



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 any of our packages.

CUSTOMIZED MENU PACKAGES

Capital Craft has 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 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

TWO COURSES - 30 PER PERSON | THREE COURSES - 35 PER PERSON | RECEPTION - ADD 7 PER PERSON

tax and gratuity not included.

APPETIZERS CHOOSE THREE

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

MUSSELS add 2 pp.
bacon, caramelized onion, roasted corn, jalapeño, lime, cilantro

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

BASIL CAESAR SALAD
romaine, shaved parmesan, garlic croutons, basil-caesar dressing

CC ROMAINE WEDGE
romaine heart, coal oven roasted tomatoes, bacon, blue cheese dressing

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
buttermilk fried thighs, maple pecan syrup, cinnamon butter

MAC & CHEESE
house cheese blend, garlic sourdough bread crumbs

PAN ROASTED CHICKEN
seasonal preparation; ask your event manager for details

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

GRILLED SALMON
seasonal preparation; ask your event manager for details

RED WINE BRAISED SHORT RIBS
seasonal preparation; ask your event manager for details

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

DESSERT CHOOSE THREE

BREAD PUDDING

SABAYON

BERRY CRISP

CAPITAL COOKIE

BROWNIE

CRÈME BRÛLÉE

RECEPTION ADD 7 PP | CHOOSE THREE

SHRIMP COCKTAIL
1.5 ea. Minimum order 50

SEASONAL FRESH FRUITS
melon, mixed berries, pineapple

DEVEILED EGGS

CRUDITE
assorted raw vegetables with blue cheese dip

CHARCUTERIE
artisan meats and cheeses with assorted crackers

TOMATO BRUSCHETTA
toast point, shaved parmesan, balsamic glaze

HOUSEMADE GUACAMOLE
fresh corn tortilla chips and pico de gallo

BUFFET MENU OPTIONS

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

BASIL CAESAR

romaine, shaved parmesan, garlic croutons, basil-caesar dressing

HARVEST SALAD

mixed greens, candied pecans, apples, sun dried cranberries, roasted butternut squash, apple cider vinaigrette, crumbled blue cheese

CC ROMAINE WEDGE

romaine heart, coal oven roasted tomatoes, bacon, blue cheese dressing

CHOPPED SALAD

romaine, broccoli, tomato, carrot, bacon, avocado, cucumber, creamy dijon-herb vinaigrette

SOUP OF THE DAY

ENTREES CHOOSE THREE

SHORT RIBS add 2 pp.
natural braising jus

CLASSIC MEATLOAF
brown gravy

BBQ PULLED PORK
beer braised, house bbq

**SAUSAGE, PEPPER,
AND ONION**

ROASTED PORK LOIN
herb crusted with mushroom
gravy OR apple-stuffed with
port wine sauce

BEEF TIPS
with mushroom gravy

FRIED CHICKEN
buttermilk fried boneless thighs

SALMON OR TILAPIA
teriyaki, lemon-caper sauce, OR
herb crusted with garlic sauce

**CHICKEN & SAUSAGE
MURPHY**
potatoes, onions, hot cherry
peppers, lemon butter sauce

PASTA BOLOGNESE
ground beef and sausage, onion,
carrot, herbs, creamy tomato
ragout

PENNE VODKA
green peas and red peppers

EGGPLANT PARMESAN
battered eggplant, fresh
mozzarella, parmesan and tomato

CLASSIC CHICKEN DISHES
parmesan, marsala, francese,
scampi, piccata OR cacciatore

BEEF BOURGUIGNON
beef stewed in red wine with root
vegetables, potatoes and herbs

MAC & CHEESE
house cheese blend, garlic
sourdough bread crumbs

SIDES CHOOSE THREE

**WHIPPED OR ROASTED
POTATOES**

SEASONAL VEGETABLES

RICE PILAF

GREEN BEAN ALMONDINE

ROASTED BROCCOLI

**ROASTED BRUSSELS
SPROUTS**

DESSERT

ASSORTED PASTRY

PIZZA PARTY

FOR PARTIES OF 25 OR MORE | 25 PER PERSON | NOT AVAILABLE ON SATURDAYS AFTER 3PM

tax and gratuity not included.

