

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.

The Capriotti Family & Staff has over 25 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.

TWO WEEKS PRIOR TO EVENT DATE. This is the time to select your menu and plan your details. All deposits will be credited to final billings. Deposits are non-refundable 30 days after the deposit is received if the date of the event changes or cancellation is caused by client’s actions.

PAYMENTS WITH CREDIT CARDS. Capriotti’s will gladly accept Visa and Master Card.

FINAL PAYMENT. Required 48 hours prior to function for guaranteed number of attending guests.

CONVENIENCE. If preferred we can arrange for advance monthly payments.

PRICE QUOTE

Name _____ Email Address _____

Address _____ City _____ State _____ Zip _____

Home Phone _____ Cell Phone _____ Work Phone _____

Day/Date of Event _____ Theme _____

Beginning Time Event _____ Number of Guests Invited _____

Menu Type

_____ 16.10 Buffet _____ 17.10 Home Style _____ 19.25 Buffet

_____ 20.25 Home Style _____ 16.20 Hors D’Oeuvres Plan _____ 15.60 Station Plan

_____ Plated Dinner @ _____

* You are welcome to bring in your own “goodies”. Please provide your own dishes or take out containers for your goodies as they will not be provided for you.

**Food and Beverage prices subject to 6% PA Sales Tax and 18% facility fee.

Signature _____ Date _____



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Minimum of 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Mixed Greens & Melon Salad,
Strawberry Spinach Salad, Gorgonzola Walnut Salad,
Caesar Salad, Apple & Cranberry Spring Mix Salad, Fresh Fruit Cup

Additional item above add 1.00 per guest

Choice of Two

Roast Beef	Baked Chicken
Roasted Sliced Pork	Chicken Fingers
Sausage and Peppers	Chicken & Veggie Kabobs
Halupki	Teriyaki Chicken Stir Fry
Meatballs in Sauce	Shrimp Scampi Over Rice or Penne
Baked Sliced Ham	Baked Haddock
Steak & Mushrooms OR Peppers	

Choice of One

Pasta with Broccoli	Baked Cavatelli OR Penne
Cheese Tortellini Alfredo	Penne with Vodka Sauce

Choice of Two

Mashed Potatoes
Roasted Potatoes
French Fries or Rice
Seasonal Vegetable Du Jour

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

UNLIMITED Soda & Ice Tea @ 2.00 per guest

Soda & Ice Tea @ 4.00 per pitcher (On consumption)

Buffet 16.10 per guest

Home Style 17.10 per guest

Plus 18% Facility Fee & 6% Sales Tax

Minimum of 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Mixed Greens & Melon Salad,
Strawberry Spinach, Gorgonzola Walnut, Caprese Di Parma,
Caesar, Apple & Cranberry Spring Mix Salad, Fresh Fruit Cup

Additional item above add 1.00 per guest

Entrees - Choice of Three

Steak Kabobs	Buffalo Chicken Lasagna Wraps
Roast Sirloin of Beef	Baked Penne with Meatballs
Steak and Mushrooms or Peppers	Pasta with Broccoli
Veggie Kabob	Baked Cavatelli
Sausage and Peppers	Stuffed Shells
Roast Turkey	Buffalo Chicken Pasta
Baked Sliced Ham	Sliced Filled Chicken Breast
Chicken Francaise	Chicken Piccata
Baked Haddock Casino	Chicken Marsala
Stuffed Sole	Chicken & Pineapple Kabob
Shrimp Scampi	Chicken Fingers
Over Rice or Penne	

Accompaniments – Choice of THREE

Scalloped Potatoes	Green Beans Almondine
Roasted Potatoes	Corn
Apricot Glazed Sweet Potatoes	Honey Glazed Carrots
Double Stuffed Potatoes	Seasonal Vegetable
Garlic Mashed Potatoes	Rice Pilaf
Mashed Potatoes	Stuffing

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

DESSERT: Ice Cream with Chocolate Sauce

UNLIMITED Soda and Ice Tea available @ 2.00 per guest

Soda & Ice Tea @ 4.00 per pitcher (On consumption)

Buffet 19.25 per guest

Home Style 20.25 per guest

Plus 18% Facility Fee & 6% Sales Tax

“PLATED” DINNER MENU

Minimum of 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Mixed Greens & Melon,
Strawberry Spinach, Gorgonzola Walnut, Caprese Di Parma,
Caesar, Apple & Cranberry Spring Mix, Fresh Fruit Cup
Additional item above add 1.00 per guest

CHICKEN 17.97

Chicken Francaise
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Filled Chicken Breast
Chicken Kiev
Chicken Cordon Bleu

BEEF

Roast Sirloin of Beef w/Wild Mushrooms 18.97
Burgundy Tenderloin Beef Tips
with Pearl Onions & Mushrooms 21.25
Braciolo 18.97
Boneless NY Strip Steak 21.90
Tenderloin of Beef w/Demi-Glace 22.39
8 Oz. Filet Mignon 22.47

