



SOUTH BOSTON

# CAPO

RESTAURANT  SUPPER CLUB

Private Events  
& Catering







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!



For bookings and inquiries,  
please email our Events Manager at:  
[reservations@caposouthboston.com](mailto:reservations@caposouthboston.com)



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SOUTH BOSTON

# CAPO

## RESTAURANT

### EVENT SPACE

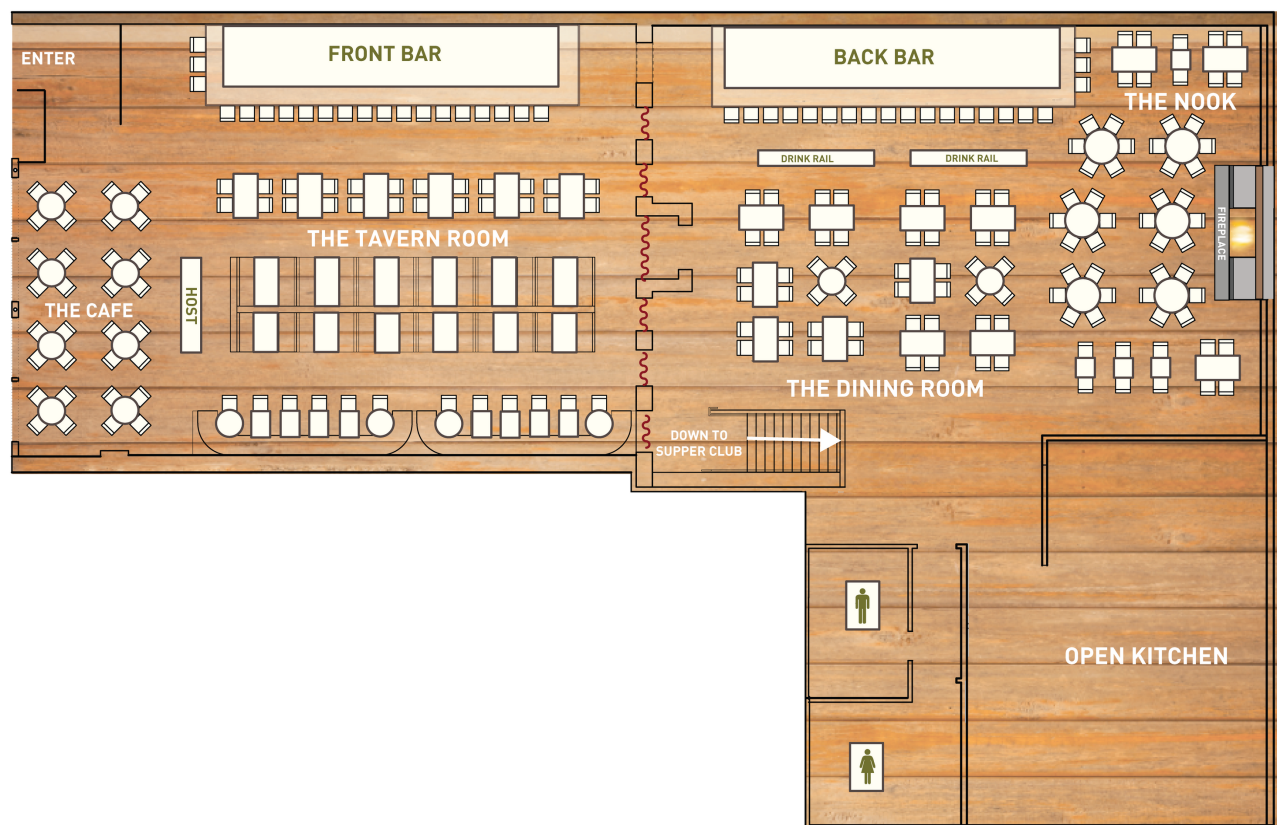
### CAPACITY

FULL BUY OUT

360

DINING ROOM

180



With over 5,500 square feet of customizable space, Capo is perfect for hosting corporate meetings, conferences, large dinner parties, showers, holiday parties, rehearsal dinners, weddings and more.



