

BEVERAGE PACKAGES

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

BEER & WINE PACKAGE

Beer & house wine
\$35 per guest for 2 hours service
Additional \$10 per guest each additional hour.

WELL PACKAGE

Well drinks, beer & house wine
\$40 per guest for 2 hours service.
Additional \$10 per guest each additional hour.

CALL PACKAGE

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

ULTRA PREMIUM PACKAGE

Top Shelf Well drinks, beer & house wine
\$55 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.

BUFFET STYLE APPETIZER MENU

\$29.00 PER GUEST

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

\$33.00 PER GUEST

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

\$37.00 PER GUEST

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

\$45 PER GUEST

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

TRAYS OF PASSED APPETIZERS

30 pieces per tray

Tomato Bruschetta \$45	Prawn Cocktail \$75
Mushroom Bruschetta \$45	Filet of Beef Canape \$75
Cherry Tomato & Fresh Mozzarella Canape \$45	Spicy Meatballs \$90
Spinach, Mushrooms & Cheese Frittata \$45	Deviled Eggs \$75
Cheese Platter \$45	Deviled Eggs w/ Crab \$125
Veggie Platter \$45	Deviled Eggs w/ Cajun Prawns \$125
Fruit Platter \$60	Mini Crab Cakes \$150
Grilled Teriyaki Beef Skewers \$60	Chicken Sliders \$180
Grilled Chicken Skewers \$60	Beef Sliders \$180
Grilled Vegetable Skewers (zucchini/mushroom bites) \$60	Buffalo Drumettes \$90
Grilled Shrimp Skewers \$75	Stuffed Mushrooms w/ Garlic & Cream Cheese \$150
Smoked Salmon Canape \$75	Cucumber Bites w/ Smoked Salmon & Cream Cheese \$120

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.

\$29.00 PER GUEST

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

\$34.00 PER GUEST

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

\$38.00 PER GUEST

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

*Pre-order 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.*

BANQUET & CATERING MENU

BUFFET STYLE LUNCH / DINNER MENUS

\$40.00 PER GUEST (lunch \$34.00)

Appetizers: Crispy calamari, Chinese chicken salad

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

\$45.00 PER GUEST (lunch \$39.00)

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 \$8.95 per guest choice of
crème brulee, cheese cake*

\$60.00 PER GUEST (lunch \$54.00)

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

\$70.00 PER GUEST (lunch \$64.00)

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

Entrees: pesto salmon, smoked salmon rotini, vegetarian penne,
chicken Marsala, grilled pork tenderloin
served with basmati rice, garlic mashed potatoes,
and Sautéed vegetable medley.

Desserts: NY cheesecake, white chocolate crème brulee

\$80.00 PER GUEST (lunch \$74.00)

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

Desserts: white chocolate crème brulee, NY cheesecake

PLATED LUNCH / DINNER BANQUET MENU

Add a dessert \$9.95 PER GUEST

choice of crème brulee, cheese cake

\$40.00 PER GUEST

Starters: Caesar or wedge salad

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

\$45.00 PER GUEST

Starters: Caesar or wedge salad

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

\$55.00 PER GUEST

Starters: pear salad or spinach salad

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

\$65.00 PER GUEST

Starters: pear salad or spinach salad Entrees: pesto salmon,
filet Mignon, vegetarian penne, chicken Marsala



*Capers Eat & Drink and Loft Bar And Events 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 & Events can seat up to 250 people.

We suggest 18% gratuity on parties of 8 or more

Contact: Kam Razavi
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Book Now

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