

## *Reception Packages- 2018*

### **All Reception Packages Include**

- ∞ Professional Event Manager to provide in-person, telephone, and electronic support for planning leading up to the event including minimum one face-to-face consult with bride.
- ∞ Custom-designed menu and menu consultation
- ∞ Complimentary Chef's tasting of reception menu for up to 4 people approximately 6 months prior to wedding.
- ∞ Professional, certified Chefs to prepare and present all menu items
- ∞ Professional, certified Banquet Staff to setup, serve, clear, and cleanup.
- ∞ Professional, certified Bartenders to tend the bar (if ordered)
- ∞ Small Wares including water goblets and wine glasses for dining tables, all flatware (salad forks, dinner forks, butter knives, tablespoons, teaspoons, cake forks, coffee spoons, etc.), ceramic cocktail plates, bread plates, dinner plates, cake plates, chaffing dishes, serving utensils, salt & pepper shakers, bread baskets, butter/oil caddies, etc. (*add \$9 per person*)
- ∞ Linens including floor-length table linens and napkins (cotton-poly blend in white, black, or ivory). Additional costs apply for other color or fabric selections. (*add \$3 per person*)
- ∞ Cost:       Silver Package: \$69 per person  
                  Gold Package: \$79 per person  
                  Platinum Package: \$89 per person

*Gratuity at the discretion of the client*

*prices based on minimum 80 guests; for parties less than 80, prices subject to change*

### **Did You Know?**

- ∞ Caffè 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. Caffè Gelato also catersto Brittlund Manor, Great Oak Manor, Mount Harmon Plantation, Crow Vineyard, and Worsell Manor in MD. Mount Pleasant Meeting House, Oakbourne Mansion, Nonantum Farm, Filasky's Farm, Harvest View Barn, Old Stone Farm, The Tea Barn at Fair Hill, Spring Hill Manor, Kalmar Nyckel/ 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, The Grand Opera House, Smyrna Opera House as well as Parks, Churches, Synagogues, Businesses, and Private Homes.
- ∞ Caffè Gelato's team of Award Winning 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 Ryan German**

**for a complimentary menu consultation and proposal.**

**Phone: (302) 420-6301 | Email: [ryan@caffegelato.com](mailto:ryan@caffegelato.com)**

*Silver Package*

**Welcome Station** (add \$2pp)

Lemonade, Citrus water, and Iced Tea

**Cocktail Hour**

*Passed Hors d' Oeuvres (Select 4)*

- ∞ Brie and Raspberry Purses
- ∞ Bruschetta; Shrimp Salad; Chicken Salad all on Crostini
- ∞ Meatballs with house crafted Marinara or Apricot Glaze
- ∞ Basil Pesto Chicken Skewer
- ∞ Exotic Mushroom Spring Rolls
- ∞ Bite Size Butternut Squash and Chevre stuffed Ravioli

*Displayed Hors d' Oeuvres (Select 1)*

- ∞ Crudité Vegetables with fresh crisp carrots, celery, cauliflower, red and green bell peppers, and broccoli with roasted red pepper dip, artichoke dip, and hummus
- ∞ Artisan Cheese with Gruyere, Manchego and Parmigiano with grapes, candied walnuts, fresh berries, and crostini
- ∞ Antipasti with house-crafted fresh mozzarella and cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated Spanish olives, roasted beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers
- ∞ Terra and Kettle chips (*complimentary*)

**Salad Station** (*Select 1*)

- ∞ Classic Mixed Greens Salad with julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, and bell peppers
- ∞ Sundried Cherry Salad with crumbled goat cheese, and candied walnuts atop baby greens
- ∞ Classic Caesar Salad with romaine hearts, house crafted focaccia croutons, julienne sun-dried tomatoes, and shaved Parmigiano-Reggiano
- ∞ Caprese Salad with mixed greens, sliced cherry tomatoes, fresh mozzarella, and an aged balsamic reduction
- ∞ Greek Salad with romaine hearts, sliced cucumbers, diced tomatoes, red onions, Kalamata olives, diced bell peppers, crumbled feta, crispy prosciutto di Parma
- ∞ Tomato and Arugula Salad with baby arugula, halved cherry tomatoes, marinated olives, and a pinch of sea salt and garnished with aged asiago cheese
- ∞ Spinach Salad with trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun-dried cherries, and crispy onion straws
- ∞ Artisan breads, whipped butter, and dipping oil (*complimentary, preset to table*)

