

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 can accommodate up to 300 guests.

BEVERAGE PACKAGES All alcoholic drinks are sold per consumption.
Below are some favorite packages to choose from.

Beer & Wine Package

Beer & house wine \$20 per guest for 2 hours service
Additional \$10 per guest each additional hour.

Well Package

Well drinks, beer & house wine \$25 per guest for 2 hours service
Additional \$10 per guest each additional hour.

Call Package

Premium Well drinks, beer & house wine \$30 per guest 2 hours service
Additional \$15 per guest each additional hour.

Ultra Premium Package

Top Shelf Well drinks, beer & house wine \$40 per guest 2 hours service
Additional \$15 per guest each additional hour.

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

TRAYS OF PASSED APPETIZERS

30 pieces per tray

Tomato Bruschetta \$30

Mushroom Bruschetta \$30

Cherry Tomato & Fresh Mozzarella Canape \$30

Spinach, Mushrooms & 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

BUFFET STYLE APPETIZER MENU

\$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 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

\$25.00 per guest

Starters: Caesar or wedge salad

Entrees: pesto salmon, meatloaf, chicken Marsala,
Vegetable penne

\$30.00 per guest

Starters: Caesar or wedge salad

Entrees: pesto salmon, grilled flank steak, chicken Marsala,
Vegetable penne

\$40.00 per guest

Starters: pear salad or spinach salad

Entrees: pesto salmon, lamb shanks, vegetarian penne,
beef short rib

\$50.00 per guest

Starters: pear salad or spinach salad

Entrees: pesto salmon, filet Mignon, vegetarian penne, chicken Marsala

*Pre-orders 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.*

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

\$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 tenderloin, pesto salmon, 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.*

MARTINIS

Speak Easy Martini
Bulleit Bourbon, Cruzan Vanilla rum with a hint of chocolate liquor

Spiced Cucumber Margarita
Cuervo cucumber infused tequila shaken with a jalapeno & lime juice

Ginger Melon Martini
Smirnoff Melon, Canton ginger liquor, sweet & sour

Mango Martini
Smirnoff, Cruzan Mango rum, mango, fresh lemon, sweet & sour

Lychee Martini
Lychee infused vodka, Malibu Passion Fruit, pineapple juice

The Great White
Cruzan Guava rum, Blue Curacao, mango, pineapple juice

Mochatini
Van Gogh espresso vodka w/caffeine, Smirnoff Vanilla, Crème de Cocoa & cream

Loft Hurricane
Cruzan Light rum, Myers's Dark rum, passion fruit syrup, fruit juice

Capers Mai Tai
Cruzan Light rum, Myers's Dark rum, orgeat, fruit juice

Triple Melon Cooler
Symphony Melon, Malabo Melon, Midori, fresh lemon & lime with Sprite

Caipirinha
Leblon Cachaca, lime juice, simple syrup

Strawberry Bubble Mint
Three Olives Bubble Gum, mint, strawberry puree

Pineapple Coconut Mojito
Cruzan Pineapple & Coconut rum, mint, fresh lime juice, soda water

Mango Mojito
Cruzan Mango rum, mint, fresh lime juice, soda water

Washington Apple
Crown Royal, Apple Pucker, cranberry juice

BOTTLED BEER
Newcastle, Fat Tire, Dos XX, Heineken
Corona, Amstel Light, Coors Light, Wyders Pear Cider

BEER ON TAP
Guinness
Sierra Nevada
Blue Moon
Widmer Hefeweizen
Stella Artois
Bud Light

BY THE GLASS

WHITE		RED	
CHARDONNAY		CABERNET	
Loft House White	7	Loft House Red	7
A by Acacia-CA	10	Hess-CA	10
St. Francis-Sonoma	10		
SAUVIGNON BLANC		MERLOT	
Joel Gott-CA	10	Sterling-Napa	10
PINOT GRIGIO		PINOT NOIR	
Estancia-CA	10	A by Acacia-CA	10
RIESLING		ZINFANDEL	
Saint M- Germany	10	7 Deadly - Lodi	10
WHITE ZINFANDEL			
Beringer-CA	7		

