



### **CRAFTING PERFECT EVENTS.**

Thank you for considering Capital Craft Catering for your upcoming function. **Voted by New Jersey Monthly Magazine as one of NJ's 25 Best New Restaurants**, we are excited to offer our unparalleled cuisine at your own location.

### **DON'T CONFUSE US WITH ORDINARY**

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.

### **CUSTOMIZED MENU PACKAGES**

Capital Craft has the perfect menu options for your catered event. From graduation parties and other at-home celebrations, to office luncheons and corporate events, our experienced event planners will help you make personalized selections expertly tailored to meet the needs of your function. Delivery service is available to your home, office or banquet hall.

Please review the enclosed menu options and packages. Unless otherwise noted, all options are available in half or full trays; a half tray serves about 10-15 guests, and a full tray is best for 20-25 guests. 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 catering your special event.

Regards,

*Capital Craft Private Events*  
*info@capitalcraftnj.com*



## APPETIZERS

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### CRUDITE

raw vegetable platter, blue cheese dressing 35

### SHRIMP COCKTAIL

16/20 shrimp, coal oven roasted tomato cocktail sauce MP

### TOMATO BRUSCHETTA

crostini, balsamic reduction, shaved parmesan 40

### CRAB AND ARTICHOKE DIP

corn tortilla chips 50

### MINI CRAB CAKES

chipotle mayo and tartar sauce MP

### HONEY-THYME ROASTED CHERRY TOMATO BRUSCHETTA

crostini, whipped ricotta 40

### GERMAN PRETZEL BITES

beer cheddar and house maple mustard 35/65

### DEVILED EGGS TRIO

traditional, sriracha bacon, and chipotle 35/65

### CRISPY BRUSSELS SPROUTS

roasted shallots, honey-whole grain mustard glaze 40/75

### RED BEET HUMMUS

cucumber-yellow beet confetti, carrot sticks, toasted pita 40

### JUMBO CHICKEN WINGS

buffalo, white bbq, soy chile-sesame, classic bbq, or garlic and herb coal fired 55/100

### CHICKEN TENDERS

served with honey mustard or bbq sauce 35/65

### STUFFED MUSHROOMS

sausage or vegetarian stuffed jumbo mushrooms 40/75

## SALADS

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### SEASONAL SALAD

ask your event planner about our seasonal gourmet salad options

### CAPRESE

tomatoes, fresh mozzarella, fresh basil, balsamic reduction MP

### ROMAINE WEDGE

coal oven roasted tomatoes, bacon, blue cheese dressing 25/45

### GOAT CHEESE

mixed greens, red and yellow beets, walnuts, prosciutto, crumbled goat cheese, sherry vinaigrette 30/55

### CHOPPED

romaine, broccoli, tomatoes, cucumbers, carrots, bacon, creamy dijon-herb vinaigrette 25/45

### GARDEN

mixed greens, tomato, cucumber, shredded carrots, roasted tomato-balsamic vinaigrette 25/45

### CAESAR

romaine, shaved parm, garlic croutons, basil or classic caesar dressing 25/45

## POULTRY

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all selections 50 / 90

### THE CLASSICS

parm, marsala, piccata, cacciatore, scampi, francese

### CHICKEN CREOLE

andouille sausage, classic, roux-based tomato creole sauce

### BOURBON CHICKEN

crispy sesame chicken thigh pieces, orange-bourbon sauce

### COQ AU VIN

chicken stewed in white wine with onions, carrots, mushrooms, potatoes, fresh herbs

### CHICKEN STIR FRY

sliced chicken, stir-fry vegetables, soy-chile sauce

### ROASTED TURKEY BREAST

herb roasted, turkey gravy

### TURKEY MEATLOAF

turkey gravy

### BUTTERMILK FRIED CHICKEN THIGHS

### CHICKEN AND SAUSAGE MURPHY

house made crumbled sausage, onions, bell peppers, spicy cherry peppers, white wine-garlic sauce



