

## **Wedding Reception**

### **On Premises or Off Premises**

Caffé Gelato is a newly renovated restaurant with three separate private dining rooms, candlelit walls, high-backed booths, temperature-controlled wine cellar and granite bar. The restaurant accommodates up to 150 people.

Caffé Gelato can also provide catering for up to 300 people at a private home, reception hall, state park or place of worship.

### **All Packages Include**

- custom-designed menu
- complimentary menu tasting for four people with Caffé Gelato's executive chef
- butlered Champagne cocktails are served upon guests' arrival
- personal attendant for the bride and groom during the reception
- open bar with premium brands (four to five hours)
- appetizer stations and butlered hors d'oeuvres
- wine served with dinner
- Champagne toast
- votive candles on each table
- wedding cake created by Chef Liz Marden
- private use of the full bar for events at Caffé Gelato, upon request.
- complimentary parking for events at Caffé Gelato

### **Contact**

Ryan German

Caffé Gelato Restaurant + *Catering*

Phone: (302) 420-6301

E-mail: [ryan@caffegelato.net](mailto:ryan@caffegelato.net)

Website: [www.caffegelato.net](http://www.caffegelato.net)

## Wedding Reception

### Menu 1

#### Reception

Champagne or couple's signature drink

#### Cocktail Hour Hors d'Oeuvres (choice of seven or eight)

Sundried Cherry Flatbread

Crudite with Vegetable or Crab Dip

Crostini and Bruschetta

Prosciutto-Wrapped Asparagus

Assorted Fresh Fruit and Cheese

Sweet Potato-Stuffed Ravioli

Chickpea Salad

Raspberry and Brie Stuffed Purses

Spanikopita

Crab-Stuffed Mushrooms

Sausage-Stuffed Mushrooms

Miniature Quiche

Potato and Cheese Puffs

Pan-Seared Filet Mignon Medallions over Risotto (add \$2 per person)

Shrimp Cocktail on Pineapple Display (add \$2 per person)

Miniature Crab Cakes (add \$2 per person)

Lamb Lollipops (add \$2 per person)

Pan-Seared Scallops over Risotto (add \$2 per person)

Assorted sushi from Mikimoto's Asian Grill (add \$3 per person)

#### Amusé Course

Pan-seared diver scallop

Roasted lamb lollipop

Burgundy braised pulled short rib

Grilled petite filet

Pulled duck confit

Mini ravioli

Clams and mussels posillipo

**Soup Course** (optional)

Traditional Italian Wedding Soup (add \$1 per person)

Butternut Squash Bisque (add \$2 per person)

Pasta e Fagioli Soup (add \$2 per person)

New England Clam Chowder (add \$2 per person)

Chilled Gazpacho or Vichyssoise (add \$2 per person)

Shrimp and Corn Chowder (add \$3 per person)

Lobster Bisque (add \$3 per person)

**Salad Course**

Mixed Greens

*sundried cherries, goat cheese, candied walnuts, crispy onion straws, balsamic vinaigrette*

Garden Salad

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

Tomato and Arugula

*baby arugula tossed with halved cherry tomatoes, marinated olives, and extra virgin olive oil, seasoned with a pinch of sea salt and garnished with shaved asiago cheese and a tuft of micro greens*

Classic Caesar

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

Duck Confit (add \$1 per person)

*served over red oak lettuce tossed with kettled black walnuts, Humboldt fog goat cheese, sun dried cherries and a honey balsamic vinaigrette*

**Intermezzo**

Lemon Sorbetto

Raspberry Sorbetto

Tangerine Sorbetto

Green Apple Sorbetto

Peach Sorbetto

Pomegranate Sorbetto (add \$1 per person)



## **Main Course**

### Cauliflower and Artichoke Pasta

*finely cut cauliflower and artichokes sautéed in garlic and served in a white wine cream sauce over penne*

### Mediterranean Pasta

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

### Pistachio Chicken

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

### Honey Glazed Salmon

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

### Pan Roasted Pork Tenderloin

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

### Filet Mignon (add \$7 per person)

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

### Sesame Seared Scallops (add \$7 per person)

*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 (add \$7 per person)

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

### Veal Chop (add \$7 per person)

*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 (add \$7 per person)

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

## **Dessert**

wedding cake designed by Chef Liz Marden  
assorted homemade cookies  
A la carte from dessert menu (add \$3 per person)  
*coffee and tea service*

## **Bar Service**

Full service open bar for four hours

## **Includes**

seated dinner  
open bar  
soft drinks, water and iced tea  
white cloth napkins and white mid-length table linens  
candle light  
standard place settings

At Caffé Gelato

\$79 per person

18% gratuity

Caffé Gelato can host weddings up to 150 guests on Saturday afternoon or anytime Sunday. Receptions that begin at 1 p.m. on Saturday afternoon save 18% gratuity fee. The restaurant can accommodate evening weddings for up to 50 guests. Larger weddings can be catered at a private home, reception hall, state park, or place of worship.

