

SOUTH BOSTON

CAPO

RESTAURANT  SUPPER CLUB

Private
Events
& Catering

ABOUT US

LOCATED ON WEST BROADWAY IN SOUTH BOSTON, CAPO RESTAURANT IS A RUSTIC NEIGHBORHOOD GATHERING PLACE THAT SERVES FINE ITALIAN FOOD AND SPIRITS IN AN ENERGETIC AND COMFORTABLY CLASSIC SETTING. OUR COZY, OPEN CONCEPT KITCHEN LED BY CHEF NICHOLAS P. DIXON OFFERS A CAREFULLY CRAFTED MENU CONSISTING OF FRESH HOUSE-MADE PASTAS, SMOKEY WOOD-FIRED PIZZAS, AND A WIDE SELECTION OF CLASSIC ITALIAN DISHES.

CONTACT US

443 WEST BROADWAY

RESTAURANT: 617.993.8080

INFO@CAPOSOUTHBOSTON.COM

HOURS

MONDAY-FRIDAY: 5PM - 1AM

SATURDAY & SUNDAY AT 11AM - 1AM

CAPO
RESTAURANT  SUPPER CLUB



The SUPPER CLUB

downstairs at Capo



Capo is a destination with turn of the century timelessness blended with the charm of the Italian countryside. Our dynamic venue boasts over 8,000 square feet of customizable space that is at once rustic and refined with warm aged wood surfaces and contrasting crisp accents.

The Supper Club, downstairs at Capo, offers guests an added amenity to our restaurant, complete with a state-of-the-art sound system, stage, lighting, and expansive bar. The space is available for private events with additional programming during the week.

Accommodating events ranging in size from intimate to extravagant, Capo's award winning culinary team and first class hospitality are the perfect recipe to bring any event to life. Capo is also available for off-site catering and events.

Our team works closely with top vendors to bring you the best DJs and live entertainment, AV equipment and projectors, florals, linens, event signage, photography, coat check and more!

