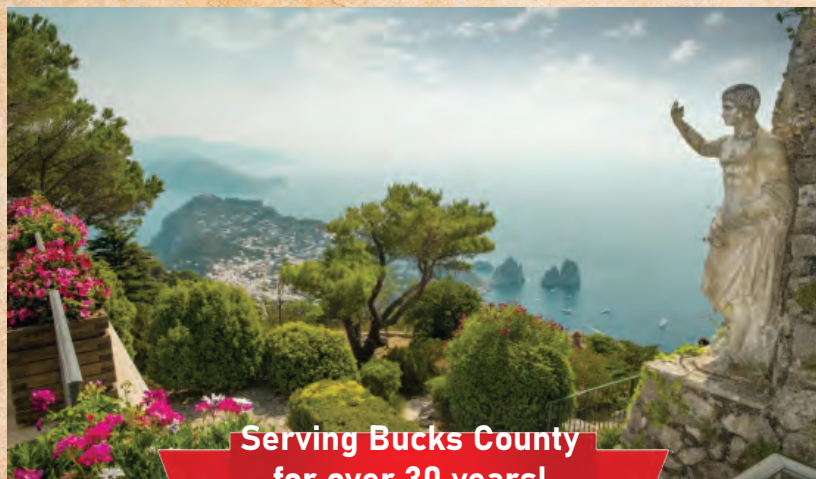


# Catering by Capri



**Serving Bucks County  
for over 30 years!**

**(215)766-8440**



## Capri's Catering

**Capri Pizza Restaurant and Bar** is a family owned and operated Italian Restaurant with over 30 years in business serving the Bucks County area. We offer traditional Italian home-cooking right from our kitchen to yours. We specialize in family gatherings such as baptisms, communions, showers, graduations and birthdays as well as office luncheons. You will find that our catering offerings range from Antipasto to Ziti, and everything in between. We are happy to help you plan the perfect meal for your event.

### Ordering

For catering trays, we request 48-hour notice, but it's not always necessary. Please check with a catering specialist when ordering. We will make every effort to accommodate same day orders, however we cannot always ensure product time and availability. We ask that all orders be pre-paid in full if possible. We accept all major credit cards, corporate checks with proper identification & cash. We would love to have you stop by our restaurant or call us. Prices are subject to change, so please check with our catering specialist for any price inquiries.

### Cancellations/ Changes

Please provide at least 48-hour notice for any cancellation in order to avoid a 50% cancellation fee. If you must cancel via email, please make sure you get a reply. This includes inclement weather cancellations. If there are changes to your order, we must know at least 72 hours prior or more during holidays.

### Pick Up / Delivery

Unless specified, your order will be cold at the time of pick up. Just remember to plan for refrigeration space if you will not be heating up your food right away. If you choose to pick up your food hot, it must be served immediately or kept at a temperature of 141° or more and served within 2 hours. We have wire chafing kits available for purchase for \$10 each. Each kit includes a rack, pan & two Sterno fuels. Each rack holds one full sheet pan or two small pans.

### Party Tray Sizes

	Small	Medium	Large
<b>Round Tray</b>	12" Diameter	16" Diameter	18" Diameter
<b>Aluminum Pan</b>	13" x 10.5" x 2.5"	21" x 13" x 2.5"	21" x 13" x 2.5"



## Heating Guidelines

### How long does it take to heat up my food and at what temperature?

Set Oven to 350°	Pasta	Vegetables	Meat
Small Pan	30-35 Minutes	25 Minutes	30-45 Minutes
Medium Pan	40-45 Minutes	30 Minutes	40-45 Minutes
Large Pan	60-90 Minutes	45 Minutes	60 Minutes

Oven cooking times may vary. Always check with a probe thermometer for an internal temperature of 165°F

### IMPORTANT FOOD SAFETY GUIDELINES

(All heating times are approximate and always check with a thermometer)

**Serve Cold Food COLD** (Store in fridge at 40°F or lower)

**Serve Hot Food HOT** (Re-heat food to 165°F and hold at a temp of 141°F while serving)

**Leftovers:** Refrigerate any leftovers promptly in shallow containers. Discard any food left out more than 2 hours. (1 hour if temperatures are above 90°F)

For your health's sake please follow these guidelines. Food that has been time & temperature abused should NOT be consumed due to risk of illness. Children, the elderly and those with weakened immunity are especially at risk. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Food Allergy Warning- Please be advised food prepared here may contain the following ingredients: milk, eggs, soybeans, wheat, peanuts, tree nuts, fish & shellfish. Gluten-free items are not made in a gluten-free facility.

