

Caffé Gelato

CATERING
+ EVENTS



CATERING MENU

LUNCH | DINNER | COCKTAIL PARTIES | EVENTS

REHEARSAL DINNERS | SHOWERS | WEDDINGS

Restaurant (302) 738-5811 • Catering & Events (302) 533-0201

Events@caffegelato.com • www.caffegelato.net

90 E. Main Street | Newark, DE | 19711

Weddings

Choose Caffé Gelato's award-winning caterers and culinary team to make your big day even more special. Consult with Caffé Gelato's expert event planners to perfectly create the menu and pairings for your memorable day. Caffé Gelato caters to your venue of choice or at Caffé Gelato. Wedding packages include: custom menu and menu consultation, complimentary 5-course menu tasting, comprehensive event planning, tents, chairs, votive candles, rentals coordination, personal attendant for bride and groom on wedding day, certified bartenders and professional servers. *Wedding packages start at \$59*



Venues

Historic Sites: Auburn Heights, Bellevue Hall, Blue Ball Barn, Brittlend Manor, Buena Vista, The Cauffiel House, The Judge Morris Estate, Mount Pleasant Meeting House, The Oakbourne Mansion, The Washington at Historic Yellow Springs

Local Barns & Farms: The Figure-8 Barn, Penn Farms, Filasky's Farm, Old Stone Farm, The Tea Barn at Fair Hill, Thousand Acre Farm, Spring Hill Manor, Harvest View Barn

Museums: Delaware Museum of Natural History, Delaware Center for Contemporary Arts, Biggs Museum of American Art, Delaware Children's Museum

Wineries: Chadds Ford Winery, The Winery at Elk Manor, Harvest Ridge Winery, Clovelly Vineyards, Paradox Vineyard

Special Interest: Arden Gild Hall, Brandywine Zoo, Delaware Theatre Company, Kalmar Nyckel, Newark's Evergreen Room

As well as State Parks, Churches, Synagogues, Businesses and Private Homes.



Private Catering

At your choice of venue, business or home. While you entertain, let Caffé Gelato take care of the catering. Full-service catering is available with wait staff and certified bartenders. Menus including passed hors d'oeuvres, salads, entrées and dessert start at just \$29 per person. Allow the experts at Caffé Gelato to plan your event.



Rehearsal Dinners, Bridal Showers

At a home, Caffé Gelato Restaurant or the venue of your choice. Custom plan your perfect celebration with family and friends. Rehearsal Dinner and Bridal Shower packages include private dining • custom menu and menu consultation • certified bartenders and professional servers • votive candles • validated parking at Caffé Gelato. *Bridal Showers starting at \$17 Rehearsal Dinners starting at \$29*

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Hors d'Oeuvres

Shrimp Cocktail on pineapple with cocktail sauce

50 ct. \$119 75 ct. \$159 100 ct. \$199

Pesto Grilled Shrimp Skewers with basil pesto

25 ct. \$109 50 ct. \$169

Caprese Skewers balsamic-marinated fresh mozzarella, cherry tomatoes and fresh basil 25 ct. \$59 50 ct. \$89

Mini Crab Cakes lump crab and seafood mousse

with citrus aioli or tomato jam 60 ct. \$119 120 ct. \$199

Stuffed Mushrooms

crab 40 ct. \$79 80 ct. \$129 / sausage 40 ct. \$69 80 ct. \$119

Meatballs traditional Italian, Swedish or Apricot Glaze

made with veal, pork and beef 35 ct. \$39 75 ct. \$69

Prosciutto-Wrapped Asparagus on toasted focaccia points 24 ct. \$48 48 ct. \$89

Antipasti house-crafted fresh mozzarella and cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated Spanish olives, roasted beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers s \$79 m \$99 lg \$129

Artisan Cheese Gruyere, Manchego and Parmigiano with grapes, candied walnuts, fresh berries, crostini and orange blossom honey s \$79 m \$99 lg \$129

