

## TRAYS OF PASSED APPETIZERS

### 30 pieces per tray

Tomato Bruschetta \$30

Mushroom Bruschetta \$30

Cherry Tomato & Fresh Mozzarella Canape \$30

Spinach, Mushroom & Cheese Frittata \$30

Cheese Platter \$30

Veggie Platter \$30

Fruit Platter \$45

Grilled Teriyaki Beef Skewers \$45

Grilled Chicken Satay Skewers \$45

Grilled Vegetable Skewers (zucchini/mushroom bites) \$45

Grilled Shrimp Skewers \$60

Smoked Salmon Canape \$60

Prawn Cocktail \$60

Filet of Beef Canape \$60

*All cocktails and appetizers receptions have minimums  
(food and beverage combined)  
to be spent plus tax and automatic gratuity.*

## Ask us about our beverage packages

**Loft Bar And Bistro is available for all types of special events  
(wine and food paring, corporate parties, holiday dinners,  
cocktail, appetizer, receptions ...etc.)  
We have seating for up to 300 guests.**

### Kam Razavi

Owner

408.203.1664

kam@loftbarandbistro.com

### Adrian J. Mullen

General Manager\Executive Chef

408.340.0963

adrianjmullen@sbcglobal.net

## BUFFET STYLE DINNER BANQUET MENUS

**\$25.00 per guest (lunch \$19.00)**

**Appetizers:** crispy calamari, Chinese chicken salad

**Entrees :** pesto salmon, chicken Marsala, capers meatloaf,  
vegetarian penne

**\$30.00 per guest (lunch \$24.00)**

**Appetizers:** crispy calamari, Chinese chicken salad or Caesar salad

**Entrees:** chicken Marsala, grilled flank steak, pesto salmon,  
vegetarian penne

*Above menus served with basmati rice, garlic mashed potatoes and sautéed vegetables.  
Add a dessert \$6.95 per guest choice of crème brulee, cheese cake, or cup of fruit*

**\$45.00 per guest (lunch \$39.00)**

**Appetizers:** crispy calamari, tomato and fresh mozzarella salad,  
roast artichokes, Chinese chicken salad, fresh vegetable platter

**Entrees:** pesto salmon, grilled flank steak, chicken Marsala, vegetarian penne

**Desserts:** NY cheesecake, white chocolate crème brulee

**\$55.00 per guest (lunch \$49.00)**

**Appetizers:** crispy calamari,cheese platter, roast artichokes,  
steak bites, Caesar salad

**Entrees:** pesto salmon, smoked salmon rotini,  
vegetarian penne, chicken Marsala, grilled pork tenderloin

**Desserts:** chocolate bundt cake, NY cheesecake,  
white chocolate crème brulee

**\$65.00 per guest (lunch \$59.00)**

**Appetizers:** crispy calamari, steak bites, prawn cocktail,  
tomato and fresh mozzarella salad, blue cheese and pear salad  
**Entrees:** carved beef tenderlion, baked halibut, grilled pork tenderloin,  
vegetarian penne , chicken Marsala

**Desserts:** chocolate bundt cake,  
white chocolate crème brulee, NY cheesecake

*Above menus served with basmati rice,garlic mashed potatoes,  
And sautéed vegetable medley.*

## BUFFET STYLE APPETIZER MENUS

**\$14.00 per guest**

Crispy calamari, Chinese chicken salad, roast artichokes, onion strings

**\$18.00 per guest**

crispy calamari, Chinese chicken salad, buffalo wings,  
tomato and fresh mozzarella salad, fresh vegetable platter

**\$22.00 per guest**

Crispy calamari, Chinese chicken salad, roast artichokes, buffalo wings,  
Steak bites, tomato and fresh mozzarella salad

**\$30.00 per guest**

Crispy calamari, Chinese chicken salad, buffalo wings, steak bites,  
Cheese platter, veggie platter, onion strings, prawn cocktail

## PLATED LUNCH / DINNER BANQUET MENU

*Add a dessert \$6.95 per guest choice of crème brulee, cheese cake, or cup of fruit*

**\$25.00 per guest**

**Starters:** Caesar or wedge salad

**Entrees:** pesto salmon, meatloaf, chicken Marsala,  
Vegetarian penne

**\$30.00 per guest**

**Starters:** Caesar or wedge salad

**Entrees:** pesto salmon, grilled flank steak, chicken Marsala,  
Vegetarian penne

**\$40.00 per guest**

**Starters :** pear salad or spinach salad

**Entrees:** pesto salmon, lamb shanks, vegetarian penne,  
grilled New York steak

**\$50.00 per guest**

**Starters :** pear salad or spinach salad

**Entrees:** baked halibut, filet mignon, vegetarian penne, chicken marsala

*Pre-ordered appetizers will not be listed on limited menu.  
Chicken Marsala and pesto salmon served with basmati rice.  
All beef & lamb dishes are served with garlic mashed potatoes.  
All entrees served with sautéed vegetable medley.*