Off Premises

\$89 per person

18% gratuity

rental fees

Rentals are handled by Diamond State Party Company. The necessary tables, chairs, dance floor, linens, china, silverware, stemware and coat check cost approximately \$25 a person. There are many different colors and styles to choose from.

## **Contact**

Ryan German

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Website: [www.caffegelato.net](http://www.caffegelato.net)

## Wedding Reception

### Menu 2

#### **Champagne Reception** (add \$2 per person)

Champagne or couple's signature drink

#### **Cocktail Hour Hors d'Oeuvres** (choice of seven or eight)

Sundried Cherry Flatbread

Crudite with Vegetable or Crab Dip

Crostini and Bruschetta

Prosciutto-Wrapped Asparagus

Assorted Fresh Fruit and Cheese

Chickpea Salad

Raspberry and Brie Stuffed Purses

Spanikopita

Crab-Stuffed Mushrooms

Sausage-Stuffed Mushrooms

Miniature Quiche

Potato and Cheese Puffs

Sweet Potato-Stuffed Ravioli (add \$2 per person)

Shrimp Cocktail on Pineapple Display (add \$2 per person)

Pan-Seared Filet Mignon Medallions over Risotto (add \$3 per person)

Miniature Crab Cakes (add \$3 per person)

Lamb Lollipops (add \$3 per person)

Pan-Seared Scallops over Risotto (add \$3 per person)

Assorted sushi from Mikimoto's Asian Grill (add \$4 per person)

#### **Amusé Course**

Mini ravioli

Crisp Prosciutto wrapped fresh mozzarella with balsamic drizzle

Clams and mussels posillipo (add \$1 per person)

Burgundy braised pulled short ribs (add \$2 per person)

Pulled duck confit (add \$2 per person)

Pan-seared diver scallop (add \$3 per person)

Roasted lamb lollipop (add \$3 per person)

Grilled petite filet (add \$3 per person)



### **Soup Course** (optional)

Traditional Italian Wedding Soup (add \$1 per person)

Butternut Squash Bisque (add \$2 per person)

Pasta e Fagioli Soup (add \$2 per person)

New England Clam Chowder (add \$2 per person)

Chilled Gazpacho or Vichyssoise (add \$2 per person)

Shrimp and Corn Chowder (add \$3 per person)

Lobster Bisque (add \$3 per person)

### **Salad Course**

Mixed Green

*sundried cherries, goat cheese, candied walnuts, crispy onion straws, balsamic vinaigrette*

Garden Salad

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

Classic Caesar

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

Tomato and Arugula (add \$2 per person)

*baby arugula tossed with halved cherry tomatoes, marinated olives, and extra virgin olive oil, seasoned with a pinch of sea salt and garnished with shaved asiago cheese and a tuft of micro greens*

Duck Confit (add \$3 per person)

*served over red oak lettuce tossed with kettled black walnuts, Humboldt fog goat cheese, sun dried cherries and a honey balsamic vinaigrette*

### **Intermezzo**

Lemon Sorbetto

Raspberry Sorbetto

Tangerine Sorbetto

Green Apple Sorbetto

Peach Sorbetto

Pomegranate Sorbetto (add \$2 per person)



## Main Course

### Cauliflower and Artichoke Pasta

*fresh cauliflower and artichokes sautéed in garlic and served in a white wine cream sauce over penne*

### Mediterranean Pasta

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

### Pistachio Chicken (add \$2 per person)

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

### Honey Glazed Salmon (add \$2 per person)

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

### Pan Roasted Pork Tenderloin (add \$2 per person)

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

### Filet Mignon (add \$9 per person)

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

### Sesame Seared Scallops (add \$9 per person)

*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 (add \$9 per person)

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

### Veal Chop (add \$9 per person)

*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 (add \$9 per person)

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



## **Dessert**

wedding cake designed by: Liz Marden (add \$8 per person); Papa's Pastry Shop (add \$6 per person); Bing's Bakery (add \$2 per person)

homemade cookies (add \$1 per person)

choice of gelato: Vanilla bean, Chocolate Hazelnut or Mokka Cappuccino

*coffee and tea service*

## **Beverage Service**

Full service open bar (add \$14.95 per person for first hour, \$11 per person for subsequent hour)

Soft drinks billed a la carte

## **Includes**

seated dinner

white cloth napkins and white mid-length table linens

water and ice tea

candle light

standard place settings

At Caffé Gelato

\$34 per person

18% gratuity

Caffé Gelato can host weddings up to 150 guests on Saturday afternoon or anytime Sunday. Receptions that begin at 1 p.m. on Saturday afternoon save 18% gratuity fee.

