

Call 302-738-5811, 302-533-0201  
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## Bridal Shower Brunch

### Suggested Menu

### Option 1

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

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

#### **Main Course** *(choice of four)*

##### **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*

##### **Prosciutto di 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**

*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 per person*

*20% service charge*

*Beverages a la carte*

## Bridal Shower Brunch Suggested Menu 2 Stations

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

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

### **Brunch Station**

*Omelets or Scrambled Eggs*

*Crème Brulee French Toast or Belgian Waffles*

*Berry and Ricotta or Apple Crepes*

*Spanish Paella*

*Sweet Potatoes Fries*

*Assorted Tea Sandwiches*

*Cinnamon raison bread*

*English muffins*

*Cream cheese, Butter and Assorted jams*

### **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)*

*Coffee and Tea Service*

### **Pricing**

*\$16.95 per person*

*20% service charge*

*Beverages a la carte*

#### *Contact:*

*Caffé Gelato Restaurant + Catering*

*Phone: (302) 738-5811 or (302) 533-0201*

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