



TEL: 610.532.5704  
EMAIL: INFO@CAPOZZOLICATERING.COM

## **Bohemia Overlook Served Dinner Wedding Package**

### COCKTAIL HOUR

Treat your guests to an array of delicious Hors D'ouvres & Cold Presentations, All Included:

#### MEDITERRANEAN DISPLAY

- \*Marinated Mozzarella Balls
  - \* Sharp Provolone Cheese
  - \* Mild Provolone Cheese
  - \*Prosciutto di Parma
  - \*Genoa Salami
  - \*Fresh Seasonal Fruit
  - \*Sopressata
  - \* Roasted Red Peppers
  - \* Tomato Basil Bruschetta
  - \* Assorted Olives
  - \* Olive Tapenade
  - \* Pecorino Romano Cheese
- \*Roasted Red Pepper Hummus  
Served with Carrots, Celery & Pita Bread

### CHOICE OF ONE (1)HOT STATION OR COLD STATION

#### Slider Station:

\*Choice of Three (3)

- \*Crab Cake: Old Bay Mayo, Mixed Greens
- \*Carolina Pulled Pork: BBQ, Coleslaw
- \*Fried Chicken: Tangy Ranch, Pickles
- \* Cheeseburger – Sharp Cheddar & L,T,P

#### Shrimp Cocktail Station

Jumbo Shrimp prepared the Traditional  
Style & Old Bay Style  
Served on a Bed of Ice with Cocktail Sauce  
& Fresh Lemon Wedges

### BUTLER PASSED HORS D'OEUVRES

- \*Our Team will prepare these 5 delicious Hors D'oeuvres to be butler passed by our waitstaff
  - \*General Tso's Chicken – Crispy Chicken Bites, Tossed in our Zesty General Tso's Sauce, Garnished with Toasted Sesame Seeds
  - \*Scallops & Bacon – Fresh Sea Scallops, Wrapped in Bacon & Broiled, Served with a Creamy Horseradish Sauce
  - \*Cheesesteak Springrolls – Finley Chopped Ribeye Roll & Fried Onions Encased in Tender Crust, Served with Ketchup
  - \*Crab Cakes – Our Delicious Crab Cakes Seasoned with Old Bay, Served with a Tangy Cocktail Sauce
  - \*Smoked Chicken Quesadilla – Smoked Chicken & Veggies Beautifully arranged in a Tortilla, Garnished with Pico di Gallo & Sour Cream
- \*\*Additional Hors D'oeuvres Upgrades are available





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## SALAD SELECTIONS\*

\*Salad or Soup Course will be served prior to the dinner buffet

### **Classic Caesar Salad**

Crisp California Romaine Lettuce, Shredded Romano Cheese and Home Made Garlic Croutons tossed with a Creamy Caesar Dressing

### **Lazaretto Salad**

This Original Salad is Comprised of Assorted Field Greens & Romaine Hearts, Topped with Mini Mozzarella Balls, Roasted Red Peppers, Sliced Almonds, Kalamata Olives Topped with a Balsamic Vinaigrette

### **Spring Mix Salad**

Baby Leaf Field Greens, Strawberries, Candied Walnuts, Crumbled Gorgonzola Cheese with a Raspberry Vinaigrette Dressing

### **Caprese Stacker\***

Fresh Ripe Beefsteak Tomatoes, Stacked with Fresh Mozzarella Cheese, Finished with Shaved Red Onion, Fresh Basil, Extra Virgin Olive Oil & Balsamic Glaze

\*We recommend this salad when ingredients are in season

### **Wedge Salad**

Crisp Wedge of Iceberg Lettuce, Topped with Applewood Smoked Bacon, Gorgonzola Crumbles, Diced Tomatoes & Shaved Red Onion, Served with a House Made Blue Cheese Dressing

### **Cucumber Crown\***

This beautiful Salad is sure to impress your guests! Fresh Assorted Field Greens Topped with Heirloom Cherry Tomatoes, Sliced Black Olives & Sun-Dried Cranberries & Shaved Carrots all wrapped in a Thinly Sliced English Cucumber to make a Stunning Presentation  
(\*\$3.00 per person additional)

**or**

## SOUP SELECTIONS

*(Choice of One)*

### **Italian Wedding Soup**

Mom-Mom Alice's Classic Escarole Soup with Chicken, Meatballs, Pecorino Romano Cheese and Eggs

### **Kennett Square Wild Mushroom**

Rich and Creamy Blend of Exotic Kennett Square Mushrooms

### **Cream of Broccoli & Cheddar**

Tender Broccoli Pureed in a Rich Creamy Broth, Finished with Real Wisconsin Cheddar Cheese