## *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 120 for a seated dinner

## *The Nook*

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 Nook includes a private space at the bar with a designated bartender.

Capacity:

40 for a cocktail event or 20 for a seated dinner

## *The Tavern*

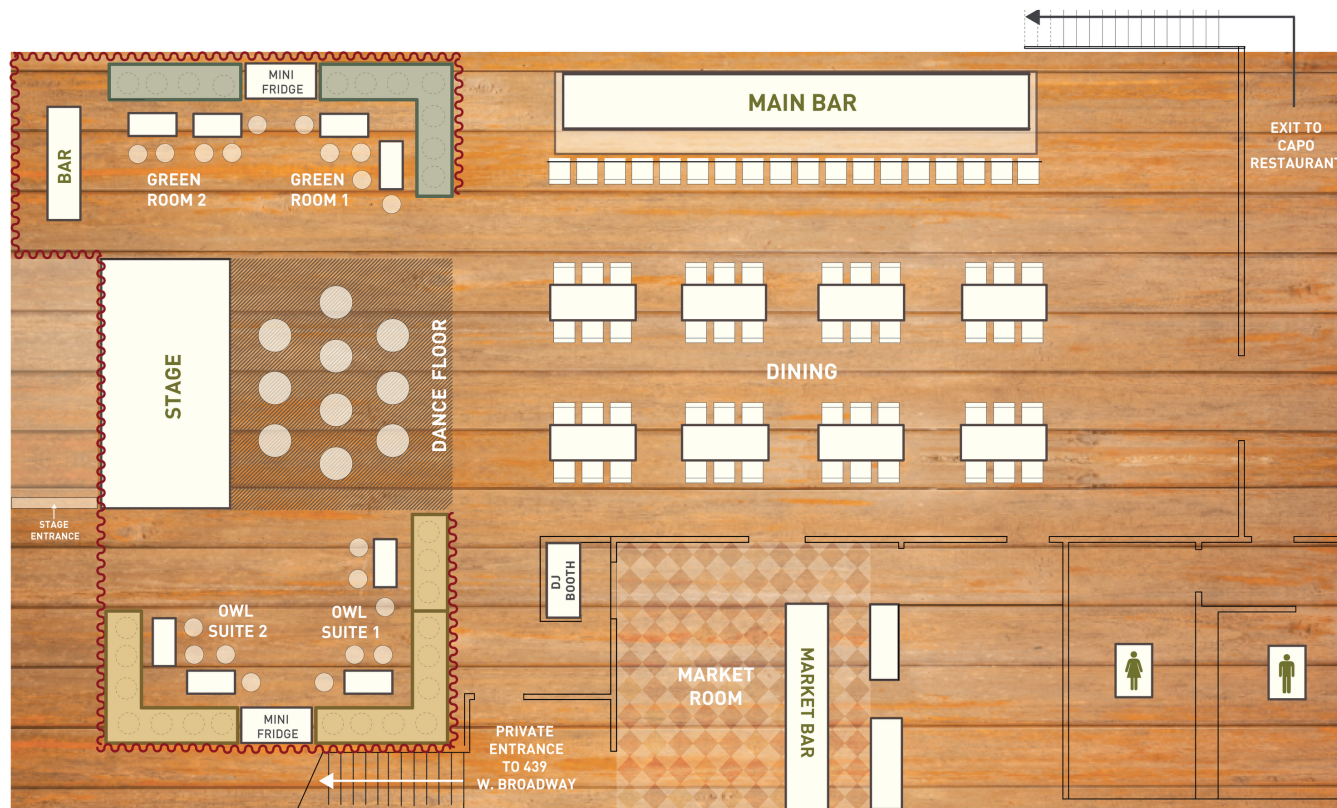
This high energy space commands your attention as soon as you step in to Capo. The main bar in our Italian tavern is accompanied with high top tables, perfect for after work cocktails or celebrations in a casual setting





