



# HOUSE POLICIES

#### **GUARANTEES**

TO ENSURE WE ARE FULLY PREPARED, A FINAL GUEST COUNT IS REQUIRED AT LEAST 10 DAYS PRIOR TO YOUR EVENT. IF YOU'RE PLANNING AN EVENT WITH AN UNKNOWN ATTENDANCE, A MINIMUM AND MAXIMUM NUMBER OF ANTICIPATED GUESTS MUST BE PROVIDED SO THAT WE CAN ARRANGE PROPER BILLING AND ACCOMMODATE MENU SELECTIONS.

#### DEPOSIT/PAYMENT

A NON-REFUNDABLE NON-TRANSFERABLE DEPOSIT OF 50% OF THE ENTIRE ESTIMATED COST OF YOUR EVENT IS REQUIRED TO GUARANTEE THE DATE OF YOUR EVENT. DATES ARE NOT RESERVED UNTIL THE DEPOSIT HAS BEEN RECEIVED. YOUR DEPOSIT WILL BE CREDITED TOWARDS THE FINAL BILL.

A NON-REFUNDABLE NON-TRANSFERABLE FINAL PAYMENT IS DUE 10 DAYS PRIOR TO YOUR EVENT. THE AMOUNT OF THE FINAL PAYMENT IS BASED ON YOUR FINAL GUEST COUNT AND MENU SELECTIONS DUE 10 DAYS PRIOR TO YOUR EVENT. IF THE MINIMUM GUEST COUNT IS NOT REACHED, FINAL PAYMENT WILL BE BASED ON THE MINIMUM GUEST COUNT. IF THE ACTUAL NUMBER OF GUESTS EXCEEDS THE FINAL GUEST COUNT, YOU AGREE TO PAY FOR ALL ADDITIONAL GUESTS.

CAPITANO ACCEPTS CASH, CERTIFIED BANK CHECK, VISA & MASTERCARD.

#### **HOUSE CHARGE/SALES TAX**

ALL EVENTS ARE SUBJECT TO A 22% HOUSE CHARGE. THIS INCLUDES EVENT SET UP, CLEAN UP, BLACK HOUSE LINEN & NAPKIN EXPENSE, AND A HIGHER RATE OF PAY FOR BANQUET SERVERS. NEW YORK STATE SALES TAX (8%) WILL BE CHARGED IN ADDITION TO THE HOUSE CHARGE. GRATUITY IS NOT INCLUDED IN THIS CHARGE. CAPITANO DOES NOT MANDATE GRATUITY. IF YOU CHOOSE TO LEAVE A GRATUITY, THIS WILL GO DIRECTLY TO YOUR SERVER(S).

#### CANCELLATION

ALL PAYMENTS ARE NON-REFUNDABLE AND NON-TRANSFERRABLE AND WILL NOT BE RETURNED IN THE EVENT OF A CANCELLATION. CAPITANO IS NOT RESPONSIBLE FOR CANCELLATIONS OR REDUCTIONS IN GUEST COUNTS DUE TO CIRCUMSTANCES OUT OF CAPITANO'S CONTROL.

#### MENUS

ALL PRICES AND ITEMS AVAILABILITY ARE SUBJECT TO CHANGE WITHOUT NOTICE.

#### ADDITIONAL INFORMATION

THE ENCLOSED MENUS ARE OFFERED AS A GUIDELINE. THE STAFF AT CAPITANO WOULD BE HAPPY TO CUSTOMIZE A MENU OF YOUR CHOOSING. YOU MAY BRING IN A CAKE, COOKIES, PASTRIES, ETC. YOUR DESSERT MUST BE ACCOMPANIED BY A RECEIPT WITH THE NAME OF THE CERTIFIED BAKERY THAT IT CAME FROM. THE BAKERY NAME MUST BE ON THE RECEIPT, NO EXCEPTIONS. NEW YORK STATE HEALTH LAW PROHIBITS A GUEST FROM BRINGING IN ANYTHING BAKED AT HOME, NO EXCEPTIONS. NO OTHER FOOD OR BEVERAGES CAN BE BROUGHT INTO THE ESTABLISHMENT. NEW YORK STATE HEALTH LAW PROHIBITS ANY LEFTOVERS FROM A BUFFET TO BE TAKEN HOME.

# **RULES**

CAPITANO DOES ALLOW GUESTS TO DECORATE ONE HOUR PRIOR TO THE EVENT START TIME HOWEVER WE PROHIBIT ANY SORT OF ADHESIVE TAPE, TACKS, GLITTER, POTTED PLANTS, AND/OR CONFETTI. IF THIS RULE IS BROKEN, CAPITANO WILL CHARGE UP TO A \$600 CLEAN UP FEE.

