



Folsom, PA



Essington, PA



Newark, DE



Kennett Square, PA

BUFFET PACKAGE

Pricing is based on Minimum of 50 guests

Capozzoli Catering invites you to enjoy our spectacular atmosphere, food & service
Your Buffet Package will include the following:

Four Hour Event

The time frame is of your choosing. You will also have 1 hour prior to load in/decorate & 30 minutes after event to load out.
Additional fees will apply if more time is required

Award Winning Cuisine

Our Chef's have created delicious menu items for you to choose from. Our Buffet Package will include the following:

Choice of 1 Soup or Salad

Choice of 2 Entrees **additional entrees can be added for a fee*

Choice of 1 Pasta

Choice of 1 Starch

Choice of 1 Vegetable

Dessert Station

You may also customize any package

****Our Culinary Team is able to accommodate any food allergy, Gluten Intolerance or any other dietary issue,
please inform our Sales Team of any food related restrictions**

Choice of Table Covers & Napkins

We have endless choices of colors & styles of linens & napkins. Upgraded linens are also available upon request

All Non-Alcoholic Beverages

This includes all Soft Drinks, Iced Tea, Coffee, Decaf & Hot Tea

State of the Art Audio/Visual Equipment

We offer a wide variety of A/V equipment: Projection Screen, Projector, Wireless Microphones, In-House Speakers & much more

Cocktail Hour

Kick start your event with a "Cocktail Hour", this would be part of your 4 hour rental. We have multiple Hot & Cold
Hors D'Ouvres stations & Butler Passed Selections for you to choose from.

Bar Packages

We have Bar packages that range from a Top Shelf Open Bar to a basic Beer & Wine Bar. Please inquire with your Sales
Representative for pricing

Pricing

Please inquire with our Sales Team via email or phone to get our most accurate & up to date pricing. All of our package pricing is
subject to 20% Service Fee & 6% Sales Tax. Service Charge is not "gratuity", our team works at above minimum wage rates,
tipping is not required, however our team greatly appreciates gratuities for exceptional service

Our Delicious Menu awaits your selections . . .

Salad & Soup Selections

Choice of One

*Salad/Soup will be placed on a Table separate from main buffet

**If you choose to have your Soup/Salad Served it will be an additional \$3.95 per person

Classic Caesar Salad

Crisp California Romaine Lettuce, Parmigiano-Reggiano Cheese Ribbons and Homemade Garlic Croutons tossed with a Creamy Caesar Dressing, Topped with a Roasted Red Pepper Filet

Greek Salad

Assorted Greens, Topped with Roasted Red Pepper, Red Onion, Cherry Tomatoes, Seedless Cucumbers, Kalamata Olives & Feta Cheese, with a "Greek Style" Vinaigrette

Spring Mix Salad

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

Garden Salad

Fresh Seasonal Greens accompanied with Cherry Tomatoes, Seedless Cucumbers, Sweet Red Onion and Herbed Croutons with Our Own Balsamic Vinaigrette

Italian Wedding Soup

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

Kennett Square Wild Mushroom Soup

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

Red Pepper & Crab Bisque

Velvety Soup with Red Pepper, Fennel, Herbs & Lump Crab Meat

***\$3.00 additional**

Traditional Chicken Noodle Soup

Home Made Broth with Tender Bites of Chicken, Vegetables & Pasta

Lobster Bisque

Tender Chunks of Lobster with a Creamy Seafood Broth

***\$3.00 additional**

Entrée Selections:

(Choice of Two, Add a 3rd Entrée for \$4.00 per person)

Poultry

- Chicken Saltimbocca** - with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce
- Chicken Alexa** - Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi Glace
- Chicken Caprese** - Grilled Chicken Breast, Layered with Tomatoes & Fresh Mozzarella, Finished with Basil Pesto & Balsamic Drizzle
- Chicken Cutlets** - Breaded & Pan Fried in Olive Oil
- Chicken Cordon Bleu** - Shaved Honey Ham & Swiss Cheese, Served with a Dijon Cream Sauce
- Chicken Marsala** - Kennett Square Mushrooms, Topped with a Marsala Wine Demi Glace
- Chicken Picatta** - Lemon-White Wine Butter Sauce
- Chicken Alicia** - Boneless Breast of Chicken Filled with a Mushroom & Herb Stuffing, Served with Sauce Supreme
- Chicken Parmigiano** - Basil Marinara Sauce, Mozzarella Cheese & Pecorino Romano Cheese
- Chicken Chesapeake** - Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce (Additional Charge)
- Roasted Turkey** - Mesquite Roasted, Served with Cranberry & Honey Mustard
- Herb Roasted Chicken** - "Bone In" Chicken Breasts, Thighs, Legs & Wings, Roasted with Fresh Herbs, Seasonings & White Wine