Brie and Raspberry Purses raspberry puree

and brie in puff pastry 60 ct. \$79 120 ct. \$105

Brie and Walnut on toasted pumpernickel 24 ct. \$29 48 ct. \$59

Hummus on Cucumber Rounds 24 ct. \$29 56 ct. \$49

Tarragon Chicken Salad with fig jam or pomegranate jelly

on toasted focaccia croutons 48 ct. \$29 96 ct. \$49

Shrimp Salad on toasted focaccia points 48 ct. \$36 96 ct. \$59

Bruschetta diced plum tomatoes, red onions, and sweet basil marinated in balsamic vinaigrette on crostini 48 ct. \$29 96 ct. \$49



Butlered Hors d'Oeuvres

Available at full-service events \$1.50 - \$3.50 per piece

Lemon Poached Lobster • Chardonnay Poached Shrimp • Shrimp Dumplings • Ginger Seared Crab Cakes
Bacon-Wrapped Scallops • Braised Short Rib Spring Rolls • Exotic Mushroom Spring Rolls • Duck Confit
Spring Rolls with Sour Cherry Balsamic Glaze • Beef Short Rib Spring Rolls • Mini Mushroom and Pecan
Veggie Burgers • Swedish Meatballs • Mini Lamb Meatballs • Lamb Lollipops • Herb Seared Petite Filet
Mignon • Chinese Chicken Salad • Bite Size Butternut Squash and Chevre stuffed Ravioli • Sesame Seared
Tuna on Crisp Wonton with Hoisin glaze • Puff Pastry with Gorgonzola Cheese Mousse • Puff Pastry with
Smoked Salmon Mousse, Cucumber Relish and Salmon Roe • Burrata, Heirloom Tomato and Prosciutto on
Pumpernickel Toast • Fresh Figs with Honey Ricotta

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Vegetables

Crudité Vegetables *fresh crisp carrots, celery, cauliflower, red and green bell peppers, and broccoli* s \$29 m \$49 lg \$69

Dips: *Roasted Red Pepper, Artichoke, Hummus, Crab, and Baba Ghanoush* (Prices include one dip. Extra dip add \$5, Crab dip add) \$15

Grilled Vegetables *yellow squash, zucchini, bell peppers, eggplant and purple onions* h \$29 f \$49

Mediterranean Vegetable Antipasti *fire roasted red peppers with crumbled feta, sliced cucumber rounds with hummus, Kalamata olives, red and yellow beets* s \$39 m \$59 lg \$79

**Caramelized Sweet Potatoes • Sea Salt Roasted Fingerling Potatoes • Roasted Chef's Potatoes
Glazed Baby Carrots • Steamed Broccoli • Roasted Cauliflower** h \$29 f \$49

Grilled Asparagus • Pancetta Roasted Brussels Sprouts h \$39 f \$59



Soups and Fresh Baked Breads

Soups Seasonal, Featured and Custom q \$8-\$12

**Dinner Rolls • Kaiser Rolls • Torpedo Rolls • Focaccia
French • Sourdough • Multigrain • Garlic bread • Grissini**

Sides

Kettle Chips, Terra Chips, Truffled Potato Chips s \$9 m \$13 lg \$25

Fresh Sliced Fruit and Berries • Broccoli Salad s \$39 m \$49 lg \$89

Potato Salad • Pasta Salad s \$29 m \$39 lg \$79

Chicken Salad s \$49 m \$69 lg \$109

Salads

s \$22 (8pp) m \$29 (12pp) lg \$59 (24pp)

balsamic vinaigrette, poppy seed and Caesar dressings included

Classic Mixed Greens *julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, bell peppers*

Mixed Greens *with Goat Cheese, Sun-dried Cherries and Candied Walnuts*

Classic Caesar *romaine hearts, croutons, Parmigiano, julienne sun-dried tomatoes*

Caprese *mixed greens, sliced cherry tomatoes, fresh mozzarella, aged balsamic reduction*

Greek *romaine hearts, sliced cucumbers, diced tomatoes, red onions, Kalamatas, diced bell peppers, crumbled feta, crisp prosciutto di Parma*

Tomato and Arugula *baby arugula, sliced cherry tomatoes, marinated olives, Asiago*

