

Luncheon Buffet

(Available from 11:00 AM to 3:00 PM)

Buffet includes Fresh Baked Dinner Rolls & Butter, Coffee & Iced Tea

\$18.95 per person

INCLUDES

CHOICE OF 1:

Italian Wedding Soup or Salad Bowl of Mixed Greens with Caporella's House Italian Dressing

Choice Of 1 Entree

Stuffed Chicken Breast with Gravy • Fried Chicken

Chicken Marsala • Homemade Meatballs

Italian Sausage with Peppers & Onions

Sliced Roasted Sirloin Au Jus • Eggplant Parmigiano

Cheese Stuffed Shells • Broiled Herb Crusted Icelandic Cod

Choice Of 3

Green Beans Almandine • Vegetable Medley • Brussel Sprouts

Cauliflower • Roasted Red Skin Potatoes

Mashed Yukon Gold Potatoes • Parsely Potatoes

Penne or Rigatoni with Caporella's Classic Sauce

Homemade Gnocchi

Mushroom Cappelletti with Asiago Cheese Sauce

Choice Of 1 Dessert

Celebration Cake (Choice of Cake, Filling & Frosting)

Ice Cream Sundae with Choice of Topping (Caramel, Chocolate, or Raspberry)

Tiramisu • Mini Cannoli

**Add a Second Entree to Buffet
for an Additional \$2.00 per person**



Sit-Down Luncheon

(Available from 11:00 AM to 3:00 PM)

All Pasta and Meat Entrees include a Salad of Fresh Mixed Greens with Caporella's House Italian Dressing

OR

A cup of Italian Wedding Soup. Also includes Dessert, Baked Dinner Rolls and Butter, Coffee & Iced Tea.

**- Please Limit to 2 Entrees -
Pastas**

Spaghetti with a Meatball.....\$16.95

Homemade Gnocchi with a Meatball.....\$16.95

Homemade Meat or Cheese Ravioli with a Meatball.....\$16.95

Meat Entrees

Stuffed Chicken Breast with a side of Mashed Yukon Gold Potatoes...\$18.95

Chicken Parmigiano with a side of Penne Pasta.....\$18.95

Broiled Herb Crusted Icelandic Cod with Green Beans Almandine.....\$18.95

Sandwiches

All sandwiches are served with French Fries

Also includes Dessert, Coffee and Iced Tea

Grilled Chicken Sandwich on a Brioche Bun.....\$16.95

Turkey Club Croissant with Bacon and Swiss Cheese.....\$16.95

Soup and Salad Combo

All Salads are made with Fresh Mixed Greens and Served with a Cup of Italian Wedding Soup. Also includes Dessert, Bakes Dinner Rolls and Butter, Coffee and Iced Tea

Grilled Chicken Salad topped with Cheddar Cheese and French Fries.....\$16.95

Antipasto Salad with an assortment of Italian Meats and Cheeses.....\$16.95

Harvest Salad with Dried Cranberries, Glazed Walnuts, Bacon and Crumbled Bleu Cheese, served with Raspberry Vinaigrette Dressing.....\$16.95

Grilled Salmon Salad with Cucumber, Onion, Tomato and Asiago Cheese.....\$18.95

Desserts

CHOOSE ONE:

Celebration Cake (Choice of Cake, Filling & Frosting)

Ice Cream Sundae with Choice of Topping (Caramel, Chocolate, Raspberry)

Tiramisu • Mini Cannoli • Triple Chocolate Cake



Banquet Menu



**90 PITTSBURGH ST. • UNIONTOWN, PA 15401
724-438-VINO(8466) • 724-438-4445 (Fax)**

Antipasti (APPETIZERS)

*(Serves Approximately 30 People, Unless Stated Otherwise)

Annie's Beans & Greens.....	\$95.00
Bruschetta with Tomatoes and Basil.....	\$75.00
*Cocktail Shrimp with Cocktail Sauce & Fresh Lemon (50 pieces).....	\$95.00
Parmigiano Crusted Chicken Tenders (30 pieces).....	\$85.00
*Hot Banana Peppers stuffed with Veal in a Tomato Sauce (30 pieces).....	\$100.00
Stuffed Mushrooms with Crabmeat (30 pieces).....	\$100.00
Antipasto Platter (Assortment of Italian Meats & Cheeses, Olives, and Roasted Peppers).....	\$125.00
Assorted Cheeses and Pepperoni with Honey Mustard Dip/Assorted Crackers.....	\$95.00
Assorted Raw Vegetables with Ranch Dip.....	\$75.00
Fried Zucchini with Marinara Sauce (30 pieces).....	\$75.00
Mini Vegetable Egg Rolls with Sweet & Sour Sauce.....	\$90.00
Mini Caprese Skewers (30 pieces).....	\$95.00

Policies

For Buffet Only, the price for Children ages 6 - 12 will be half price and there will be no charge for children 5 and under.