## **BEEF/LAMB** all selections 60 / 110

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### **PEPPER STEAK**

slow cooked beef tips, onion, pepper, and tomato

### **BEEF TIPS**

mushroom gravy

### **BEEF BOURGUIGNON**

beef stewed in red wine with onions, carrots, mushrooms, potatoes, and fresh herbs

### **SHORT RIBS**

bordelaise sauce

### **CLASSIC MEATLOAF**

pan gravy

### **STIR-FRY BEEF**

marinated steak, stir fry vegetables, soy-chile sauce

### **BLUE CHEESE AND CARMELIZED ONION MEATBALLS**

soy-chile glaze

### **CLASSIC MEATBALLS**

parmesan style or marinara

### **LAMB STEW**

slow braised lamb tips, root vegetables, green peas, potatoes, and herbs

## **PORK** all selections 50 / 90

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### **SAUSAGE, PEPPERS, AND ONIONS**

with or without marinara

### **HERB ROASTED PORK LOIN**

mushroom gravy

### **MANDARIN ROAST PORK**

mandarin orange glaze

### **APPLE STUFFED PORK LOIN**

port wine sauce

### **BBQ PULLED PORK**

beer braised, house bbq sauce

### **SPARE RIBS**

bbq or soy chile glazed

## **SEAFOOD** all selections 60 / 110

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### **SHRIMP CREOLE**

andouille sausage, classic roux-based creole tomato sauce (served over rice)

### **SHRIMP ETOUFEE**

andouille sausage, dark brown roux-based creole stew (served over rice)

### **SHRIMP CLASSICS**

parm, scampi, fra diavolo

### **SEAFOOD NEWBURG**

assorted seafood and shellfish, sherry-tomato cream sauce

### **SESAME GLAZED SALMON**

soy-chile glaze, scallions

### **HERB CRUSTED SALMON**

herb -crusted baked salmon, mustard and herb sauce



## PASTA & VEGETARIAN all selections 40 / 75

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### PENNE VODKA

green peas and roasted red peppers or plain

### BAKED PENNE

ricotta, marinara, mozzarella

### PENNE BOLOGNESE

ground beef and sausage, onions, carrots, tomatoes, fresh herbs, and a touch of cream

### SAUSAGE PENNE

house made crumbled sausage, broccoli rabe, garlic sauce

### PENNE POMODORO

roasted eggplant, roasted onion, prosciutto, chunky tomato sauce

### CAVATELLI AND BROCCOLI

garlic sauce, parmesan cheese

### BASIL PENNE

artichoke hearts, roasted peppers, green peas, basil pesto cream sauce

### CLASSIC BAKED LASAGNA

meat sauce or cheese only

### GOAT CHEESE AND VEGETABLE LASAGNA

roasted vegetables, ricotta, goat cheese, fresh herbs, vodka sauce, mozzarella

### BAKED MAC AND CHEESE

### CHICKEN, BROCCOLI, AND BACON MAC AND CHEESE

### EGGPLANT PARMESAN

parm crusted eggplant, marinara, mozzarella

### EGGPLANT ROLLATINI

egg battered eggplant, ricotta, mozzarella, marinara

### EGGPLANT LASAGNA

roasted eggplant layered with roasted peppers, mozzarella cheese, balsamic glaze

## VEGETABLES/SIDES

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### ROAST GARLIC POTATO GRATIN 35/60

### THREE CHEESE POTATO GRATIN 35/60

### HERB ROASTED POTATOES 35/55

### ROAST GARLIC WHIPPED POTATOES 30/55

### RICE PILAF 30/55

### BROCCOLI AND CHEESE GRATIN 30/55

### COLESLAW 25/40

### CLASSIC POTATO SALAD hard cooked egg, onion, celery, fresh dill 25/40

### CLASSIC PASTA SALAD shells, onion, shaved carrot, bell pepper 25/40

### SAFFRON RICE 30/55

### BAKED BEANS roasted onion, bacon, house bbq sauce 25/40

### SEASONAL VEGETABLES garlic butter sauce 25/40

### GREEN BEAN ALMONDINE toasted almonds, garlic butter sauce 30/55