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BANQUET / CATERING MENU 2016

BEVERAGE PACKAGES

All alcoholic drinks are sold per consumption.
Below are some favorite packages to choose from.

Beer & Wine Package

Beer & house wine \$25 per guest for 2 hours service
Additional \$10 per guest each additional hour.

Well Package

Well drinks, beer & house wine \$30 per guest for 2 hours service.
Additional \$10 per guest each additional hour.

Call Package

Premium Well drinks, beer & house wine \$35 per guest 2 hours service
Additional \$15 per guest each additional hour.

Ultra Premium Package

Top Shelf Well drinks, beer & house wine \$45 per guest 2 hours service
Additional \$15 per guest each additional hour.

*All cocktails and appetizer receptions have minimums to be spent
(food and beverage combined) plus tax and automatic gratuity.*

TRAYS OF PASSED APPETIZERS

30 pieces per tray

- Tomato Bruschetta \$35
- Mushroom Bruschetta \$35
- Cherry Tomato & Fresh Mozzarella Canape \$35
- Spinach, Mushrooms & Cheese Frittata \$35
- Cheese Platter \$35
- Veggie Platter \$35
- Fruit Platter \$50
- Grilled Teriyaki Beef Skewers \$50
- Grilled Chicken Satay Skewers \$50
- Grilled Vegetable Skewers (zucchini/mushroom bites) \$50
- Grilled Shrimp Skewers \$65
- Smoked Salmon Canape \$65
- Prawn Cocktail \$65
- Filet of Beef Canape \$65

BUFFET STYLE APPETIZER MENU

\$19.00 per guest

Crispy calamari, Chinese chicken salad, roast artichokes, onion strings

\$23.00 per guest

Crispy calamari, Chinese chicken salad, buffalo wings,
tomato and fresh mozzarella salad, fresh vegetable platter

\$27.00 per guest

Crispy calamari, Chinese chicken salad, roast artichokes, buffalo wings,
Steak bites, tomato and fresh mozzarella salad

\$35 per guest

Crispy calamari, Chinese chicken salad, buffalo wings, steak bites,
Cheese platter, veggie platter, onion strings, prawn cocktail

PLATED LUNCH / DINNER BANQUET MENU

Add a dessert \$6.95 per guest choice of crème brulee, cheese cake
\$30.00 per guest

Starters: Caesar or wedge salad

Entrees: pesto salmon, meatloaf, chicken Marsala,
Vegetable penne

\$35.00 per guest

Starters: Caesar or wedge salad

Entrees: pesto salmon, grilled bistro filet, chicken Marsala,
Vegetable penne

\$45.00 per guest

Starters: pear salad or spinach salad

Entrees: pesto salmon, lamb shanks, vegetarian penne,
beef short rib

\$55.00 per guest

Starters: pear salad or spinach salad

Entrees: pesto salmon, filet Mignon,
vegetarian penne, chicken Marsala

Pre-orders appetizers will not be listed on limited menu.

Chicken Marsala and pesto salmon served with basmati rice.

All beef & lamb dishes are served with garlic mashed potatoes.

All entrees served with sautéed vegetable medley.

BUFFET STYLE DINNER BANQUET MENUS

\$30.00 per guest (lunch \$24.00)

Appetizers: Crispy calamari, Chinese chicken salad

Entrees: pesto salmon, chicken Marsala, Capers meatloaf,
vegetarian penne

\$35.00 per guest (lunch \$29.00)

Appetizers: Crispy calamari, Chinese chicken salad or Caesar salad

Entrees: Chicken Marsala, grilled bistro filet, pesto salmon,
vegetarian penne

Above menus served with basmati rice, garlic mashed potatoes & sautéed vegetables.

Add a dessert \$6.95 per guest choice of crème brulee, cheese cake

\$50.00 per guest (lunch \$44.00)

Appetizers: Crispy calamari, tomato and fresh mozzarella salad,
roast artichokes, Chinese chicken salad, fresh vegetable platter

Entrees: pesto salmon, grilled bistro filet, chicken Marsala,
vegetarian penne

Desserts: NY cheesecake, white chocolate crème brulee

\$60.00 per guest (lunch \$54.00)

Appetizers: Crispy calamari, cheese platter, roast artichokes,
steak bites, Caesar salad

Entrees: pesto salmon, smoked salmon rotini, vegetarian penne,
chicken Marsala, grilled pork tenderloin

Desserts: chocolate bundt cake, NY cheesecake,
white chocolate crème brulee

\$70.00 per guest (lunch \$64.00)

Appetizers: Crispy calamari, steak bites, prawn cocktail
tomato and fresh mozzarella salad, blue cheese and pear salad

Entrees: carved beef tenderloin, pesto salmon, grilled pork tenderloin,
vegetarian penne, chicken Marsala

Desserts: chocolate bundt cake, white chocolate crème brulee,
NY cheesecake

*Above menus served with basmati rice, garlic mashed potatoes,
and Sauteed vegetable medley.*

Capers Eat & Drink and Loft Bar And Bistro is available for all types of special events
(wine and food pairing, corporate parties, holiday dinners, reunions, wedding
receptions, cocktail, appetizer, . . . etc.) Capers can seat up to 150 & Loft Bar
can seat up to 250 people. We suggest 18% gratuity on parties of 8 or more..