*A 6% PA SALES TAX AND 20% gratuity will be added to all checks.
A non-refundable \$100.00 deposit is required to hold the date and price.

You must have a minimum of 25 adults in your group in order to have your function in one of the Banquet Rooms. Of there are less than 25 adult guests, you will be charged for 25 meals. If some of your party did not show up after you have given us your final count, you will be charged for the total number or reservations. One week prior to event, head count may not decrease, but may increase. Your final count must be called in to the Banquet Coordinator at least 2 weeks prior to the event. Any paid meals for guests who do not show may be boxed by the Banquet Manager on duty and placed in our cooler until you are ready to leave, in order to comply with Department of Health regulations for food safety. No additional food is permitted to be taken home from the buffet. You are welcome to eat as much as you would like from the provided buffet while you are on our premises, as we always prepare extra food and maintain proper food temperatures for your safety. The price of the meals include:

- Menu Selection
- Use of room for a 3-hour period. Depending upon room availability, an additional charge of \$100.00/hour will be added to your bill if you stay beyond the 3-hour limit.
- Linens; i.e., table cloths and napkins

If you need to come in early to set up centerpieces or to decorate, you must make prior arrangements with the Banquet Coordinator. If you decide to bring your own cake, there will be an additional \$25.00 charge. No outside alcoholic beverages are permitted on the premises. If you would like a bar in the room, there is a \$50.00 set-up fee. AV Equipment available for additional charge.

Dinner Buffet

*All buffets include Salad of Fresh Mixed Greens with Caporella's House Italian Dressing, 2 or 3 Entrees, Vegetable, Potato, Pasta Dessert, Fresh Dinner Rolls and Butter, Iced Tea & Coffee.

To add a cup of Wedding Soup, there will be an additional charge of \$1.95 per person.

CHOICE OF:

2 Entrees @ \$24.95 or 3 Entrees @ \$26.95 per person

Stuffed Chicken Breast with Gravy • Chicken Marsala • Chicken Piccata
Fried Chicken • Sliced Roasted Sirloin Au Jus
Homemade Meatballs
Italian Sausage with Peppers & Onions
Eggplant Parmigiano • Cheese Stuffed Shells
Broiled Herb Crusted Icelandic Cod

Add-On Carving Station @ Additional \$3.95 per person

CHOOSE 1

Honey-Glazed Ham • Roasted Sirloin of Beef

ACCOMPANIED BY:

Choice of 1 Vegetable

Green Beans Almandine • Vegetable Medley
Glazed Carrots with Pecans • Brussel Sprouts
Cauliflower

Choice of 1 Potato

Mashed Yukon Gold Potatoes • Roasted Red Skin Potatoes
Parsley Potatoes

Choice of 1 Pasta

Penne or Rigatoni with Caporella's Classic Sauce
Homemade Gnocchi • Mushroom Cappelletti with Asiago Cheese Sauce

Choice of 1 Dessert

Celebration Cake (Choice of Cake, Filling & Frosting) • Tiramisu
Ice Cream Sundae with Choice of Topping (Caramel, Chocolate, or Raspberry)
Homestyle Cheesecake • Mini Cannoli

Sit-Down Dinner

*All sit-down dinners include Salad of Fresh Mixed Greens with Caporella's House Italian Dressing, choice of 2 Entrees per group, 1 Vegetable, 1 Starch, Dessert, Fresh Dinner Rolls and Butter, Iced Tea & Coffee. Parmigiano dishes come with a side of pasta only. To add a cup of Wedding Soup, there will be an additional charge of \$1.95 per person.

— Please Limit to 2 Entrees —

\$24.95 Entrees

Stuffed Chicken Breast with Gravy
Herb Crusted Icelandic Cod
Chicken Parmigiano with Side of Penne Pasta

\$26.95 Entrees

Chicken Marsala
Veal Parmigiano with side of Penne Pasta
Australiian Barramundi with Lemon Caper Wine Sauce

\$29.95 Entrees

Oven Roasted Prime Rib Au Jus
Broiled Salmon stuffed with Crabmeat
Grilled Strip Steak with Bourbon Mushrooms

ACCOMPANIED BY:

Choice of 1 Vegetable

Green Beans Almandine • Vegetable Medley
Glazed Carrots with Pecans • Brussel Sprouts
Cauliflower

Choice of 1 Starch

Mashed Yukon Gold Potatoes • Roasted Red Skin Potatoes
Baked Potato
Penne or Rigatoni served family style with Caporella's Classic Sauce

Choice of 1 Dessert

Celebration Cake (Choice of Cake, Filling & Frosting) • Tiramisu
Ice Cream Sundae with Choice of Topping (caramel, Chocolate, or Raspberry)
Homestyle Cheesecake • Mini Cannoli