SOUTH BOSTON  
**CAPO**  
 SUPPER CLUB

| EVENT SPACE             | CAPACITY |
|-------------------------|----------|
| FULL VENUE              | 250      |
| MARKET ROOM             | 20       |
| GREEN ROOM & OWL SUITES |          |
| INDIVIDUAL COUCHES      | 15       |
| ENTIRE SUITE            | 30       |

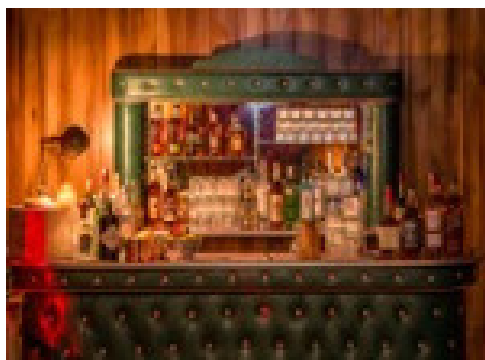


Located in the downstairs of Capo, The Supper Club has an optional private entrance and is one of the most unique spaces available in the city for events. Great for private events, cocktail parties, corporate events and wedding receptions.



# 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 250 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.

## *Green Room & Owl Suites*

We offer nightly entertainment and the space transforms in to a weekend dance party on Thursday, Friday, and Saturday evenings. We have up to four premium spaces available to reserve between our Owl Suite and Green Room Suite. These premium spaces provide guest list privileges, access to entertainment, reserved lounge seating, a stocked mini fridge and a designated cocktail waitress. One couch can be reserved for up to 15 guests or you can reserve an entire suite for up to 30 guests. Our Green Room Suite also includes a private bar and bartender.



# PASSED HORS D'OEUVRES / ANTIPASTI:

*Priced per dozen - Served passed*

|                                                                     |    |
|---------------------------------------------------------------------|----|
| MINI COCCILI BITES. ....                                            | 42 |
| crispy dough, stracchino cheese, prosciutto di parma, truffle honey |    |
| SCALLOP SALTIMBOCCA. ....                                           | 48 |
| prosciutto di parma, brown butter, sage                             |    |
| MARINATED ARTICHOKE WITH BACON. ....                                | 42 |
| small batch bacon, hazelnut romesco                                 |    |
| MINI MEATBALLS. ....                                                | 48 |
| marinara, parmesan                                                  |    |
| MINI MEATBALL SLIDERS. ....                                         | 60 |
| marinara, parmesan                                                  |    |
| TRUFFLE GNOCCHI ALFREDO BITES. ....                                 | 48 |
| Alfredo truffle cream. Fried sage, crispy guanciale                 |    |
| SHORT RIB RAVIOLI BITES. ....                                       | 48 |
| roasted trumpet mushrooms, smoked potato puree, red wine demi       |    |
| ARANCINI CARBONARA. ....                                            | 48 |
| pancetta, peas, Calabrian chili aioli                               |    |
| BURRATA CROSTINI. ....                                              | 42 |
| tomato, basil                                                       |    |
| STEAK TARTARE CROSTINI. ....                                        | 48 |
| red onions, capers, parsley, crostini                               |    |
| AHI TUNA CRUDO. ....                                                | 48 |
| watermelon, avocado                                                 |    |
| MUSSEL ESCABECHE WITH CITRUS. ....                                  | 48 |
| 48                                                                  |    |
| SEASONAL BRUSCHETTA. ....                                           | 42 |
| Chef's seasonal selection                                           |    |
| DUCK CROSTINI. ....                                                 | 48 |
| lemon mascarpone, duck confit                                       |    |
| EGGPLANT CAPONATA CROSTINI. ....                                    | 42 |
| whipped goat cheese                                                 |    |
| PROSCIUTTO INVOLTINI. ....                                          | 48 |
| baby gem lettuce, vegetables, red wine vinaigrette                  |    |