**Pasta and Entrée Station** (*Select 4*)

- ∞ House-crafted Four-Cheese Tortellini served in Parma Rosa sauce
- ∞ House-Crafted Ravioli with roasted vegetable and ricotta stuffed ravioli in marinara

- ∞ Stuffed Shells filled with fresh ricotta and topped with homemade marinara
- ∞ Fettuccini Bolognese with ground veal, pork and beef and layered with cheese and marinara sauce
- ∞ Broccoli & Sausage sautéed in garlic and olive oil over house-crafted pappardelle
- ∞ Mediterranean pappardelle with sun-dried tomatoes, artichokes, Kalamata olives and spinach in a light feta cream sauce with oregano and basil over house-crafted pasta
- ∞ Cauliflower & Artichoke fettuccini with finely cut roasted cauliflower and artichoke hearts sautéed in garlic and finished in a white wine cream sauce over house-crafted pasta
- ∞ Primavera pasta with sautéed garden vegetables tossed in our sherry cream sauce served over your choice of house-crafted pasta (*Gluten Free, Vegan possible*)
- ∞ Lemon Piccata Chicken with pan-seared chicken breast served over house-crafted linguini in lemon caper white wine sauce (*add \$2pp*)
- ∞ Chicken Parmigiano with tender pan-fried chicken breast, marinara, melted mozzarella, and parmigiana, served over house-crafted linguini (*add \$2pp*)
- ∞ Tenderloin Tip Tortellini with filet mignon tips sautéed with shiitake, button and portabella mushrooms, roasted garlic, baby spinach and roasted shallots, finished with a marsala cream sauce over goat cheese and ricotta stuffed tortellini (*add \$2pp*)
- ∞ Lump Crab & Shrimp with house-crafted fettuccini, lump crab and sautéed shrimp tossed in a Parma Rosa sauce and garnished with chiffonade basil (*add \$2pp*)
- ∞ Pistachio Chicken seasoned with Dijon mustard and encrusted with pistachios, served with a dill cream sauce, couscous pilaf and sautéed vegetables (*add \$5pp*)
- ∞ Roasted Pork Tenderloin with peach-mustard glaze, crispy potato gnocchi and sautéed summer vegetables (or other seasonal preparation) (*add \$5pp*)
- ∞ Seared Salmon with balsamic and honey marinade, spring sweet pea risotto, roasted red pepper coulis, agrodolce caponata. (or other seasonal preparation) (*add \$7pp*)
- ∞ Roasted Chicken with lemon, rosemary, tomato and mascarpone risotto, black garlic pan sauce and sautéed baby carrots (or other seasonal preparation) (*add \$7pp*)

### **Vegetables and Sides** (*Select 2*)

- ∞ Grilled Vegetables • Caramelized Sweet Potatoes • Sea Salt Roasted Fingerling Potatoes • Roasted Chef's Potatoes • Glazed Baby Carrots • Roasted Broccoli & Cauliflower

### **Dessert**

- ∞ Client to provide cake to be delivered and set up by bakery
- ∞ House Crafted Gelato (*Select 2 flavors*)

### **Coffee and Tea Service** (*add \$2pp*)

- ∞ Freshly brewed regular and decaffeinated coffee
- ∞ Assorted teas
- ∞ Creamers and sweeteners

