



TEL: 610.532.5704
EMAIL: INFO@CAPOZZOLICATERING.COM

Merion Tribute House Buffet Dinner Wedding Package

Complimentary Services

Be our guest. . .

Capozzoli Catering is proud to serve our couples needs and do not charge for your meals. Our staff traditionally handles your various set up and decorating needs such as place card tables, candy stations, favors, centerpieces, etc. We have only one ambition, To Make your Wedding an “Affair to Remember. . .”

Wedding Tasting

Of Course you will want to know how our food tastes before making such a big decision. We offer a variety of ways for you and your family to try our foods.

Wedding Cake

Customize your wedding cake with one of the regions premier bakeries, The Masters Baker. Choose from a wide range of flavors & designs. You will work directly with the bakery to ensure your dream cake is to your specifications. If you don't wish to use our Baker, you are more than welcome to provide your own cake.

Linens

Floor Length Ivory Underlay's & Choice of Colored Overlay are included in your package, along with your choice of colored napkins & chair sash (optional). Also you can work with your wedding specialist to upgrade any of your linens.

Private Bridal Suite with Attendant

Each Wedding at the Tribute House is unique. If you and your bridal party wish to utilize the Bridal Suite, we will staff it with a personal attendant and provide all the food & beverages you need.





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COCKTAIL HOUR

Treat your guests to an array of delicious Hors D'ouvres & Cold Presentations, All Included:

MEDITERRANEAN DISPLAY

- *Marinated Mozzarella Balls
- * Sharp Provolone Cheese
- * Mild Provolone Cheese
- *Prosciutto di Parma
- *Genoa Salami
- *Fresh Seasonal Fruit
- *Sopressata
- * Roasted Red Peppers
- * Tomato Basil Bruschetta
- * Assorted Olives
- * Olive Tapenade
- * Pecorino Romano Cheese

*Roasted Red Pepper Hummus
Served with Carrots, Celery & Pita Bread

CHOICE OF ONE (1)HOT STATION OR COLD STATION

Slider Station:

*Choice of Three (3)

- *Crab Cake: Old Bay Mayo, Mixed Greens
- *Carolina Pulled Pork: BBQ, Coleslaw
- *Fried Chicken: Tangy Ranch, Pickles
- * Cheeseburger – Sharp Cheddar & L,T,P

Shrimp Cocktail Station

Jumbo Shrimp prepared the Traditional
Style & Old Bay Style
Served on a Bed of Ice with Cocktail Sauce
& Fresh Lemon Wedges

BUTLER PASSED HORS D'OEUVRES

*Our Team will prepare these 5 delicious Hors D'oeuvres to be butler passed by our waitstaff

- *General Tso's Chicken – Crispy Chicken Bites, Tossed in our Zesty General Tso's Sauce, Garnished with Toasted Sesame Seeds
- *Scallops & Bacon – Fresh Sea Scallops, Wrapped in Bacon & Broiled, Served with a Creamy Horseradish Sauce
- *Cheesesteak Springrolls – Finley Chopped Ribeye Roll & Fried Onions Encased in Tender Crust, Served with Ketchup
- *Crab Cakes – Our Delicious Crab Cakes Seasoned with Old Bay, Served with a Tangy Cocktail Sauce
- *Smoked Chicken Quesadilla – Smoked Chicken & Veggies Beautifully arranged in a Tortilla, Garnished with Pico di Gallo & Sour Cream

**Additional Hors D'oeuvres Upgrades are available





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SALAD SELECTIONS*

*Salad or Soup Course will be served prior to the dinner buffet

Classic Caesar Salad

Crisp California Romaine Lettuce, Shredded Romano Cheese and Home Made Garlic Croutons tossed with a Creamy Caesar Dressing

Lazaretto Salad

This Original Salad is Comprised of Assorted Field Greens & Romaine Hearts, Topped with Mini Mozzarella Balls, Roasted Red Peppers, Sliced Almonds, Kalamata Olives Topped with a Balsamic Vinaigrette

Spring Mix Salad

Baby Leaf Field Greens, Strawberries, Candied Walnuts, Crumbled Gorgonzola Cheese with a Raspberry Vinaigrette Dressing

Caprese Stacker*

Fresh Ripe Beefsteak Tomatoes, Stacked with Fresh Mozzarella Cheese, Finished with Shaved Red Onion, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze

*We recommend this salad when ingredients are in season

Wedge Salad

Crisp Wedge of Iceberg Lettuce, Topped with Applewood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes & Shaved Red Onion, Served with a House Made Blue Cheese Dressing