\*\*IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.
ALLERGEN INFORMATION FOR MENU ITEMS IS AVAILABLE. ASK AN EMPLOYEE FOR DETAILS

# HOT HORS D'OEUVRES

# PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

	50 PIECES	100 PIECES
ARTICHOKE FRENCH	\$170	\$330
ASPARAGUS ROLLS	\$160	\$310
BACON WRAPPED STUFFED JALAPEÑOS	\$160	\$310
BACON WRAPPED STUFFED JALAPEÑOS WITH SHRIMP	\$200	\$390
BRICK OVEN BONE-IN WINGS	\$160	\$300
HOUSE SEASONING, CARAMELIZED ONIONS	Q100	<b>9000</b>
BONELESS WINGS - CHOICE OF SAUCE	\$130	\$250
CALAMARI WITH BLISTERED PEPPADEWS	\$180	\$350
CHICKEN FRENCH BITES	\$160	\$310
CLAMS CASINO	\$200	\$390
CRISPY SPICY SHRIMP	MARKET PRICE	MARKET PRICE
CRAB CAKES WITH REMOULADE SAUCE	\$200	\$310
EGGPLANT INVOLTINI	\$160	\$310
GOAT CHEESE & HONEY PHYLLO TRIANGLE	\$110	\$210
HERB CRUSTED LOLLIPOP LAMB CHOPS	MARKET PRICE	MARKET PRICE
ITALIAN EGG ROLL	\$180	\$350
RAPPI & SAUSAGE, CHICKEN PARM, PEPPERS & ONIONS, OR PHILLY CHEESESTEAK		
MINI ARANCINI	\$160	\$310
MINI HOUSE MADE MEATBALLS WITH MARINARA OR VODKA	\$110   \$120	\$210   \$230
PETITE BEEF WELLINGTON	\$180	\$350
MINI POTATO CROQUETTES	\$150	\$290
MOZZARELLA STICKS	\$150	\$290
SCALLOPS WRAPPED IN BACON	MARKET PRICE	MARKET PRICE
SHRIMP ALEXANDER	MARKET PRICE	MARKET PRICE
SPINACH AND ARTICHOKE ROLLS	\$180	\$350
STUFFED MUSHROOMS	\$170	\$330
(SAUSAGE, BACON, ALMOND, OR VEGETABLE)	0100	Ò770
LOBSTER STUFFED MUSHROOMS	\$190	\$370
THAI SPRING ROLLS	\$150	\$290

# SANDWICHES \$6 EACH

SERVED ON CIABATTA OR MINI CROISSANTS

MINI BUFFALO CHICKEN | MINI CHICKEN MILANESE | MINI ROAST BEEF & CHEDDAR | MINI MEATBALL MINI TURKEY WITH CRANBERRY MAYO | MINI CHICKEN SALAD | MINI HAM & SWISS WITH MUSTARD MINI ITALIAN GRINDER | MINI CHICKEN CUTLET

# COLD HORS D'OEUVRES

# PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

	50 PIECES	100 PIECES
BEEF TENDERLOIN ON TOAST	\$160	\$310
WITH HORSERADISH & CARAMELIZED ONIONS		
BRUSCHETTA WARM OR COLD	\$110	\$210
CAPONATA WARM OR COLD	\$80	\$150
FIG AND MASCARPONE IN FILO CUPS	\$110	\$210
SHRIMP COCKTAIL	MARKET PRICE	MARKET PRIC
DEVILED EGGS	\$130	\$250
SMOKED SALMON MOUSSE IN FILO CUPS	\$130	\$250
STUFFED DATES	\$150	\$290
WITH BACON, BLUE CHEESE & ALMONDS	·	- -

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ANTIPASTO DISPLAY	\$8
CHEESE & CRACKERS	\$6
FRESH FRUIT	\$6
VEGETABLE CRUDITE	\$6
FRESH MOZZARELLA, SALAMI, TOMATO & BASIL	\$7
FRESH MOZZARELLA, TOMATO, & BASIL KABOBS	\$5/PER KABOB

WITH BALSAMIC DRIZZLE

PER PIECE

RAW FRESH OYSTERS	MP - PER PIECE
OYSTERS ROCKEFELLER	MP - PER PIECE
BUTTER POACHED LOBSTER OYSTERS	MP - PER PIECE

# BUFFET MENUS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE | PRICES LISTED ARE PER PERSON PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

