

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

Rehearsal Dinners Suggested Menu 1

Host a perfect rehearsal dinner at Caffé Gelato. Choose one of 3 private dining rooms. Enjoy a reception and cocktail hour in the lounge and bar. Caffé Gelato's award winning planners work with you to design a custom menu. The restaurant is adorned with candlelit walls, high-backed booths, candles, a temperature controlled wine cellar and full service bar. Caffé Gelato hosts rehearsal dinners for up to 75 people.

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

*Lemon Poached Lobster
Chardonnay Poached Shrimp
Bleu Cheese Bouche
Shrimp Salad on Crostini
Brie and Walnut on Crostini
Crudité Vegetables
Roasted Red Pepper Dip
Crostini with Bruschetta
Pan-Seared Scallops
Prosciutto-Wrapped Asparagus
Assorted Fresh Fruit and Cheese*

*Butternut Squash Ravioli (seasonal)
Raspberry and Brie Stuffed Purses
Spanakopita
Crab or Sausage stuffed Mushrooms
Pan-Seared Filet Mignon Medallions
Shrimp Cocktail on Pineapple Display
Ginger Seared Crab Cakes
Lamb Lollipops
Mini House-Crafted Ravioli or Four Cheese
Stuffed Tortellini
Mini Mushroom and Pecan Veggie Burgers*

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

Amusé Course

Pan-seared diver scallop (add \$3 for amuse course)

Salad Course

Goat Cheese and Sun Dried Cherries Salad

candied walnuts on a bed of mixed greens

Classic Mixed Green Salad

julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, and bell peppers

Greek Salad

romaine hearts, cucumbers, tomatoes, onions, kalamata olives, diced bell peppers and crumbled feta tossed in balsamic vinaigrette and topped with crisp prosciutto di Parma

Classic Caesar Salad

romaine hearts tossed with croutons, shaved Parmigiano and our classic Caesar dressing, garnished with julienne sun dried tomatoes

Spinach Salad

trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun dried cherries and crispy onion straws

Intermezzo

Refreshing House-Crafted Sorbetto

Entrée Course *(most rehearsal dinners include 3-4 main-course options)*

Cider Roasted Chicken

with apple cider and rosemary glaze, marinated peppers and coffee roasted potatoes (or similar seasonal preparation)

Pistachio Roasted Salmon

with butternut squash and brown butter risotto, roasted cauliflower and black garlic puree. (or similar seasonal preparation)

Honey Bourbon Roasted Pork Tenderloin

with sweet potato and apple puree, roasted broccoli, charred Cipollini onions and honey bourbon glaze (or similar seasonal preparation)

Grilled Center Cut Filet Mignon

center cut filet of beef, red wine veal jus, roasted garlic mashed potatoes, pancetta roasted Brussels sprouts.

Scallops

with savory risotto and seasonal vegetables

Veal Chop

sixteen-ounce French-cut veal rib chop, wrapped in prosciutto di Parma and Parmigiano, pan roasted and served with Marsala wine sauce, herb roasted fingerling potatoes and sautéed broccoli rabe

Herb Roasted Rack of Lamb

with manchego mashed potatoes, blackberry Cabernet sauce, balsamic roasted vegetables

Tenderloin Tip Tortellini

Filet Mignon tips sautéed with shallots, wild mushrooms, diced tomatoes and spinach, served in Marsala cream sauce over house crafted roasted butternut squash tortellini

Ravioli

with ricotta and roasted vegetable stuffed house-crafted ravioli served with marinara sauce

Dessert

Choice of House-Crafted gelato (Vanilla Bean or Chocolate Hazelnut)

Crème Brulee or Tiramisu (add \$4 per person)

Cheesecake with Caramel Gelato (add \$4 per person)

\$39.50 per person

all beverages a la carte

add 20% Service Charge

Rehearsal Dinners Suggested Menu 2

Host a perfect rehearsal dinner at Caffé Gelato. Choose one of 3 private dining rooms. Enjoy a reception and cocktail hour in the lounge and bar. Caffé Gelato's award winning planners work with you to design a custom menu. The restaurant is adorned with candle lit walls, high-backed booths, candles, a temperature-controlled wine cellar and full service bar. Caffé Gelato hosts rehearsal dinners for up to 75 people.