Cucumber Crown*

This beautiful Salad is sure to impress your guests! Fresh Assorted Field Greens Topped with Heirloom Cherry Tomatoes, Sliced Black Olives & Sun-Dried Cranberries & Shaved Carrots all wrapped in a Thinly Sliced English Cucumber to make a Stunning Presentation
(*\$3.00 per person additional)

or

SOUP SELECTIONS

(Choice of One)

Italian Wedding Soup

Mom-Mom Alice's Classic Escarole Soup with Chicken, Meatballs, Pecorino Romano Cheese and Eggs

Kennett Square Wild Mushroom

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

Cream of Broccoli & Cheddar

Tender Broccoli Pureed in a Rich Creamy Broth, Finished with Real Wisconsin Cheddar Cheese

Lobster Bisque

Tender Chunks of Lobster with a Creamy Seafood Broth

Roasted Tomato Bisque

Crushed Fire-Roasted Tomatoes with Heavy Cream Simmered with Basil and Garlic





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ENTREES

Choice of Two Entrees, add a third entrée for \$3.00 per person

POULTRY SELECTIONS:

Chicken Saltimbocca

Pan Seared Chicken Breast Topped with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce

Chicken Alexa

Pan Seared Chicken Breast Topped with Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi Glaze

Chicken Jillian

Grilled Chicken Breast, Topped with Tender Shrimp and Creamy Tomato Sauce infused with Truffle Oil

Chicken Cordon Bleu

Pan Seared Chicken Breast, Topped with Shaved Honey Ham & Jarlesburg Cheese, Served with a Dijon Cream Sauce

Chicken Marsala

Pan Seared Chicken Breast with Kennett Square Mushrooms, Topped with a Marsala Wine Demi Glaze

Chicken Jaclyn

Grilled Chicken Breast, Topped with Prosciutto, Red Peppers & Mozzarella Cheese, Served with a White Wine Cream Sauce with Diced Tomatoes & Lump Crab Meat

Chicken Francaise

Lightly Egg Battered Chicken Breast, Topped with a White Wine Garlic Sauce

Chicken Alicia

Boneless Breast of Chicken Filled with a Mushroom & Herb Stuffing, Served with Sauce Supreme

Chicken Chesapeake

Boneless Chicken Breast Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce

Chicken Parmigiano

Breaded Chicken Breast Topped with Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese

Chicken Monterrey

Grilled Chicken Breast, Topped with Pico de Gallo & Pepper Jack Cheese, Finished with a Cilantro Cream Sauce





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ENTREES (CONTINUED)

BEEF & PORK SELECTIONS:

Filet of Beef

Choice Graded, Center Cut Filet is Grilled Over an Open Flame, Topped with your Choice of Cabernet Demi-Glace or Roasted Garlic Butter

Braised Short Rib

Slow Cooked Short Ribs, Topped with a Hearty Sauce of Vegetables
*Best presented over Mashed Potatoes

Grilled Pork Tenderloin

Medallions of Pork Tenderloin Grilled over an Open Flame, Served with a Roasted Red Pepper, Onion & Prosciutto Salad, Finished with a Balsamic Glaze

Italian Sausage & Peppers

Sweet Italian Sausage Stewed with Bell Peppers & Spanish Onion

SEAFOOD SELECTIONS:

Capozzoli's Crab Cakes

Just the Right Combination of Jumbo Lump & Claw Meat to Make the Perfect Crab Cakes, Broiled, Served with a Red Pepper Coulis

Stuffed Shrimp Imperial

Jumbo Shrimp, Butterflied, then Stuffed with our Homemade Crab Imperial Broiled to Perfection

Faroe Island Salmon

Fresh Salmon from the Cold Waters off of the Faroe Islands. You can Choose your Preparation

Teriyaki – House Made Teriyaki Glaze, Toasted Sesame Seeds

Blackened – Cajun Seasoning (not too spicy), Wilted Spinach

Honey Dijon – House Made Honey Dijon Sauce

Stuffed Flounder

Fresh Filet of Flounder, Stuffed with our Homemade Crab Imperial, Drizzled with a Lemon Garlic Butter & Broiled, Served with a Fresh Lemon Wheel





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STARCHES:

(Choice of One)

Roasted Garlic Mashed Potatoes
Au Gratin Potatoes
Roasted Red Bliss Potatoes
Classic Mashed Potatoes
Baked Potato

VEGETABLE:

(Choice of One)

Roasted Asparagus Spears
Green Beans & Baby Carrots
Tuscan Blend – Broccoli, Cauliflower, Carrots & Red Peppers
Italian Style Green Beans with Garlic & Oil

PASTA:

(Choice of One)

Penne alla Vodka
Penne Pasta with Romano Cheese & Pancetta in a Vodka Sauce

Baked Penne
Our Traditional Baked Penne is Tossed with a Blend of Cheese & Basil Marinara Then Baked

