



# NEW YEARS EVE

## CELEBRATION

SUNDAY, DECEMBER, 31 | 8PM

LIVE MUSIC BY BACHELOR BOYS BAND  
7-COURSE DINNER, COCKTAILS,  
CHAMPAGNE, CRAFT BEERS & WINE

*Caffé Gelato*

RESTAURANT  
+ CATERING



**RESERVE TODAY!**



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## **DISPLAYED HORS D' OEUVRES RECEPTION**

Charcuterie: Artisan Meats, Prosciutto, Artisan Cheese,  
Champagne Mustard & Honey  
Shrimp Salad Tea Sandwiches with Lemon, Chives,  
Capers and Bibb Lettuce

## **HORS D' OEUVRES SERVED TO TABLE**

Smoked Salmon over Cucumber with Lemon-Caper Crème Fraiche  
Beef Ragout with Polenta  
Bay Scallop Ceviche with Cucumber Relish  
and Strawberry-Champagne "Gazpacho"  
Classic Oysters Rockefeller

## **APPETIZER**

Pan Seared Day Boat Scallop with House Crafted Ricotta Gnocchi,  
Prosciutto Mushroom Pesto with Sage,  
Cauliflower-Leek Puree and Chive Oil

## **SMALL PLATE**

House Crafted Brussel Sprout and Pancetta Ravioli  
with Parmigiano-Reggiano, Wild Mushrooms Trifolati,  
Chives and Truffle Cream Sauce

## **SALAD**

Baby Spinach with Bosc Pears, Pomegranate Arils, Shaved Parmigiano  
Reggiano, Meyer Lemon Vinaigrette and Fresh Burrata

## **INTERMEZZO**

Blood Orange Mimosa Sorbetto

## **ENTRÉE**

Fennel and Fine Herb Roasted Filet Mignon, Saffron-Lobster Risotto with  
Shallots and Peas, Brandied Lobster and Tarragon Cream, Roasted  
Asparagus, Petite Salad with Crab, Candied Fennel and Roasted Pepper Oil

## **DESSERT**

Mini Lemon-Pistachio Cannoli  
Strawberry-Champagne Cheesecakes  
with Strawberry-Champagne Whipped Cream  
Espresso Chocolate Chip Biscotti  
Assorted Petit Fours  
Assorted Truffles  
Lemon-Ricotta Cookies with Lemon Glaze  
White Chocolate Hazelnut and Cherry Biscotti  
Mini Crème Brulee  
Cookies and Holiday Cookies

\$119 per person for 7-course dinner, dinner, dancing, premium bar, Veuve  
Cliquot, micro beers, wine and Ketel One and Tito cocktails (8pm – 1 am)  
\$79 per person premium bar, Cocktail Party and Dancing (10 pm – 1 am)