CAPERS

1710 W. Campbell Ave., Campbell, CA 95008

Phone: 408.374.5777

Fax: 408.374.0938

www.caperseatanddrink.com

**LOFT  
BAR  
AND  
BISTRO**

**A CAPERS PLACE**

90 S. Second Street Downtown

San Jose, CA 95113

Phone: 408.291.0677

Fax: 408.289.9940

www.loftbarandbistro.com

**HOURS OF OPERATION**

open : 11:00 Mon to Sat. \ 12:00 Sun

food service : 10:00pm Sun to Wed. \ 11:00pm Thur \ 11:30pm Fri. & Sat.

bar service: 11:00pm Sun to Wed. \ 1:30am Thur. to Sat.

late night bar menu Thur., Fri. & Sat. 11:30pm to 1:00am

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**(wine and food paring, corporate parties, holiday dinners,**

**cocktail, appetizer, receptions ... etc.)**

**We have seating for up to 300 guests.**

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	Glass	Bottle
<b>WHITE WINES</b>		
Loft House White	7	26
<b>CHARDONNAY</b>		
A by Acacia-CA	10	35
7 Heavenly-Lodi	11	38
BV Reserve-Caneros		50
Cuvaison-Caneros		40
Dehlinger-Russian River		75
Franciscan-Napa		45
Merryvale-Napa		48
Thomas Fogarty-Santa Cruz Mtn.		58
<b>SAUVIGNON BLANC</b>		
Markham-Napa	10	36
Frogs Leap-Rutherford		45
<b>PINOT GRIGIO</b> Estancia-CA	10	36
<b>WHITE ZINFANDEL</b> Beringer-CA	7	26
<b>CHAMPAGNES</b>		
Chandon	Split	12
Mumm Napa Cuvee M		48
Moet Chandon-White Star		70
Veuve Clicquot		90
Dom Perignon -2000		160
<b>RED WINES</b>		
Loft House Red	7	26
<b>CABERNET</b>		
Beringer-Knights Valley	12	45
Conn-Creek-Napa		42
Hess-CA		45
Franciscan-Napa		47
Frogs Leap-Napa		68
Chimney Rock-Napa		85
Jordan-Alexander Valley		90
Silver Oak-Alexander Valley		125
<b>MERLOT</b>		
Markham-Napa	10	38
Coppola-CA		37
Blackstone-CA		42
Provenance-Napa		47
<b>PINOT NOIR</b>		
A by Acacia-CA	10	38
Artes-Caneros		46
Moshin-Sonoma		48
De Loach-Russian River		57
<b>ZINFANDEL</b>		
7 Deadly Zin-Lodi	10	38
Rosenblum-North Coast		35
Ridge-Three Valley		45
<b>CLARET</b> Coppola-CA		35
<b>PETIT SYRAH</b> Stag's Leap-Napa		68

**LOFT MARTINI LIST**

**MANGO**

Smirnoff, Cruzan Mango rum, mango, sweet & sour

**LYCHEE**

Kai Lychee vodka, Malibu Passion Fruit, pineapple

**THE GREAT WHITE**

Cruzan Guava rum, Bacardi Limon, mango, pineapple

**MANDARIN KISS**

Absolut Mandarin, pineapple, orange juices

**RASPBERRY VELVET**

Smirnoff Citrus, Chambord, sweet & sour

**CHOCOLATE**

Smirnoff Vanilla, Crème de Cacao & cream

**WASHINGTON APPLE**

Crown Royal, Apple Pucker, cranberry juice

**SEXY ALLIGATOR**

Smirnoff, Midori, sweet & sour with a Chambord sink

**BERMUDA TRIANGLE**

Smirnoff, peach, banana, almond liqueur, orange, pineapple & cranberry juices

Try not to get lost!

**PEACH KISS**

Absolut Peach with Peach Schnapps

**SOUR APPLE**

Smirnoff Apple, Apple Pucker, sweet & sour

**BOCCE BALL**

Smirnoff, Amaretto, Midori, pineapple, orange juices

**COOLERS**

**TRIPLE MELON COOLER**

Smirnoff Melon, Malibu Melon, Midori, sprite

**PINEAPPLE COCONUT MOJITO**

Cruzan Pineapple & Coconut rums, mint, fresh lime

**MANGO MOJITO**

Cruzan Mango rum, mint, fresh lime, pineapple

**CAPERS MAI TAI**

Bacardi, Myers dark rum, pineapple, sweet & sour

**DRAFT BEERS**

Stella Artois, Sierra Nevada, Widmer Hefeweizen, Bud Light, Bass, Guinness

**BOTTLED BEERS**

Blue Moon, Newcastle, Amstel Light

Corona, Heineken, Coors Light

Budweiser, St. Pauli N/A

**SPIRIT FREE**

Mango Soda

Passion Punch

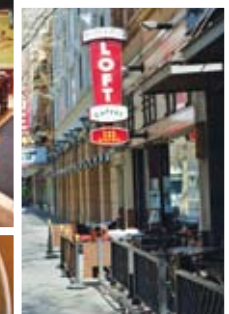
Strawberry Lemonade

**BANQUET MENU**

**2009-2010**



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