

Call 302-738-5811, 302-533-0201
email: events@caffegelato.com

Bridal Shower Lunch

Suggested Menu Option 1

Mimosa Reception *(add \$3 per person)*

(choose classic orange mimosas, peach bellini or pomegranate champagne cocktails +\$2)

Salad Course

Giardiniera Salad

Green leaf lettuce, hearts of romaine, cherry tomatoes, sliced cucumbers, artichoke hearts, bell peppers, shaved red onions, red cabbage, and kalamata olives tossed with your choice of dressing, topped with plantain chip

Mixed Greens Salad

Goat cheese, sun dried cherries, toasted almonds, honey balsamic vinaigrette and garnished with plantain chip

Mixed Green Garden Salad

julienne carrots, crumbled feta cheese, toasted almonds, sliced cucumbers, cherry tomatoes, poppy seed vinaigrette

Greek Salad

Julienne carrots, crumbled feta cheese, sliced cucumbers, braised artichoke hearts, quartered cherry tomatoes and poppy seed vinaigrette, garnished with a tuft of truffled micro greens

Dawson Salad

Mixed baby greens tossed with garbanzo beans, crumbled feta cheese, diced plum tomatoes, kalamata olives, crisp pancetta and hardboiled egg, topped with crispy carrot curls

Garden Salad

Julienne carrots, crumbled feta cheese, sliced cucumbers, braised artichoke hearts, quartered cherry tomatoes and poppy seed vinaigrette, garnished with a tuft of truffled micro greens

Classic Caesar Salad

Romaine hearts tossed with croutons, grated Parmigiano cheese and our classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved parmigiano-reggiano

Main Course

Pan Roasted Free Range Chicken

with sautéed exotic mushrooms, organic vegetables, roasted shallots, truffled parmigiano risotto and natural pan jus

Pistachio Chicken

oven roasted chicken breast with Dijon mustard and encrusted with pistachios, served with a dill cream sauce over couscous pilaf and sautéed vegetables

Truffle-Honey Glazed Salmon

pan-roasted Atlantic salmon filet served with mashed sweet potatoes and a cinnamon toasted almond and micro-green salad

Truffle-Honey Glazed Salmon

with roasted butternut squash, pecan compound butter and sautéed Brussels sprouts chips

Pan Roasted Pork Tenderloin

Dijon mustard and rosemary roasted pork tenderloin served with a Dijon cream sauce, mushroom risotto and roasted vegetables

Filet Mignon

grilled center cut eight-ounce filet, served with a roasted shallot and green peppercorn demi-glace, mashed potatoes and grilled asparagus

Sesame Seared Scallops

day-boat diver caught sea scallops seasoned with sesames and pan seared, served with a port wine reduction, sautéed arugula and a candied walnut and butternut squash risotto

Peppered Seared Tuna

yellow fin tuna topped with our brandy butter sauce, served with grilled radicchio, caramelized red radish risotto and sautéed arugula

Veal Chop

tender nine-ounce veal chop pounded thin, wrapped with aged prosciutto di parma and asiago cheese, pan roasted and served with a classic veal demi glace, mashed potatoes and grilled asparagus

Roasted Rack of Lamb

mint pesto marinated rack of lamb, garnished with mint pesto and served with glazed carrots, garden vegetables and buttermilk mashed potatoes

Roasted Cauliflower and Artichoke Pasta

finely cut roasted cauliflower and artichoke hearts sautéed in garlic and served in a white wine cream sauce over homemade fettucini pasta

Mediterranean Pasta

house crafted parpadelle tossed with sautéed sun-dried tomatoes, artichoke hearts, kalamata olives and spinach in our creamy feta sauce with oregano and basil

Primavera Pasta

Sautéed garden vegetables served over house crafted fettuccini pasta in parma rosa, sherry cream or marinara sauce

Tenderloin Tip Tortellini

Filet mignon tips sautéed with shiitake, button and portabella mushrooms, roasted garlic, baby spinach and roasted shallots, finished in a Marsala cream sauce over goat cheese and ricotta stuffed house-crafted tortellini

Tortellini Parma Rosa

goat cheese and ricotta stuffed house-crafted tortellini served with parma rosa sauce

Ravioli

*ricotta and roasted vegetable stuffed house-crafted ravioli served with marinara sauce
(selection of some entrées may incur an extra cost)*

Dessert

Any flavor homemade gelato

Chocolate walnut cookies (add \$1)

Individual chocolate lava cake with hazelnut gelato (add \$4)

Cheesecake with salted caramel gelato (add \$4)

Pricing

\$21 - \$24 per person

20% service charge

Beverages a la carte

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Bridal Shower Lunch Suggested Menu Option 2

Mimosa Reception (*add \$3 per person*)

(choose classic orange mimosas, peach bellini or pomegranate champagne cocktails +\$2)

Soup Course

Butternut Squash Bisque

Pasta e Fagioli

New England Clam Chowder

Shrimp and Corn Chowder

Chicken Corn Chowder

Main Course

Caprese Panino

with Sautéed Shrimp or Pan Seared Chicken Breast

*fresh mozzarella, sliced roma tomatoes, leaf lettuce and extra virgin olive oil
on homemade focaccia bread*

Roasted Montpelier Panino

*Oven roasted turkey, sliced granny smith apples, brie and honey mustard with leaf lettuce
and sliced roma tomatoes on fresh baked focaccia*

Chicken Caesar Salad

*romaine hearts tossed with focaccia croutons, shaved Parmigiano, and our classic Caesar
dressing, garnished with julienne sun-dried tomatoes and served with grilled chicken breast*

Spinach Salad with Grilled Salmon

*trimmed baby leaf spinach, crumbled bleu cheese, toasted walnuts and dried cherries tossed in
a warm pancetta vinaigrette. Topped with grilled salmon and garnished with crisp onion straws*

Cauliflower and Artichoke Pasta

*finely cut roasted cauliflower and artichoke hearts sautéed in garlic and finished in a white
wine cream sauce over housecrafted fettuccini pasta*

Dessert

Chocolate hazelnut or vanilla bean gelato with chocolate walnut cookie

Any flavor homemade gelato

Chocolate walnut cookies (add \$1)

Individual chocolate lava cake with hazelnut gelato (add \$4)

Cheesecake with salted caramel gelato (add \$4)

Coffee and Tea Service

Pricing

\$16.95 - \$18.95 per person

20% service charge

Beverages a la carte