# POSITANO, AMALFI, SORRENTO & VENICE BUFFET AVAILABLE FOR FAMILY STYLE (ADD \$7 PER PERSON)

POSITANO BUFFET \$35

AMALFI BUFFET \$42

SORRENTO BUFFET \$48

CHOICE OF ONE MEAT

CHOICE OF TWO MEATS

CHOICE OF THREE MEATS

## POSITANO, AMALFI, SORRENTO BUFFETS INCLUDE:

SLICED FRESH FRUIT
SERVED FRESH BAKED ROLLS WITH BUTTER & OIL
HOUSE SALAD (PLATED)
(PETITE WEDGE OR CAESAR - ADD \$2.00 / PER PERSON)
ROASTED POTATOES

(MASHED POTATOES - ADD \$2.00 / PER PERSON)
RIGATONI WITH SMOOTH MARINARA OR VODKA SAUCE (ADD \$2)
VEGETABLE OF THE DAY

# CHOICES OF MEAT(S):

HERB ROASTED LEMON CHICKEN (BONE-IN), CHICKEN FRENCH, CRISPY CHICKEN CUTLETS, CHICKEN MILANESE, ITALIAN SAUSAGE WITH PEPPERS & ONIONS, CHICKEN PARMESAN, EGGPLANT PARMESAN (CLASSIC OR SAUTEED), ROAST BEEF AU JUS, OR VEAL PARMESAN (ADD \$4.00 / PER PERSON)

# **UPGRADE - CHEF CARVED MEATS:**

PRIME RIB (ADD \$7.00 / PER PERSON) OR BEEF TENDERLOIN (ADD \$9.00 / PER PERSON)

# **COFFEE & TEA STATION INCLUDED**

ASSORTED MINI DESSERTS (ADD \$5.00 / PER PERSON)

# NAPLES BUFFET \$28

FRESH FRUIT
HOUSE SALAD
ASSORTED GOURMET SANDWICHES
(TURKEY & CRANBERRY MAYO, ROAST BEEF & CHEDDAR,
ROASTED VEGETABLE WRAP & CRISPY CHICKEN CUTLET)
MACARONI OR POTATO SALAD

COFFEE, TEA & SODA ASSORTED MINI DESSERTS

# PORTOFINO BUFFET \$35

FRESH BAKED ROLLS WITH BUTTER & OIL
HOUSE SALAD
RIGATONI WITH SMOOTH MARINARA SAUCE
ROASTED POTATOES
CHEF'S VEGETABLE
HERB ROASTED LEMON CHICKEN
SAUSAGE WITH PEPPERS & ONIONS

# **VENICE BUFFET \$70**

CHEESE & CRACKERS ARTICHOKES FRENCH BRUSCHETTA

FRESH BAKED ROLLS WITH BUTTER & OIL

HOUSE OR CAESAR SALAD

(PLATED SALAD)

VEGETABLE OF THE DAY

MASHED OR ROASTED POTATOES

EGGPLANT PARMESAN

(CLASSIC OR SAUTEED)

CHICKEN MILANESE OR CHICKEN FRENCH

ROAST BEEF AU JUS

ASSORTED MINI DESSERTS COFFEE & TEA STATION

# THE ULTIMATE BUFFET

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE | PRICES LISTED ARE PER PERSON PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

## \$80 I PER PERSON

#### HORS D'OEUVRES

CHOICE OF (2) HOT HORS D'OEUVRES CHOICE OF (2) COLD HORS D'OEUVRES

## MAIN COURSE

FRESH BAKED ROLLS WITH BUTTER & OIL
HOUSE SALAD <u>OR</u> CAESAR SALAD
RIGATONI WITH VODKA <u>OR</u> SMOOTH MARINARA SAUCE
MASHED <u>OR</u> ROASTED POTATOES
VEGETABLE OF THE DAY
EGGPLANT PARMESAN (CLASSIC OR SAUTEED)
CHICKEN FRENCH, HERB ROASTED LEMON CHICKEN (BONE-IN),
CHICKEN PARMESAN <u>OR</u> CHICKEN MILANESE
ROAST BEEF AU JUS

# CHEF CARVED MEATS:

PRIME RIB ADD \$7.00 / PER PERSON
BEEF TENDERLOIN ADD \$9.00 / PER PERSON

# **SWEET ENDINGS**

ASSORTED MINI DESSERT DISPLAY
FRESH FRUIT
COFFEE & TEA STATION

#### \$90/ PER PERSON

TO INCLUDE THE ULTIMATE BUFFET PLUS 2 HOURS OF HOUSE WINE, BEER, & SODA

# \$100/ PER PERSON

TO INCLUDE THE ULTIMATE BUFFET PLUS 2 HOURS CALL LEVEL OPEN BAR

#### \$115/ PER PERSON

TO INCLUDE THE ULTIMATE BUFFET PLUS 2 HOURS PREMIUM LEVEL OPEN BAR

ALL BEVERAGES ON AN OPEN BAR INCLUDE SINGLE SHOT DRINKS, A SELECTION OF DOMESTIC BOTTLED BEERS AND HOUSE BRAND WINES.

