



CAPO DE MONTE

ITALIAN MARKET

8400 Seminole Blvd

Seminole, FL 33772

Phone: (727) 394-7800

Visit us for all your Italian Grocery & Catering Needs

Catering Menu

To Order Call: (727) 394-7800

Email: capodemonte@verizon.net

48-Hour Minimum Notice Required For Orders

(50% deposit required at time of order)

PLATTERS

	Small (Serves 8-12)	Large (Serves 16-20)
<i>ITALIAN SLICED DELI TRAY</i> Assorted fresh thin-sliced deli meats and cheeses with Prosciutto Without Prosciutto	\$63.00 \$53.00	\$88.00 \$68.00
<i>CAPRESE</i> Fresh mozzarella, tomato, basil, extra virgin olive oil & hint of balsamic vinegar	\$33.00	\$53.00
<i>CUBED MEAT & CHEESE PLATTER</i> Cubed meats and cheeses served with olive medley		\$68.00
<i>ANTIPASTO PLATTER</i> Italian meats and cheeses, served with an assortment of; roasted peppers, marinated mushrooms, olives & artichokes	\$53.00	\$68.00
<i>FRESH VEGGIE TRAY</i> Garden fresh vegetables served with house made dip	\$33.00	\$53.00
<i>FRESH FRUIT PLATTER</i> Assorted seasonal fresh fruits	Market Price	Market Price

SANDWICH PLATTERS

	Small (Serves 6-8)	Large (Serves 10-12)
<i>ITALIAN SANDWICH PLATTER</i> Our most popular sandwich, with Italian meats and cheeses, lettuce, tomato, onion, and hot pepper relish and our special oil & vinegar dressing	\$38.00	\$53.00
<i>ASSORTED SANDWICH PLATTER – Pick up to 3 from below</i>	\$38.00	\$53.00
<i>FAMOUS ASSORTED WRAP SANDWICH – Pick up to 3 from list below</i> Served with our house pasta salad or potato salad	\$38.00	\$53.00
<i>ITALIAN</i> – mortadella, capicola, provolone, salami, lettuce, tomato, onion, hot pepper relish, oil & vinegar dressing		<i>MUFFELETTA</i> – Italian meats and cheeses and our own homemade muffeletta olive spread, roasted peppers, lettuce, tomato, onion
<i>TURKEY</i> – house roasted turkey with cheddar, bacon, lettuce, tomato & chipotle mayo or ranch		<i>ROAST BEEF</i> – house roasted beef with pepper jack or cheddar, onion, lettuce, tomato, roasted peppers, mayo
<i>CAESAR</i> – romaine, grilled chicken parmesan and asiago cheese, Caesar dressing, croutons		<i>ROAST BEEF</i> – cheddar, onion, lettuce, tomato, roasted peppers, mayonnaise
<i>SALAMI or PEPPERONI</i> – provolone, roasted peppers, lettuce and oil & vinegar dressing		<i>HAM</i> – Swiss, honey mustard, lettuce, tomato, pickle, onion
<i>CAPRESE</i> – fresh mozzarella, basil, tomato with pesto sauce		<i>BLT</i> – bacon, lettuce, tomato, mayo and provolone

SANDWICHES BY THE FOOT

Perfect for a Party or an Event
Pick From List Above
Handmade Specialty Italian Bread
Great for Presentation

2-FT (Serves 6-8)	3-FT (Serves 10-12)
\$45.00	\$58.00

HOT/COLD DIPS

All Dips Served With Crostini (Toasted Bread)

<i>ASIAGO CHEESE</i> ~ (served room temperature) Our famous spread made with asiago cheese and roasted garlic	\$38.00
<i>GORGONZOLA & CAMELIZED ONION</i> ~ (served cold or warm) With roasted garlic and mascarpone or warm topped with balsamic	\$31.00
<i>HOMEMADE HUMMUS</i> ~ (served cold) Chick pea spread, lemon, garlic, olive, roasted pepper or white bean	\$28.00
<i>BUFFALO CHICKEN</i> ~ (served warm or cold) "OUR BESTSELLER" If you like Buffalo Wings you will love this! Better than all the Rest!	\$33.00
<i>PIZZA</i> ~ (served warm) Marinara sauce with pepperoni, sausage and 3 cheeses	\$33.00
<i>WHITE PIZZA</i> ~ (served warm) Ricotta, spinach, and 3 cheese dip	\$28.00
<i>SPINACH/ARTICHOKE</i> ~ (served warm or cold) Fresh spinach sautéed with artichokes, 4 cheeses, lemon and white wine	\$31.00
<i>SUN DRIED TOMATO FETA</i> ~ (served cold) In a creamy spreadable dip	\$31.00
<i>ROASTED RED PEPPER</i> ~ (served cold) Roasted red pepper with mascarpone and roasted garlic	\$31.00
<i>JALAPENO POPPER</i> ~ (served warm) Spicy Jalapenos topped with cheeses, crumbled bacon, & tortilla chips	\$31.00
<i>TOMATO BRUSCHETTA</i> ~ (served cold) Heirloom tomatoes finely diced with the best extra virgin olive oil, fresh basil with a touch of balsamic	\$28.00
<i>MUFFALETTA</i> ~ (served cold) A relish made from 5 kinds of olives, sun dried tomatoes, roasted red peppers. Roasted garlic, oregano, touch of crushed red pepper and extra virgin olive oil	\$31.00

