

BANQUET & CATERING MENU

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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
for 2 hours service

Additional \$15 per guest each additional hour.

ULTRA PREMIUM PACKAGE

Top Shelf Well drinks, beer & house wine \$45 per guest
for 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 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



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: 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: white chocolate crème brulee, NY cheesecake

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

Capers Eat & Drink and Loft Bar And Bistro
is available for all types of special events
(wine and food paring, 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

BRUNCH BUFFET MENU

Here are a few sample menus.

If you would like to customize a menu please let us know what you would like served and we will price accordingly.

\$19.00 PER GUEST

Fruit platter, French toast,
breakfast potatoes, sausage,
bacon, ham, scrambled eggs,
spinach-mushroom-sausage
scrambled eggs,
coffee, orange juice

\$24.00 PER GUEST

Fruit platter, French toast,
hash browns,
smoked salmon-chive
scrambled eggs,
grilled flank steak,
bacon, sausage,
coffee, orange juice

\$28.00 PER GUEST

Fruit platter, French toast,
breakfast potatoes,
scrambled eggs,
ham-mushroom scrambled eggs,
grilled salmon with Bernaise sauce,
bacon, sausage,
coffee, orange juice