
Casamigos
TEQUILA
Dinner

THURSDAY, AUGUST 16

6:30 PM | \$79

Karl Kadar

SPECIAL GUEST SPEAKER

Reserve Today

CAFFEGELATO.NET

302-738-5811

**DID YOU KNOW
GEORGE CLOONEY
STARTED A
TEQUILA COMPANY?**



RECEPTION

Tequila Shrimp Salsa with Tortilla Chips (Prepared like Ceviche) with Extra virgin olive oil, Tequila, lime juice and zest and salt.

Mixed with Tomatoes, onions, sweet corn, avocado, garlic, jalapeno and cilantro

Casamigos Blanco Margarita

SMALL PLATE

House Crafted, Tequila Cured Red Snapper Tostada with Minted Mango-Cucumber Salsa and Tostones.

Avocado-lime crema and pickled radish.

Casamigos Blanco

APPETIZER

Green-Chili and Lime Grilled Lamb Lollipop with Cannellini Bean and Goat Cheese Puree, cilantro infused sauce soubise, honey-orange glazed baby carrots, charred scallions and scallion oil.

Casamigos Reposado

SALAD

Grilled Peach and Mozzarella Salad, Watercress, Baby Arugula, Shaved Red Onion, Cumin-Lime Vinaigrette (Peaches, Scallions, Cilantro, Honey, Salt, Lime Juice and Zest, Cumin, Chili Powder, Tequila, E.V.O.); Candied Pepitas; Cilantro Leaves

INTERMEZZO

Avocado-Lime Sorbetto

ENTRÉE

Garlic and Thyme Grilled Flank Steak, Brown Rice "Risotto" with Corn Cilantro and Cotija Cheese, Poblano Mole, Tequila-Agave caramelized onions, red chili oil

Casamigos Mezcal

DESSERT

House-crafted Churros with Sweet Corn Gelato, Agave-Lime Syrup, Candied Lime Wheel Garnish, Jalapeno-Agave Candied Popcorn

Casamigos Anejo

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FOR IMPORTANT LIFE CELEBRATIONS
& MILESTONES
INCLUDING BIRTHDAYS, ANNIVERSARIES,
RETIREMENTS, & GRADUATIONS**