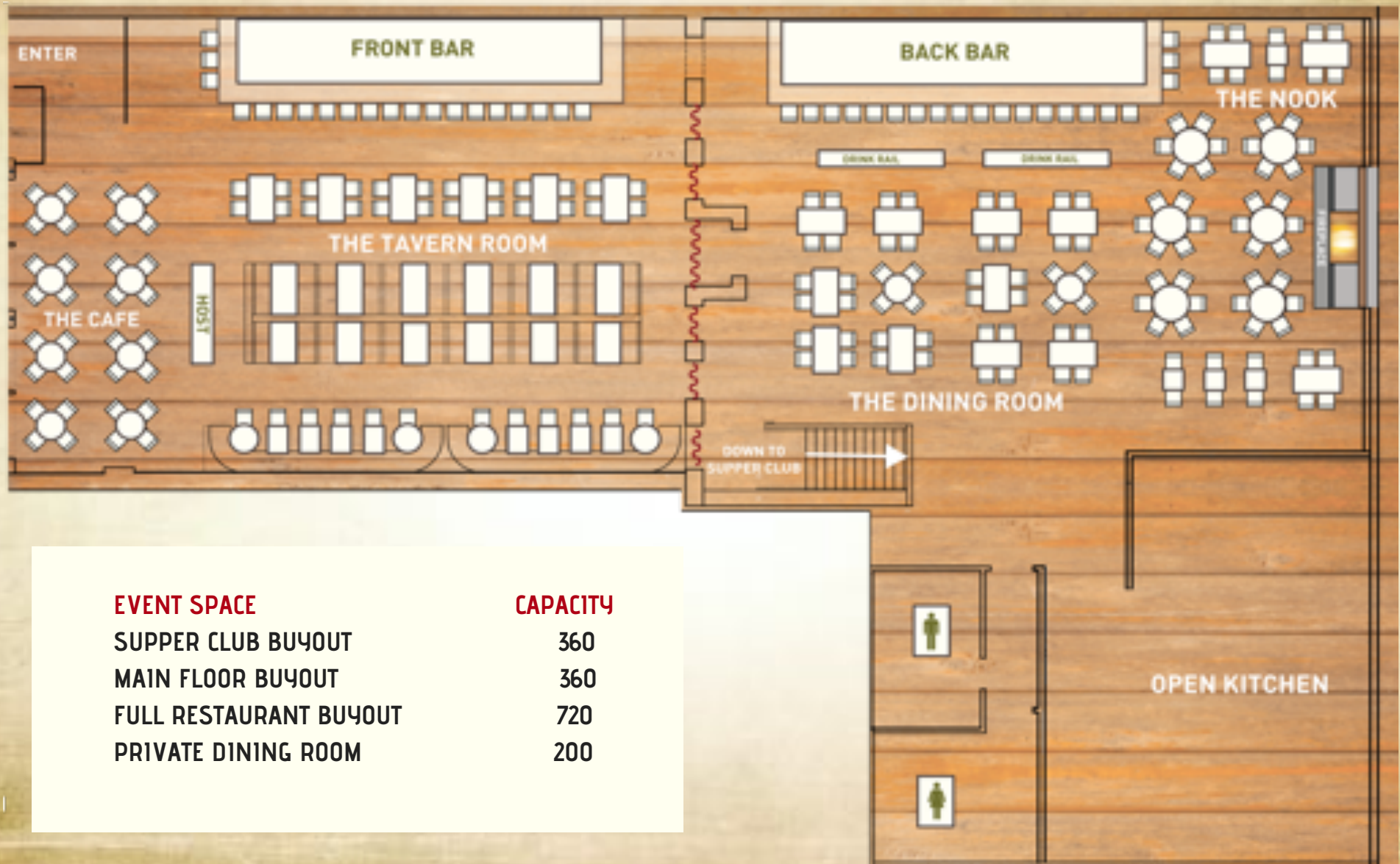
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CAPO

RESTAURANT



SUPPER CLUB



EVENT SPACE

SUPPER CLUB BUYOUT

MAIN FLOOR BUYOUT

FULL RESTAURANT BUYOUT

PRIVATE DINING ROOM

CAPACITY

360

360

720

200

Private Dining Room

With the curtains drawn, the dining room transforms into a private event space outfitted with a private bar built from vineyard crates and an 18-foot, wood-burning fireplace. Our bustling, open kitchen is located adjacent to the dining room so guests can watch all of the action unfold. This space is equipped with full AV capabilities.

Capacity:

200 for a cocktail event or 100 for a seated dinner



Semi-Private Dining Room

This space in the dining room, adjacent to the fireplace, is perfect for high-energy cocktail parties or networking events as well as intimate, semi-private dinners. The Semi-Private Dining Room includes private, direct bar access along with a designated bartender.

Capacity:

