

Bridal Shower

Luncheon

Menu 1

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

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

Lump Crab and Shrimp Fusilli

Lump crab and sautéed shrimp tossed in our Parma rosa sauce with fresh Chiffonade basil over fusilli pasta

Mediterranean Pasta

Penne pasta tossed with sautéed sun dried tomatoes, artichoke hearts, kalamata olives and baby spinach in our creamy feta sauce with oregano and basil

Cauliflower and Artichoke

Finely cut cauliflower and artichoke hearts sautéed in garlic and finished in a white wine cream sauce over penne pasta

Pistachio Chicken

Tender marinated chicken breasts seasoned with Dijon mustard and roasted with pistachio nuts, served with a Dijon cream sauce, cous cous pilaf and sautéed vegetables

Honey-Glazed Salmon

honey-sesame glazed salmon served with mashed sweet potatoes and a cinnamon toasted almond and micro green salad

Pan-Roasted Pork Tenderloin

dijon and rosemary roasted pork tenderloin served with a dijon cream sauce, mushroom risotto and roasted seasonal vegetables

Dessert

Chocolate hazelnut or vanilla bean gelato with chocolate walnut cookie

A la Carte from Dessert menu (add \$3 per person)

Coffee and Tea Service

Beverage Service

Iced tea, water, soft drinks included

Beer, wine and mixed drinks a la carte

\$22 per person

Includes Ice Tea, Soda

Alcohol a la carte

18% gratuity

Caffé Gelato can recommend good red and white wines that cost approximately \$26 per bottle or \$6.50 per glass. Draft (\$5.50 each) and bottled beers can be offered at \$4 each. A selection of martinis can be offered at \$8 each. Certain top-shelf liquors and mixed drinks may be more.

Bridal Shower

Luncheon

Menu 2

Soup Course

Butternut Squash Bisque

Pasta e Fagioli Soup

New England Clam Chowder

Shrimp and Corn Chowder

Main Course

Caprese Panino with Shrimp or Chicken

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

Montpelier Panino

cured tavern ham, sliced granny smith apples, brie and honey mustard with leaf lettuce, sliced roma tomatoes and homemade focaccia

Chicken 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 topped with grilled chicken breast

Spinach Salad with Grilled Salmon

trimmed baby leaf spinach, crumbled bleu cheese, roasted walnuts and dried cherries tossed in our warm pancetta vinaigrette and topped with grilled salmon and garnished with crisp onion straws

Cauliflower and Artichoke Pasta

finely cut cauliflower and artichoke hearts sautéed in garlic and finished in a white wine cream sauce over penne pasta



Dessert

Chocolate hazelnut or vanilla bean gelato with chocolate walnut cookie
A la Carte from Dessert menu (add \$3 per person)

Coffee and Tea Service

Beverage Service

Iced tea, water, soft drinks included
Beer, wine and mixed drinks a la carte

\$15 per person

Includes Ice Tea, Soda

Alcohol a la carte

18% gratuity

Caffé Gelato can recommend good red and white wines that cost approximately \$26 per bottle or \$6 per glass. Draft (\$5.50 each) and bottled beers can be offered at \$4 each. A selection of martinis can be offered at \$8 each. Certain top-shelf liquors and mixed drinks may be more.

Contact

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Caffé Gelato Restaurant + *Catering*

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Bridal Shower



Brunch

Menu 1

Champagne Reception (add \$3 per person)

Classic Mimosa

Peach Bellini

Pomegranate Champagne Cocktail

Main Course (choice of three)

Lejon Omelet

Sautéed shrimp, crumbled bacon, fresh scallions, mozzarella cheese, and homemade horseradish sauce with scalloped potatoes

Campagnola Omelet

Sauteed prosciutto di Parma, roasted red peppers, red onions and mozzarella with scalloped potatoes

Prosciuttodi Parma Uovo Stracciatella

Three scrambled farm fresh eggs with unique preparations served with Prosciutto di Parma, Parmigiano Reggiano and chive pesto

Paella Espagnola

A classic Spanish paella with saffron infused rice, littleneck clams, mussels, chicken breast medallions, sautéed seafood, bell peppers and onions

Berry and Ricotta Crepes

Classic homemade French crepes served with seasonal berries, ricotta cheese and our honey-orange sauce

Apple and Raisin Crepes

Two classic homemade French crepes served with caramelized Granny Smith apples, raisins and ricotta cheese and maple-butter sauce, with scrambled eggs and mixed greens

Crème Brulee French Toast

made with Grand Marnier batter and served with warm maple butter sauce, scrambled eggs and mixed greens

Fig and Apple French Toast

served with caramelized apples, sautéed figs and maple butter sauce, scrambled eggs and mixed greens

Dessert

Chocolate hazelnut or vanilla bean gelato with chocolate walnut cookie
A la Carte from Dessert menu (add \$3 per person)

Coffee and Tea Service

Beverage Service

Iced tea, water, soft drinks included
Beer, wine and mixed drinks a la carte

\$15 per person

Includes Ice Tea, Soda

Alcohol a la carte

18% gratuity

Caffé Gelato can recommend good red and white wines that cost approximately \$26 per bottle or \$6 per glass. Draft (\$5.50 each) and bottled beers can be offered at \$4 each. A selection of martinis can be offered at \$8 each. Certain top-shelf liquors and mixed drinks may be more.

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Bridal Shower

Brunch

Menu 2

Champagne Reception(add \$3 per person)

Classic Mimosa

Peach Bellini

Pomegranate Champagne Cocktail

Buffet Station

Omelets or Scrambled Eggs

French Toast or Waffles

Crepes

Paella

Roasted Red Potatoes or Sweet Potatoes

Toaster Station

cinnamon raisin bread

English muffins

cream cheese, butter and assorted jams

Dessert Station

assorted homemade cookies

gelato (add \$2 per person)

coffee and tea service

espresso, latte and cappuccino (add \$2 per person)

\$15 per person

Includes Ice Tea, Soda

Alcohol a la carte

18% gratuity

Caffè Gelato can recommend good red and white wines that cost approximately \$26 per bottle or \$6 per glass. Draft (\$5.50 each) and bottled beers can be offered at \$4 each. A selection of martinis can be offered at \$8 each. Certain top-shelf liquors and mixed drinks may be more.