

CAPRIOTTI'S
One Maple Street Tresckow, Pennsylvania 18254
Phone 570-501-8908 www.capriottisinc.com
Creating Lifetime Memories!

P R O M N I G H T

The finest catered proms may be held at the

NEW CAPRIOTTI'S PALAZZO

Northeastern Pennsylvania's Newest Venue

A spacious and lovely facility with plenty of dance floor space
that may be decorated to your special theme.

Enjoy the most anticipated night of high school

P R O M N I G H T

at the newest and most *DAZZLING* facility in the area!

P R O M N I G H T

“BUFFET” DINNER MENU

STARTERS: Get the night started with a selection of cold and cold hors d’oeuvres.

(Served for one hour)

Cold Selections ~ Assorted Cheeses, Crisp Vegetables with Dip,

Fresh Seasonal Fruits and “Cappy’s” Nacho Trays

Hot Selections ~ Choice of Three ~

Mozzarella Sticks Chicken Pieces with Honey Mustard Dip White Pizza

Potato Pancakes Cheese Steak Sliders Mini Fried Ravioli with Marinara Sauce

SALADS: Select one ~ Tossed Garden with Italian Dressing Caesar Salad

Strawberry Spinach Salad with Feta Mixed Greens with Melon & Bleu Cheese Salad

ENTREES: Choice of three

Roast Sirloin of Beef

Pasta with Broccoli

Steak & Mushrooms

Baked Ziti & Meatballs

Steak & Peppers

Baked Cavatelli

Chicken Fingers

Baked Lasagna

Sausage & Peppers

Stuffed Shells Mac & Cheese

Roast Turkey

Buffalo Chicken Pasta

Baked Sliced Ham

Sliced Filled Chicken Breast

Chicken Francaise

Chicken Marsala

Baked Haddock

Stuffed Sole

ACCOMPANIENTS: Choice of two

Au Gratin Potatoes

White & Wild Rice Blend

Scalloped Potatoes

Rice Pilaf

Roasted Potatoes	Bread Stuffing
Garlic Mashed Potatoes	Green Beans Almondine
Mashed Potatoes	Honey Glazed Carrots
Red Skin Mashed Potatoes	Sweet Buttered Corn
Fresh Sliced Italian Bread	Coffee & Tea

DESSERT: Luscious Ice Cream Sundae OR Decadent Brownie with Ice Cream & Strawberries

AFTER DINNER: Snack Baskets with Chips & Pretzels

SIX HOUR SODA BAR

Price per guest: 32.27 – INCLUDES SERVICE CHARGE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness.

P R O M N I G H T

“PLATED” DINNER MENU

STARTERS: Get the night started with a selection of cold and hot hors d’oeuvres.
(Served for one hour)

Cold Selections ~ Assorted Cheeses, Crisp Vegetables with Dip,
Fresh Seasonal Fruits and “Cappy’s” Nacho Trays

Hot Selections ~ Choice of Three ~

Mozzarella Sticks Chicken Pieces with Honey Mustard Dip White Pizza
Potato Pancakes Cheese Steak Sliders Mini Fried Ravioli with Marinara Sauce

SALADS: Select one ~ Tossed Garden with Italian Dressing Caesar Salad
Strawberry Spinach Salad with Feta Mixed Greens with Melon & Bleu Cheese Salad

ENTREES: Choice of one or two

Boneless Breaded Chicken Breast	Chicken Francaise
Sliced Stuffed Chicken Breast	Pasta Primavera
Roast Sirloin of Beef	Stuffed Sole with Spinach & Cheese
Braciolo	Pasta with Broccoli

ACCOMPANIENTS: Choice of two

Mashed Potatoes	Buttered Noodles
Mashed Cheese Potatoes	Roasted Potatoes
Red Skin Mashed Potatoes	White & Wild Rice Blend

Honey Glazed Carrots Buttered Sweet Corn Seasonal Vegetables

Fresh Sliced Italian Bread
Coffee & Tea

DESSERT: Luscious Ice Cream Sundae OR Decadent Brownie with Ice Cream & Strawberries

AFTER DINNER: Snack Baskets with Chips & Pretzels

SIX HOUR SODA BAR

Price per guest: 33.18 – INCLUDES SERVICE CHARGE

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of blood borne illness.

P R O M N I G H T

YOU MAY WANT TO CONSIDER THE FOLLOWING TO
ADD EXTRA "DAZZLE" TO "PROM NIGHT"

Frozen Drink Machine
Ice Cream Sundae Bar
Candy Bar
Cotton Candy Machine

Pop Corn Machine

Pretzel Machine

Party Hoagies

Cookie & Brownie Trays

Post Prom Breakfast

Prices available upon request

ALL PRICING INCLUDES: Linen Tablecloths & Napkins
Abundant Parking
Garden Area for Photos
Parking

Special Note: Security or Chaperones are required.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.