



CRAFTING PERFECT EVENTS.

Thank you for considering Capital Craft for your upcoming function. We are excited to provide your private party with warm and attentive service, delivering an unparalleled dining experience to every guest.

CHEF-PREPARED DINING

Our chef puts a flavorful, eclectic spin on classic banquet selections and traditional gastro pub fare. All of our menu options are freshly prepared with superior ingredients like locally sourced meats, organic produce and artisan cheeses. Our approach to catering is unique, with a variety of offerings to make your luncheon, brunch or dinner event truly one-of-a-kind. Offsite catering is also available for our standard menu package items.

CUSTOMIZED MENU PACKAGES

Capital Craft offers the perfect menu options for your event, designed exclusively for parties of ten or more. Our private room offers you the ultimate gathering space, with the additional convenience of an optional staffed private bar. From cocktail receptions to plated dinners, buffet parties and more, our experienced event planners will help you make personalized selections that are expertly tailored to meet the needs of your function.

Please review the enclosed menu options and packages. If you have dietary substitutions or desire additional items not listed, please contact us to discuss your specific needs.

Thank you and we look forward to hosting your special event.

Regards,

Capital Craft Private Events



BOOK YOUR PARTY WITH CAPITAL CRAFT



We're an ideal location for private parties, events and meetings. The warm and inviting second floor space offers expert service for 10-50 guests with an optional staffed private bar. We charge a room fee of \$75 for parties smaller than ten guests.



Our event planners will work with you to craft the perfect menu for your function. Packages offer affordable options for buffets, brunch, plated dinners/luncheons, cocktail parties, in addition to offsite catering. Customized menus can be designed to accommodate any dietary limitations.



**REHEARSAL DINNERS • SHOWERS • BAPTISMS • HOLIDAY PARTIES
GRADUATIONS • SCHOOL EVENTS • TEAM CELEBRATIONS & MORE!**

**For more information or availability, call (732) 968-5700 or
email inquiries to catering@capitalcraftnj.com**

Menus and pricing subject to change at our discretion.





PLATED MENU OPTIONS

SOFT DRINKS INCLUDED | TWO COURSES - 30 PP | THREE COURSES - 35 PP | RECEPTION - ADD 7 PP

available monday - thursday only; tax and gratuity not included.

APPETIZERS CHOOSE TWO

CLAMS OR MUSSELS add 2 pp.
choose fra diavolo style (spicy tomato sauce) OR house made crumbled Italian sausage, garlic, onion, fresh basil, white wine tomato broth, sourdough toast

GARDEN SALAD
mixed greens, shredded carrot, tomato, cucumber, roasted tomato-balsamic vinaigrette

STOUT FRENCH ONION SOUP
garlic sourdough crouton, gouda

SHRIMP COCKTAIL add 3 pp.
coal oven roasted tomato cocktail sauce

CAESAR SALAD
romaine, shaved parmesan, garlic croutons, caesar dressing

CC WEDGE SALAD
baby iceberg, pickled red onion, candied pecans, bacon, blue cheese vinaigrette

SEASONAL SALAD
mixed greens with a seasonal preparation; ask your event manager for details

SALMON TARTARE add 3 pp.
capers, red onion, lemon dijon vinaigrette, horseradish cream, toast points

SOUP OF THE DAY

ENTREES CHOOSE THREE

CHICKEN & WAFFLES
sweet potato waffle, spiced maple syrup, powdered sugar

GRILLED SALMON
seasonal preparation; ask your event manager for details

1/2 CHICKEN
seasonal preparation; ask your event manager for details

**PULLED PORK
MAC & CHEESE**
house pulled pork, BBQ, cheese sauce, sourdough breadcrumbs, cheddar cheese; available plain

SEASONAL PASTA
housemade specialty pasta and sauces; seasonal preparation - ask your event manager for details

GRILLED PORK CHOP
maple bourbon glaze, brussels sprouts, fingerling potatoes, bacon

FLAT IRON STEAK
seasonal preparation; ask your event manager for details

DESSERT CHOOSE 2

SEASONAL BREAD PUDDING

CHEF'S CAKE SELECTION

CAPITAL COOKIE

BROWNIE

CRÈME BRÛLÉE

RECEPTION ADD 7 PP | CHOOSE THREE

SHRIMP COCKTAIL add 3 pp.