All prices subject to change without notice. Please confirm pricing with a catering specialist before ordering.





## **Hors D' Oeuvres**

Hot or Cold Hors D' Oeuvres

### **Skewers**

Antipasto Skewers

Mozzarella Caprese

Chicken Skewers

Beef Skewers



### **Wings**

Regular Bone in Wings

(Bone in wings sold in qty's of 25 or more)



Boneless Wings

(Boneless wings sold by the pound 3lbs, 6lbs, 10lbs)

Spicy Breaded Wings

(Breaded wings sold in qty's of 25 or more)



### **Salads**

Garden Salad

Caesar Salad

Chicken Caesar Salad

Chef Salad

Sicilian Salad

Tiffany Salad

Seafood Salad

Shrimp Caesar

Antipasto Salad





## **Appetizer Trays**

Pierogies sauteed with butter & onions

Jalapeño Poppers

Cheddar or Cream Cheese

Chicken Cordon Bleu Bites

Cheese Steak Egg Rolls

Buffalo Chicken Egg Rolls

Broccoli Bites

Chicken Tenders

Mozzarella Sticks

Cheeseburger Sliders

Crab Cake Sliders

Mac n Cheese Wedges

Arancini

Garlic Knots



## **Sides**

Roasted Red Potatoes with Rosemary

Mashed Potatoes (GF)

Garlic Mashed Potatoes(GF)

Steamed Vegetables



## **Antipastos**

Cheese and Meat

Cheese and Fruit

Shrimp Cocktail

Mozzarella Caprese

Bruschetta

Sausage with Broccoli Rabe & Garlic

Fried Calamari

Sautéed Calamari

Clams Casino

Steamed Clams

Mussels Marinara

Meatballs

Sausage, Peppers & Onions





## **Hoagies (All hoagies come with lettuce, tomato and onion)**

### **Italian**

Ham, Salami, and Provolone Cheese

### **Ham & Cheese**

Your Choice of Provolone, American or Swiss Cheese

### **Turkey & Cheese**

Your Choice of Provolone, American or Swiss Cheese

### **Tuna**

### **Roast Beef**

### **Real Italian**

Mortadella, Prosciutto, Provolone, and Genoa Salami

### **Capri Special**

Peppered Ham, Capicola, Ham, Salami, and Provolone Cheese

### **Chicken Cutlet**

Grilled Chicken Cutlet, Roasted Red Peppers, and Artichokes

### **Chicken Caprese**

Grilled Chicken Cutlet, Fresh Mozzarella, Tomatoes, Basil, and Extra Virgin Olive Oil

### **Panini e Panelli**

On a Brioche Bun





## **Wraps (All wraps come with lettuce, tomato and onion)**

### **Italian**

Ham, Salami, and Provolone Cheese

### **Ham & Cheese**

Your Choice of Provolone, American, or Swiss Cheese

### **Turkey & Cheese**

Your Choice of Provolone, American, or Swiss Cheese

### **Roast Beef**

### **Real Italian**

Mortadella, Prosciutto, Provolone, and Genoa Salami

### **Capri Special**

Peppered Ham, Capicola, Ham, Salami, and Provolone cheese

### **Tuna**





## Gluten Free Options

(all dishes below made with gluten free penne pasta)

