



RICHARD ACCURSIO'S
Capri
Since 1958
RESTAURANT

EVENT MENU & PLANNER

935 N. Krome Avenue • Florida City

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Fax: 305-247-7027

Email: TheCapri@bellsouth.net

www.the-capri.com

APPETIZERS

COLD HORS D'OEUVRES

Bleu Cheese & Walnuts
with Endive \$1.75 each

Tomato, Basil &
Mozzarella Cheese \$1.50 per person

Tortellini Primavera
Salad \$1.50 per person

Cold Calamari Salad \$2.50 per person

Fresh Fruit Salad \$2.00 per person

Shrimp Cocktail Market
*5 Large boiled shrimp
served with cocktail sauce*

Smoked Fish Platter Market
*Salmon, amberjack, whitefish,
capers & onions served with toast*

Assorted Vegetable Platter
with Dip Small \$22.95

Asparagus & Prosciutto \$1.75 each

Skewered Tortellini with
Parmesan-Lemon Dip \$1.50 each

Meat & Cheese Platter \$1.50 per person

HOT HORS D'OEUVRES

Fried Gator \$1.50

Crab Cakes
with Dipping Sauce \$2.50 each

Scallops
wrapped in Bacon \$2.00 each

Meatballs \$1.25 each

Beef Skewers (H) \$2.50 each

Chicken Skewers (H) \$1.75 each

Baby Lamb Chops (H) \$3.00 each

Cracked Conch \$2.00
*coated with Japanese bread crumbs
served with Key Lime Honey Mustard Sauce*

Eggplant Rollatini \$1.95 each

Baked Stuffed Mushrooms \$1.25 each

Quesadillas with Chilis \$1.25 each

Phyllo Triangles
stuffed with Vegetables \$1.50 each

Bruschetta \$1.25 each

Chicken Parmigiana
Appetizer (H) \$1.95 each

Veal Parmigiana
Appetizer (H) \$1.95 each

Clams Casino (H) \$1.75 each
*Chopped clams topped with seasoned bread
crumbs, herb butter & bacon*

Fried Cheese \$1.50 each

Coconut Shrimp \$2.00 each

Pepperoni Pizza Bites \$1.50 each

(H) = Heavy Hors D'oeuvre

SALADS

Fresh Garden Salad

*Iceberg lettuce, tomatoes, carrots & red onion
served with choice of dressing..... \$4.00*

Caesar Salad

*Traditional salad of romaine, parmesan cheese,
croutons, Caesar dressing
Anchovies on request \$4.00*

DiMare Salad

*Sliced tomatoes, crumbled bleu cheese
& red onions, served with
house Italian dressing..... \$6.00*