OPEN BAR DOES NOT INCLUDE SHOTS, DRINKS SERVED "ON THE ROCKS" OR "UP", OR SPECIALTY COCKTAILS OF ANY KIND WHICH MAY INCLUDE,
BUT ARE NOT LIMITED TO, OLD FASHIONEDS, MANHATTANS, MARGARITAS, MARTINIS, ETC.

AN OPEN CONSUMPTION TAB IS AVAILABLE FOR THOSE WHO DO NOT WISH TO LIMIT THEIR BAR SELECTION.
THE HOUSE CHARGE AND SALES TAX WILL BE APPLIED TO THE TAB AND SETTLED AT THE END OF YOUR EVENT.

# SEAFOOD

# FORMAL DINNER SERVICE

PARTIES OF 20 OR MORE MUST PROVIDE A PRE-ORDER AND PLACE CARDS FOR EACH GUEST INDICATING MEAL CHOICE PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

ALL ENTRÉES INCLUDE FRESH BAKED ROLLS WITH HONEY WHIPPED BUTTER & OIL HOUSE SALAD

UPGRADE: SUB CAESAR OR PETITE WEDGE SALAD (ADD \$4.00)

# **ENTRÉE OPTIONS**

# SCALLOPS 41

FOUR U-10 SCALLOPS, LEMON GARLIC BUTTER, CREAMY THREE CHEESE LEMON ORZO, BROCCOLINI

#### **CRISPY LEMON SALMON 37**

PAN-SEARED CRISPY SALMON, LEMON, MASHED POTATOES, VEGETABLE OF THE DAY

# **SEAFOOD MAC & CHEESE 37**

SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

TEAK

#### PRIME RIB 46

(MINIMUM OF 10 GUESTS MUST PRE-ORDER THIS ITEM)

10 OZ PRIME RIB, MASHED POTATOES, CHEF'S VEGETABLE, HORSERADISH

# FILET 57

GRILLED 8 OZ. FILET, RED WINE DEMI GLACE, MASHED POTATOES, CHEF'S VEGETABLE

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# CHICKEN MILANESE 35

CRISPY CHICKEN CUTLET, HOUSE MASHED POTATOES, ARUGULA, SUGAR BOMB TOMATOES, LEMON VINAIGRETTE

#### **CHICKEN FRENCH 35**

EGG BATTERED CHICKEN, ANGEL HAIR, SHERRY FRENCH SAUCE, CHARRED BROCCOLI

# HOUSE MADE GNOCCHI

SMOOTH MARINARA SAUCE 31 | FRESH TOMATO SAUCE 33 VODKA SAUCE 35 | ALFREDO SAUCE 35

#### **CLASSIC EGGPLANT PARMESAN 31**

BREADED EGGPLANT CUTLETS TOPPED WITH MARINARA SAUCE AND MOZZARELLA CHEESE SERVED WITH ANGEL HAIR PASTA

# **SAUTEED EGGPLANT PARMESAN 31**

SAUTEED EGGPLANT, FRESH TOMATO SAUCE (DICED TOMATOES, GARLIC, ONION, OLIVE OIL)
BASIL, PECORINO ROMANO, ANGEL HAIR

VE

# THE ULTIMATE FORMAL PACKAGE

PARTIES OF 20 OR MORE MUST PROVIDE A PRE-ORDER AND PLACE CARDS FOR EACH GUEST INDICATING MEAL CHOICE
PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

# \$100 | PER PERSON

#### **BEVERAGES**

TWO GLASSES OF HOUSE WINE (CABERNET, PINOT NOIR, CHARDONNAY, OR PINOT GRIGIO)