80 for a cocktail event or 60 for a seated dinner

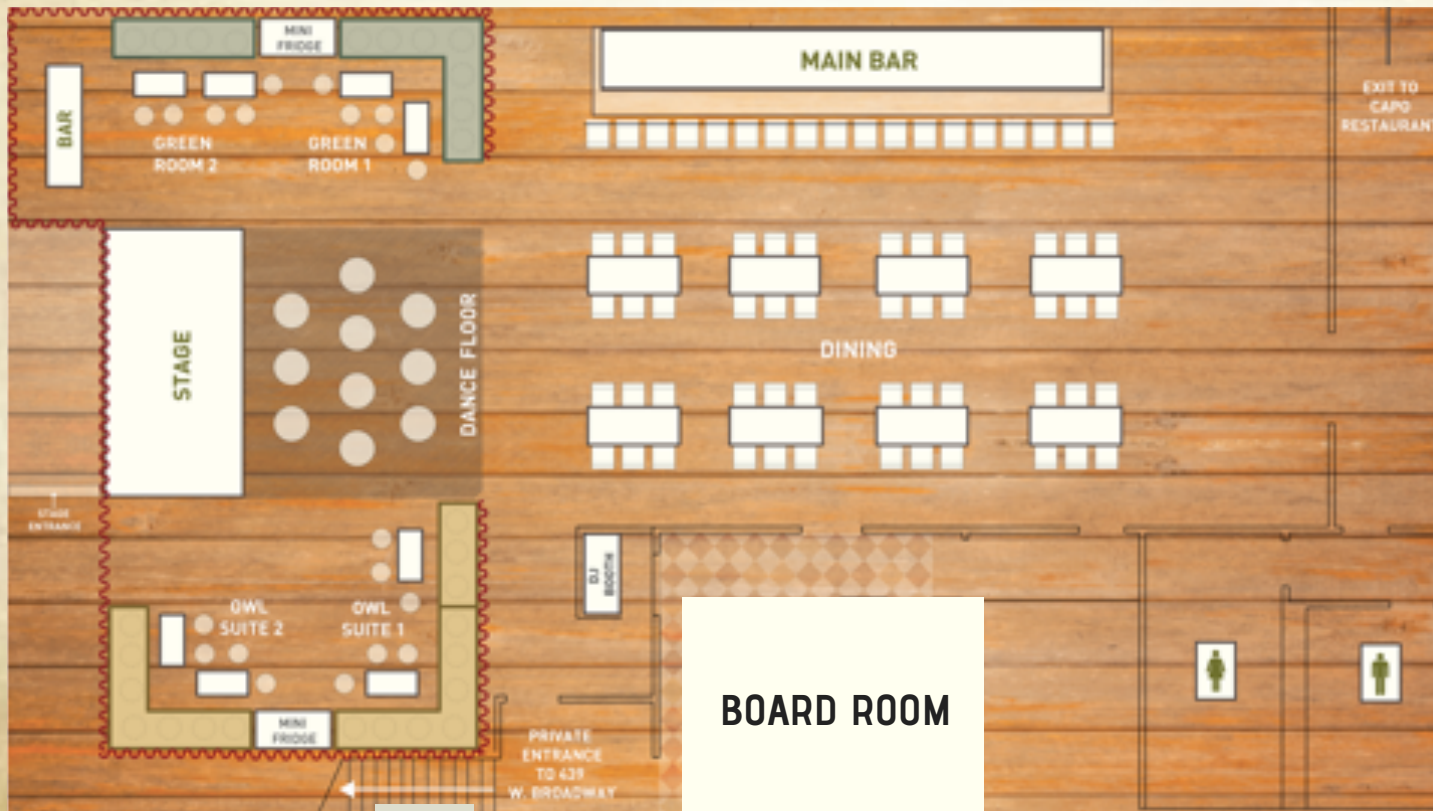


The Tavern

This high energy space commands your attention as soon as you step in to Capo. The main bar in our Italian tavern is accompanied with high top tables, perfect for after work cocktails or celebrations in a casual setting



SOUTH BOSTON
CAPO
SUPPER CLUB



Located in the downstairs of Capo, The Supper Club has an optional private entrance and is one of the most unique spaces available in the city for events. Great for private events, cocktail parties, corporate events and wedding receptions.

The SUPPER CLUB

downstairs at Capo

The Supper Club is a 4,000 square foot subterranean lounge. The space features a full bar, a stage with AV capabilities, DJ booth, specialty lighting, couch seating and stocked mini-fridges in lounge area.

The Supper Club is available to host private events 7 days a week and can hold up to 360 guests. For a full buy-out, guests also have the option to use our private street entrance. The space is great for hosting corporate events, celebrations of any kind, fundraisers, wedding receptions and more. We also assist in booking Boston's best DJ's and cover bands.