### **Lobster Bisque**

Tender Chunks of Lobster with a Creamy Seafood Broth

### **Roasted Tomato Bisque**

Crushed Fire-Roasted Tomatoes with Heavy Cream Simmered with Basil and Garlic





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## ENTREES

Choice of Two Entrees, add a third entrée for \$3.00 per person

### POULTRY SELECTIONS:

#### **Chicken Saltimbocca**

Pan Seared Chicken Breast Topped with Prosciutto di Parma & Mozzarella Cheese, Served with a Marsala-Sage Sauce

#### **Chicken Alexa**

Pan Seared Chicken Breast Topped with Baby Spinach, Fire Roasted Red Peppers & Provolone Cheese, Served with a Cabernet Demi-Glaze

#### **Chicken Jillian**

Grilled Chicken Breast, Topped with Tender Shrimp and & Creamy Tomato Sauce infused with Truffle Oil

#### **Chicken Cordon Bleu**

Pan Seared Chicken Breast, Topped with Shaved Honey Ham & Jarlesburg Cheese, Served with a Dijon Cream Sauce

#### **Chicken Marsala**

Pan Seared Chicken Breast with Kennett Square Mushrooms, Topped with Marsala Wine Demi-Glaze

#### **Chicken Jaclyn**

Grilled Chicken Breast, Topped with Prosciutto, Red Peppers & Mozzarella Cheese, Served with a White Wine Cream Sauce with Diced Tomatoes & Lump Crab Meat

#### **Chicken Wellington**

Seasoned Chicken Breast Topped with a Mushroom Duxelle, Wrapped in Puff Pastry & Baked to a Golden Brown Served in a Madeira Wine Sauce

#### **Chicken Alicia**

Boneless Breast of Chicken Filled with a Mushroom & Herb Stuffing, Served with Sauce Supreme

#### **Chicken Chesapeake**

Boneless Chicken Breast Topped with our Homemade Crab Imperial, Served with an Old Bay Cream Sauce





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## ENTREES (CONTINUED)

### BEEF & PORK SELECTIONS:

#### **Filet of Beef**

Choice Graded, Center Cut Filet is Grilled Over an Open Flame, Topped with your Choice of Cabernet Demi-Glace or Roasted Garlic Butter

#### **New York Strip Steak**

This Steak Lovers Favorite Cut is Char Grilled, Then Topped with a Roasted Garlic Butter or Brandy Peppercorn Sauce

#### **Ribeye**

This Cut of Steak is Filled with Flavor, it's Char Grilled & Served with your Choice of Cabernet Demi-Glace or Roasted Garlic Butter

#### **Braised Short Rib**

Slow Cooked Short Ribs, Topped with a Hearty Sauce of Vegetables  
\*Best presented over Mashed Potatoes

#### **Grilled Pork Chop**

Bone-In Pork Chop, Flame Grilled. Served with a Wild Mushroom Cream Sauce

### SEAFOOD SELECTIONS:

#### **Capozzoli's Crab Cakes**

Just the Right Combination of Jumbo Lump & Claw Meat to Make the Perfect Crab Cakes, Broiled, Served with a Red Pepper Coulis

#### **Stuffed Shrimp Imperial**

Jumbo Shrimp, Butterflied, then Stuffed with our Homemade Crab Imperial Broiled to Perfection

#### **Faroe Island Salmon**

Fresh Salmon from the Cold Waters off of the Faroe Islands. You can Choose your Preparation

**Teriyaki** – House Made Teriyaki Glaze, Toasted Sesame Seeds

**Blackened** – Cajun Seasoning (not too spicy), Wilted Spinach

**Honey Dijon** – House Made Honey Dijon Sauce

#### **Stuffed Flounder**

Fresh Filet of Flounder, Stuffed with our Homemade Crab Imperial, Drizzled with a Lemon Garlic Butter & Broiled, Served with a Fresh Lemon Wheel





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## ENTREES (CONTINUED)

### DUET ENTREES

A combo plate is always a great option, it eliminates your guests having to decide and remember entrée selections and it makes for a nice presentation

#### **4 oz. Filet of Beef**

Char-Grilled, Served with your Choice of Cabernet Demi-Glace, Roasted Garlic Butter or Brand Peppercorn Sauce

Paired with:

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#### **Cold Water Lobster Tail\***

Broiled with Butter & Lemon

\*Market Price upcharge

### VEGETARIAN & VEGAN:

#### **Grilled Vegetable Wellington**

Assorted Grilled Vegetables & Cheese Wrapped in a Flakey Puff Pastry, Served over a Red Pepper Coulis