#### **STARTERS**

FRESH BAKED ROLLS WITH BUTTER & OIL

CHOICE OF: ITALIAN WEDDING OR SOUP OF THE DAY

CHOICE OF: HOUSE, CAESAR, OR PETITE WEDGE SALAD

# **ENTREES**

# LOBSTER TAIL DINNER

9 OZ LOBSTER TAIL, MASHED POTATOES, VEGETABLE OF THE DAY, DRAWN BUTTER

#### RIBEYE OR 8 OZ FILET

RIBEYE OR 8 OZ FILET SERVED WITH RED WINE DEMI-GLACE, MASHED POTATOES & VEGETABLE OF THE DAY

#### CRISPY LEMON SALMON

PAN-SEARED CRISPY SALMON, LEMON, MASHED POTATOES, VEGETABLE OF THE DAY

#### **SEAFOOD MAC & CHEESE**

SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

# HOUSE MADE GNOCCHI

CHOICE OF SAUCE: SMOOTH MARINARA SAUCE | FRESH TOMATO SAUCE | ALFREDO SAUCE | VODKA SAUCE

#### CHICKEN MILANESE

CRISPY CHICKEN CUTLET, HOUSE MASHED POTATOES, ARUGULA, SUGAR BOMB TOMATOES, LEMON VINAIGRETTE

# CHICKEN FRENCH

EGG BATTERED CHICKEN, ANGEL HAIR, SHERRY FRENCH SAUCE, CHARRED BROCCOLI

#### DESSERT

CHEESE FILLED CANNOLI WITH CHOCOLATE CHIPS
REGULAR OR DECAF COFFEE

# PHARMACEUTICAL EVENT MENU

PARTIES OF 20 OR MORE MUST PROVIDE A PRE-ORDER AND PLACE CARDS FOR EACH GUEST INDICATING MEAL CHOICE
PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

#### \$100 I PER PERSON

#### BEVERAGES

TWO GLASSES OF HOUSE WINE OR TWO DOMESTIC BOTTLED BEERS (CABERNET, PINOT NOIR, CHARDONNAY, OR PINOT GRIGIO)

#### **STARTERS**

FRESH BAKED ROLLS WITH BUTTER & OIL

CHOICE OF: ITALIAN WEDDING OR SOUP OF THE DAY

CHOICE OF: HOUSE, CAESAR, OR PETITE WEDGE SALAD

# **ENTREES**

## LOBSTER TAIL DINNER

9 OZ LOBSTER TAIL, MASHED POTATOES, VEGETABLE OF THE DAY, DRAWN BUTTER

#### RIBEYE OR 8 OZ FILET

RIBEYE OR 8 OZ FILET SERVED WITH RED WINE DEMI-GLACE, MASHED POTATOES & VEGETABLE OF THE DAY

#### CRISPY LEMON SALMON

PAN-SEARED CRISPY SALMON, LEMON, MASHED POTATOES, VEGETABLE OF THE DAY

# **SEAFOOD MAC & CHEESE**

SHELLS, SHRIMP, SCALLOPS, LOBSTER, FIVE CHEESE SAUCE

# HOUSE MADE GNOCCHI

CHOICE OF SAUCE: SMOOTH MARINARA SAUCE | FRESH TOMATO SAUCE | ALFREDO SAUCE | VODKA SAUCE

#### CHICKEN MILANESE

CRISPY CHICKEN CUTLET, HOUSE MASHED POTATOES, ARUGULA, SUGAR BOMB TOMATOES, LEMON VINAIGRETTE

# CHICKEN FRENCH

EGG BATTERED CHICKEN, ANGEL HAIR, SHERRY FRENCH SAUCE, CHARRED BROCCOLI

#### **DESSERT**

CHEESE FILLED CANNOLI WITH CHOCOLATE CHIPS
REGULAR OR DECAF COFFEE

# BRUNCH BUFFETS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE | PRICES LISTED ARE PER PERSON PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

#### THE CAPITANO

\$25.00 / PER PERSON

#### CHOICE OF OUICHE

- BROCCOLI CHEDDAR
- QUICHE LORRAINE (BACON, ONION, SWISS)
- SPINACH, ARTICHOKE, & FETA
- TOMATO & FETA
- ASIAGO ASPARAGUS

ROASTED POTATOES STUFFED FRENCH TOAST (SERVED WITH FRESH STRAWBERRIES) FRESH FRUIT

ASSORTED MINI DESSERTS COFFEE, TEA, AND JUICE

#### THE CAPRI

\$30.00 / PER PERSON

MONTE CRISTO SANDWICHES (HAM, TURKEY, SWISS, RASPBERRY PRESERVES) ROASTED POTATOES FRESH FRUIT

# **CHOICE OF ONE:**

- CREAM CHEESE STUFFED FRENCH TOAST (SERVED WITH FRESH STRAWBERRIES)
- BANANA BREAD STUFFED FRENCH TOAST (SERVED WITH CHOCOLATE CHIPS & WALNUTS)
- BLUEBERRY MUFFIN BAKE (SERVED WITH CREAM CHEESE ICING)

ASSORTED MINI DESSERTS COFFEE, TEA AND JUICE

# THE SICILY \$28.00 / PER PERSON

EGGS BENEDICT <u>OR</u> MONTE CRISTO SANDWICHES (HAM, TURKEY, SWISS, RASPBERRY PRESERVES)

STUFFED FRENCH TOAST <u>OR</u> CHEESE FILLED CREPES (SERVED WITH FRESH STRAWBERRIES)

