
90 East Main Street • Newark, Delaware 19711 • www.caffegelato.net

Call 302-738-5811, 302-533-0201 or 302-420-6301 or
email: ryan@caffegelato.net or catering@caffegelato.net

Wedding Receptions

Wedding Venues

Caffé Gelato is a preferred wedding caterer at The Judge Morris Estate, The Delaware Natural History Museum, The Blue Bell Barn, Buena Vista, Newark's Evergreen Room, Delaware Theatre Company, Biggs Museum, all Delaware State Parks including Bellevue Hall, Cauffiel House and Barn and the Figure 8 Barn at Bellevue. Caffé Gelato caters weddings for up to 300. Caffé Gelato's expert planners work with you to design a custom menu.

Caffé Gelato also host weddings, rehearsal dinners and showers at Caffé Gelato 90 E. Main Street Newark, Delaware. Ask about the special Saturday afternoon pricing or choose an evening reception in one of 3 private dining rooms. Caffé Gelato is adorned with candlelit walls, high-backed booths, candles, a temperature-controlled wine cellar and full service bar. Caffé Gelato hosts weddings for up to 150.

Wedding Packages Include:

*Custom-designed menu and menu consultation
Complimentary 6-course Chef's tasting for four people at Caffé Gelato
Personal attendant for the bride and groom during the reception
Professional bartenders and certified servers
Complimentary parking for events at Caffé Gelato
Votive candles on each table
Wedding cake*

Many packages also include:

*Butlered hors d'oeuvres and butlered cocktail reception
Table-side wine service; coffee and tea service
Champagne toast
Late-night "breakfast" Nutella Crepes as guests leave*

Wedding Reception

Reception

Champagne or couple's signature drink

Select white and red wines

Cocktail Hour Hors d'Oeuvres *(most receptions include 4-8 hors d'oeuvres)*

<i>Lemon Poached Lobster</i>	<i>Assorted Fresh Fruit and Cheese</i>
<i>Chardonnay Poached Shrimp</i>	<i>Sweet Potato-Stuffed Ravioli</i>
<i>Duck Confit Spring Rolls</i>	<i>Raspberry and Brie Stuffed Purses</i>
<i>Bleu Cheese Bouche</i>	<i>Spanikopita</i>
<i>Shrimp Salad on toasted pumpernickel</i>	<i>Crab or Sausage stuffed Mushrooms</i>
<i>Chicken Salad on Crouton</i>	<i>Miniature Quiche</i>
<i>Brie and walnut on crouton</i>	<i>Potato and Cheese Puffs</i>
<i>Crudite Vegetables with Vegetable, Hummus or</i>	<i>Pan-Seared Filet Mignon Medallions over Risotto</i>
<i>Roasted Red Pepper Dip</i>	<i>Shrimp Cocktail on Pineapple Display</i>
<i>Crostini with Bruschetta</i>	<i>Ginger Seared Crab Cakes</i>
<i>Pan-Seared Scallops over Risotto</i>	<i>Lamb Lollipops</i>
<i>Assorted sushi -- from Mikimotos</i>	<i>Mini house-crafted ravioli or homemade goat</i>
<i>Burgundy braised pulled short rib</i>	<i>cheese stuffed tortellini</i>
<i>Braised short rib spring rolls</i>	<i>Pancetta Mussels</i>
<i>Grilled petite filet mignon</i>	<i>Chinese Chicken salad on wonton crisp</i>
<i>Pulled duck confit</i>	<i>Mini Mushroom and Pecan Veggie Burgers</i>
<i>Prosciutto-Wrapped Asparagus</i>	

(selection of some hors d'oeuvres may incur an extra cost)

Amusé Course

Pan-seared diver scallop

Soup Course (optional)

Traditional Italian Wedding

Butternut Squash Bisque

Pasta e Fagioli

New England Clam Chowder

Chilled Gazpacho or Vichyssoise

Shrimp and Corn Chowder

Lobster Bisque

(soup course is priced between \$1 and \$4)

Salad Course

Mixed Green

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

Mixed Green 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, shaved Parmigiano cheese and our classic Caesar dressing, garnished with julienne sun-dried tomatoes

Duck Confit

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

(for duck confit salad, please add \$2)

Intermezzo (Choice of homemade sorbetto)

Lemon, Raspberry, Tangerine, Green Apple or Peach Sorbetto

Pomegranate or Blood Orange Sorbetto

(for pomegranate or blood orange, please add \$2)

Main Course *(sample selections)*

Roasted Organic 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

Pan Roasted 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

*wedding cake (choose your favorite bakery, some cakes may incur an additional charge)
assorted homemade cookies
choice of any house crafted gelato
coffee and tea service*

Bar Service

Professional bartenders and certified service staff

Choose full service open bar; beer, wine and champagne with signature drinks; or some combination

Includes

seated and served or stations

soft drinks, bar mixers, ice, water and iced tea

white or champagne cloth napkins

votive candles

standard place settings and stemware

At Caffé Gelato

\$39 - \$69 per person

gratuity 18%

Saturday afternoon receptions held at Caffé Gelato save 20%

At a Preferred Venue

At a Preferred Venue

\$49 - \$99 per person

gratuity 10-18%

some additional rental charges may be incurred (tables, chairs, dance floor, linens, china, silverware, stemware, coat check etc.)

Please email catering@caffegelato.net or Call Caffé Gelato 302-738-5811 for a complimentary menu consulting and proposal. Direct catering office line is 302-533-0201

Caffé Gelato

RESTAURANT
+ CATERING

90 East Main Street • Newark, Delaware 19711 • www.caffegelato.net

**Call 302-738-5811, 302-533-0201 or 302-420-6301 or
email: ryan@caffegelato.net or catering@caffegelato.net**

Caffé Gelato Restaurant + Catering

Meals for the Masters Celebrity Chefs Brunch 2006
Wine Spectator Award of Excellence 2005 - 2011, 2012
Wine Enthusiast Award of Distinction 2008 2009 2010
Delaware's Most Romantic Restaurant, Delaware Today 2008
Delaware's Best Desserts, Delaware Today 2008, 2011
Delaware's Best Wine List, Delaware Today 2006
Newark's Best Restaurant, Delaware Today 2003, 2005 - 2008, 2012
Delaware's Best New Restaurant, Delaware Today 2001
Delaware's Best Ice Cream, Delaware Today 2001 - 2005, 2011
Delaware's Friendliest Service, Delaware Today 2002
Newark's Best Desserts, UD Review 2001
Delaware's Best Lunch, Delaware Today 2004
America's Top Spots for Ice Cream, Shannon Jackson Arnold 2004
North American Restaurant Association Award of Excellence 2005 -2006

“Reasonably priced and inventive Mediterranean-inspired cuisine...well-crafted desserts...
solids specials that show a more exciting edge.” The News Journal, July 2001

“Caffé Gelato goes to the head of the class for a return visit.” The Boston Globe, November 2004