SALADS

	Half Pan (Serves 8-12)	Full Pan (Serves 16-20)
<i>CAESAR SALAD</i> Romaine lettuce, shaved parmesan & asiago cheeses and homemade croutons	\$32.00	\$57.00
<i>With Grilled Chicken</i>	\$42.00	\$77.00
<i>SPINACH/STRAWBERRY SALAD</i> With homemade poppy seed dressing	\$34.00	\$73.00
<i>HOUSE TOSSED</i> Fresh lettuce, tomatoes, onions, peppers, cucumbers, pepperoncini's, olives shaved cheese and homemade croutons	\$32.00	\$57.00
<i>CAPO HOUSE ANTIPASTI</i> Same as above with Italian meats and cheeses, hard boiled eggs	\$42.00	\$77.00
<i>CAPO FAMOUS PASTA SALAD</i> Colorful tri-color pasta with fresh veggies, Italian meats and cheeses and our own special dressing	\$42.00	\$77.00
<i>GREEK SALAD</i> Crisp lettuce and cucumbers, tomatoes, onions, topped with our own homemade potato salad, feta cheese, kalamata olives, pepper rings and our own Greek dressing	\$37.00	\$73.00
<i>CAPRESE</i> Tomatoes, basil, fresh mozzarella, topped with extra virgin olive oil & a hint of balsamic	\$37.00	\$63.00
<i>BACON RANCH POTATO SALAD</i> House favorite ~ Potato salad like you have never tried before (no mayonnaise)	\$42.00	\$77.00
<i>ITALIAN SLAW</i> Shredded cabbage with carrots blended lightly with Italian vinaigrette	\$32.00	\$57.00

SIDE DISHES

	Half Pan (Serves 8-12)	Full Pan (Serves 16-20)
<i>ROASTED PARMESAN RED POTATOES</i> ~ With Roasted Garlic	\$33.00	\$57.00
<i>PASTA AGLIO OLIO</i> Pasta with garlic and extra virgin olive oil sauce	\$33.00	\$57.00
<i>ORZO</i> Topped with seasoned breadcrumbs, with lemon, parmesan, parsley & extra-virgin olive oil	\$33.00	\$57.00
<i>ROASTED BRUSSEL SPROUTS</i> ~ Balsamic glaze with bacon, pancetta, shallots, garlic & lemon	\$33.00	\$57.00
<i>ROASTED CAULIFLOWER & BROCCOLI FLORETS</i> With olive oil, garlic, crushed red pepper, grated romano, breadcrumbs & lemon	\$33.00	\$57.00
<i>RAPINI (Broccoli Rabe)</i> Sautéed Italian bitter greens with roasted garlic, extra-virgin olive oil & crushed red pepper	Market Price	Market Price

ENTREES

CHICKEN – POLLO

Half Pan (Serves 8-12)	Full Pan (Serves 16-20)
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<p><i>CHICKEN PICCATA</i> Seasoned chicken breast cutlet with a Romano lemon butter caper sauce</p>	\$63.00	\$113.00
<p><i>CHICKEN MARSALA</i> Chicken breasts with a 3 mushroom Marsala wine sauce</p>	\$63.00	\$113.00
<p><i>CHICKEN PARMESAN</i> Chicken breast cutlets breaded with a panko parmesan crust layered with marinara sauce and mozzarella cheese</p>	\$63.00	\$113.00
<p><i>CHICKEN TETRAZZINI</i> Papperadelle pasta mixed with sliced chicken breasts, 3 kinds of mushrooms, garlic & shallots in asiago sauce topped with bread crumbs and baked until golden brown</p>	\$63.00	\$113.00
<p><i>CHICKEN FLORENTINE</i> Boneless chicken breast topped with sautéed spinach, white wine & lemon, feta cheese mixture with crunchy bread crumb topping</p>	\$63.00	\$113.00
<p><i>CHICKEN BREAST CUTLETS</i> Coated in parmesan & bread crumbs, cooked until golden brown & delicious</p>	\$63.00	\$113.00

