

*Private Event
Catering
from
Capri
Restaurant*



About the Capri

The Capri Restaurant was founded in 1958 by my father, Richard Accursio. I am proud to carry on the family tradition of passion for food and dedication to serving our guests.

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. When available, we select the best locally grown produce.

You may choose from one of our three banquet packages or have our experienced staff plan a custom menu with you. In either case, we look forward to catering your special event.

When you are ready to schedule your event, we will reserve your day and present a contract for your approval. At that meeting, we will also discuss a deposit time line.

The Capri can also assist you with your other banquet needs. Please ask us for information regarding tents, table cloths, china, silverware and servers.

Thank you,

Jim

James P. Accursio

Richard Accursio's

Capri Restaurant

Food has been our passion since 1958

935 N. Krome Avenue
Florida City, Florida 33034

305-247-1542

thecapri@bellsouth.net

www.dinecapri.com

Cocktails

Choose from Host Bar or Cash Bar

Please see our beverage option sheet or ask your consultant for details.

Hibiscus

Smirnoff Vodka

Gordon's Gin

Canadian Club Whiskey

Myers Platinum Rum

Captain Morgan Spiced Rum

Jim Beam Bourbon

Singleton 12 Year Old Scotch

Jose Cuervo Tequila



Bird of Paradise

Ketel One Vodka

Tanqueray Gin

Seagrams VO Whiskey

Bacardi Superior Rum

Bulleit Bourbon

Johnny Walker Red Scotch

Don Julio Premium Tequila



Beer, wine, soft drink and custom brand selections are available.

Bartender required for alcohol service

Banquet Packages

Choose from our Hibiscus, Bird of Paradise or Orchid Packages, or have us custom design a menu for your event.

Packages include Capri garlic rolls and butter, chafing dishes and delivery to your venue.

20% taxable service charge and 8% sales tax will be applied to food prices. Delivery area may vary.

Hibiscus

Appetizers

CHOICE OF TWO

Bruschetta

Our Special House Recipe

Stuffed Mushrooms

Pizza Squares

Tomato, Basil, and Mozzarella Skewers

Mozzarella Marinara

Salads

CHOICE OF ONE

House Salad

with Special Housemade Vinaigrette Dressing

Redland Tropical Fruit Salad

Seasonal

Traditional Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar dressing

Entrees

CHOICE OF ONE

Imported Ziti with Capri Meatballs

Served with Capri Tomato Sauce

Imported Ziti with Capri Meatballs

Served with Capri Meat Sauce

Imported Farfalle

Served with Our Special Alfredo Sauce

Farfalle Alfredo with Chicken

Add \$2.00 per person

Farfalle Alfredo with Shrimp

Add \$3.00 per person

Housemade Cheese Ravioli

Served with Capri Tomato Sauce and Topped with Melted Mozzarella Cheese

Housemade Stuffed Shells

Pasta Shells Stuffed with Ricotta, Romano, and Parmesan Cheeses, Baked in Capri Tomato Sauce and Topped with Melted Mozzarella Cheese

Pan-Fried Chicken Parmesan

Served with Imported Pasta and Capri Tomato Sauce

Baked All-Natural Chicken

Served with Saffron Yellow Rice

Chicken or Pork Stir-fry

Served with White Rice

Grilled Marinated Angus Flat Iron Steak

Served with Garlic Mashed Potatoes

Pork Tenderloin Milanese

Served with Imported Pasta and Capri Tomato Sauce

Imported Pastas include Ziti, Rigatoni, Spaghetti, or Angel Hair

\$22.95 per person



Bird of Paradise



Appetizers

CHOICE OF TWO

Italian Sausage & Pepper Skewers

Served with Capri Marinara Sauce

Capri Seafood-Stuffed Mushrooms

Bruschetta

Our Special House Recipe

Eggplant Rollatini

Three-Cheese Quesadillas & Chiles

Spicy Chicken Skewers with Thai sauce

Old Key West Conch Fritters

Caribbean Ceviche

Served in a Martini Glass

Add \$2.00 per person

Salads

CHOICE OF ONE

House Salad

Served with Our Special Champagne Vinaigrette

Redland Tropical Fruit Salad

Fresh Seasonal Fruit

Traditional Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese,
and Caesar dressing