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

<i>Lemon poached Lobster</i>	<i>Raspberry and Brie Stuffed Purses</i>
<i>Chardonnay Poached Shrimp</i>	<i>Spanakopita</i>
<i>Bleu Cheese Bouche</i>	<i>Crab or Sausage Stuffed Mushrooms</i>
<i>Shrimp Salad on Toasted Pumpernickel</i>	<i>Pan-Seared Filet Mignon Medallions</i>
<i>Chicken Salad on Crostini</i>	<i>Shrimp Cocktail on Pineapple Display</i>
<i>Brie and walnut on Crostini</i>	<i>Lamb Lollipops</i>
<i>Crudité Vegetables</i>	<i>Pan-Seared Scallops</i>
<i>Roasted Red Pepper Dip</i>	<i>Braised Short Rib Spring Rolls</i>
<i>Crostini with Bruschetta</i>	<i>Mini House-Crafted Ravioli or Four Cheese Stuffed Tortellini</i>
<i>Prosciutto-Wrapped Asparagus</i>	<i>Mini Mushroom and Pecan Veggie Burgers</i>
<i>Assorted Fresh Fruit and Cheese</i>	
<i>Butternut Squash Ravioli (seasonal)</i>	

(Selection of some hor d'oeuvres may incur an extra cost)

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Amusé Course

Pan-seared diver scallop (add \$3 for amuse course)

Salad Course

Classic Mixed Greens

with Julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, bell peppers and balsamic vinaigrette

Goat Cheese and Sun Dried Cherries

with Candied Walnuts on a bed of mixed greens

Classic Caesar

with romaine hearts, focaccia croutons, shaved Parmigiano, julienne sun-dried tomatoes and poppy seed dressing

Intermezzo

Refreshing House-Crafted Sorbetto

Main Course *(most rehearsal dinners include 3-4 main-course options)*

Cider Roasted Chicken

with apple cider and rosemary glaze, marinated peppers and coffee roasted potatoes (or similar seasonal preparation)

Pistachio Roasted Salmon

with butternut squash and brown butter risotto, roasted cauliflower and black garlic puree. (or similar seasonal preparation)

Honey Bourbon Roasted Pork Tenderloin

with sweet potato and apple puree, roasted broccoli, charred Cipollini onions and honey bourbon glaze (or similar seasonal preparation)

Grilled Center Cut Filet Mignon

center cut filet of beef, red wine veal jus, roasted garlic mashed potatoes, pancetta roasted Brussels sprouts.

Scallops

with savory risotto and seasonal vegetables

Veal Chop

sixteen-ounce French-cut veal rib chop, wrapped in prosciutto di Parma and Parmigiano, pan roasted and served with Marsala wine sauce, herb roasted fingerling potatoes and sautéed broccoli rabe

Herb Roasted Rack of Lamb

with manchego mashed potatoes, blackberry Cabernet sauce, balsamic roasted vegetables

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Tenderloin Tip Tortellini

Filet Mignon tips sautéed with shallots, wild mushrooms, diced tomatoes and spinach, served in Marsala cream sauce over house crafted roasted butternut squash tortellini

Ravioli

with ricotta and roasted vegetable stuffed house-crafted ravioli served with marinara sauce

Mediterranean Pappardelle

sun-dried tomatoes, artichokes, Kalamatas, baby spinach, in a light feta cream sauce

Primavera Fettuccini

sautéed garden vegetables, choose sherry cream, marinara or Parma rosa

Tortellini

House-crafted four-cheese tortellini served in Parma Rosa sauce

Dessert

Choice of House-Crafted gelato (Vanilla Bean or Chocolate Hazelnut)

Crème Brulee or Tiramisu (add \$4 per person)

Cheesecake with Caramel Gelato (add \$4 per person)

\$34.50 per person

all beverages a la carte

add 20% Service Charge

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Rehearsal Dinners Suggested Menu 3

Host a perfect rehearsal dinner at Caffé Gelato. Choose one of 3 private dining rooms. Enjoy a reception and cocktail hour in the lounge and bar. Caffé Gelato's expert planners work with you to design a custom menu. The restaurant is adorned with candle lit walls, high-backed booths, candles, a temperature-controlled wine cellar and full service bar. Caffé Gelato hosts rehearsal dinners for up to 75 people.