ROASTED POTATOES FRESH FRUIT

ASSORTED MINI DESSERTS COFFEE, TEA, AND JUICE

## THE CAMPANIA

\$30.00 / PER PERSON

# CHEESY EGG SCRAMBLE | CHOOSE 2:

- CHEESE ONLY
- BACON & SWISS
- HAM & CHEDDAR
- SAUSAGE, HAM, ONIONS, PEPPERS, & JALAPEÑO ROASTED POTATOES

CREPES

(CHEESE FILLED, STRAWBERRY, <u>OR</u> VEGETABLE) BACON <u>OR</u> SAUSAGE FRESH FRUIT

ASSORTED MINI DESSERTS COFFEE, TEA, JUICE AND SODA

#### ADDITIONAL BRUNCH PACKAGES AVAILABLE ON NEXT PAGE

# BRUNCH BUFFETS

ALL BUFFETS REQUIRE A MINIMUM OF 20 PEOPLE | PRICES LISTED ARE PER PERSON PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

#### THE ATRANI

\$32.00 / PER PERSON

CHOOSE **ONE** QUICHE:
- BROCCOLI CHEDDAR
- QUICHE LORRAINE
- TOMATO & FETA
- ASIAGO ASPARAGUS
- SPINACH, ARTICHOKE, & FETA
ASSORTED GOURMET SANDWICHES
ROASTED POTATOES
FRESH FRUIT
HOUSE SALAD
MACARONI, POTATO, <u>OR</u> PASTA SALAD

ASSORTED MINI DESSERTS OR COOKIE TRAY COFFEE, TEA, JUICE AND SODA

#### THE VERNAZZA

\$38.00 / PER PERSON

FRENCH BAKED EGGS
ROASTED POTATOES
FRESH FRUIT
ASSORTED MINI DESSERTS
COFFEE, TEA, SODA
ENDLESS MIMOSA BAR

# CROISSANTS & FRESH BAGELS SERVED WITH:

CHOOSE 3 WHIPPED CREAM CHEESE: PLAIN, GREEN ONION/CHIVE, SMOKED SALMON, CUCUMBER, STRAWBERRY, HONEY WALNUT, RASPBERRY, JALAPENO, CINNAMON, SPINACH & ARTICHOKE, CRUSHED AVOCADO & FETA (\$2.00 / PER PERSON)

CHOOSE 2 PROTEINS: LEMON GARLIC CHICKEN, TURKEY, THIN SLICED HAM, LOX, CAJUN GARLIC SHRIMP (\$5.00 / PER PERSON), BUTTER POACHED LOBSTER MEAT (\$8.00 / PER PERSON), OR SLICED TENDERLOIN (\$9.00 / PER PERSON)

CHOOSE 6 VEGETABLES: ARUGULA, SPINACH, BEETS, HEIRLOOM TOMATO, CARROT RIBBONS, CAPERS, RED ONION, AVOCADO, OR CUCUMBERS

CHOOSE 2 CHEESES: FETA, GORGONZOLA, BRIE, GOAT CHEESE

CHOOSE 1 FRUIT: APPLE, SEASONAL BERRIES, PEARS, FRESH FIGS (SEASONAL)

SAUCES: FIG REDUCTION, BALSAMIC GLAZE, HORSERADISH CHOOSE 1 SALAD: HOUSE SALAD, PETITE WEDGE OR CAESAR

#### ADD ONS FOR YOUR PACKAGE ON THE NEXT PAGE

# BRUNCH ADD ONS

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

# BACON, HAM <u>OR</u> SAUSAGE \$4.00 / PER PERSON ADD 2 MEATS \$6.00 / PER PERSON

SCRAMBLED EGGS \$5.00 / PER PERSON

SANGRIA PUNCH BOWL (RED OR WHITE WITH ALCOHOL) \$90.00 / BOWL MIMOSA PUNCH BOWL (WITH ALCOHOL) \$75.00 / BOWL NON-ALCOHOLIC MIMOSA PUNCH BOWL \$50.00 / BOWL

ENDLESS MIMOSA BAR (WITH FREIXENET): \$7.00 / PER PERSON
ENDLESS MIMOSA BAR (WITH MIONETTO PROSECCO): \$10.00 / PER PERSON
ENDLESS BLOODY MARY BAR: \$10.00 / PER PERSON
ENDLESS MIMOSA (WITH FREIXENET) & BLOODY MARY BAR: \$14.00 / PER PERSON
ENDLESS MIMOSA (WITH MIONETTO PROSECCO) & BLOODY MARY BAR: \$16.00 / PER PERSON
ENDLESS APEROL SPRITZ BAR (WITH MIONETTO PROSECCO): \$18.00 / PER PERSON