Vegetable Pasta Primavera

Fresh Vegetables, Redland-Grown in Season

Entrees

CHOICE OF ONE

Chicken Parmesan

Served with Imported Pasta and Capri Tomato Sauce

Breast of Chicken Limone

Served with our Exquisite Lemon Butter Sauce

Chicken a la Capri

One-half of a Free-range Chicken
Baked with Tuscan Herbs and Spices

Grilled Marinated Angus Skirt Steak

Center-cut Pork Chop Pizzaioli

Mafungo-Stuffed Niman Ranch Pork Loin

Fresh Florida Tilapia Francese

Chicken Breast Cordon Bleu

Pasta/Rice/Potatoes

CHOICE OF ONE

Basmati Rice Seasoned with Fresh Redland Herbs

Cuban Congri Rice

Roasted New Potatoes with Redland Herbs

Imported Ziti with Capri Tomato Sauce

Vegetables

Our Vegetables are Redland-Grown When Available

CHOICE OF ONE

Italian Style or Country Style Green Beans

Creamed Spinach

Steamed or Grilled Seasonal Vegetables

\$26.95 per person



Orchid

Appetizers

CHOICE OF TWO

Jumbo Gulf Shrimp Cocktail

Served with Cocktail Sauce and Lemon Wedges

Curried Chicken with Panko Crusted Plaintains

Chicken and Mango Skewers in Spicy Thai Sauce

Bleu Cheese and Walnuts with Endive

Angus Skirt Steak Skewers with Chimichurri Sauce

Capri Italian Sausage and Pepper Skewers

Old Key West Conch Fritters

Caribbean Ceviche

Served in a Martini Glass

Add \$2.00 per person

Salads

CHOICE OF ONE

Dimare Salad

Sliced Tomatoes, Onions and Gorgonzola Cheese with House Vinaigrette Dressing

Baby Greens Salad

With Tomatoes, Red Onions, Croutons and Housemade Champagne Vinaigrette

Traditional Caesar Salad

Small Antipasto Salad

With Italian Meats, Cheeses, Olives, Peppers, and Housemade Vinaigrette

Hearts of Iceberg Lettuce

With Bleu Cheese Crumbles, Red Onions and Balsamic Vinaigrette

Entrees

CHOICE OF ONE

Hand-Carved Prime Rib of Angus Beef

Oven-Roasted New Zealand Double Lamb Chops

Fish Francese

Featuring Fresh Locally Caught Fish

Veal Saltimbocca

Tender Veal with Sage, Prosciutto, White Wine and Butter

Niman Ranch Pork Tenderloin

Stuffed with Spinach and Prociutto

6 oz. Grilled Angus Center-Cut Filet Mignon

Add \$4.00 per person

Pasta/Rice/Potatoes

CHOICE OF ONE

Garlic Mashed Potatoes

Roasted New Potatoes with Redland Herbs

Twice Baked Potatoes Stuffed with Sour Cream, Butter and Topped with Cheddar Cheese

Basmati Rice Seasoned with Fresh Redland Herbs

Imported Farfalle with Capri Pink Sauce

Vegetables

Our Vegetables are Redland-Grown When Available.

CHOICE OF ONE

Steamed or Grilled Seasonal Vegetables

Asparagus (Seasonal)

Green Beans Almondine

Creamed Spinach

\$46.95 per person



Wines

Prices are per bottle. We also offer wine by the glass as part of a hosted cocktail package, Please see our beverage option sheet or ask your consultant for details.

Hibiscus

- Sterling Vintners Chardonnay \$24.00
- Sterling Organic Sauvignon Blanc \$24.00
- Stellina Di Notte Pinot Grigio \$24.00
- Beringer White Zinfandel \$24.00
- Sterling Vintners Cabernet \$24.00
- Chalone Monterey Merlot \$24.00
- Beaulieu Coastal Pinot Noir \$24.00
- Stellina De Notte Prosecco \$24.00

Bird of Paradise

- Beaulieu Vineyards Napa Chardonnay \$27.00
- Sterling Napa Sauvignon Blanc \$27.00
- Esperto Pinot Grigio \$29.00
- Beaulieu Vineyards Napa Cabernet \$27.00
- Canoe Ridge Merlot \$25.00
- Edna Valley Pinot Noir \$24.00
- Chandon Brut NV Champagne \$26.00

Orchid

- Domaine Chandon Carneros Chardonnay \$47.00
- Provenance Napa Sauvignon Blanc \$37.00
- Santa Margarita Pinot Grigio \$38.00
- Sterling Napa Cabernet \$48.00
- Provenance Napa Merlot \$32.00
- Acacia Carneros Pinot Noir \$42.00
- Chandon Brut Rose NV Champagne \$27.00



We are honored to have been chosen to receive *Wine Spectator* magazine's Award of Excellence in 2009 and 2010.

Desserts

Created Just for You by Our Pastry Chef

Wedding & Special Occasion Cakes

Gourmet Desserts & Pies

- Cheesecake • Tiramisu • Cannoli
- Bread Pudding • Mini Eclairs • Mini Cream Puffs
- Key Lime Pie • Peanut Butter Pie
- Chocolate Dipped Strawberries



Service

Capri's experienced, friendly and courteous staff is available for your event at an hourly rate, with a four-hour minimum.

20% gratuity and 8% sales tax will be added to service total

Server \$25.00 per hour

Bartender \$35.00 per hour

Required if Capri caters the beer, wine or liquor

Assistant Chef \$35.00 per hour

Chef \$45.00 per hour

Richard Accursio's

Capri Restaurant

Food has been our passion since 1958

935 N. Krome Avenue, Florida City

305-247-1542

www.dinecapri.com