

Capriotti's Party Package

Welcome to Capriotti's where the enhancement, style, and attractive atmosphere combined with the finest food and exceptional service is a guarantee your special event will be memorable.

Capriotti's new Palazzo offers a striking setting to enhance your future recollections and enhance your memories.

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

_____ 15.47 Buffet _____ 16.47 Home Style _____ 18.86 Buffet

_____ 19.86 Home Style _____ 15.92 Hors d'oeuvres Package _____ 20.58 Station Package

_____ Plated Dinner @ _____

*** 1 1/2% discount if paid by check , cash , or money order.**

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

**Food and Beverage prices subject to Sales Tax (PA 6%) will be added where applicable.

Signature _____ Date _____



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Menu

Minimum of 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Mixed Greens & Melon Salad,
Strawberry Spinach Salad, Gorgonzola Walnut Salad,
or Fresh Fruit Cup

Additional item above add 1.00

Choice of Two

Roast Beef	Baked Chicken
Roasted Sliced Pork	Chicken Fingers
Sausage and Peppers	Baked Sliced Ham
Steak and Mushrooms	Baked Filet of Haddock
Meatballs	Halupki

Choice of One

Pasta with Broccoli	Baked Cavatelli
Cheese Tortellini	Baked Ziti

Choice of Two

Mashed Potatoes	Vegetable Medley
Roasted Potatoes	Corn
French Fries	Green Beans
Rice	Peas

Includes Coffee, Tea, and Linens.

UNLIMITED Soda and Ice Tea available by the pitcher at 3.50 or 2.00 per guest.

Buffet 15.47 per guest

Home Style 16.47 per guest

* Plus 15% Facility Fee & 6% Sales Tax

Minimum of 30 Guests

Choice of One

Cup of Soup, Tossed Garden Salad, Mixed Greens & Melon Salad,
Strawberry Spinach Salad, Gorgonzola Walnut Salad,
or Fresh Fruit Cup

Additional item above add 1.00 per guest

Entrees - Choice of Three

Beef Burgundy	Pasta with Broccoli
Roast Sirloin of Beef	Baked Ziti with Meatballs
Steak and Mushrooms	Baked Lasagna
Steak and Peppers	Baked Cavatelli
Sausage and Peppers	Stuffed Shells
Roast Turkey	Buffalo Chicken
Baked Sliced Ham	Sliced Filled Chicken Breast
Pork Mignon	Chicken Francaise
Breaded Sautéed Pork Chops	Chicken Marsala
Baked Haddock	Chicken Scampi
Stuffed Sole	Chicken Thighs and Drums
	Chicken Fingers

Accompaniments – Choice of Two

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

Includes Coffee, Tea, and Linens.

UNLIMITED Soda and Ice Tea available by the pitcher 3.50 or 2.00 per guest.

Buffet 18.86 per guest
Home Style 19.86 per guest
Plus 15% Facility Fee & 6% Sales Tax

“PLATED” DINNER MENU

Minimum of 30 Guests

Choice of One

Tossed Garden Salad, Mixed Greens & Melon Salad,
Strawberry Spinach Salad, Gorgonzola Walnut Salad,
or Fresh Fruit Cup

Additional item above add 1.00

Choice of One

CHICKEN 17.97

Chicken Francaise
Chicken Marsala
Chicken Parmesan
Chicken Piccata
Filled Chicken Breast

BEEF

Roast Sirloin of Beef w/Wild Mushrooms 18.97
Burgundy Tenderloin Beef Tips
with Pearl Onions & Mushrooms 21.25
Braciole 18.97
Tenderloin of Beef w/Demi-Glace 22.39

SEAFOOD

Stuffed Sole 19.97
Baked Haddock with Lemon Butter
or Topped with Sauteed Spinach
or Casino Style 21.97
Crab Cakes 21.97

COMBO

Petit Filet with Crab Cake 23.95
Chicken Francaise with Beef Tips
and Wild Mushrooms 22.95
Seafood Filled Portabella Mushroom
with Beef or Chicken Selection 22.25

Other entrees available upon request!

