

Capriotti's Catering
at
Catalpa Grove

Best wishes on your engagement!

Capriotti's
Passionately Perfecting Life's Celebrations

All Packages Include

- Trained staff to service the event
- Regular and Decaffeinated Coffees with Condiments
- Cake Cutting & Serving Client's Cake
- Chafing Dishes with Sternos
- Serving Utensils
- Unlimited phone and in person assistance to confirm & reconfirm every detail

Additional Amenities – Available at an additional charge for any package

Hot Hors d'oeuvres

5 Hour Open Bar with Champagne Toast (Capriotti's Provides Alcohol)

Campfire Hotdogs with Buns and Condiments

S'mores Bar

Trail Mix Bar

Popcorn Bar

French Bread Hoagies

Candy Buffet

The Grove Plan

Buffet Service

Bartender along with Soda, Hard Plastic Cups & Mixers Included (Alcohol to be provided by host)

Cocktail Hour

Cold Hors d'oeuvres ~ A Display of Fresh Vegetables & Cheeses with Dips
Three Passed Bites of Your Choice

Choice of Salad

Main Course ~ Select Three Entrées

Chicken

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

Meats

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

Pasta

Ziti
Baked Cavatelli
Buffalo Chicken Pasta
Penne ala Vodka
Pasta with Broccoli
Tri Colored Cheese Tortellini Alfredo

Seafood

Stuffed Sole with Scallops and Crabmeat
Baked Haddock with Panko and Lemon Butter
Baked Haddock Casino

Selection of one Potato and one Vegetable

Freshly Baked Italian Bread and Butter

Dessert ~ We will cut and serve your wedding cake

Pricing Includes

Coffee Station with Condiments
Elegantware Dishes and Eating Utensils
Service Staff

The Park Plan

Plated Service

Bartender along with Soda, Hard Plastic Cups & Mixers Included (Alcohol to be provided by host)

Cocktail Hour

Cold Hors d'oeuvres ~ A Display of Fresh Vegetables & Assorted Cheeses with Dips

Choice of Salad

Main Course ~ Select Two Entrées OR Combo Platter

Chicken

Spinach & Cheese Filled Chicken Breast
Chicken Francaise
Chicken Cordon Bleu
Chicken Marsala
Chicken Piccata

Beef

Sliced Roast Tenderloin of Beef
Boneless N.Y. Strip Steak (Grilled on Site)
8 oz. Filet Mignon (Grilled on Site)

Seafood

Spinach & Cheese Stuffed Sole
Flounder Filled with Crabmeat
Sweet Ginger Sesame Glazed Salmon

Combo Platter

Your choice of two: Petite Filet, Chicken Francaise, Ginger Sesame Salmon, Sliced Tenderloin of Beef

Selection of one Potato and one Vegetable

Freshly Baked Italian Bread & Butter

Dessert ~ We will cut and serve your wedding cake

Pricing Includes

Coffee Station with Condiments
China Dishes
Service Staff

The Fire Pit Plan

Grilling Service

Bartender along with Soda, Hard Plastic Cups & Mixers Included (Alcohol to be provided by host)

Cocktail Hour

Cold Hors d'oeuvres ~ A Display of Fresh Vegetables & Cheeses with Dips

Main Course ~ Buffet Setup Offering

NY Strip Steak with side of Mushrooms, Onions, Steak Sauce and Ketchup (Grilled on-site)

BBQ Chicken

Mac 'N' Cheese

Roasted Potatoes

Sweet Buttered Corn

Cole Slaw

Mini Rolls

Dessert ~ We will cut and serve your wedding cake

Pricing Includes

Coffee Station with Condiments

Elegantware Dishes and Eating Utensils

Service Staff and Grill Master

Passed Bites

Meat

Italian Fried Meatballs

Chicken Pieces with Honey Mustard Sauce

Marinated Chicken Teriyaki Skewer

Chicken Salad with Walnuts & Grapes in a Fillo Shell

Marinated Pork Wrapped in Bacon with BBQ Sauce

Seafood

Breaded Buffalo Shrimp Tenders

Butterfly Shrimp Stuffed with Jalapeno and Cheese

Scallops Wrapped in Bacon

Colossal Shrimp with Cocktail Sauce

Mini Crab Cakes

Coconut Shrimp Tenders

Marinated Shrimp Skewers

Vegetarian

Fresh Mozzarella on Toast Points with Basil & Drizzled with Balsamic

Mini Fried Ravioli with Marinara Dipping Sauce

Mac 'N' Cheese in Fillo Shell

Accompaniments

Salad Selections

Strawberry Spinach Salad with fresh spinach, strawberries, and 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