MEAT – CARNE

<p><i>SAUSAGE & PEPPERS</i> Mild Italian Sausage (spicy upon request) braised with a tomato & wine sauce, onions & peppers</p>	\$53.00	\$103.00
<p><i>MEATBALLS IN MARINARA SAUCE</i> ~ Bellissimo topped with Mozzarella cheese <i>Add Gorgonzola Cheese</i></p>	\$53.00 \$63.00	\$103.00 \$113.00
<p><i>MAPLE GLAZED HAM</i> Semi-boneless ham, glazed with maple crust & baked to perfection</p>	\$73.00	\$103.00
<p><i>CAPO MEATLOAF</i> Ground sirloin with caramelized onion, shredded cheddar cheese & bacon topped with balsamic ketchup glaze</p>	\$63.00	\$113.00
<p><i>ITALIAN BEEF</i> Marinated Roast Beef in Italian spices & wine. Sliced thin & served with au jus & side of giardinara</p>	\$73.00	\$123.00
<p><i>ROAST BEEF</i> Sliced thin & topped with au jus</p>	\$63.00	\$113.00

ENTREES

Half Pan (Serves 8-12) Full Pan (Serves 16-20)

Pasta and Other

EGGPLANT PARMESAN

Eggplant, breaded and layered with 3 cheese & marinara
"Like Nonna used to make"

\$63.00

\$113.00

EGGPLANT ROLLATINI

Tender eggplant dipped in egg & baked, filled with spinach, ricotta, and three cheeses topped with our marinara and melted cheese

\$63.00

\$113.00

SHRIMP SCAMPI LINGUINI

Garlic shrimp with red pepper flakes and olive oil/lemon butter sauce

\$68.00

\$123.00

SHRIMP FRA DIAVOLO

Pasta with Jumbo Shrimp sautéed in a spicy calabrese red sauce

\$68.00

\$123.00

BAKED CHEESE ZITI

Penne pasta baked with 3 cheeses & marinara sauce

\$53.00

\$103.00

BAKED MEAT & CHEESE ZITI

Like our famous cheese ziti with 4 meats cooked in

\$63.00

\$113.00

LINGUINI WITH WHITE CLAM SAUCE

Minced & whole clams with linguine and a parsley lemon garlic sauce

\$53.00

\$103.00

LASAGNA Layers of pasta with marinara sauce and three cheeses

\$53.00

\$103.00

MEAT LASAGNA "our most popular selection"

Layers of pasta, marinara sauce, 4 cheeses & 4 meats

\$63.00

\$113.00

PASTA WITH PESTO

Linguine or farfalle with our own pesto sauce (basil, parmesan, pignoli nuts, garlic and extra-virgin olive oil)

\$63.00

\$113.00

Add Grilled Chicken

\$73.00

\$133.00

VEGETABLE LASAGNA

Layers of pasta, spinach, mushrooms, three cheeses and seasonal vegetables with asiago béchamel white sauce

\$63.00

\$113.00

STUFFED SHELLS or MANICOTTI ~ In our own marinara sauce stuffed with spinach and cheese

\$63.00

\$113.00

CHICKEN RIGGIES

Chunks of chicken, rigatoni, sausage, hot & mild peppers in a marinara cream sauce (slight heat to this dish)

\$63.00

\$113.00

BUFFALO CHICKEN MAC & CHEESE

Our own famous secret recipe

\$63.00

\$113.00

FETTUCCHINE ALFREDO

Egg fettuccini with a rich butter parmesan sauce

\$53.00

\$103.00

Add Chicken

\$63.00

\$123.00

SPAGHETTI & MEATBALLS

\$53.00

\$103.00

RAVIOLI ~ Handmade (ask us several kinds available)

\$78.00

\$153.00

with Marinara Sauce, Asiago Sauce or Pesto Sauce (other sauces available)

DESSERT PLATTERS

	Small (Serves 8-12)	Large (Serves 16-20)
<i>ASSORTED DESSERT TRAY</i> Sfogliatelle, mini cannoli, éclairs, assorted cakes and cookies (can include some or all of items)	\$38.00	\$68.00
<i>MINI CANNOLI/SFOGLIATELLE TRAY</i>	\$38.00	\$68.00

DESSERT SPECIALTIES'

<i>CAPO SPECIALTY ****WHOLE CHEESECAKE****</i> Topped with Cherry, Blueberry, Strawberry or Plain NY Style (Serves 8-12)	\$48.00
<i>HAND FILLED CANNOLI ~ by the dozen</i>	
Mini Size ~ Plain Shell	\$23.00/dozen
Mini Chocolate ~ Mini Size Chocolate Covered Dipped Shells	\$31.00/dozen
Regular Size ~ Plain Shell	\$39.00/dozen
Chocolate Covered ~ Regular Size Chocolate Covered Dipped Shells	\$48.00/dozen
<i>TIRAMISU ~ (half pan serves 15+)</i>	\$38.00
<i>ALMOND TIRAMISU ~ (half pan serves 15+)</i>	\$43.00

OTHER DESSERTS ARE AVAILABLE UPON REQUEST

Delivery available additional charge

Paper products and chafing dishes are available at an additional cost.

Breakfast and appetizer selections available upon request.

May we suggest? . . .

**Tell us what you're planning;
we'll be happy to make suggestions
about the best menu choices.**