Includes Coffee, Tea, and Linens.

**UNLIMITED Soda and Ice Tea available by the pitcher
at 3.50 or 2.00 per guest.**

Plus 15% Facility Fee & 6% Sales Tax

Hors D'Oeuvres

Assorted Cheeses
Fresh Fruits with Dip
Fresh Vegetables with Dip

Choice of Two

Quiche
Mini White Pizza
Stuffed Mushrooms
Swedish Meatballs
Italian Fried Meatballs
Chicken Pieces with Honey Mustard
Marinated Teriyaki Chicken on a Skewer
Mini Fried Ravioli with Marinara Sauce

Choice of one

Fresh Mozzarella on Toast Points
Seafood Stuffed Mushrooms
Scallops Wrapped in Bacon
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 15% Facility Fee & 6% Sales Tax

Hors D'Oeuvres Package

Assorted Cheeses
Fresh Fruits with Dip
Fresh Vegetables with Dip

Choice of Four

Quiche
Swedish Meatballs
Stuffed Mushrooms
Mini White Pizza
Italian Fried Meatballs
Chicken Pieces with Honey Mustard
Breaded Buffalo Shrimp Tenders
Marinated Teriyaki Chicken on a Skewer
Mini Fried Ravioli with Marinara Sauce
Breaded Calamari Rings with Marinara Sauce

Choice of Two

Butterfly Shrimp Stuffed with Jalapeno and Cheese
Fresh Mozzarella Toast Points
Seafood Stuffed Mushrooms
Scallops Wrapped in Bacon
Colossal Shrimp with Cocktail Sauce

15.92 Per Guest
Plus 15% Facility & 6% Sales Tax
Includes Water, Tea & Coffee

Fruits, Vegetables and Cheeses will be set out on a table.
All other items will be served Butler Style.

CAPRIOTT'S EXCLUSIVE "STATION MENU"

Old time favorites with a *TWIST!*

AMAZING ANTIPASTO BAR

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

EXTRAORDINARY MAC 'N' CHEESE STATION

Mini Sea Shell and Spiral Pastas

Toppings to include ~ (Select Two)

Grilled Chicken Sliced Beef Tenderloin

Shrimp Scallops Smoked Ham Smoked Salmon

(Select Three)

Shredded Cheddar Cheese Shredded Provolone Cheese

Gorgonzola Cheese Goat Cheese

Roasted Peppers Tomatoes Red Onions

Includes Coffee, Tea, Linens.

UNLIMITED Soda and Ice Tea available by the pitcher at 3.50 or 2.00 per guest.

16.77 per guest

Plus 15% Facility Fee & 6% Sales Tax

Bar Prices

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

Open Bar

7.95 pp
9.95 pp
11.95 pp
13.95 pp

Beer & Wine

6.00 pp
8.00 pp
10.00 pp
12.00 pp

Cash Bar

Beer 2.00
Mix Drink 3.00
Wine 4.00
Soda Pitcher 3.50

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 Schanpps
Vodkas: Absolute/Grape/Raspberry/Orange/Watermelon/Cherry/
Cotton Candy/Whipped Cream

Beer - (House Brands)

Yuengling Lager Miller Light

Other Choices Available :

Coors Lite Budweiser Rolling Rock

Wines (Choice of 2)

Merlot Shiraz Cabernet White Zinfandel Chardonnay

Champagne Toast 2.00 pp

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 of Beef
-Baked Ham

-Whole Turkey Breast
-Roasted Pork Tenderloin

Coffee and Pastry Station

-Italian Style Cookies and Pastry with Coffee Station OR
-Zeppoli with Coffee Station

French Bread Hoagies

Candy Table - Assortment of Candies

Champagne, Sangria, or Punch Fountain



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SWEET “TREATS”

Ice Cream Sprinkled with Chocolate Sauce 1.00

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

Selection of Gourmet Cakes 2.75

Tiramisu 3.50

Cannoli 3.50

Chocolate Fountain 3.95

OUTSTANDING DESSERT BAR 5.95

Or

ICE CREAM SUNDAE BAR 5.95