#### **Casarecce Pomodoro**

Casarecce Pasta Tossed with Oven Roasted Cherry Tomatoes, Broccoli Rabe in a Pomodoro Sauce, Finished with Pecorino Romano Cheese & Fresh Basil

#### **Stuffed Portobello**

Roasted Portobello Mushroom Cap Stuffed with Eggplant, Zucchini & Onions, Topped with Provolone Cheese, Finished with a Balsamic Drizzle

#### **General Tsos Tofu (VEGAN)**

Firm Tofu Wok Fried, Then Tossed in a General Tsos Sauce with Broccoli & Green Beans, Finished with Toasted Sesame Seeds





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### **Wild Mushroom Ravioli**

Ravioli Filled with Ricotta Cheese & Assorted Wild Mushrooms, Served in a Mushroom-Marsala Cream Sauce

### STARCHES:

(Choice of One)

**Roasted Garlic Mashed Potatoes**

**Au Gratin Potatoes**

**Roasted Red Bliss Potatoes**

**Classic Mashed Potatoes**

**Baked Potato**

### VEGETABLE:

(Choice of One)

**Roasted Asparagus Spears**

**Green Beans & Baby Carrots**

**Tuscan Blend – Broccoli, Cauliflower, Carrots & Red Peppers**

**Italian Style Green Beans with Garlic & Oil**

### CHILDREN'S MENU - \$35.00 PER CHILD

(Choice of one to be selected for children under the age of 12)

#### **Chicken Tenders & French Fries**

All White Meat Chicken Tender & French Fries Served with Three Dipping Sauces

#### **Pasta & Meatballs**

Pasta Tossed in Marinara Sauce, Served with Two Homemade Meatballs

#### **Grilled Cheese & French Fries**

Made with Fresh White Bread & American Cheese, Served with French Fries

\*\* Any Children's Meal may have Fresh Steamed Vegetables substituted for French Fries

### VENDOR MEALS - \$30.00 PER VENDOR





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Treat your various vendors to the same delicious food you are serving your guest. Vendor Meals will be served only after every guest is finished being served

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## DESSERT

As time moves on traditions change, while the Wedding Cake is still very popular, many Brides are looking for alternative Dessert Options, you may choose from any of these desserts in place of a Wedding Cake. You can also Keep the Wedding Cake and Upgrade with an additional dessert

### Wedding Cake

Your delicious cake from The Masters Baker will be cut & placed on a buffet station, The rest of the cake will be neatly boxed and placed by the exit for your guests to enjoy after the party.

### Ice Cream Sundae Bar

Bring Back Your Childhood Memories, By Creating Your Own Personal Sundae. With your Choice of Vanilla or Chocolate Ice Cream, Top it with a selection of: Wet Nuts, Crushed Cherries, Pineapple, Sliced Strawberries, Rainbow Jimmies, Marshmallows, Reese's Pieces, Nutter Butter Crumbs, Oreo Crumbs, Chocolate Fudge, Carmel Sauce & Whipped Cream

### Flambé Station

Classic Bananas Foster & Cherries Jubilee, Flambéed in the Ballroom for a spectacular presentation, Served with Vanilla Ice Cream

### Cannoli Station

"Leave the Gun and take the Cannoli", Crispy Cannoli Shells Filled with a Sweet Ricotta Filling & Chocolate Chips. Take as many as you want!!

### Sweet Table

Assortment of Mini Italian Pastries & Tarts. All Bite Size so you can try as many as you like

### Coffee Station

To accompany your dessert, freshly brewed 100% Columbian coffee, and decaf coffee will be stationed with your cake, along with hot water and a wide selection of specialty Bigelow teas.







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## **Additional Suggestions**

**\*All Items in this section will be an upgrade to our Standard Package**

### COCKTAIL HOUR ENHANCEMENTS:

*Impress your guests with one of our themed stations during cocktail hour:*

#### **Shrimp Cocktail Station**

Jumbo Shrimp Cocktail, Served on a Decorative Bed of Ice, Served with Lemon Wedges & Zesty Cocktail Sauce  
\$3.00 per person

#### **By The Sea Station**

A wide assortment of Fresh Seafood to Include: Jumbo Shrimp Cocktail, Crab Claws, Blue Pointe Oysters & Littleneck Clams on the Half Shell. Decoratively Displayed on a Bed of Crushed Ice with an **ICE SCULPTURE**  
\$10.00 per person