# BOARDS

*Small serves 15-35 people | Medium serves 35-50 | Large serves 70-100 people*

## CHEESE & CHARCUTERIE BOARD

Small - \$80  
Medium - \$135  
Large - \$275

## ROASTED & RAW SEASONAL VEGETABLES

Small - \$60  
Medium - \$115  
Large - \$255

## FRUIT PLATTER

Small - \$80  
Medium - \$135  
Large - \$275

## VENDURE BAR

\$45 per platter (serves 10-15 people)

Brussel Sprout Caponata  
Gemelli Pesto with charred broccolini  
Heirloom tomato salad with basil  
Marinated and grilled artichokes  
Grilled and roasted seasonal vegetable with aged balsamic  
Grilled baby lettuces with garlic and herbs

# FOOD STATIONS

## PIZZA STATION

***\$15PP***

Assorted Roman Style Pizzas

## LIVE PASTA & RISOTTO

***CHOICE OF TWO - \$18PP***

Broccoli & Pesto Malfade

Ricotta Ravioli

Rigatoni Bolognese

Seasonal Ravioli

Rigatoni Cacio e pepe

Seasonal Vegetable Risotto

Mozzarella Risotto with smoked tomato

## LIVE PASTA & RISOTTO

***CHOICE OF TWO - \$26PP***

Short Rib Ravioli

Lobster Gnocchi

Gnocchi Alfredo with truffle

Sausage Cavatelli

Heirloom tomato ragu and burrata ravioli (seasonal)

Seafood Risotto

Risotto with black truffle & mushroom

## LIVE CARVING STATION

*fire roasted rosemary & sea salt potatoes and seasonal accoutrements included*

### CARVING STATION: OPTION 1

***CHOICE OF ONE: \$26PP / CHOICE OF TWO \$40PP***

Whole Roast Chicken with Lemon & Thyme

Whole Roast Salmon

Roasted Porchetta

### CARVING STATION: OPTION 2

***CHOICE OF ONE \$35PP / CHOICE OF TWO \$50PP***

Tuscan Prime Rib

Whole Suckling Pig

Braised Veal Shank

***\*\* SELECT ONE FROM EACH OPTION: \$45PP \*\****

## VEGETABLE SIDES

***\$7PP***

Charred Broccolini with garlic & lemon

Smoked Potato Puree

Roasted heirloom cauliflower with smoked paprika

Ratatouille with smoked tomato sauce



# RAW BAR

## DISPLAY & SHUCKING FEE - \$200

- Oysters (minimum of 100) - \$3 pc
- Shrimp Cocktail (minimum of 75) - \$2.25 pc
- Lobster Tails (minimum of 50) - \$13.50 pc
- Manila Clam Escabeche (minimum of 75) - \$3 pc
- Mussel Escabeche (minimum of 75) - \$3 pc
- Scallop Crudo (no minimum) - \$4 pc
- Tuna Crudo (no minimum) - \$4 pc

# DESSERT

- Zeppolis - \$3pp
- Chocolate or Traditional Tiramisu - \$5pp
- Olive Oil Cake - \$5pp
- Cannoli Platter - \$4pp
- Assorted Italian Cookie Platter - \$4pp
- Gelato Cart - \$8pp
- Specialty Cakes - please refer to cake menu

# CAPO FAMILY STYLE

**\$45 PER PERSON**

**FIRST COURSE TO SHARE**

Chef's Seasonal Bruschetta  
Fresh Caprese Salad

**HOUSE MADE PASTA TO SHARE**

Rigatoni Bolognese  
Seasonal Ravioli

**ENTREE COURSE TO SHARE**

Wood Fired Brick Chicken with garlic & thyme  
Wood Fired Roasted Salmon with sage & brown butter  
Pesto Marinated Flank Steak  
Eggplant Involtini

