

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 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. Deposits are non-refundable.

TWO WEEKS PRIOR TO EVENT DATE. This is the time to select your menu and plan your details.

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

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 ~ 2020

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 ~ Minimum 30 Guests

_____ 39.64 Deluxe Buffet _____ 16.65 Buffet _____ 17.65 Home Style

_____ 19.80 Buffet _____ 20.80 Home Style _____ 16.20 Hors d’oeuvres

_____ 16.10 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 _____

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

ENJOY WITH DINNER ~

Glass of Wine (Choice of Red or White)

BUFFET DINNER OFFERING ~

SALAD STATION ~ Fresh Mixed Greens

Sliced Tomatoes/Cucumbers/Carrots/Onions

Shredded Cheddar Black Olives Croutons Fresh Italian Bread &
Butter

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

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

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 1.00 per guest

Choice of Two

Roast Beef	Baked Chicken
Rosemary Ranch Chicken	Chicken Fingers
Sausage and Peppers	Chicken Scampi
Halupki	Teriyaki Chicken Stir Fry over Rice
Meatballs in Sauce	Shrimp Scampi Over Rice or Penne
Baked Sliced Ham	Baked Haddock with Lemon Butter
Sausage Bruschetta	Steak & Mushrooms OR Peppers

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 @ 2.00 per guest
Soda & Iced Tea @ 4.00 per pitcher (On consumption)

Buffet	16.65 per guest
Home Style	17.65 per guest

Plus 18% Facility Fee & 6% Sales Tax

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 1.00 per guest

Entrees - Choice of Three

Roast Sirloin of Beef	Lasagna Rollups
Steak and Mushrooms or Peppers	Penne with Meatballs
Rosemary Ranch Chicken	Pasta with Broccoli
Sausage and Peppers	Cavatelli
Roast Turkey	Stuffed Shells
Baked Sliced Ham	Buffalo Chicken Pasta
Chicken Francaise	Sliced Filled Chicken Breast
Baked Haddock Casino	Chicken Piccata
Stuffed Sole	Chicken Marsala
Shrimp Scampi	Chicken Fingers
Over Rice or Penne	Stuffed Chicken w/Spinach & Cheese

Accompaniments – Choice of Two

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

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

DESSERT: Ice Cream with Chocolate Sauce

UNLIMITED Soda and Iced Tea available @ 2.00 per guest

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

Buffet 19.80 per guest

Home Style 20.80 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 1.00 per guest

CHICKEN 18.20

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

BEEF

Roast Sirloin of Beef w/ Mushrooms 18.97
“Filet” Beef Tips with Mushrooms 20.17
8 Oz. Filet Mignon 22.47
Boneless NY Strip Steak 21.90
Sliced Beef Tenderloin w/Demi Glace 22.39

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: 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 @ 2.00 per guest
Soda & Iced 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
Crisp Vegetables with Dip

Choice of Two

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

Prices when used in addition to a dinner plan:
Fruit, Vegetables, and Cheeses only 3.25 per guest

Full Package 6.50 per guest
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

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
Ginger Sesame Shrimp/Pineapple/Pepper 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

Hors d'oeuvres will be offered for 1 ½ hours.

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

Minimum 30 Guests

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

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

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

16.10 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

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

Warm Apple OR Blueberry Crisp 3.00 with Ice Cream 3.50

OUTSTANDING DESSERT BAR 5.95

Or

ICE CREAM SUNDAE BAR 2.75

Decorated Sheet Cakes Available in Several Flavors & Fillings

Bar Prices

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

Open Bar

9.00 per person
10.75 pp
12.75 pp
14.75 pp

Beer & Wine & Soda

7.00 pp
8.75 pp
10.75 pp
12.75 pp

Cash Bar

Draft Beer 2.00
Mix Drink 5.00
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 Kahlua Peach Schnapps
Titos Baileys

Beer ~ (House Brands)

Yuengling Lager Miller Light

Wines ~

Pinot Grigio Cabernet White Zinfandel Moscato Lambrusco Merlot

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

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

Chiavari Chairs



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