### Chicken

Chicken Piccata with Capers

Chicken Francese

Chicken Marsala

Chicken Lemon Sauce

Chicken Saltimbocca

Chicken Cordon Bleu

Chicken Scampi

Chicken Scallopini

Chicken Parmigiana



### Veal

Veal Piccata with Capers

Veal Francese

Veal Marsala

Veal Lemon Sauce

Veal Saltimbocca

Veal Rollantini

Veal & Peppers

Veal Parmigiana





## Seafood

Shrimp Scampi

Shrimp Fra Diavolo

Baby Clams

Mussels

Frutti Di Mare



## Cose Al Forno

Five Cheese Lasagna

Meat Lasagna

Vegetable Lasagna

Eggplant Parmigiana

Eggplant Rollantini

Baked Ziti w Ricotta

Pasta al Forno

Stuffed Shells

3 per person

Manicotti

2 per person





## **Pasta**

Pomodoro Sauce

Marinara Sauce

Bolognese

Pink Vodka Sauce

Alfredo

Baked Penne

Cheese Ravioli

Beef Ravioli

Meat Tortellini Alfredo

Meat Tortellini Bolognese

Pasta alla Vodka Sauce

Penne alla Vodka with Chopped Ribeye

Ziti Broccoli Rabe

Pasta Bolognese

Carbonara alla Siciliana  
(smoked pancetta)

Alla Caprese

Pomodoro

Marinara

Oil and Garlic

Mushroom Sauce





## **Chicken Entrees**

Chicken Parmigiana

Chicken Marsala

Chicken Francese

Chicken Lemon Sauce

Chicken Scallopini

Chicken Piccata w/ Capers

Chicken Cordon Bleu

Chicken Scampi

Chicken Saltimbocca

Roasted Chicken





## Meat Entrees

Veal Marsala

Veal Parmigiana

Veal Rollantini

Veal Francese

Veal Lemon Sauce

Veal Milanese

Veal Saltimbocca

Veal & Peppers

Veal Spiedini

Beef Spiedini

Veal Braciole

Beef Braciole

Prime Rib

St. Louis BBQ Jack Daniel's Ribs

minimum 5 lbs.





## **Seafood Entrees**

Grilled Salmon Broccoli Rabe

Pasta with Shrimp and Scallops alla  
Vodka Sauce

Frutti Di Mare (red, white or Fra Diavolo)

Linguini Baby Neck Clams  
(red, white or Fra Diavolo)

Linguini New Zealand Mussels  
(red, white or Fra Diavolo)

Chilled Poached Salmon

Shrimp Fra Diavolo

Shrimp Scampi

Shrimp Parmigiana

Lobster Ravioli



## **Fruit Tray**

Fruit Salad Bowl

Seasonal Fruit Tray



## **Desserts**

Tiramisu

Large Cannoli Tray (5" cannoli)

Small Cannoli Tray (3" cannoli)

Zeppoli





## Themed Catering Packages

### Minimum 15 People

Garden Salad with 2 Dressings and Garlic Knots or Dinner Rolls

#### Capri Package

Hors D'Oeuvre (1): \_\_\_\_\_

Veggie(1) \_\_\_\_\_

Pasta(2): \_\_\_\_\_

Chicken Entrée(1): \_\_\_\_\_

#### Ruffino Package

Sides (1): \_\_\_\_\_

Antipasto(1): \_\_\_\_\_

Main Entrée(1): \_\_\_\_\_

Pasta(2): \_\_\_\_\_

Chicken Entrée(1): \_\_\_\_\_

#### Palermo Package

Hors D'Oeuvre (1): \_\_\_\_\_

Pasta(1): \_\_\_\_\_

Chicken Entrée(1): \_\_\_\_\_

#### Mondella Package

Pasta(1): \_\_\_\_\_

Main Entrée(1): \_\_\_\_\_

Chicken Entrée(1): \_\_\_\_\_

Side(1): \_\_\_\_\_

#### Terrasini Package

Chicken or Main Entrée(2): \_\_\_\_\_

Hors D'Oeuvre(2): \_\_\_\_\_

Pasta(1): \_\_\_\_\_

#### Carini Package

Chicken or Main Entrée(1): \_\_\_\_\_

Antipasto(1): \_\_\_\_\_

Hors D'Oeuvre(1): \_\_\_\_\_

Pasta(1): \_\_\_\_\_



## Notes:

[illegible]