BY THE BOTTLE

WHITE		RED	
CHARDONNAY		CABERNET	
Loft House White	26	Loft House Red	26
A by Acacia-CA	35	BR Cohn-Sonoma	44
7 Heavenly-Lodi	38	Hess-CA	45
Cuvaison-Carneros	40	Beringer-Knights Valley	46
Dehlinger-Russian River	75	Franciscan-Napa	47
Franciscan-Napa	45	Frogs Leap-Napa	68
Merryvale-Napa	48	Chimney Rock-Napa	75
St. Francis-Sonoma	38	Jordan-Alexander Valley	80
Edna Valley-SLO 1/2 BOTTLE	34	Silver Oak-Alexander Valley	100
		Merryvale-Napa 1/2 BOTTLE	32
SAUVIGNON BLANC		MERLOT	
Joel Gott-CA	38	Markham-Napa	38
Markham-Napa	36	Coppola-CA	37
Frogs Leap-Rutherford	45	Blackstone-CA	42
		Provenance-Napa	47
PINOT GRIGIO		Sterling-Napa	38
Estancia-CA	36	PINOT NOIR	
		A by Acacia-CA	38
RIESLING		Artesa-Carneros	46
Saint M- Germany	36	Moshin-Sonoma	48
		De Loach-Russian River	57
WHITE ZINFANDEL		Paraiso-Monterey 1/2 BOTTLE	32
Beringer-CA	26	ZINFANDEL	
		7 Deadly Zin-Lodi	38
CHAMPAGNE/SPARKLING		Rosenblum-North Coast	35
Chandon SPLIT	12	Ridge-Three Valley	45
Mumm Napa Cuvee M	48	CLARET	
Moet & Chandon-White Star	70	Coppola-CA	35
Veuve Clicquot	90	PETIT SYRAH	
Dom Perignon-2000	160	Stag's Leap-Napa	68
Veuve Clicquot 1/2 BOTTLE	42		



CAPERS
1710 W. Campbell Ave., Campbell, CA 95008
Phone: 408.374.5777
Fax: 408.374.0938
www.caperseatanddrink.com



A CAPERS PLACE
90 S. Second Street Downtown
San Jose, CA 95113
Phone: 408.291.0677
Fax: 408.289.9940
www.loftbarandbistro.com

Kam Razavi
Owner
408.203.1664
kam@loftbarandbistro.com

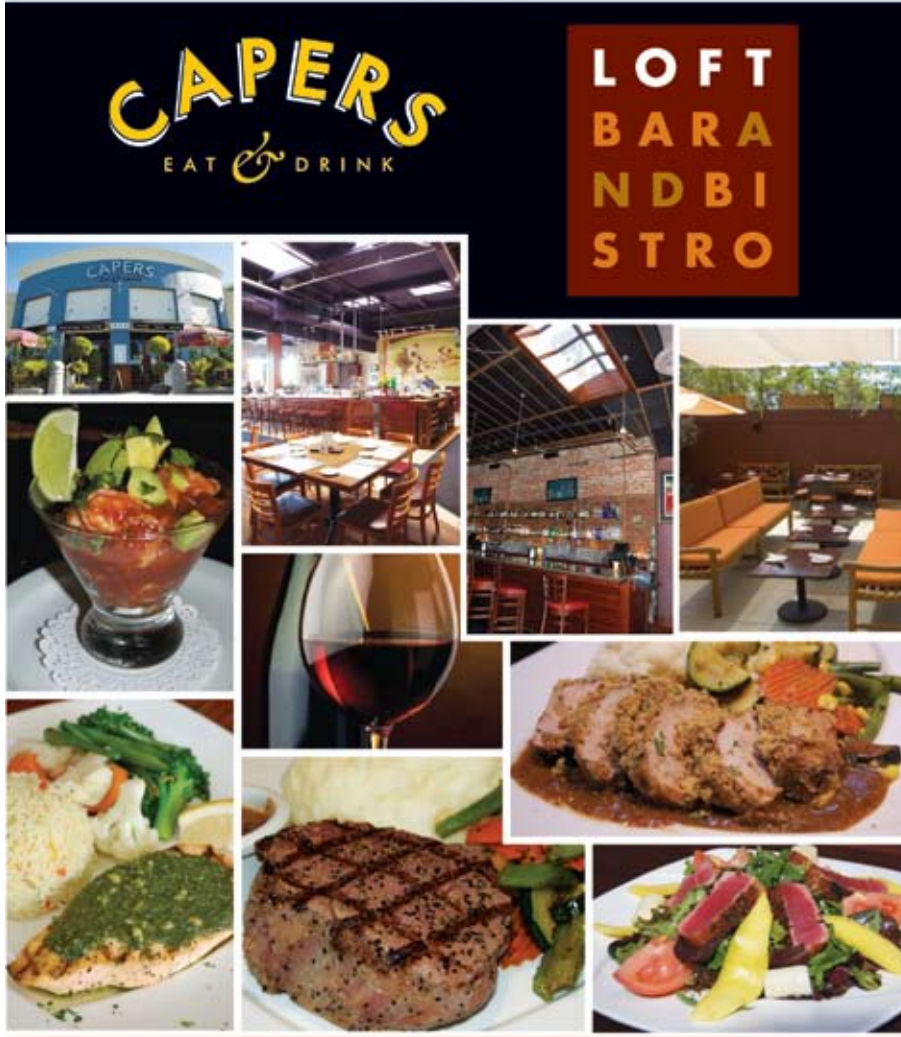
Adrian J. Mullen
General Manager\Executive Chef
408.340.0963
adrianjmullen@sbcglobal.net

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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BANQUET/CATERING MENU



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San Jose, CA 95113
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