Spinach *trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun-dried cherries, crispy onion straws*



Sandwiches

Tray of 6 (12 pieces) \$59 Tray of 12 (24 pieces) \$99

Choose an assortment, ask for specific sandwiches or make a special request. Choose Caffé Gelato's signature seeded French, fresh baked focaccia, multigrain batard, or an assortment of fresh baked artisan breads. Each Sandwich includes complimentary bag of Herr's potato chips. Gluten-free ciabatta rolls available



Basil Pesto Chicken *tender grilled chicken breast, basil pesto, mozzarella*

Pan-Seared Chicken *sliced avocado, apple-wood smoked bacon, mayonnaise*

Pancetta Club *roasted turkey, crisp pancetta, provolone, roasted red pepper sauce*

Roasted Turkey & Brie *with Dijon mustard*

Roasted Turkey & Swiss *with fresh cabbage coleslaw, poppy-seed dressing*

Grilled Chicken *goat cheese, sundried tomatoes, Champagne mustard*

Caprese *with house-crafted mozzarella, basil-infused extra virgin olive oil*

Toscana *grilled eggplant, sautéed red onions, artichokes, basil-infused extra virgin olive oil*

Mediterranean Tuna *select white tuna, Spanish olives and sweet pimientos, bell peppers, green onions*

Portabella Mushroom *with gorgonzola dressing*

Roasted Vegetable *roasted zucchini, squash, eggplant, crumbled feta, hummus*

Roast Beef *grilled sweet red onions, crumbled gorgonzola, horseradish sauce*

Pork Tenderloin *smoked gouda, purple cabbage coleslaw and roasted red peppers*

Tea Sandwiches

Chicken Salad • Shrimp Salad • Sliced Strawberries & Cream Cheese on Raisin Bread • Sliced Avocado with Gruyere • Pea Sprout & Chipotle Mayo on 7-Grain • Tavern Ham & Swiss • Chicken Cobb Salad with bacon, avocado, tomato, Roquefort s \$39 m \$59 lg \$79

Pressed Panini

Tray of 6 (12 pieces) \$69 Tray of 12 (24 pieces) \$109

Pressed panini include complimentary bag of Herr's potato chips.

Basil Pesto Chicken with melted Mozzarella • Roasted Turkey with melted Brie or melted Swiss • Tavern Ham and Swiss Melt • Grilled Chicken • Sundried Tomatoes and melted Fontina • Roast Beef and Swiss Melt
Pork Tenderloin and Smoked Gouda • Montpellier Melt

House-Crafted Pastas

Half Tray (serves 6) \$39 Full Tray (serves 12) \$69

Ravioli *roasted vegetable and ricotta-stuffed ravioli, marinara*
(other preparations also available)

Tortellini *goat cheese and ricotta-stuffed tortellini, parma rosa*

Stuffed Shells *stuffed with ricotta, marinara*

Four Cheese Lasagna *with roasted vegetables and marinara* (add Bolognese for h \$5 f \$10)

Fettuccini Bolognese *ground veal, pork and beef, vegetable mirepoix, marinara and parmigiano*

Broccoli & Sausage *sautéed in garlic and olive oil over house-crafted pappardelle pasta*

Lump Crab & Shrimp fettuccini *lump crab, sautéed shrimp, parma rosa, chiffonade basil*
h add \$10 f add \$20

Mediterranean pappardelle *sun-dried tomatoes, artichokes, Kalamatas, baby spinach, light feta cream sauce*

Cauliflower & Artichoke fettuccini *finely cut roasted cauliflower, artichokes, garlic white wine cream sauce*

Primavera fettuccini *sautéed garden vegetables, choose sherry cream, marinara or parma rosa*

Tenderloin Tip Tortellini *filet mignon tips, shiitake, button and portabella mushrooms, roasted garlic, baby spinach, roasted shallots, Marsala cream sauce* h add \$10 f add \$20



Dinner for 2 to-go \$25

Choose any salad and any pasta portioned for 2. Complimentary pint of gelato

Lunch for 2 to-go \$17

Choose any 2 lunch salads or 2 panini, or 1 salad and 1 panino. Complimentary pint of gelato

Dinner Delivered

Ready to Eat – just warm and serve

Lasagna, Chicken Piccata, Roasted Salmon, Tortellini Parma Rosa, Ravioli Marinara, Chicken Cacciatore, Roasted Chicken and Weekly Features.

