



Folsom, PA



Essington, PA



Newark, DE



Kennett Square, PA

MEMORIAL BUFFET PACKAGE

Pricing is based on Minimum of 50 guests

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

Three Hour Event

The time frame is of your choosing. 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 Memorial Package will include the following:

- Choice of 1 Salad
- Choice of 2 Entrees
- Choice of 1 Pasta
- Choice of 1 Starch
- Choice of 1 Vegetable
- Dessert Station

You also can 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
\$75 Beverage attendant will be added to final bill

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

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 Selection

(Choice of One)

Classic Caesar Salad

Crisp California Romaine Lettuce, Parmigiana-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 an "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

Pasta Salad

Rotini Pasta with Fresh Vegetables & Italian Marinade

Fresh Fruit Salad

Assorted Fresh Seasonal Fruits, Diced & Topped with Fresh Strawberries & Blueberries

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

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