SEAFOOD

Stuffed Sole with Spinach & Cheese 19.97
Baked Haddock with Lemon Butter
Or Topped with Sauteed Spinach Or Casino Style 21.97
Crab Cakes 21.97
Flounder Filled Crabmeat 22.97
Sweet Ginger Sesame Glazed Salmon 23.97

COMBO 24.88

Your choice of two: Petit Filet Mignon, Crab Cake, Salmon, Shrimp Skewer,
Chicken Francaise, Chicken & Pineapple Skewer, 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 Ice Tea @ 2.00 per guest
Soda & Ice Tea at 4.00 per pitcher (On consumption)
Plus 18% Facility Fee & 6% Sales Tax

Hors D'Oeuvres

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

Choice of Two

Mini Quiche (Choice of one ~ Cheese/Spinach/Broccoli/Bacon)
Mini White Pizza (One Topping ~ Carmelized Onions/Broccoli/Spinach/Roasted Peppers)
Filled Mushrooms (Choice of one ~ Breadcrumbs/Sausage/Shredded Spare Ribs)
BBQ Pork Wrapped in Bacon
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

Choice of one

Crab Stuffed Mushrooms
Scallops Wrapped in Bacon
Breaded Coconut Shrimp OR Pinwheel Casino Shrimp
Colossal Shrimp with Cocktail Sauce

Prices when used in addition to a dinner plan:
Fruit, Vegetables, and Cheeses only 3.95 per guest

Full Package 8.95 per guest
Plus 18% Facility Fee & 6% Sales Tax

Hors D'Oeuvres Package

Assorted Cheeses
Fresh Fruits with Dip
Fresh Vegetables with Dip

Choice of Four

Mini Quiche (Choice of one: Cheese/Spinach/Broccoli/Bacon)
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
Buffalo Chicken Spring Roll OR Philly Cheesesteak Spring Roll
Potato Pancakes with Sour Cream & Chives
Fresh Mozzarella on Toast Points & Drizzled with Balsamic Glaze

Choice of Two

Butterfly Shrimp Stuffed with Jalapeno and Cheese
Marinated Shrimp Skewers
Mini Crab Cakes
Crab Stuffed Mushrooms
Breaded Coconut Shrimp OR Pinwheel Casino Shrimp
Seafood Stuffed Mushrooms
Scallops Wrapped in Bacon
Colossal Shrimp with Cocktail Sauce
Sweet 'N' Sour Meatball Skewers

Includes: Coffee & Tea

16.20 Per Guest
Plus 18% Facility & 6% Sales Tax

Cheeses, Fruits, and Vegetables will be "Displayed"
All other items will be served "**Butler Style**"

CAPRIOTTI'S EXCLUSIVE "STATION MENU"

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 Roasted Peppers
Shredded Mozzarella Sweet Tender Peas Grilled Vegetables

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

UNLIMITED Soda and Ice Tea @ 2.00 per guest
Soda and Ice Tea @ 4.00 per pitcher (On Consumption)

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

SWEET "TREATS"

Ice Cream Sprinkled with Chocolate Sauce 1.00
Ice Cream with Anise Flavoring 1.50

Rice Pudding 1.50

**Chocolate Brownie Topped Ice Cream, Fresh Strawberry,
and Whipped Cream 2.25**

Apple Pie Drizzled with Carmel 2.25 Ala Mode 2.75

Creamy Cheesecake 3.00 with Topping 4.00

Strawberry Shortcake 2.25

Peach Melba 2.25

Peanut Butter Pie 3.00

Gourmet Cake 2.75

Warm Apple OR Blueberry Crisp 3.00

Chocolate Fountain 3.95

OUTSTANDING DESSERT BAR 5.95

Or

ICE CREAM SUNDAE BAR 5.95

Decorated Sheet Cakes Available in Several Flavors & Fillings

Bar Prices

1- Hour Party
3- Hour Party
4- Hour Party
5- Hour Party

Open Bar

8.50 per person
10.45 pp
12.45 pp
14.45 pp

Beer & Wine & Soda

6.50 pp
8.50 pp
10.50 pp
12.50 pp

Cash Bar

Draft Beer 2.00
Mix Drink 4.50
Wine 5.00
Soda Pitcher 4.00

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 Kahula Peach Schnapps
Pinnacle Flavored Vodkas Absolut Vodka Baileys

Beer ~ (House Brands)

Yuengling Lager Miller Light

Other Choices Available :

Coors Lite Budweiser

Wines ~

Pinot Grigio Cabernet White Zinfandel Moscato Lambrusco

Champagne Toast 2.00 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

**Fountain: Champagne, Sangria, Malibu Bay Breeze,
Or Non-Alcoholic Fruit Punch**

Chivari Chairs



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