APPETIZERS SERVED FAMILY STYLE, CHOOSE 3

GARDEN SALAD

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

BASIL CAESAR SALAD

romaine, shaved parmesan, garlic croutons, basil-caesar dressing

CAPITAL HUMMUS

cucumber-yellow beet confetti, carrot sticks, grilled pita

CC ROMAINE WEDGE

romaine heart, coal oven roasted tomatoes, bacon, blue cheese dressing

DEVILED EGGS

traditional, sriracha-bacon and chipotle

WARM CRAB AND ARTICHOKE DIP

corn tortilla chips

FRIED CHEESE CURDS

buttermilk battered Wisconsin cheddar cheese curds, chipotle mayo and marinara

PORK BELLY NACHOS

corn tortilla chips, cheese sauce, braised pork belly, pico de gallo, guacamole, sour cream

GERMAN PRETZEL BITES

beer-cheddar sauce and house maple mustard

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

MUSSELS add 2 pp.

bacon, caramelized onion, roasted corn, jalapeño, lime, cilantro

PIZZA SERVED FAMILY STYLE | CHOOSE THREE

MARGHERITA

fresh mozzarella, tomato, basil

BUFFALO CHICKEN

mozzarella, blue cheese

WHITE

mozzarella, goat cheese, ricotta, garlic, thyme

BBQ PULLED PORK

house bbq, caramelized onions, cheddar, mozzarella, pickles

GRILLED CHICKEN

artichokes, roasted red peppers, mozzarella, pesto

HAWAIIAN

bacon, pineapple jam, jalapeño

SAUSAGE

fresh mozzarella, broccoli rabe, caramelized onions

HAPPY FARMER

broccoli, mushrooms, onions, tomato, artichokes

CRAFT YOUR OWN

— add-ons, pepperoni, bacon, mushrooms, peppers, jalapeño, crumbled sausage, anchovy, onion, diced tomato, broccoli artichokes (*maximum of three*)

SANDWICH LUNCHEON

FOR PARTIES OF 10 OR MORE | 20 PER PERSON

tax and gratuity not included.

APPETIZERS CHOOSE 3

GARDEN SALAD

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

CC ROMAINE WEDGE

romaine heart, coal oven roasted tomatoes, bacon, blue cheese dressing

BASIL CAESAR SALAD

romaine, shaved parmesan, garlic croutons, basil-caesar dressing

SOUP OF THE DAY

STOUT FRENCH ONION SOUP

garlic sourdough crouton, gouda

SANDWICH CHOOSE THREE, SERVED WITH FRENCH FRIES OR FIELD GREENS

CLASSIC BURGER

american cheese, lettuce, tomato, onion, pickles

PARMESAN CRUSTED EGGPLANT

roasted pepper, fresh mozzarella, marinara, pesto

PULLED PORK

caramelized onions, pickles, cheddar

CC BURGER

beer braised onions and cremini mushrooms, bacon, gouda, horseradish aioli

TURKEY BURGER

garlic and scallion turkey burger, granny smith apple, red onion, avocado, chipotle mayo

FRIED CHICKEN

buttermilk fried chicken thigh, pickles, chipotle mayo

SALMON B.A.L.T. add 2 pp.

grilled salmon, bacon, avocado, bibb lettuce, tomato, roasted pepper aioli

GRILLED CHICKEN

prosciutto, fresh mozzarella, roasted peppers, pesto

GARLIC & DILL LAMB BURGER

goat cheese, chopped olives, pickled onion, roasted pepper aioli

BRUNCH BUFFET

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

tax and gratuity not included.

COLD STATION CHOOSE 4

ASSORTED MINI PASTRIES

SEASONAL FRESH FRUITS

melon, mixed berries, pineapple

MINI BAGELS

with assorted spreads

SMOKED SALMON add 2 pp.