**SIDES**

Brussel Sprouts Caponata  
Braised Artichokes with cherry tomato  
Wood Roasted Broccoli with garlic

**DESSERT**

Ricotta Cannoli Platter

**\$45 PER PERSON**

**FIRST COURSE TO SHARE**

Chef's Seasonal Bruschetta  
Fresh Caprese Salad

**HOUSE MADE PASTA TO SHARE**

Rigatoni Bolognese  
Seasonal Ravioli  
Gnocchi Al forno with pesto & burrata

**ENTREE COURSE TO SHARE - CHOICE OF TWO**

Rosemary & Three Peppercorn Spiced Beef Tenderloin  
Veal Osso Bucco "Hunter's Style"  
Brick Chicken with Garlic & Thyme  
Scallops Wrapped in Prosciutto Saltimbocca

**SIDES**

Anson Mill's Parmesan Polenta  
Braised Artichokes with Cherry Tomato & Snap Peas  
Wood Roasted Broccoli with Salsa Verde

**DESSERT**

Ricotta Cannoli Platter



# BRUNCH BUFFET

***\$32 PER PERSON***

## HOT

***CHOICE OF FOUR***

Cacio e Pepe Eggs  
Prosciutto Eggs Benedict  
Monkey Bread  
Seasonal French Toast  
Chicken Milanese  
Assorted Wood Fired Pizzas  
Meatballs

## SIDES

***CHOICE OF THREE***

Smoked Bacon  
Sweet Italian sausage  
Country Style homefries  
Mixed Green Salad with lemon and olive oil  
Fruit Platter  
Caesar Salad

## BRUNCH ADD-ONS

***SERVES 20 PEOPLE***

Smoked Salmon Platter - \$200  
Parfait - \$120  
Avocado Toast - \$120  
Berry Bowl - \$150  
Zeppoles - \$60

# OMELET STATION

***\$24 PER PERSON***

Chef's seasonal omelet fixings  
Smoked Bacon  
Country Style homefries  
White and Wheat Toast

***ADD AN OMELET STATION TO YOUR BRUNCH BUFFET FOR AN ADDITIONAL \$12 PER PERSON***

# BRUNCH PRIX FIXE

*\$32 PER PERSON*

## FIRST COURSE TO SHARE

Chef's Seasonal Assorted Pastries

## ENTREE COURSE TO SHARE

### SEASONAL FRENCH TOAST

Nutella Banana French toast dipped in coconut custard, honey caramel drizzle,  
macaroon crumble and Nutella anglaise

### SCRAMBLED EGGS

“Cacio e pepe”, fontina cheese and black pepper, rosemary and olive homefries,  
crispy bacon, sourdough toast

### LEFT OVER PRIME RIB

Tuscan rubbed ribeye, cast iron seared, crispy duck fat new potatoes, sunny egg,  
Italian salsa verde

### CROQUE MONSIEUR

Flakey pastry crust, prosciutto and soppressata, fontina cheese,  
topped with red wine dressed greens

## DESSERT

Ricotta Cannoli Platter

# SUPPER CLUB LOUNGE MENU

*48 hours required for all pre-orders*

## SICILIAN STYLE PIZZAS

***\$24 EACH***

Current Menu Selection

## PLATTERS

***\$50 EACH / SERVES 15-30 PEOPLE***

Mini Meatballs  
Arancini Carbonara  
Short Rib Croquettes  
Italian Paninis  
Meatball Sliders

## CHEESE & CHARCUTERIE BOARD

***SMALL \$80***

Serves 15-30 people

***MEDIUM \$135***

Serves 30-50 people

## ROASTED & RAW SEASONAL VEGETABLE CRUDITE

***SMALL \$60***

Serves 15-30 people

***MEDIUM \$115***

Serves 30-50 people

## FRUIT PLATTER

***SMALL \$80***

Serves 15-30 people

***MEDIUM \$135***

Serves 30-50 people