#### **Crab Cake Station**

Our Award Winning Crab Cakes will be Sautéed to order by a Capozzoli Chef on a Decorative Station, and Served with a Choice of Roasted Red Pepper Sauce, Cocktail Sauce or Roasted Garlic Aioli.  
\$5.00 per person

#### **Asian Station**

Assorted Sushi Rolls to Include Spicy Tuna, Philly Roll, California Roll & More Served with Pickled Ginger, Wasabi & Soy Sauce  
General Tso's Chicken, Vegetable Fried Rice  
\$4.00 per person

#### **Mashed Potato Bar**

Pick from a Variety of Mashed Potatoes and an Endless Variety of Toppings to make your Cocktail Hour Unique. All Potatoes will be piped into Martini Glasses and You & Your Guests Can Create Anything you desire.  
\$5.00 per person

#### **Taste of Tuscany Pasta Bar**

Your Choice of Any Two Pastas & Sauces, Our Chefs will Sautee your Pasta to Order. Pasta is accompanied with Crusty Italian Breads, Pecorino Romano Cheese & Extra Virgin Olive Oils  
\$4.00 per person

#### **Carving Station**

Selection of Two Grilled Meats to be Carved by a Capozzoli Catering Chef, Served with a display of accompaniments  
Meat Selections include: Pork Tenderloin, Homemade Italian Sausage, Tenderloin of Beef(\$2.00pp), Flank Steak, Turkey Breast  
\$5.00 per person





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### **Philly Cheesesteak Station**

Fresh Ribeye Roll Grilled to order by a Lazaretto Chef, Topped with your choice of "Whiz", American or Provolone & Fried Onions.

Served on a Mini Steak Roll

\$4.00 per person

## END OF THE RECEPTION SNACKS

Treat your guests to some "grab & go" snacks at the end of the night, the perfect way to say,

"Thank You" for coming

### **Cheesesteaks**

A Philadelphia Favorite, Steaks will be prepared with Ribeye Roll, American Cheese & Fried Onions. Ketchup, Mayonnaise, Sweet & Hot Peppers will be on the side

\$4.00 per person

### **Breakfast Sandwiches & Wraps**

Assortment of Sandwiches Prepared on Bagels & Tortilla Wraps with Eggs, Bacon, Sausage, Ham & Peppers.

Ketchup, Hot Sauce & Salsa on the Side

\$3.50 per person

### **Hoagies**

Assorted Hoagies made on a Fresh Liscio Roll. Assortment includes, Italian, Turkey & Roast Beef. All Hoagies are topped with Lettuce, Tomato, Onion, Pickle, Sweet Peppers, Oil & Oregano

\$4.00 per person

### **Personal Pan Pizza**

Have your guests grab a hot Personal Pan Pizza for the ride home. Assorted Pizzas will include Plain, Pepperoni & Sausage

\$5.00 per person





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## Frequently Asked Questions

### Is a deposit required to reserve the ballroom?

Yes, a \$1000.00 **non-refundable** is required with the signing of the contract.

### Does the Pricing in the Package Include Gratuity?

Yes, all of the pricing in the package includes 18% Gratuity.

### Is there a charge for bartenders?

No, bartenders are included with the Open Bar.

### How & when do I have to pay for my wedding?

The \$1000.00 deposit is due upon booking, 25% is due 6 months prior to your wedding date, 50% is due 30 days prior to your wedding date and Payment in full is required 7 days prior to your wedding date. We have a very flexible payment option. You are more than welcome to set up a payment plan with us. All payments are **non-refundable**

### Can we use a credit card to pay for my reception?

Yes, credit cards are allowed for the initial \$1,000.00 deposit at no additional service charge, however a 4% service charge would be added to any additional payments.

### Do you have special meals for children & diet restricted guests?

We accommodate all of your guests. Children & Vegetarians have a few options from which to choose. We also accommodate any allergy or other diet related needs.

### Are there specified times for our reception?

The entire day is yours. The ballroom will not be booked for any event besides your wedding.

### Do you have required vendors?

No, however we can provide you with our list of vendors from Florists, Limos, DJ's and more.

### What is the "guaranteed guest count" and when is it due?

Your "guaranteed guest count" is the amount of people you expect to attend your reception/ceremony. The "guarantee" is due no later than 7 days prior to the date of your wedding. Once you have "guaranteed" a specific number, that number cannot be decreased but can be increased, within reason. You will be charged for the number that you "guarantee."

### Can we bring in items for early storage?

You may bring items in and we will store them in a locked room.

### What is your cancellation policy?

Advance payments made to Capozzoli Catering are **non-refundable** in the event of a cancellation, however if a postponement or date change is necessary, all payments will carry-over.

