

# Caffè Gelato

RESTAURANT + CATERING

90 E. MAIN STREET

NEWARK, DE 19711

(302) 738 – 5811

## Bridal Shower Packages

### Plated Brunch Option

#### Mimosa Reception (+\$3 per person)

Orange Mimosas, Peach Bellini

#### Appetizers (Preset to Table)

Bruschetta, Chicken Salad, and Shrimp Salad on Crostini

#### Main Course (Choice of One)

Lejon Omelet - sautéed shrimp, crumbled bacon, fresh scallions, mozzarella, and homemade horseradish sauce with scalloped potatoes

Eggs Benedict – Poached eggs served over toasted English muffin with Hollandaise sauce, roasted potatoes and Canadian bacon

Berry and Ricotta Crepes - Classic homemade French crepes served with seasonal berries, ricotta and our honey-orange sauce

Crème Brûlée French Toast - French Brioche dipped in crème brûlée Grand Marnier batter, toasted and served with a maple-butter syrup and mascarpone cream, scrambled eggs and mixed greens

#### Dessert

Choice of House Crafted Gelato (Vanilla Bean or Bacio)

*Cost: \$21 per person*

*add \$3 per person for Mimosa Reception*

*add all beverages a la carte*

*add 20% service charge*

Please submit \$100 deposit to confirm reservation. Deposit to be applied to total. Your final headcount will be due 1 week before event and this count will serve as your guarantee for the event. For groups of 20 or more, Entrée Selections are due 48hrs prior to the event. Please submit a list of guest names and their selections by email 2 days prior. Significant changes in headcount, higher or lower, may necessitate different room assignments.

Signed: \_\_\_\_\_ Date: \_\_\_\_\_

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## Buffet Brunch Option

### Mimosa Reception (+\$3 per person)

Orange Mimosas, Peach Bellini

### Appetizers (Preset to Table)

Bruschetta, Chicken Salad, and Shrimp Salad on Crostini

### Brunch Station

Scrambled Eggs Campagnola with prosciutto di Parma, roasted red peppers, sautéed red onions, melted mozzarella cheese

Scrambled Eggs, plain with salt and pepper

Herb Roasted Breakfast Potatoes

Crispy Applewood Smoked Bacon

Lemon Ricotta Crepes with raspberry coulis, mascarpone whipped cream

Crème Brûlée French Toast with French brioche dipped in crème brûlée

Grand Marnier batter, toasted and served with a maple-butter syrup and mascarpone cream.

House-Crafted Four-Cheese Tortellini served in Parma rosa sauce

Orange, Almond, and Cranberry Chicken Salad Sandwiches with leaf lettuce and sliced Roma tomatoes

English Muffins and Cinnamon Raisin Bread

Cream Cheese, Butter, and Assorted Jams

### Dessert

Choice of Gelato (Vanilla Bean or Bacio)

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## Plated Lunch Option

### Mimosa Reception (+\$3 per person)

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### Appetizers (Preset to Table)

Bruschetta, Chicken Salad, and Shrimp Salad on Crostini

### Main Course (Choice of One)

Caprese Panino with Shrimp or Chicken, fresh mozzarella, sliced roma tomatoes, leaf lettuce and extra virgin olive oil on homemade focaccia bread

Chicken Caesar Salad, romaine hearts tossed with croutons, grated Parmigiano and our classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved parmigiano-reggiano topped with grilled chicken breast

Spinach Salad with Grilled Salmon, trimmed baby leaf spinach, crumbled bleu cheese, roasted walnuts and dried cherries tossed in our warm pancetta vinaigrette and topped with grilled salmon and garnished with crisp onion straws

House-Crafted Four-Cheese Tortellini served in Parma Rosa sauce

### Dessert

Choice of Gelato (Vanilla Bean or Bacio)

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## Buffet Lunch Option

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Orange Mimosas, Peach Bellini

### Appetizers (Preset to Table)

Bruschetta, Chicken Salad, and Shrimp Salad on crostini

### Lunch Buffet

Mixed Green Salad julienne carrots, toasted almonds, crumbled feta, sliced cucumbers, cherry tomatoes, and poppy seed or balsamic dressing

Classic Caesar Salad romaine hearts tossed with croutons, grated Parmigiano and our classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved parmigiano-reggiano

Fresh Sliced Fruit

Roasted Vegetable and Ricotta stuffed Ravioli with Marinara sauce

Vegetable Crudités and Dips

Assorted Sandwiches

Tavern Ham and Gruyere with Honey Mustard on a Monte Cristo style bread

Turkey Brie and Dijon Mustard served on Multigrain

Pan Seared chicken with sliced avocado, Applewood smoked bacon, classic mayo, leaf lettuce and sliced tomatoes

Roast beef with grilled sweet onions, crumbled bleu cheese, horseradish sauce, lettuce and tomatoes

Sweet Potato Fries

### Dessert

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