## *Gold Package*

### **Welcome Station**

Lemonade, Citrus water, and Iced Tea

### **Cocktail Hour**

*Passed Hors d' Oeuvres (Select 6)*

- ✧ Any Silver Hors d'Ouevres Options
- ✧ Burgundy braised pulled short rib served over crispy polenta
- ✧ Honey Glazed Salmon
- ✧ Mushrooms Stuffed with Sausage, Cheese or Crab
- ✧ Fresh Figs with Honey Ricotta
- ✧ Asparagus Tips Wrapped with Prosciutto
- ✧ Burrata, Heirloom Tomato and Prosciutto flatbread

*Displayed Hors d' Oeuvres (Select 2)*

- ✧ Crudit  Vegetables with fresh crisp carrots, celery, cauliflower, red and green bell peppers, and broccoli with roasted red pepper dip, artichoke dip, and hummus
- ✧ Artisan Cheese with Gruyere, Manchego and Parmigiano with grapes, candied walnuts, fresh berries, and crostini
- ✧ Antipasti with house-crafted fresh mozzarella and cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated Spanish olives, roasted beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers
- ✧ Terra and Kettle chips (*complimentary*)

**(Preset to Table)** (*Select 1*)

- ✧ Artisan breads, whipped butter, and dipping oil (*complimentary*)

**Salad (Preset to Table)** (*Select 1*)

- ✧ Classic Mixed Greens Salad with julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, and bell peppers
- ✧ Sundried Cherry Salad with crumbled goat cheese, and candied walnuts atop baby greens
- ✧ Classic Caesar Salad with romaine hearts, house crafted focaccia croutons, julienne sun-dried tomatoes, and shaved Parmigiano-Reggiano
- ✧ Caprese Salad with mixed greens, sliced cherry tomatoes, fresh mozzarella, and an aged balsamic reduction
- ✧ Greek Salad with romaine hearts, sliced cucumbers, diced tomatoes, red onions, Kalamata olives, diced bell peppers, crumbled feta, crispy prosciutto di Parma
- ✧ Tomato and Arugula Salad with baby arugula, halved cherry tomatoes, marinated olives, and a pinch of sea salt and garnished with aged asiago cheese
- ✧ Spinach Salad with trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun-dried cherries, and crispy onion straws

## **Intermezzo** (add \$2pp)

- ☞ Refreshing House-Crafted Sorbetto

## **Pasta and Entrées**(Select 4)

- ☞ Any included Silver “Pasta and Entrée” Options
- ☞ Lemon Piccata Chicken with pan-seared chicken breast served over house-crafted linguini in lemon caper white wine sauce
- ☞ Chicken Parmigiano with tender pan-fried chicken breast, marinara, melted mozzarella, and parmigiana, served over house-crafted linguini
- ☞ Tenderloin Tip Tortellini with filet mignon tips sautéed with shiitake, button and portabella mushrooms, roasted garlic, baby spinach and roasted shallots, finished with a marsala cream sauce over goat cheese and ricotta stuffed tortellini
- ☞ Lump Crab & Shrimp with house-crafted fettuccini, lump crab and sautéed shrimp tossed in a Parma Rosa sauce and garnished with chiffonade basil
- ☞ Pistachio Chicken seasoned with Dijon mustard and encrusted with pistachios, served with a dill cream sauce, couscous pilaf and sautéed vegetables
- ☞ Roasted Pork Tenderloin with peach-mustard glaze, crispy potato gnocchi and sautéed summer vegetables (or other seasonal preparation)
- ☞ Seared Salmon with balsamic and honey marinade, spring sweet pea risotto, roasted red pepper coulis, agrodolce caponata. (or other seasonal preparation)
- ☞ Roasted Chicken with lemon, rosemary, tomato and mascarpone risotto, black garlic pan sauce and sautéed baby carrots (or other seasonal preparation)
- ☞ Crab Cakes made with lump crab, and served with citrus risotto (add \$3pp)
- ☞ Pan Seared Day-Boat Scallops served atop a ginger sweet potato puree, with a roasted mixed pepper chutney tapenade, and finished with a saffron cream sauce (or other seasonal preparation) (add \$5pp)
- ☞ Beef Tenderloin with porcini-rubbed tenderloin whole roasted, sliced thin with a classic demi-glace and wild mushroom risotto (add \$5pp)
- ☞ Herb Roasted Lamb with manchego mashed potatoes, sautéed asparagus, pistachio mint pesto (or other seasonal preparation) (add \$7pp)
- ☞ Veal Chop wrapped in prosciutto di Parma and Parmigiano, pan roasted and served with marsala wine sauce, herb roasted fingerling potatoes and sherried baby kale (or other seasonal preparation) (add \$7pp)