BLOODY MARY BAR INCLUDES: TITO'S VODKA <u>OR</u> ESPOLON TEQUILA CELERY STICKS, LIMES, LEMONS, GREEN OLIVES, AND PICKLES CHOOSE TWO BLOODY MARY MIXES: REGULAR, SPICY, OR PEPPADEW ADD ON SHRIMP \$4.00 / PER PIECE ADD ON BACON \$3.00 / PER PIECE

MIMOSA BAR INCLUDES: ORANGE JUICE ACCOMPANIED BY FRESH SEASONAL BERRIES
CHOICE OF CHAMPAGNE FLUTES OR COUPES

APEROL SPRTIZ BAR INCLUDES: PROSECCO, APEROL, SODA WATER & FRESH ORANGE SLICES

SEASONAL SANGRIA BAR OR CREATE YOUR OWN SANGRIA \$10.00 / PER PERSON

NON-ALCOHOLIC LEMONADE BAR \$5.00 / PER PERSON HOUSE-MADE RASPBERRY, TRADITIONAL & BLACKBERRY SODA BAR \$3.00 / PER PERSON (COKE, DIET COKE & SPRITE)

PREMIUM COFFEE FLIGHT: \$12.00 / PER PERSON

MOCHA - ICED COFFEE, TITO'S, KAHLÚA, CHOCOLATE LIQUEUR, WHIPPED CREAM, CHOCOLATE CURLS
CHOCOLATE RASPBERRY - ICED COFFEE, KAHLÚA, CHOCOLATE LIQUEUR, WHIPPED CREAM, RASPBERRY DRIZZLE
S'MORE - ICED COFFEE, TITO'S, RUMCHATA, CINNAMON, MARSHMALLOW, WHIPPED CREAM
CARAMEL - ICED COFFEE, TITO'S, CARAMEL CREAM, CARAMEL DRIZZLE, WHIPPED CREAM

\*BARTENDER FEES & MINIMUMS APPLY\*

# PACKAGE ADDITIONS

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

#### LINENS

\$20 PER FLOOR LENGTH LINEN (WHITE OR BLACK) | \$10 PER HOUSE WHITE LINEN

#### **SERVERS**

WE PROVIDE ONE SERVER PER 20 GUESTS
ADDITIONAL SERVERS AVAILABLE UPON REQUEST AT THE
RATE OF \$30 PER SERVER PER HOUR (MINIMUM 3 HOURS)

# PASTA COURSE | \$5 PER PERSON

CHOICE OF: PENNE, ORECCHIETTE OR RIGATONI CHOICE OF: MARINARA, VODKA OR ALFREDO

#### HOUSE-MADE CHEESE GNOCCHI | \$7 PER PERSON

CHOICE OF: MARINARA, VODKA OR ALFREDO

# PREMIUM PASTA COURSE | \$7 PER PERSON

TRUFFLED GOAT CHEESE & WILD MUSHROOM ALFREDO, ROASTED EGGPLANT, ZUCCHINI & SQUASH TOPPED WITH SHAVED PARMESAN, OR SPICY CALABRIAN CREAM

#### BRUSCHETTA BAR I \$8 PER PERSON

DISPLAYED ON BEAUTIFUL WOODEN BOARDS

#### **CHOICE OF FOUR:**

PEACH & BURRATA TRADITIONAL TOMATO, ARTICHOKE, OLIVE 3 OLIVE WITH PINE NUTS SPINACH ARTICHOKE PROSCIUTTO, ARUGULA & MOZZARELLA WHITE BEAN & TOMATO PESTO, TOMATO & MOZZARELLA SHAVED ZUCCHINI & AVOCADO WILD MUSHROOM & GOAT CHEESE CAPONATA & GARLIC CREAM CHEESE & SHRIMP CREAM CHEESE & TOMATO JAM WILD MUSHROOM & ONION JAM RICOTTA & ZUCCHINI SOPPRESSATA, SHAVED PARMESAN & RICOTTA BRIE CHEESE, FIG & HONEY SMOKED SALMON & CREAM CHEESE WITH FRESH DILL PUREED PEA & PROSCIUTTO CRANBERRY, BRIE & PROSCIUTTO WITH BALSAMIC GLAZE STEAK & BLUE CHEESE

# MINI PIZZAS FROM SAVASTANO'S, HOUSE SALAD & WINGS | \$14 PER PERSON

AVOCADO & FETA

CHOICE OF THREE: CHEESE, CLASSIC PEPPERONI, TOMATO & ONION, SPINACH & RICOTTA, PEPPER, ONION, & OLIVE, HAM & JALAPENO, HOT PEPPER & ONION, MEATBALL, CHICKEN WING, CHICKEN PARM

# BEVERAGE SERVICES

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE.
PRICES LISTED ARE PER PERSON. ALL PUNCH BOWL PRICES ARE PER BOWL.