DEVEILED EGGS

GARDEN SALAD

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

BASIL CAESAR SALAD

romaine, shaved parmesan, garlic croutons, basil-caesar dressing

HARVEST SALAD

mixed greens, candied pecans, apples, sun dried cranberries, roasted butternut squash, apple cider vinaigrette, crumbled blue cheese

CHOPPED SALAD

romaine, broccoli, tomato, carrot, bacon, avocado, cucumber, creamy dijon-herb vinaigrette

ENTREES CHOOSE 5

SCRAMBLED EGGS

FRITTATA

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

BACON & BREAKFAST SAUSAGE

WAFFLES OR FRENCH TOAST

fresh berries, IPA macerated berries, maple syrup, whipped cream

CHICKEN & SAUSAGE MURPHY

potatoes, onions, hot cherry peppers, lemon butter sauce

PANCAKES

traditional buttermilk with fresh berries, whipped cream and maple syrup OR blueberry-granola crusted

SALMON OR TILAPIA

teriyaki, lemon-caper sauce, OR herb crusted with garlic sauce

MAC & CHEESE

house cheese blend, garlic sourdough bread crumbs

CLASSIC CHICKEN DISHES

parmesan, marsala, francese, scampi, picatta, lemon-caper OR cacciatore

BAKED ZITI

FRIED CHICKEN

buttermilk fried boneless thighs

SAUSAGE, PEPPER, AND ONION

SHORT RIBS add 2 pp.

natural braising jus

ROASTED PORK LOIN

herb crusted with mushroom gravy OR apple-stuffed with port wine sauce

PENNE VODKA

green peas and red peppers

COCKTAIL RECEPTION

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

CHOOSE SIX 11 PP | CHOOSE EIGHT 15 PP

MUST BE COMBINED WITH ANY ADDITIONAL BAR OR FOOD PACKAGE

tax and gratuity not included.

SALMON TARTARE ON CUCUMBER

chive cream

BEEF SATAY

horseradish aioli

CHICKEN SATAY

soy-chile sauce

SMOKED SALMON ON POTATO PANCAKE

pickled onion, maple mustard glaze

MINI SALMON CAKES

chipotle mayo

SOUTHERN FRIED

SHRIMP add 2 pp
cajun remoulade

MINI CHICKEN AND WAFFLES

HOT CHICKEN BITES

blue cheese dressing

MUSHROOM RISOTTO CAKES

PEPPERONI PIZZA RISOTTO CAKES

EGGPLANT CAPONATA
on crostini

CAPRESE SKEWERS

balsamic glaze

PIGS IN A BLANKET

house maple mustard

BRAISED SHORT RIB CROSTINI

pickled onion, horseradish aioli

TOMATO BRUSCHETTA

toast point, shaved parmesan, balsamic glaze

MINI CRAB CAKES add 2 pp
cajun remoulade

LAMB MEATBALLS

tzatziki sauce

BACON WRAPPED SHRIMP SKEWERS add 2 pp

CARAMELIZED ONION AND BLUE CHEESE MEATBALLS
soy-chile sauce

GOAT CHEESE TARTS

CRAB SALAD add 2 pp
crostini

DEVILED EGGS

OFFSITE CATERING

SETUP | DELIVERY | SERVERS & BARTENDERS

Let us come to you! Capital Craft provides unparalleled catering services for any event, at your location. Hundreds 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

\$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

PREMIUM

ONE HOUR - 18 PP

TWO HOURS - 24 PP

THREE HOURS - 30 PP

TOP SHELF

ONE HOUR - 30 PP

TWO HOURS - 37 PP

THREE HOURS - 45 PP

BRUNCH PACKAGES

- MIMOSA ONE HOUR - 8 PP
- BLOODY MARY TWO HOURS - 12 PP
- BELLINI THREE HOURS - 16 PP

CONSUMPTION BAR AVAILABLE UPON REQUEST.