



Folsom, PA



Essington, PA



Newark, DE



Kennett Square, PA

BUFFET WEDDING PACKAGE

Capozzoli Catering invites you to enjoy our spectacular atmosphere, food & service Your 2026/2027 Served Wedding Package will include the following:

Five Hour Reception

The time frame is of your choosing. If you Choose to have your Ceremony on site, you will be given additional Half Hour

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 Carving Station Meat

Choice of 1 Pasta

Choice of 1 Starch

Choice of 1 Vegetable

****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**

5 Hour Top Shelf Open Bar

We offer 6 beers on draft over 8 varietals of wine and Top Shelf Liquor

Choice of Table Covers & Napkins & Chavari Chairs

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

We offer Gold Chavari Chairs, Chair Sashes are available for an additional fee.

Wedding Cake

You can design & taste your custom Wedding Cake with our exclusive baker, The Masters Baker

Private Bridal Suite with Attendant

Our bridal suite is a private, fully furnished room complete with a large bathroom. During cocktail hour this room is at the bridal party's disposal. Cocktails & Hors d'oeuvres will be served by a private attendant.

State of the Art Audio/Visual Equipment

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

Additional Suggestions

***Additional Charges will Apply**

Patio Wedding Ceremony

You can utilize any section of our Beautiful Patio for your Wedding Vows

Patio Cocktail Hour

Our Large Patio can also be utilized for your Cocktail Hour. We all offer a Full Service Bar on the Patio along with Hors d'oeuvres.

Our Delicious Menu awaits your selections . . .

COCKTAIL HOUR

The perfect way to kick start your reception!!

Hot Butler Passed Hors d'oeuvres

Scallops & Bacon * General Tso Chicken Bites * Cheesesteak Eggrolls
Panzoratti * Vegetarian Pot Stickers * Crab Stuffed Mushrooms

Upgraded Selections

- ***Shrimp Lejon** — Fresh Tiger Shrimp Stuffed with a Horseradish Honey Filling & Wrapped in Bacon, \$3.00 per person
- ***Beef Wellington** — Filet Mignon, Seared in Herbed Butter, Topped with Mushroom Duxelle Wrapped in a Flaky Pastry \$3.00 per person
- ***Lollipop Lamb Chop** — Tender Colorado Lamb Roasted with Fresh Herbs - \$5.00 per person
- ***Coconut Shrimp** — Gulf Shrimp Hand Breaded in Coconut, Served with Teriyaki Dipping Sauce - \$1.50 per person

Cold Hors D'oeuvres Presentations

Charcuterie Display

An Array of International Cheeses to include, Smoked Gouda, Havarti Dill, Sharp Cheddar, Monterey Pepper Jack & Cooper Sharp, Decoratively Arranged with Smoked Pepperoni, Garnished with Fresh Seasonal Fruit

Tomato Basil Bruschetta

Fresh Plum Tomatoes, Diced with Red Onion, Garlic, Fresh Basil, Extra Virgin Olive Oil and Seasonings, Served with Freshly Baked Crostini

Cocktail Hour Enhancement

(Choice of One)

Shrimp & Crab Cocktail Bar

Jumbo Shrimp, prepared traditionally and Old Bay style. & Pre Cracked Jonah Crab Claws (based on availability)., Served on a Bed of Ice with Zesty Cocktail Sauce & Lemon Wedges

Or

French Fry Station

Because who doesn't love French Fries??

Traditional Cut French Fries & Sweet Potato Waffle Fries, Displayed with an assortment of toppings to include: Cheese Sauce, Bacon Crumbles, Buffalo Sauce, Old Bay Seasoning, Traditional Gravy & More

Or

Slider Station

Fresh Made on Mini Brioche Buns:

Certified Angus Beef Burger — American Cheese, Tomato & Pickle
BBQ Pulled Pork — Carolina Style Pulled Pork, Topped with Tangy Coleslaw

***See the end of our package for additional cocktail hour upgrades**

SALAD & SOUP SELECTIONS

(Choice of One)

*Served with Fresh Dinner Rolls & Butter

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

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

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

Caprese Stacker

Fresh Ripe Beefsteak Tomatoes, Stacked with Fresh Mozzarella Cheese, Finished with Shaved Red Onion, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze (\$3.00 additional)

Greek Salad

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

***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 Sauce (Additional Charge)

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

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

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

Children (12 & Under)

(Choice of One for all Children)

Chicken Tenders & Fries – Breaded Chicken Tenders, French Fries, Dipping Sauce

Pasta & Meatballs – Penne Pasta with Marinara Sauce, Homemade Meatballs

Grilled Cheese & Fries – White Bread, American Cheese, French Fries

Dessert

Wedding Cake

Prepared to your specifications by Bing's Bakery. After Cake cutting, slices will be placed along side coffee station and some will be boxed for your guests to enjoy at home

Coffee Station

Fresh Brewed Coffee, Decaf & Hot Water
All Condiments

***Tablesides Coffee Service is available at additional charge**

Dessert Stations

***Additional Charges will apply**

Capozzoli's Viennese Sweet Table - \$12 per person

A Display of deluxe miniature pastries and cakes. Served at a Station for you and your guests to enjoy at your leisure

Flambé Station - \$10 per person

Classic Bananas Foster, Flambéed to Order. Served Over French Vanilla Ice Cream

Ice Cream Sundae Bar - \$8 per person

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: Oreo Crumbles, Brownie Pieces, Crushed Toffee, Crushed M & M's, Maraschino Cherries, Rainbow Jimmies, Chocolate & Carmel Sauce, Whipped Cream

ADDITIONAL ENHANCEMENT STATIONS

Cocktail Hour Stations

By The Sea Station – \$15 per person

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Stone Crab Claws, Blue Pointe Oysters & Littleneck Clams on the Half Shell. Decoratively Displayed on a Bed of Crushed Ice

Crab Cake Station - \$12 per person

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

Mashed Potato Bar - \$12 per person

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 they desire.

Taste of Tuscany - \$12 per person

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

Carving Station - \$Mkt. Price

Selection of Two Grilled Meats to be Carved by an Executive Banquet & Conference Center Chef,
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Flank Steak, Turkey Breast, Beef Tenderloin, Prime Rib