**DEVILED EGGS
CRUDITE**
assorted raw vegetables with blue cheese dip

CHARCUTERIE
artisan meats and cheeses with assorted crackers

TOMATO BRUSCHETTA
crostini, shaved parmesan, balsamic glaze

HOUSEMADE GUACAMOLE
fresh corn tortilla chips and pico de gallo

SEASONAL FRESH FRUITS
melon, mixed berries, pineapple





BUFFET MENU OPTIONS

SOFT DRINKS, COFFEE & TEA INCLUDED | FOR PARTIES OF 25 OR MORE | 25 PER PERSON

tax and gratuity not included.

BEGINNINGS CHOOSE THREE

GARDEN

mixed greens, shredded carrot, tomato, cucumber, roasted tomato-balsamic vinaigrette

CAESAR SALAD

romaine, shaved parmesan, garlic croutons, caesar dressing

PASTA

ask your event manager for options

FRESH MOZZARELLA & TOMATO

basil, balsamic glaze

HOUSEMADE HUMMUS

vegetables, pita bread

VEGETABLE CRUDITE

housemade ranch

CHEESE PLATTER

chef's select cheese assortment with crackers

ENTREES CHOOSE FOUR

BBQ PULLED PORK

house bbq, beans, slaw

HERB CRUSTED PORK LOIN

demi glaze

PENNE VODKA

green peas and red peppers

GRILLED SALMON

sautéed arugula and walnuts, wild rice, pomegranate molasses glaze OR herb crusted with garlic sauce

PENNE VODKA

green peas and red peppers

EGGPLANT PARMESAN

(VEGETARIAN)

battered eggplant, fresh mozzarella, parmesan and tomato

BONELESS CHICKEN

parmesan, marsala, or francese

MAC & CHEESE

cheddar, garlic sourdough bread crumbs

BABY BACK RIBS

add 2 pp. whiskey barrel stout bbq, sweet potato fries

FRIED CHICKEN

buttermilk fried boneless thighs

BLACK MAGIC CAULIFLOWER STEAKS

(VEGAN)

SIDES CHOOSE THREE

WHIPPED OR ROASTED POTATOES

SEASONAL VEGETABLES

ROASTED OR GLAZED BRUSSELS SPROUTS

DIRTY RICE

DESSERT

ASSORTED PASTRY





CAPITAL CRAFT LUNCHEON

PARTY MINIMUM = 10 | 20 PER PERSON

tax and gratuity not included.

APPETIZERS CHOOSE TWO

GARDEN SALAD

mixed greens, shredded carrot,
tomato, cucumber, roasted
tomato-balsamic vinaigrette

SOUP OF THE DAY

STOUT FRENCH ONION SOUP

garlic sourdough crouton, gouda

CAESAR SALAD

romaine, shaved parmesan, garlic
croutons, caesar dressing

ENTREE CHOOSE THREE, SANDWICHES SERVED WITH FRENCH FRIES OR FIELD GREENS

CLASSIC BURGER

american cheese, lettuce, tomato,
onion, pickles

BLACK BEAN & QUINOA BURGER

cheddar, guacamole, pico de
gallo, chipotle ranch

FRIED CHICKEN SANDWICH

buttermilk fried chicken thigh,
pickles, chipotle mayo

TURKEY BURGER

cucumber/red onion slaw,
ginger-soy aioli, brioche bun

GRILLED CHICKEN

prosciutto, fresh mozzarella,
roasted peppers, pesto

SPINACH + BLUE SALAD

strawberries, blue cheese, slivered
almonds, Nueskes bacon, red wine
vinaigrette, with grilled chicken or
shrimp

CC WEDGE SALAD

baby iceberg, pickled red onion,
candied pecans, bacon, blue cheese
vinaigrette, with grilled chicken or
shrimp

ASIAN CHOPPED SALAD

chopped romaine, cucumber,
edamame, red onion, red cabbage,
mandarin orange, wonton crisps,
sesame vinaigrette, with grilled
chicken or shrimp





BRUNCH BUFFET

FOR PARTIES OF 25 OR MORE | 25 PER PERSON | INCLUDES SOFT DRINKS, COFFEE & TEA SERVICE

tax and gratuity not included.