Mixed Baby Greens Salad

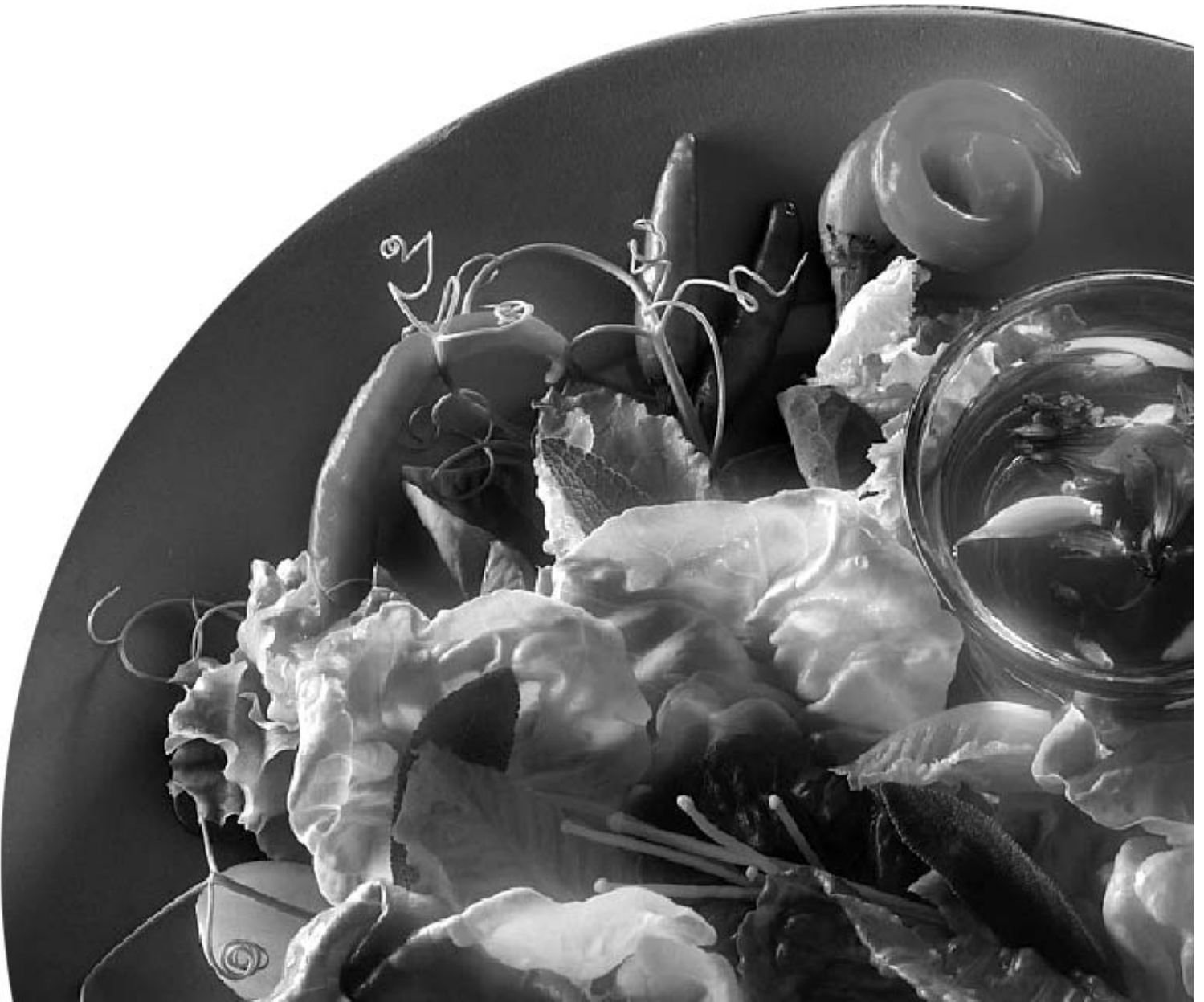
Served with choice of dressing..... \$4.00

Antipasto Salad

*Lettuce & tomatoes with assorted
Italian meats, cheeses & marinated
vegetables \$8.00*

Shrimp Salad

*Seasonal Shrimp, light mayonnaise,
served with seasonal tropical fruit \$5.00
per person*



ENTREES

CHICKEN

Capri

Chicken breast topped with ham, sliced tomato, garlic & mozzarella cheese baked in a lemon butter sauce

Limone

Breaded with seasoned bread crumbs and baked in a lemon butter sauce

Piccata

Sautéed with mushrooms, capers & lemon butter

Francese

Dipped in seasoned egg & sautéed with white wine, lemon & butter

Parmigiana

Breaded with seasoned bread crumbs, pan fried, topped with tomato sauce & mozzarella cheese

Sorrentino

Chicken parmigiana topped with baked eggplant

Baked Stuffed Chicken Breast

Stuffed with broccoli & cheddar cheese

Grilled Airline Chicken

One quarter boneless grilled chicken seasoned with Italian herbs & spices

BEEF

USDA CHOICE AGED ANGUS BEEF

Prime Rib

Roasted Prime Rib of Beef served au jus

Roasted Tenderloin of Beef

Served with bearnaise sauce

Tenderloin Steak en Brochette

Marinated beef tenderloin & vegetables on a skewer

Tenderloin of Beef au Poivre

Cracked pepper encrusted beef tenderloin with a cognac cream sauce

Salisbury Steak

Chopped sirloin patty served with mushroom gravy

PORK

Pork Tenderloin

Sautéed with sundried tomatoes & mushrooms in a marsala wine sauce the topped with fresh mozzarella

Roasted Pork Tenderloin

Served with a mushroom, tomato & brandy demi-glace

Boneless Pork Chop Parmesan

Topped with tomato sauce & parmesan cheese

Honey Glazed Pork Chop

Marinated with honey, soy sauce & applesauce then baked

SEAFOOD

Choice of fish & preparation style

Yellowtail Grouper Snapper Tilapia

Francese

Dipped in seasoned egg & sautéed in a lemon butter sauce

Tropical Fruit Sauce

Mango, papaya, pineapple & banana in a sweet butter sauce

Oreganata

Breaded with seasoned bread crumbs, then sautéed with artichoke hearts, mushrooms, tomatoes & lemon butter