## **Vegetables and Sides**(Select 3)

- ☞ Any Silver “Sides” Options • Grilled Asparagus • Pancetta Roasted Brussels Sprouts

## **Dessert**

- ☞ Client to provide cake to be delivered and set up by bakery
- ☞ House Crafted Gelato(Select 3 flavors)

## **Coffee and Tea Service** (add \$2pp)

- ☞ Freshly brewed regular and decaffeinated coffee
- ☞ Assorted teas
- ☞ Creamers and sweeteners

*Platinum Package*

**Welcome Station**

Lemonade, Citrus Water, and Iced Tea

**Cocktail Hour**

*Passed Hors d' Oeuvres (Select 8)*

- ∞ Any Silver or Gold Hors d'Ouevres Options
- ∞ Lemon Poached Lobster
- ∞ Lamb Lollipops
- ∞ Ginger Seared Crab Cakes served with beurre blanc aioli
- ∞ Coconut Curry Shrimp with Thai chili dipping sauce
- ∞ Bite Size Filet Medallions with sour cherry glaze
- ∞ Shrimp Kebabs With Lime And Cayenne Butter
- ∞ Scallops With Vanilla-Mango Coulis
- ∞ Tropical Ceviche
- ∞ Pork Carnitas with Verde Sauce in Tortilla Cups

*Displayed Hors d' Oeuvres (all included)*

- ∞ Crudit  Vegetables with fresh crisp carrots, celery, cauliflower, red and green bell peppers, and broccoli with roasted red pepper dip, artichoke dip, and hummus
- ∞ Artisan Cheese with Gruyere, Manchego and Parmigiano with grapes, candied walnuts, fresh berries, and crostini
- ∞ Antipasti with house-crafted fresh mozzarella and cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated Spanish olives, roasted beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers
- ∞ Terra and Kettle chips (*complimentary*)

**(Preset to Table)**

- ∞ Artisan breads, whipped butter, and dipping oil (*complimentary*)

**Salad (Served to Table) (Select 1)**

- ∞ Classic Mixed Greens Salad with julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, and bell peppers
- ∞ Sundried Cherry Salad with crumbled goat cheese, and candied walnuts atop baby greens
- ∞ Classic Caesar Salad with romaine hearts, house crafted focaccia croutons, julienne sun-dried tomatoes, and shaved Parmigiano-Reggiano
- ∞ Caprese Salad with mixed greens, sliced cherry tomatoes, fresh mozzarella, and an aged balsamic reduction
- ∞ Greek Salad with romaine hearts, sliced cucumbers, diced tomatoes, red onions, Kalamata olives, diced bell peppers, crumbled feta, crispy prosciutto di Parma
- ∞ Tomato and Arugula Salad with baby arugula, halved cherry tomatoes, marinated olives, and a pinch of sea salt and garnished with aged asiago cheese

- ∞ Spinach Salad with trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun-dried cherries, and crispy onion straws