Reception

Crostini with Bruschetta

Shrimp Salad on Toasted Pumpernickel (add \$2)

Chicken Salad on Crostini (add \$1)

Crudité Vegetables with Vegetable, Hummus or Roasted Red Pepper Dip (add \$2)

Brie and Walnut on Crostini (add \$2)

Salad Course

Classic Mixed Greens

with Julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, bell peppers and balsamic vinaigrette

Goat Cheese and Sun Dried Cherries

with Candied Walnuts on a bed of mixed greens

Classic Caesar

with romaine hearts, focaccia croutons, shaved Parmigiano, julienne sun-dried tomatoes and poppy seed dressing

Entrée Course *(most rehearsal dinners include 3-4 main-course options)*

Tortellini

House-crafted four-cheese tortellini served in Parma Rosa sauce

Fettuccini Bolognese

ground veal, pork and beef, vegetable mirepoix, marinara and parmigiano

Lemon Piccata Chicken

pan-seared chicken breast served over house-crafted linguini in lemon caper white wine sauce

Ravioli

homemade ravioli served with coordinating sauce

Call 302-738-5811, 302-533-0201

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Mediterranean Pappardelle

sun-dried tomatoes, artichokes, Kalamatas, baby spinach, in a light feta cream sauce

Pasta Primavera

sautéed garden vegetables tossed in sherry cream sauce served over fettuccini pasta

Lump Crab & Shrimp Fettuccini

lump crab, sautéed shrimp, Parma rosa, with chiffonade basil

Dessert

Choice of House-Crafted gelato (Vanilla Bean or Chocolate Hazelnut)

Crème Brulee or Tiramisu (add \$4 per person)

Cheesecake with Caramel Gelato (add \$4 per person)

\$29.50 per person

all beverages a la carte

add 20% Service Charge

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Off-Premises Catering for Rehearsal Dinners

- ☞ Caffé Gelato is a preferred caterer at The Judge Morris Estate, Historic Penn Farm, Thousand Acre Farm, Auburn Heights Preserve, The Blue Bell Barn, Buena Vista, Newark's Evergreen Room, Delaware Theatre Company, The Biggs Museum, all Delaware State Parks including Bellevue Hall, Cauffiel House, and the Figure 8 Barn. Caffé Gelato can also cater to Brittlend Manor in Chestertown, MD and The Washington at Historic Yellow Springs in Chester Springs, PA, The Cauffiel House, Great Oak Manor, Mount Harmon Plantation, Mount Pleasant Meeting House, The Oakbourne Mansion, Filasky's Farm, Harvest View Barn, Old Stone Farm, The Tea Barn at Fair Hill, Spring Hill Manor, Worsell Manor, Copeland Maritime Center, Delaware Children's Museum, The Delaware Contemporary, Chadds Ford Winery, Chateau Bu-De Vineyard & Winery, Clovelly Vineyards, Harvest Ridge Winery, Paradox Vineyard, Arden Gild Hall, Brandywine Zoo, Delaware Theatre Company, The Grand Opera House, Kalmar Nyckel, Newark's Evergreen Room, Smyrna Opera House as well as State Parks, Churches, Synagogues, Businesses, and Private Homes.
- ☞ Caffé Gelato's team of professional event planners are available to facilitate any third party rentals you may need for your wedding. From tents to arbors, tables to lighting, our team has resources to help you plan your special day.

Contact:

Caffé Gelato Restaurant + Catering

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

E-mail: events@caffegelato.com

Website: www.caffegelato.net

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