Tortellini Alfredo
Fresh Tri-Colored Tortellini Tossed in a Cream Alfredo Sauce

Stuffed Shells
Cheese Filled Pasta Shells Baked in a Basil Marinara Sauce

Wild Mushroom Ravioli
Ravioli Stuffed with a Blend of Exotic Wild Mushrooms, Tossed in a Marsala Cream Sauce

Three Cheese Manicotti
Fresh Pasta Sheets Filled with a Blend of Italian Cheese, Baked with Basil Marinara & Mozzarella Cheese

Cavatelli Carbonara
Cavatelli Pasta Tossed in our Creamy Carbonara Sauce with Peas & Prosciutto

Rigatoni Diavlo
Rigatoni Tossed in a Spicy Sauce Made with Crumbled Hot Sausage & Fried Hot Italian Peppers in a Creamy Marinara

Gnocchi Romano
Ricotta Cheese Gnocchi Tossed in a Romano Sauce Made with Brandy, Assorted Mushrooms, Diced Tomato & Romano Cheese

Ziti Bolognese
Tube Cut Pasta Tossed in our Hearty Bolognese Sauce

Pesto Cavatelli
Cheese Pasta Tossed with Grilled Chicken and a Homemade Pesto with Fresh Basil, Toasted Pine Nuts, Fresh Garlic & Extra Virgin Olive Oil

Lobster Ravioli
Filled with Fresh Maine Lobster Meat & Cheese, Then Tossed in a Sun-Dried Tomato Alfredo Sauce





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Carving Station

(Choice of One)

Prime Rib, Au Jus

Our Prime Rib is Slow Roasted for 12 Hours for Perfect Tenderness & Maximum Flavor

Herb Crusted Beef Tenderloin

**\$3.00 per person additional*

Pork Tenderloin

Pork Tenderloins Grilled with Spices & Herbs

Pork Italiano

Pork Loin Stuffed with Prosciutto di Parma, Provolone Cheese, Roasted Red Peppers & Baby Spinach

Virginia Ham

Baked Ham, Studded with Cloves & Glazed with Pineapples

Vermont Roasted Turkey

Fresh Turkey Breast Roasted with Mesquite Seasonings





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CHILDREN'S MENU - \$35.00 PER CHILD
(Choice of one to be selected for children under the age of 12)

Chicken Tenders & French Fries

All White Meat Chicken Tender & French Fries Served with Three Dipping Sauces

Pasta & Meatballs

Pasta Tossed in Marinara Sauce, Served with Two Homemade Meatballs

Grilled Cheese & French Fries

Made with Fresh White Bread & American Cheese, Served with French Fries

** Any Children's Meal may have Fresh Steamed Vegetables substituted for French Fries

VENDOR MEALS - \$30.00 PER VENDOR

Treat your various vendors to the same delicious food you are serving your guest. Vendor Meals will be served only after every guest is finished being served





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DESSERT

As time moves on traditions change, while the Wedding Cake is still very popular, many Brides are looking for alternative Dessert Options, you may choose from any of these desserts in place of a Wedding Cake. You can also Keep the Wedding Cake and Upgrade with an additional dessert

Wedding Cake

Your delicious cake from The Masters Baker will be cut & placed on a buffet station, The rest of the cake will be neatly boxed and placed by the exit for your guests to enjoy after the party.

Ice Cream Sundae Bar

Bring Back Your Childhood Memories, By Creating Your Own Personal Sundae. With your Choice of Vanilla or Chocolate Ice Cream, Top it with a selection of: Wet Nuts, Crushed Cherries, Pineapple, Sliced Strawberries, Rainbow Jimmies, Marshmallows, Reese's Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Carmel Sauce & Whipped Cream

Flambé Station

Classic Bananas Foster & Cherries Jubilee, Flambéed in the Ballroom for a spectacular presentation, Served with Vanilla Ice Cream

Cannoli Station

"Leave the Gun and take the Cannoli", Crispy Cannoli Shells Filled with a Sweet Ricotta Filling & Chocolate Chips. Take as many as you want!!

Sweet Table

Assortment of Mini Italian Pastries & Tarts. All Bite Size so you can try as many as you like

Coffee Station

To accompany your dessert, freshly brewed 100% Columbian coffee, and decaf coffee will be stationed with your cake, along with hot water and a wide selection of specialty Bigelow teas.