Pecan Encrusted

Topped with a boursin cheese sauce

Shrimp Scampi

Large Caribbean shrimp sautéed with garlic, white wine, butter & fresh parsley

Baked Stuffed Shrimp

With homemade crabmeat stuffing

Sesame Encrusted Salmon

Pan sautéed & topped with a teriyaki glaze

ITALIAN

Baked Ziti

Ziti baked with meat sauce & mozzarella cheese

Stuffed Shells

Shells with ricotta cheese stuffing topped with tomato sauce & mozzarella

Lasagna

Layers of lasagna noodles, ricotta cheese & ground beef, served with tomato sauce



Baked Manicotti

Pasta crepe with a cheese filling topped with tomato sauce & mozzarella cheese

Baked Canneloni

Pasta crepe with meat filling topped with tomato sauce & mozzarella cheese

Seafood Pasta

Shrimp, scallops, mussels & calamari in a homemade marinara sauce with bowtie pasta

Penne Pasta with Grilled Chicken

Served with a pesto cream sauce

Sausage & Peppers

Homemade Italian sausage with sautéed green peppers in our homemade marinara sauce

Eggplant Parmigiana

Fresh fried eggplant topped with tomato sauce & mozzarella cheese

Eggplant Rollatini

Fresh fried eggplant with a ricotta cheese filling, topped with tomato sauce & mozzarella cheese

Veal Sorrentino

Breaded Veal Cutlet topped with eggplant, tomato sauce & mozzarella cheese

SIDE DISHES

POTATOES

Twice Baked	\$3.00
Oven Roasted	\$2.00
Au Gratin	\$2.00
Oven Roasted Garlic Mashed.....	\$2.00

PASTA

Ziti w/Tomato Sauce or Meat Sauce	\$2.00
Penne Alfredo	\$3.00
Rigatoni w/Marinara Sauce	\$3.00
Baked Ziti w/Meat Sauce topped w/mozzarella	\$3.00

SEASONAL VEGETABLES

Fresh Green Beans	\$2.00
Mixed Zucchini & Yellow Squash	\$2.00
Broccoli	\$2.00
Mini Stuffed Squash w/Vegetarian Stuffing	\$3.00
Julienne Vegetables: Zucchini, Yellow Squash & Carrots	\$3.00
Sauteed Broccoli Rabe	\$4.00
Sauteed Spinach	\$4.00

HOMEMADE DESSERTS

Key Lime Pie	\$5.00	Key Lime Cake	\$5.50
Devil's Food Cake	\$5.50	Blueberry Cheese Cake	\$5.00
Tiramisu	\$5.50	Homemade Cheese Cake	\$5.00
Coconut Cake	\$5.50	Cannoli	\$5.00
Warm Bread Pudding	\$5.00	Eclairs.....	\$5.00
Apple Pie	\$5.00	Mini Eclairs	\$2.00 ea.
Peanut Butter Pie	\$5.00	Mini Cream Puffs	\$2.00 ea.
Coconut Cream Pie	\$5.00	Chocolate Dipped Strawberries or Pineapple	\$2.00 ea.
Banana Cream Pie	\$5.00		

Prices listed are per person unless otherwise indicated

Charges exclude:

*Beverages, Delivery, Service, Set Up, Place Settings (delivery only) & tax. Ask us about linen and rental service.
Prices subject to change.*

EVENT PLANNER

Use this page to gather information we will need to help you plan your perfect event.

Name: _____

Tel: _____ **Cel:** _____

Event Location: _____ **Number in Party:** _____

Date: _____ **Time:** _____

Appetizers _____

Salads _____

Entrees _____

Sides _____

Desserts _____

Beverages/Bar _____

Other Services/Notes _____

Dining Room Set Up _____



*My family has owned and operated **Capri Restaurant** since 1958. We offer the finest classic Italian dishes and pastas as well as delicious, fresh seafood, steaks, pork and veal. Our chefs use only the freshest ingredients and will gladly prepare your favorite meal.*

Whether you choose from this catering menu or have our experienced, dedicated staff work with you on a custom menu, we look forward to catering your special event.

Please ask for information regarding tents, table cloths, china, silverwear and servers.

Thank you,

James P. Accursio
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