Portioned for 2 \$22 **add** salad \$5 gelato \$4 cookies \$4

Portioned for 4 \$30 **add** salad \$8 gelato \$5 cookies \$5

Please add \$4 for delivery
no charge when we receive 4 or more orders for one location

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Entrées

Half Tray (serves 5-6) Full Tray (serves 10-12)

Beef Tenderloin *porcini-rubbed tenderloin whole roasted and sliced with a classic demi-glace and wild mushroom risotto* h \$125 f \$250

Seared Scottish Salmon *risotto or mashed sweet potatoes, vegetables* h \$89 f \$169

Lemon Piccata Chicken *pan-seared chicken breast served over house-crafted linguini in lemon caper white wine sauce* h \$49 f \$89

Chicken Parmigiano *tender pan-fried chicken breast, marinara, melted mozzarella and parmigiano* h \$49 f \$89

Roasted Organic Chicken *lemon-thyme natural pan jus, parmigiano risotto, organic carrots* h \$89 f \$169

Pan-Roasted Pork Tenderloin *Dijon cream sauce, mushroom risotto, sautéed vegetables* h \$79 f \$159

Crab Cakes *made with lump crab and served with citrus risotto*

3-ounce h \$72 (12 count) f \$139 (24 count)

5-ounce h \$89 (10 count) f \$179 (20 count)

Roast Beef *sliced thin and served with warm au jus* h \$29 (2.5 lbs) f \$59 (5 lbs)

Oven-Roasted Turkey *fresh roasted, sliced thin and served with warm turkey gravy* h \$29 (2.5 lbs) f \$59 (5 lbs)



Desserts

Gelato p \$7 q \$11 g \$25

Mini Crème Brûlée 6 ct. \$29 12 ct. \$39

Mini Cannoli 6 ct. \$19 12 ct. \$29

Tiramisu • Chocolate Torte 6 ct. \$39 12 ct. \$49

Cookies • Chocolate Truffles 18 ct. \$10 36 ct. \$19



Ice Cream Social

Pick your favorite flavors and we'll bring everything. Whipped cream, chocolate sauce, sprinkles, and a variety of other toppings. We deliver, set up, serve and clean-up! \$150 up to 20 people, \$4.99 per additional guest

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Catered Lunches Easy as 1-2-3

\$12 per person

Free Delivery and Free Gelato included with every order

1. Choose your Salad
2. Choose your House-Crafted Pasta and/or Sandwiches
3. Contact Caffé Gelato
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Add-Ons \$1

Cookies • Grilled Vegetables • Roasted Potatoes
Sweet Potatoes • Potato Salad • Broccoli Salad • Extra Gelato

Drinks \$2

Bottled Water, Coca Cola, Diet Coke, Lemonade, Ice Tea, Sparkling Water

Fresh-Sliced Fruit and Berries \$3

Mini Crème Brûlée \$3

Guaranteed on-time delivery • free menu proposal and price confirmation • napkins, utensils and plates
ice and cups for drinks • wire racks and sternos • satisfaction guaranteed

Available on request

Linen napkins, ceramic plates, and stainless utensils • wait staff • bartender

Some menu items and some delivery destinations may incur additional charge.

Lunch and Dinner Delivery Specials

see full menus and order on-line at



Panini: Smoked Salmon BLT, Roasted Turkey, Pulled Pork,
Basil Pesto Chicken, Caprese, Grilled Vegetable \$8.99

Pastas: Chicken Cacciatore Pasta, Tortellini Parma Rosa, Ravioli,
Frutti di Mare, Tenderloin Tip Tortellini, Lump Crab and Shrimp Capellini \$12.99



Caffé Gelato Restaurant Rewards

Sign up today FREE & earn 5% back on all your orders