PASSED HORS D'OEUVRES / ANTIPASTI:

Priced per dozen - Served passed

MINI COCCOLI BITES.	\$42
crispy dough, stracchino cheese, prosciutto di parma, truffle honey	
SCALLOP SALTIMBOCCA.	\$60
prosciutto di parma, brown butter, sage	
MARINATED ARTICHOKE WITH BACON.	\$42
small batch bacon, herb aioli	
SUPPLI.	\$48
mozzarella, risotto, marinara	
MINI MEATBALLS.	\$48
marinara, parmesan	
MINI MEATBALL SLIDERS.	\$60
marinara, parmesan	
TRUFFLE GNOCCHI ALFREDO BITES.	\$48
alfredo truffle cream, basil oil	
ARANCINI CARBONARA.	\$60
pancetta, peas, Calabrian chili aioli	
BURRATA CROSTINI.	\$42
tomato, basil	
STEAK TARTARE CROSTINI.	\$60
red onions, capers, parsley	
AHI TUNA CRUDO.	\$60
avocado purée, sea salt, basil oil	
SEASONAL BRUSCHETTA.	\$42
Chef's seasonal selection	
EGGPLANT CAPONATA CROSTINI.	\$42
whipped goat cheese	
ITALIAN PANINI.	\$48
ciabatta, seasonal selection of cured meats & cheeses	
CHICKEN PARMIGIANA SKEWERS.	\$55
breaded, marinara	

BOARDS

Small serves 10-20 people | Medium serves 30-40 | Large serves 50-80 people

CHEESE & CHARCUTERIE BOARD

Small - \$160

Medium - \$270

Large - \$550

ROASTED & RAW SEASONAL VEGETABLES

Small - \$120

Medium - \$230

Large - \$510

FRUIT PLATTER

Small - \$120

Medium - \$175

Large - \$315

VERDURE BAR

(choice of 2)

\$60 per platter (serves 10-15 people)

Brussel Sprout Caponata

Gemelli Pesto with Charred Broccolini

Heirloom Tomato Salad with Basil

Grilled & Marinated Artichokes

Grilled & Roasted Seasonal Vegetable with Aged Balsamic

FOOD STATIONS

LIVE PASTA & RISOTTO

OPTION 1: CHOICE OF TWO - \$25PP

Broccoli & Pesto Gemelli
Ricotta Ravioli
Rigatoni Bolognese
Seasonal Ravioli
Rigatoni Cacio e Pepe
Seasonal Vegetable Risotto
Fior di Latte

OPTION 2: CHOICE OF TWO - \$35PP

Gnocchi Amatriciana
Gnocchi Alfredo with Truffle
Sausage Cavatelli
Black Truffle & Wild Mushroom Risotto

VEGETABLE SIDES

\$9PP

Charred Broccolini with Garlic & Lemon
Smoked Potato Purée
Roasted Mushroom Marsala
Seared Asparagus with Lemon & Parmesan

LIVE CARVING STATION

served with fire roasted rosemary sea salt potatoes & seasonal accoutrements

CARVING STATION: OPTION 1

CHOICE OF ONE: \$36PP / CHOICE OF TWO \$50PP

Whole Roast Chicken with Lemon & Thyme
Whole Roast Salmon

CARVING STATION: OPTION 2

CHOICE OF ONE \$70PP / CHOICE OF TWO \$100PP

Tuscan Prime Rib
Rosemary & Three Peppercorn Spiced Beef Tenderloin

**** SELECT ONE FROM EACH OPTION: \$60PP ****

RAW BAR

DISPLAY & SHUCKING FEE - \$200

PRICED PER PIECE

Oysters (minimum of 100) - \$4
Shrimp Cocktail (minimum of 75) - \$5
Lobster Tails (minimum of 50) - \$25
Tuna Crudo (no minimum) - \$5