Meats

- Homemade Meatballs** - Beef, Pork & Veal, Pan Fried, Basil Marinara
- Sausage, Peppers & Onions** - Sweet Rope Italian Sausage, Peppers & Onions
- Sausage Scallopini** - Slow Roasted in a Tomato Broth with Peppers, Onions & Mushrooms
- Italian Roast Pork** - Slow Roasted with Fresh Herbs then Shaved Thin, Natural Pan Gravy, Provolone Cheese
- Roast Sirloin of Beef** - Slow Roasted, Sliced Thin, Served with Gravy, Horseradish & Provolone Cheese
- Beef Tenderloin Medallions** - Mini Filet Mignons, Grilled, Topped with Cabernet Demi Glaze or Rst. Garlic Butter (Additional Charge)

Seafood

- Crab Cakes** - Lump & Claw Crab Meat, Vegetables & Herbs & Broiled
- Salmon "Your Way"** - Fresh Atlantic Salmon with your choice of preparation: Teriyaki, Blackened, Honey Dijon, Pesto Cream, Putaensca, Piccata
- Flounder Roulades** - Lemon, Butter White Wine, Parsley
- Flounder Imperial** - Stuffed with Crab Imperial (Additional Charge)
- Fried Shrimp** - Breaded & Fried, Served with Cocktail & Tartar Sauce

Carving Station

**For an additional fee you can add a carving station to your buffet
**All Meats are Roasted in House and Hand Carved by our Culinary Team*

- Flank Steak** - Grilled Over an Open Flame to Medium, Served with a Horseradish Cream Sauce
- Prime Rib** - Herb Encrusted & Slow Roasted for 18 Hours, Served with Au Jus & Horseradish Cream Sauce
- Applewood Smoked Ham** - Fresh Pork Shoulder Roasted over Applewood, Served with a Honey Mustard Sauce
- Roast Turkey** - Boneless Turkey Breast, Seasoned with Mesquite Seasoning & Roasted, Served with Gravy & Cranberry Sauce
- Beef Tenderloin** - Our Most Tender Cut off Beef, Herb Crusted & Cooked to Medium Rare, Served with a Horseradish Cream Sauce

Pasta Selections:

(Choice of One)

Penne ala Vodka – Pancetta, Cream, Locatelli Cheese

Penne Marinara - Basil Marinara, Locatelli Cheese

Grilled Chicken Alfredo – Grilled Chicken & Penne Pasta Tossed in Alfredo Sauce

Blackened Shrimp Alfredo – Fresh Shrimp blackened Tossed with Penne Pasta & Alfredo Sauce (Additional Charge)

Tortellini Alfredo – Cheese Tortellini Tossed in Alfredo Sauce

Pesto Cream – Your Choice of Pasta Tossed in our House Made Pesto Cream Sauce

Stuffed Shells – Jumbo Shells, Savory Ricotta Cheese Filling, Basil Marinara

Mac & Cheese – Shells Tossed in a creamy white Wisconsin cheddar sauce

Cheese Ravioli – Cheese Filled Ravioli, Basil Marinara

Rigatoni Diablo – Sweet Italian Sausage, Long Hot Peppers, Cream, Basil Marina

Lobster Ravioli – Maine Lobster, Sun Dried Tomato Alfredo (Additional Charge)

Crabby Mac & Cheese – Blend of Cheeses, Lump Crab Meat (Additional Charge)

Build Your Own – Choose your type of Pasta & your favorite Sauce to make your own dish

Starch & Vegetable Selections:

(Choice of One Starch & One Vegetable)

Starch

Roasted Red Bliss Potatoes

Seasoned Mashed Potatoes (other mashed options – Rst. Garlic, Horseradish, Cheddar)

Au Gratin Potatoes

Rice Pilaf

Vegetables

Green Beans with Garlic & Butter

Broccoli Florets

Chef's Blend of Vegetables

*Buffet Package includes all Rolls, Butter & Appropriate Condiments

Dessert

Variety of Homemade Cookies & Chocolate Chip Brownies & Blondies & Cheese Cannoli

*Additional Desserts are available for a fee

Coffee Station Fresh Brewed Coffee, DeCaf & Hot Water & All Condiments

Beverages

All Non-Alcoholic Beverages are included – All Coke Products, Fresh Brewed Iced Tea & Lemonade

\$75.00 Beverage Service Fee will be added to final bill