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Additional Suggestions

***All Items in this section will be an upgrade to our Standard Package**

COCKTAIL HOUR ENHANCEMENTS:

Impress your guests with one of our themed stations during cocktail hour:

Shrimp Cocktail Station

Jumbo Shrimp Cocktail, Served on a Decorative Bed of Ice, Served with Lemon Wedges & Zesty Cocktail Sauce
\$3.00 per person

By The Sea Station

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Crab Claws, Blue Pointe Oysters & Littleneck Clams on the Half Shell. Decoratively Displayed on a Bed of Crushed Ice with an **ICE SCULPTURE**
\$10.00 per person

Crab Cake Station

Our Award Winning Crab Cakes will be Sautéed to order by a Capozzoli Chef on a Decorative Station, and Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli.
\$5.00 per person

Asian Station

Assorted Sushi Rolls to Include Spicy Tuna, Philly Roll, California Roll & More Served with Pickled Ginger, Wasabi & Soy Sauce
General Tso's Chicken, Vegetable Fried Rice
\$4.00 per person

Mashed Potato Bar

Pick from a Variety of Mashed Potatoes and an Endless Variety of Toppings to make your Cocktail Hour Unique. All Potatoes will be piped into Martini Glasses and You & Your Guests Can Create Anything you desire.
\$5.00 per person

Taste of Tuscany Pasta Bar

Your Choice of Any Two Pastas & Sauces, Our Chefs will Sautee your Pasta to Order. Pasta is accompanied with Crusty Italian Breads, Pecorino Romano Cheese & Extra Virgin Olive Oils
\$4.00 per person

Carving Station

Selection of Two Grilled Meats to be Carved by a Capozzoli Catering Chef, Served with a display of accompaniments
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef(\$2.00pp), Flank Steak, Turkey Breast
\$5.00 per person

Philly Cheesesteak Station

Fresh Ribeye Roll Grilled to order by a Lazaretto Chef, Topped with your choice of "Whiz", American or Provolone & Fried Onions.
Served on a Mini Steak Roll
\$4.00 per person





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END OF THE RECEPTION SNACKS

Treat your guests to some “grab & go” snacks at the end of the night, the perfect way to say,
“Thank You” for coming

Cheesesteaks

A Philadelphia Favorite, Steaks will be prepared with Ribeye Roll, American Cheese & Fried Onions. Ketchup, Mayonnaise, Sweet & Hot Peppers will be on the side
\$4.00 per person

Breakfast Sandwiches & Wraps

Assortment of Sandwiches Prepared on Bagels & Tortilla Wraps with Eggs, Bacon, Sausage, Ham & Peppers.
Ketchup, Hot Sauce & Salsa on the Side
\$3.50 per person

Hoagies

Assorted Hoagies made on a Fresh Liscio Roll. Assortment includes, Italian, Turkey & Roast Beef. All Hoagies are topped with Lettuce, Tomato, Onion, Pickle, Sweet Peppers, Oil & Oregano
\$4.00 per person

Personal Pan Pizza

Have your guests grab a hot Personal Pan Pizza for the ride home. Assorted Pizzas will include Plain, Pepperoni & Sausage
\$5.00 per person





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Frequently Asked Questions

Is a deposit required to reserve the ballroom?

Yes, a \$1000.00 **non-refundable** is required with the signing of the contract.

Does the Pricing in the Package Include Gratuity?

Yes, all of the pricing in the package includes 18% Gratuity.

Is there a charge for bartenders?

No, bartenders are included with the Open Bar.

How & when do I have to pay for my wedding?

The \$1000.00 deposit is due upon booking, 25% is due 6 months prior to your wedding date, 50% is due 30 days prior to your wedding date and Payment in full is required 7 days prior to your wedding date. We have a very flexible payment option. You are more than welcome to set up a payment plan with us. All payments are **non-refundable**

Can we use a credit card to pay for my reception?

Yes, credit cards are allowed for the initial \$1,000.00 deposit at no additional service charge, however a 4% service charge would be added to any additional payments.

Do you have special meals for children & diet restricted guests?

We accommodate all of your guests. Children & Vegetarians have a few options from which to choose. We also accommodate any allergy or other diet related needs.

Are there specified times for our reception?

The entire day is yours. The ballroom will not be booked for any event besides your wedding.

Do you have required vendors?

No, however we can provide you with our list of vendors from Florists, Limos, DJ's and more.

What is the "guaranteed guest count" and when is it due?

Your "guaranteed guest count" is the amount of people you expect to attend your reception/ceremony. The "guarantee" is due no later than 7 days prior to the date of your wedding. Once you have "guaranteed" a specific number, that number cannot be decreased but can be increased, within reason. You will be charged for the number that you "guarantee."

Can we bring in items for early storage?

You may bring items in and we will store them in a locked room.

What is your cancellation policy?

Advance payments made to Capozzoli Catering are **non-refundable** in the event of a cancellation, however if a postponement or date change is necessary, all payments will carry-over.