Additional station chef fee per station

FAMILY STYLE DINNER

\$65

FIRST COURSE TO SHARE

House Made Ricotta & Sourdough
Fresh Caprese Salad

HOUSE MADE PASTA TO SHARE

Rigatoni Bolognese
Seasonal Ravioli

ENTREE COURSE TO SHARE - CHOICE OF 2

Chicken Parmigiana
Roasted Salmon with Seasonal Vegetables
Eggplant Involtini
Pesto Marinated Flank Steak

SIDES

Crispy Brussels Sprouts
Parmesan Polenta
Charred Broccolini

DOLCE - SELECT 1

Mini Ricotta Cannolis
Tiramisu
Torte di Chocolate
Bombolinis

\$80

FIRST COURSE TO SHARE

House Made Ricotta & Sourdough
Fresh Caprese Salad

HOUSE MADE PASTA TO SHARE

Rigatoni Bolognese
Seasonal Ravioli
Sausage Cavatelli

ENTREE COURSE TO SHARE - CHOICE OF 3

Rosemary & Three Peppercorn Spiced Beef Tenderloin
Brick Chicken with Garlic & Thyme
Scallops Wrapped in Prosciutto Saltimbocca
Eggplant Involtini

SIDES

Crispy Brussels Sprouts
Parmesan Polenta
Charred Broccolini

DOLCE - SELECT 1

Mini Ricotta Cannolis
Tiramisu
Torte di Chocolate
Bombolinis

PRIXFIXE DINNER

\$75

ANTIPASTI - SELECT 2

House Made Ricotta & Sourdough
Fresh Caprese Salad
Arancini
Caesar Salad

ENTREE - SELECT 2

Rigatoni Bolognese
Seared Salmon with Roasted Vegetables
Eggplant Involtini
Seasonal Ravioli
Chicken Parmigiana with Rigatoni

DOLCE - SELECT 1

Mini Ricotta Cannolis
Tiramisu
Torte di Chocolate
Bombolinis

\$90

ANTIPASTI - SELECT 3

House Made Ricotta & Sourdough
Fresh Caprese Salad
Tuna Crudo
Caesar Salad

ENTREE - SELECT 3

Brick Chicken with Garlic & Thyme
Grilled Swordfish with Roasted Vegetables
Rigatoni Bolognese
'Cacio e Pepe' Spaghetti
Sausage Cavatelli
Pesto Marinated Flank Steak
Eggplant Parmigiana with Rigatoni

DOLCE - SELECT 1

Mini Ricotta Cannolis
Tiramisu
Torte di Chocolate
Bombolinis

\$105

ANTIPASTI - SELECT 3

Scallops Saltimbocca
Fresh Caprese Salad
Caesar Salad
Tuna Crudo
Steak Carpaccio

ENTREE - SELECT 3

Gnocchi Amatriciana
8oz Filet Mignon with Seasonal Vegetables
Wild Mushroom & Truffle Risotto
Seared Scallops with Seasonal Risotto
Shrimp Scampi
Veal Marsala

DOLCE - SELECT 2

Mini Ricotta Cannolis
Tiramisu
Torte di Chocolate
Bombolinis

DESSERTS

PASTRY BASKET \$4 PER PERSON

assortment of muffins, croissants, coffee cake, & seasonal pastries
served with seasonal jam and whipped butter

BOMBOLINIS \$5 PER PERSON

seasonal filling, vanilla anglaise

YOGURT PARFAIT \$5 PER PERSON

chefs seasonal selection

TRIFLES & MOUSSE \$5 PER PERSON

chefs selections, passed item

CHEESECAKE PLATTER \$5 PER PERSON

chefs selection of three seasonal cheesecakes

TORTA PLATTER \$5 PER PERSON

chef's selection of three seasonal mini cakes

ASSORTED BAKERY PLATTER \$8 PER PERSON

select 3

cheesecake, mousse, cake, parfait, trifle, tart, or dessert bar

GELATO CART \$8 PER PERSON

please inquire for more information

CUSTOM CAKES

Perfect for special occasions of any kind!