COLD STATION CHOOSE 3

ASSORTED MINI PASTRIES

SEASONAL FRESH FRUITS

MINI BAGELS

scallion, strawberry, and plain cream cheese

DEVILED EGGS

SMOKED SALMON

add 2 pp. capers, dill cream, lemon, onion, peppers

GARDEN SALAD

mixed greens, shredded carrot, tomato, cucumber, roasted

tomato-balsamic vinaigrette

CAESAR SALAD

romaine, shaved parmesan, garlic croutons, caesar dressing

HOUSEMADE HUMMUS

vegetables, pita bread

VEGETABLE CRUDITE

housemade ranch

CHEESE PLATTER

chef's select cheese assortment with crackers

ENTREES CHOOSE 4

FRITTATA

mushroom, oven roasted tomato, and goat cheese OR bacon, broccoli and cheddar

BACON & BREAKFAST SAUSAGE

WAFFLES OR FRENCH TOAST

fresh berries, maple syrup, whipped cream

GRILLED SALMON

sautéed arugula and walnuts, wild rice, pomegranate molasses glaze OR herb crusted with garlic sauce

MAC & CHEESE

cheddar, garlic sourdough bread crumbs

BONELESS CHICKEN

parmesan, marsala, or francese

FRIED CHICKEN

buttermilk fried boneless thighs

HERB CRUSTED PORK LOIN

demi glaze

PENNE VODKA

green peas and red peppers

OPTIONAL JUICE BAR 25 ADDITIONAL

ORANGE | APPLE | GRAPEFRUIT | TOMATO | PINEAPPLE





COCKTAIL RECEPTION

45 MINUTE PASSED HORS D'OEUVRES (FOR PARTIES OF 20 OR MORE)

CHOOSE SIX 12 PP | CHOOSE EIGHT 16 PP

MUST BE COMBINED WITH ANY ADDITIONAL BAR OR FOOD PACKAGE

tax and gratuity not included.

BEEF OR CHICKEN SATAY

soy-chile or peanut sauce

MUSHROOM RISOTTO CAKES

CAPRESE SKEWERS

mozzarella, tomato, roasted
pepper, balsamic glaze

TOMATO BRUSCHETTA

crostini, shaved parmesan,
balsamic glaze

MINI CRAB CAKES add 2 pp

chipotle mayo

PIGS IN A BLANKET

house maple mustard

LAMB MEATBALLS

tzatziki sauce

BACON WRAPPED SHRIMP SKEWERS add 2 pp

GOAT CHEESE TARTS

CRAB SALAD add 2 pp
crostini

TRADITIONAL DEVILED EGGS

STUFFED MUSHROOMS

sausage, crabmeat or herb-bread
crumb stuffing

ARANCINI

fried risotto ball, mozzarella

SHRIMP COCKTAIL add 2 pp

OFFSITE CATERING

Let us come to you! All our chef-prepared entrees are available for your next event, at your location. Dozens of options, from luxe to casual— we're ready to exceed your expectations. Please inquire with any of our event specialists for menu availability and pricing.





BAR OPTIONS

ADDITIONAL \$100 BARTENDER FEE FOR OPEN BAR PACKAGES
MUST BE COMBINED WITH A BRUNCH, LUNCH, COCKTAIL RECEPTION OR DINNER OPTION

tax and gratuity not included.

BEER/WINE PACKAGES

- DOMESTIC BOTTLED BEERS ONE HOUR - 15 PP
- SELECT DRAFT BEERS TWO HOURS - 20 PP
- SELECT HOUSE WINES THREE HOURS - 25 PP

OPEN BAR PACKAGES *Shots not included.*

ONE HOUR - 18 PP

TWO HOURS - 24 PP

THREE HOURS - 30 PP

BRUNCH PACKAGES

- MIMOSA ONE HOUR - 8 PP
- BLOODY MARY TWO HOURS - 12 PP
- BELLINI THREE HOURS - 16 PP
- SANGRIA (RED OR WHITE)

CONSUMPTION BAR AVAILABLE UPON REQUEST.