WINE & LIQUOR	FIRST HOUR	ADDITIONAL HOUR
TIER 3 (PREMIUM)	\$20	\$12
TIER 2 (CALL)	\$16	\$10
BEER & HOUSE WINE ONLY	\$13	\$9

PUNCH BOWLS	NON- ALCOHOLIC	WITH ALCOHOL
CLASSIC PUNCH	\$60	\$80
MIMOSA	\$50	\$75
BELLINI PUNCH	\$70	\$90
RASPBERRY PUNCH	\$60	\$85
RASPBERRY LEMONADE	\$55	\$75
SANGRIA PUNCH (RED OR WHITE)		\$90
*ALL PUNCH ROWLS SERVE UP TO 40 GUESTS		<b>400</b>

SODA BAR \$3.00 / PER PERSON (COKE, DIET COKE & SPRITE)

#### **BAR REQUIREMENTS**

ONE BARTENDER IS REQUIRED FOR EVERY 40 GUESTS.

IF A BARTENDER IS REQUIRED FOR YOUR EVENT, THE COST IS AS FOLLOWS:

# **BARTENDER FEE**

ONE BARTENDER \$100 TWO BARTENDERS \$175 THREE BARTENDERS \$325 FOUR BARTENDERS \$625

AN EVENT HOST MAY RUN A CONSUMPTION TAB ON A PER DRINK BASIS. ALL CONSUMPTION TABS MUST BE SETTLED AT THE END OF THE SCHEDULED EVENT. ALL CONSUMPTION TABS ARE SUBJECT TO THE HOUSE CHARGE (22%) AND NEW YORK STATE SALES TAX (8%).

A CASH BAR MAY BE AVAILABLE FOR YOUR SCHEDULED EVENT. THE EVENT HOST UNDERSTANDS THAT THEIR GUESTS WILL BE RESPONSIBLE FOR PAYMENT. CAPITANO ACCEPTS CASH ONLY. CREDIT CARDS WILL NOT BE ACCEPTED

ALL BEVERAGES ON AN OPEN BAR INCLUDE SINGLE SHOT DRINKS, A SELECTION OF DOMESTIC BOTTLED BEERS AND HOUSE BRAND WINES. OPEN BAR DOES NOT INCLUDE SHOTS, DRINKS SERVED "ON THE ROCKS" OR "UP", OR SPECIALTY COCKTAILS OF ANY KIND WHICH MAY INCLUDE, BUT ARE NOT LIMITED TO: OLD FASHIONEDS, MANHATTANS, MARGARITAS, MARTINIS, ETC.

AN OPEN CONSUMPTION TAB IS AVAILABLE FOR THOSE WHO DO NOT WISH TO LIMIT THEIR BAR SELECTION. THE HOUSE CHARGE AND SALES TAX WILL BE APPLIED TO THE TAB AND SETTLED AT THE END OF YOUR EVENT.

# SWEET TREATS

PRICES DO NOT INCLUDE 8% NEW YORK STATE SALES TAX AND 22% HOUSE CHARGE

# **COFFEE STATION**

\$3.00 / PER PERSON
REGULAR & DECAF COFFEE
ASSORTED TEA
FRESH CREAM & SUGAR

## **SWEETS & COFFEE**

\$11.00 / PER PERSON ASSORTED MINI DESSERTS

# **VARIETY OF:**

CREAM PUFFS (CHOCOLATE OR TRADITIONAL, MINI CANNOLI, LEMON BARS, BROWNIE BITES, CARROT CAKE BITES, FLOURLESS CHOCOLATE TORTE, MINI CHEESECAKE BITES, AND BAKLAVA

# **COFFEE & TEA STATION**

REGULAR & DECAF COFFEE
ASSORTED TEA
FRESH CREAM & SUGAR

#### **SWEETS TABLE**

\$9.00 / PER PERSON ASSORTED MINI DESSERTS

#### **VARIETY OF:**

CREAM PUFFS (CHOCOLATE OR TRADITIONAL, MINI CANNOLI, LEMON BARS, BROWNIE BITES, CARROT CAKE BITES, FLOURLESS CHOCOLATE TORTE, MINI CHEESECAKE BITES, AND BAKLAVA

#### CHOCOLATE COVERED STRAWBERRIES

\$3.00 / PER PIECE

# ASSORTED MINI DESSERTS (INCLUDED IN SOME PACKAGES) VARIETY OF:

CREAM PUFFS (CHOCOLATE OR TRADITIONAL, MINI CANNOLI, LEMON BARS, BROWNIE BITES, CARROT CAKE BITES, FLOURLESS CHOCOLATE TORTE, MINI CHEESECAKE BITES, AND BAKLAVA