The restaurant can accommodate evening weddings for up to 50 guests.

Larger weddings can be catered at a private home, reception hall, state park or place of worship.

Off Premises

\$44 per person

18% gratuity

rental fees

Rentals are handled by Diamond State Party Company. The necessary tables, chairs, dance floor, linens, china, silverware, stemware and coat check cost approximately \$25 a person. There are many different colors and styles to choose from.



## Wedding Reception

### Menu 3

#### Reception

Champagne or couple's signature cocktail

#### Appetizer Stations (choose three)

Crudite with Vegetable or Crab Dip

Crostini and Bruschetta

Shrimp Cocktail

Prosciutto-wrapped Asparagus

Fresh Fruit and Assorted Cheeses

Sweet Potato-Stuffed Ravioli

Assorted Sushi from Mikimoto's Asian Grill (add \$3 per person)

#### Passed Hors d' Oeuvres (choose five or six)

Raspberry and Brie-Stuffed Purses

Spanikopita

Crab- or Sausage-Stuffed Mushrooms

Miniature Quiche

Potato and Cheese Puffs

Pan-Seared Filet Mignon Medallions over Risotto (add \$2 per person)

Mini Crab Cakes (add \$2 per person)

Lamb Lollipops (add \$2 per person)

Pan-Seared Scallops over Risotto (add \$2 per person)

#### Soup Station (optional)

Butternut Squash Bisque (add \$1 per person)

Pasta eFagioli Soup (add \$1 per person)

New England Clam Chowder (add \$1 per person)

Shrimp and Corn Chowder (add \$2 per person)



## **Salad Station**

Chick Pea Salad, Broccoli Salad, Pasta Salad + Choice of Two of the Following:

Mixed Greens Salad

*sundried cherries, goat cheese, toasted almonds, candied walnuts and crispy onion straws with balsamic vinaigrette*

Garden Salad

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

Tomato and Arugula

*baby arugula tossed with halved cherry tomatoes, marinated olives, and extra virgin olive oil, seasoned with a pinch of sea salt and garnished with shaved asiago cheese and a tuft of micro greens*

Classic Caesar

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

## **Pasta Station** (choose three)

Cheese-Stuffed Tortellini

*served with a Parma-Rosa Sauce*

Primavera

*sautéed garden vegetables tossed in our classic Alfredo sauce over fettuccini pasta*

Cauliflower and Artichoke

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

Mediterranean

*penne pasta tossed with sautéed sun dried tomatoes, artichoke hearts, kalamata olives and spinach in a creamy feta sauce with basil and oregano*

Frutti di Mare (add \$2 per person)

*shrimp, Prince Edward mussels, little neck and ocean clams and calamari, sautéed in a garlic and white wine sauce over fine linguini pasta*

Lump Crab and Shrimp Fusilli (add \$2 per person)

*lump crab and sautéed shrimp tossed in our parma rosa sauce with fresh Chiffonade basil over fusilli pasta*



## **Entrée Station**(Choose Two or Three)

### 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*

### Honey-Glazed Salmon

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

### Pan-Roasted Pork Tenderloin

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

### Beef Tenderloin Carving Station (add \$7 per person)

*staffed with chef, served with horseradish cream sauce and classic au jus*

## **Dessert**

wedding cake designed by: Liz Marden (add \$6 per person), Papa's Pastry Shop (add \$4 per person) or Bing's Bakery

assorted homemade cookies

gelato station (add \$3 per person)

*coffee and tea service*

## **Bar Service**

full service four hour open bar

At Caffé Gelato

Buffet Dinner

\$50 per person

18% gratuity

Caffé Gelato can host weddings up to 150 guests on Saturday afternoon or anytime Sunday. Receptions that begin at 1 p.m. on Saturday afternoon save 18% gratuity fee.

The restaurant can accommodate evening weddings for up to 50 guests.

Larger weddings can be catered at a private home, reception hall, state park or place of worship.

Off Premises

Buffet Dinner

\$60 per person

18% gratuity

rental fees

Rentals are handled by Diamond State Party Company. The necessary tables, chairs, dance floor, linens, china, silverware, stemware and coat check cost approximately \$25 a person. There are many different colors and styles to choose from.