cheddar Cavatelli

Accompaniments - Choice of Two

Scalloped Potatoes Green Beans Almondine

Roasted Potatoes Corn

Apricot Glazed Sweet Potatoes Honey Glazed Carrots

Mashed Potatoes/Gravy Vegetable Medley

Garlic Mashed Potatoes Rice Pilaf
Buffalo Scalloped Potatoes Herb Stuffing

Includes: Fresh Bread & Butter, Coffee, Tea, and Linens

DESSERT: Ice Cream with Chocolate Sauce

UNLIMITED Soda and Iced Tea available @ 3.00 per guest Soda & Iced Tea @ 7.00 per pitcher (On consumption)

Buffet: 22.95 per guest Plus 18% Facility Fee & 6% Sales Tax

"PLATED" DINNER MENU ~ Minimum 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Strawberry Spinach, Gorgonzola Walnut, Antipasto Salad Caesar, Apple & Cranberry Spring Mix, Fresh Fruit Cup Additional item above add 1.25 per guest

CHICKEN 20.25 BEEF

Chicken Breast w/Spinach & Cheese Filling

Chicken Francaise
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Chicken Breast w/Bread Filling
Chicken Cordon Bleu

Roast Sirloin of Beef w/ Mushrooms
Sliced Beef Tenderloin w/Demi Glace
Boneless NY Strip Steak
Market
Market

SEAFOOD

Baked Haddock with Lemon Butter

Or Topped with Sauteed Spinach Or Casino Style Market Price

Crab Cakes Market Price

Sweet Ginger Sesame Glazed Salmon Market Price

"COMBO" ~ Market Price

Your choice of <u>two:</u> 4 Oz. Petit Filet Mignon, Crab Cake, Salmon, Shrimp Skewer, Chicken Francaise, Sliced Tenderloin of Beef, Seafood Filled Portabella Mushroom

Other entrees available upon request!

Includes: Potato and Vegetable, Fresh Bread & Butter, Coffee, Tea, and Linens

UNLIMITED Soda and Iced Tea @ 3.00 per guest Soda & Iced Tea at 7.00 per pitcher (On consumption) Plus 18% Facility Fee & 6% Sales Tax

Hors D'Oeuvres

Delightful Display of ~ Assorted Cheeses with Spicy Mustard Dip Crisp Vegetables with Dip

Choice of Two

Mini White Pizza (One Topping ~ Carmelized Onions/Broccoli/Spinach/Roasted Peppers)

Filled Mushrooms (Choice of one ~ Breadcrumbs OR Sausage)

BBQ Pork Wrapped in Bacon Bacon Wrapped Meatballs

Bacon Wrapped Mealbails

Bacon Wrapped Chicken

Cheddar Broccoli Bites

Ricotta Cheese Balls

Italian Fried Meatballs

Chicken Pieces with Honey Mustard

Marinated Teriyaki Chicken on a Skewer

Mini Fried Ravioli with Marinara Sauce

Chicken Salad with Walnuts & Grapes in a Filo Shell

Fresh Mozzarella on Toast Points Drizzled with Balsamic Glaze Cheese Steak OR Chicken Casino Pinwheels

Sausage Skewers

Choice of one

Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Colossal Shrimp with Cocktail Sauce

Full Package 11.00 per guest

Vegetables and Cheeses ONLY 6.50 per guest

Prices when used in addition to a dinner plan:

Plus 18% Facility Fee & 6% Sales Tax

Hors D'Oeuvres Package

Minimum 30 Guests

"Display" Offering ~ Assorted Cheeses Fresh Fruits with Dip Fresh Vegetables with Dip

Choice of Four ~ Served "Butler" Style

Italian Fried Meatballs
Stuffed Mushrooms with Breadcrumbs
Mini White Pizza OR Pork BBQ Wrapped in Bacon
Chicken Pieces with Honey Mustard
Breaded Buffalo Shrimp Tenders
Marinated Teriyaki Chicken on a Skewer
Mini Fried Ravioli with Marinara Sauce
Chicken Salad with Walnuts & Grapes in a filo Shell
Potato Pancakes with Sour Cream & Chives
Fresh Mozzarella on Toast Points & Drizzled with Balsamic Glaze
Sausage Skewers
Cheddar Broccoli Bites
Bacon Wrapped Chicken
Bacon Wrapped Meatballs
Ricotta Cheese Balls

Choice of Two

Mini Crab Cakes
Crab Stuffed Mushrooms
Seafood Stuffed Mushrooms
Scallops Wrapped in Bacon
Colossal Shrimp with Cocktail Sauce
Sweet 'N' Sour Meatball Skewers

Includes: Coffee & Tea

Hors D'Oeuvres will be offered for 1 ½ hours.

