

*Caffé Gelato*

RESTAURANT  
+ CATERING



*Bacon*

AND

**BEER**

DINNER



SAVE THE DATE

JANUARY 12, 2018

6:30 P.M.

\$79

*Reserve Today!*

302.738.5811

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

## R e c e p t i o n

Sugared Bacon on Skewers Brown Ale and Hickory Bacon Smoked Chicken Wings served with brown ale and whole grain mustard dipping sauce

**SAM SMITH NUT BROWN ALE**

## A p p e t i z e r

Smoked Sea Salt Seared Day-Boat Scallop with Doppelbock Beurre Blanc with smoked Gouda and caramelized onion risotto, apple-bacon, roasted butternut squash

**ROCHEFORT 6 TRAPPIST ALE**

## S m a l l P l a t e

House Crafted Pancetta and Mushroom stuffed Ravioli served with stout and bacon braised beef short rib and natural jus, roasted spaghetti squash and candied leeks

**AYINGER BAVARIAN PILS**

## S a l a d

Escarole, Spinach and Radicchio with aged Vermont cheddar, sliced Anjou Pears, dried cranberries, toasted hazelnuts, crispy prosciutto di Parma, shaved shallots and Hefeweizeh vinaigrette

**UNIBROUE BLANCHE CHAMBLY**

## I n t e r m e z z o

Meyer Lemon

**SAM SMITH ORGANIC PEAR CIDER**

## E n t r é e

Amber Ale and Honey Glazed Bacon wrapped Filet Mignon with house-crafted cannellini bean gnocchi, roasted Brussels sprouts with applewood smoked bacon, veal jus, cauliflower puree and oven dried roma

**UNIBROUE TROIS PISTOLES**

## D e s s e r t

whipped ricotta stuffed chocolate crepe, chocolate-hazelnut gelato, bacon-caramel sauce and candied cranberries

**SAM SMITH ORGANIC CHOC STOUT**



Did you know Caffé Gelato can cater your event often for less than you would spend on your own?

Now is the time to book your event, Call today (302) 738-5811