www.caposouthboston.com/customcakes



BRUNCH BUFFET

\$50 PER PERSON

HOT

CHOICE OF FOUR

Cacio e Pepe Eggs
Prosciutto Eggs Benedict
Monkey Bread
Rigatoni Bolognese
Chef's Seasonal French Toast
Chicken or Eggplant Parmigiana
Chicken Milanese
Meatballs

SIDES

CHOICE OF THREE

Smoked Bacon
Sweet Italian Sausage
Country Style Home Fries
Arugula Salad with Lemon & Olive Oil
Fruit Platter
Caesar Salad

BRUNCH ADD-ONS

SERVES 20 PEOPLE

Smoked Salmon Platter - \$200
Parfait - \$120
Avocado Toast - \$120
Berry Bowl - \$150
Dessert Platters - See Dessert Menu

OMELET STATION

\$24 PER PERSON

Chef's Seasonal Omelet Fixings
Smoked Bacon
Country Style Home Fries
Sourdough Bread

BRUNCH PRIFIXE

\$45 PER PERSON

FIRST COURSE TO SHARE

Chef's Seasonal Assorted Pastries

Avocado Toast

Choice of Caesar or Arugula Salad

SECOND COURSE

CHEF'S SEASONAL FRENCH TOAST
seasonal accouterments

SCRAMBLED EGGS & BACON
"Cacio e Pepe" fontina & black pepper,
country bacon, home fries & toast

STEAK & EGGS
griddled NY strip, heirloom sunny-side up egg,
crispy duck fat potatoes, toasted sourdough

SEASONAL CREPES

SEASONAL RAVIOLI

DOLCE

Mini Ricotta Cannolis

SUPPER CLUB LOUNGE MENU

PIZZA

INDIVIDUALLY PRICED

- PEPPERONI - \$14
- Marinara, fresh mozzarella, chili
- MARGHERITA - \$14
- Marinara, fresh mozzarella, basil
- MUSHROOM - \$14
- Fontina fonduta, truffle crispy shallot
- PROSCIUTTO - \$16
- Buffalo mozzarella, arugula, marinara
- ITALIAN SAUSAGE - \$15
- Vodka sauce, fontina

PLATTERS

PRICED PER DOZEN

- Mini Meatballs - \$48
- Arancini Carbonara - \$60
- Italian Paninis - \$55
- Meatball Sliders - \$60
- Marinated Artichokes with Bacon - \$42
- Seasonal Bruschetta - \$42
- Supplí with Marinara - \$48
- Scallop Saltimbocca - \$60
- Chicken Parmigiana Skewers - \$55

CHEESE & CHARCUTERIE BOARD

SMALL \$160 // MEDIUM \$270

ROASTED & RAW SEASONAL VEGETABLE CRUDITE

SMALL \$120 // MEDIUM \$230

FRUIT PLATTER

SMALL \$120 // MEDIUM \$270

DESSERT

PRICED PER DOZEN

- Mini Cannolis - \$48
- Mini Tiramisu - Traditional or Chocolate - \$60

CELEBRATING SOMETHING SPECIAL?

ASK US ABOUT OUR CUSTOM CAKES!

WWW.CAPOSOUTHBOSTON.COM/CUSTOMCAKES

BRUNCH PRIXFIXE

\$45 PER PERSON

FIRST COURSE TO SHARE

Chef's Seasonal Assorted Pastries

Avocado Toast

Choice of Caesar or Arugula Salad

SECOND COURSE

CHEF'S SEASONAL FRENCH TOAST
seasonal accouterments

SCRAMBLED EGGS & BACON

"Cacio e Pepe" fontina & black pepper, country bacon, home fries & toast

STEAK & EGGS

griddled NY strip, heirloom sunny-side up egg, crispy duck fat potatoes, toasted sourdough

SEASONAL CREPES

SEASONAL RAVIOLI

DOLCE

Mini Ricotta Cannolis