20.25 Per Guest Plus 18% Facility Fee & 6% Sales Tax

CAPRIOTTI'S "STATION MENU"

Minimum 30 Guests

AMAZING ANTIPASTO STATION

Fresh Mixed Greens PLUS Caesar Salad
Cubed Ham Salami Pepperoni
Shredded Cheddar Cheese
Vegetables including Broccoli/Cauliflower/Tomatoes/Red Onions
Red Beet Eggs & Sliced Beets
Marinated Cucumbers and Mushrooms
Shredded Carrots & Red Cabbage Chic Peas Pasta Salad
Homemade Croutons
Stuffed Peppers with Prosciutto & Provolone
Olives Medley & Black Olives

"ACTION PASTA" STATION

"CHEF ATTENDED" ~ Includes Penne Pasta Choice of Two Sauces ~ Vodka Alfredo Marinara

Choice of Three Toppings ~

Shrimp Grilled Chicken Mini Meatballs
Roasted Peppers Spinach Shredded Mozzarella
Petite Sweet Peas Grilled Vegetables

Includes: Fresh Bread & Butter, Coffee, Tea, Linens

UNLIMITED Soda and Iced Tea @ 3.00 per guest Soda and Iced Tea @ 7.00 per pitcher (On Consumption)

19.75 per guest Plus 18% Facility Fee & 6% Sales Tax

SWEET "TREATS"

Ice Cream Sprinkled with Chocolate Sauce 1.50
Ice Cream with Fresh Strawberry Sauce 2.00

Apple Pie Drizzled with Carmel 2.50 Ala Mode 2.75

Creamy Cheesecake 3.00 with Topping 4.00

Peanut Butter Pie 3.50

Warm Apple OR Blueberry Crisp 3.00 with Ice Cream 3.50

OUTSTANDING DESSERT BAR 7.00 OR ICE CREAM SUNDAE BAR 3.50

Decorated Sheet Cakes Available in Several Flavors & Fillings

Bar Prices	<u>Open Bar</u>	Beer & Wine & Soda
1- Hour Party	11.00 per person	9.00 per person
3- Hour Party	12.75 pp	10.75 pp
4- Hour Party	14.75 pp	12.75 pp
5- Hour Party	16.75 pp	14.75 pp

Cash Bar		Bartender Fee
Draft Beer	2.50	for Cash OR Consumpton Bars
Mix Drink	6.00	150.00 (4 Hours)
Wine	6.00	200.00 (5 Hours)
Soda Pitcher	6.00	,

Liquor

Jack Daniels Seagram's 7 & VO Captain Morgan
Jim Beam Gin Malibu Rum Bacardi Rum
Southern Comfort Dewar's Scotch Christian Brothers
Dry & Sweet Vermouth Tequila Kahlua Peach Schnapps
Titos Baileys

Beer ~ (House Brands)

Yuengling Lager Miller Light

Wines ~

Pinot Grigio Cabernet White Zinfandel Moscato Lambrusco Chardonnay

Champagne Toast 4.00 per person

Alcohol service will be denied to guests under the age of 21 and may be denied to any guest that appears to be highly intoxicated by the discretion of our professionally trained personnel.

UP-GRADES

Outstanding Antipasto Bar

Carving Stations

Eye Round or Tenderloin of Beef Whole Turkey Breast Baked Ham Roasted Pork Tenderloin

Coffee and Pastry Station

Italian Style Cookies and Pastry with Coffee Station

French Bread Hoagies

Homemade Pizza with Toppings

Candy Table - Assortment of Candies

Dispenser - Champagne Punch, Sangria, Malibu Bay Breeze, Non-Alcoholic Fruit Punch

Chiavari Chairs