## **Intermezzo**

- ∞ Refreshing House-Crafted Sorbetto

## **Pasta and Entrées***(Select 4)*

- ∞ Any Silver or Gold “Pasta and Entrée” Options
- ∞ Crab Cakes made with lump crab, and served with citrus risotto
- ∞ Pan Seared Day-Boat Scallops prosciutto di Parma and cantaloupe risotto, heirloom tomato and baby mache salad, sweet corn emulsion
- ∞ Beef Tenderloin with porcini-rubbed tenderloin whole roasted, sliced thin with a classic demi-glace and wild mushroom risotto
- ∞ Herb Roasted Lamb with manchego mashed potatoes, sautéed asparagus, pistachio mint pesto (or other seasonal preparation)
- ∞ Veal Chop wrapped in prosciutto di Parma and Parmigiano, pan roasted and served with marsala wine sauce, herb roasted fingerling potatoes and sherried baby kale (or other seasonal preparation)

## **Vegetables and Sides***(Select 3)*

- ∞ Any Silver or Gold “Sides” Options

## **Dessert**

- ∞ Client to provide cake to be delivered and set up by bakery
- ∞ Chocolate Truffles and other mini desserts
- ∞ House Crafted Gelato*(Select 4 flavors)*

## **Coffee and Tea Service**

- ∞ Freshly brewed regular and decaffeinated coffee
- ∞ Assorted teas
- ∞ Creamers and sweeteners

## *Plated Dinner Service*

It is possible to upgrade our Gold or Platinum Reception Packages to plated meal service. As a plated meal package, the food service would be as follows:

- ∞ Welcome Station
- ∞ Cocktail hour with Passed and Displayed Hors d' Oeuvres
- ∞ Artisan breads (preset to the table)
- ∞ Salad (served to the table)
- ∞ Intermezzo (must be added to Gold Package)
- ∞ Entrée (served to the table)
- ∞ Dessert (served to the table and/or stationed)
- ∞ Coffee & Tea Service (stationed)
- ∞ Late Night Station (included in Platinum Package)

We recommend using a Duo option which offers all guests a combination of two popular menu items. For example, Pan Roasted Chicken & Lump Crab Cake (*pan roasted chicken served with a four-ounce lump crab cake, organic carrots, lemon-thyme natural pan jus, and sweet pea risotto*) or Filet Mignon with Roasted Salmon (*grilled center cut four-ounce filet served with a filet of salmon, roasted shallot and green peppercorn demi-glace, roasted vegetables and roasted red pepper risotto*). With this option, you would inform guests in advance of the entrée for the evening. Any guests with food allergies or dietary restrictions would let you know and they could have one or the other of the proteins OR a vegetarian option. We usually recommend the House-Crafted Tortellini or Ravioli for the vegetarian option. This option is an additional \$10pp.

The other option is for you to offer your guests one or two choices in addition to the vegetarian option. Any of our entrée options can be modified to become a plated menu option. In this instance, you would track how many of each option was selected and utilize a seating chart or place cards to indicate to servers which option each guest has elected. This option is an additional \$15pp for two choices or \$20pp for three choices.

*Beverage and Bar Services*

**Premium Beverage Service**

Still & Sparkling Waters  
Lemonade, Citrus Water, Iced Tea  
Cola, Diet Cola, Sprite & Ginger Ale  
Orange, Grapefruit & Cranberry Juice

*\$4pp, up to 5 hours*

**Premium Beer and WineBar Package**

Two Red Wines (such as Syrah, Cabernet, Pinot Noir, Malbec), Two White Wines (such as Sauvignon Blanc, Pinot Grigio, Chardonnay, and Riesling), and a selection of assorted Domestic Beers, Imported Beers, and Craft Beers (such as Dogfish Head, Troegs, Victory, and Flying Fish).(Includes items listed in “Premium Beverage Service”)

*\$12pp, up to 5 hours*

**Full Premium Bar Package**

Dewars Scotch, Johnnie Walker Red Scotch, Jack Daniels Whiskey, Jim Beam Bourbon, Absolute or Kettle One Vodka, Beefeaters or Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Two Red and Two White Wines, and a selection of assorted Domestic, Imported, and Craft Beers. (Includes items listed in “Premium Beverage Service”)

*\$19pp, up to 5 hours*

Champagne (Sparkling Cider) Toast	<i>\$5pp</i>
Wine Table Service during Dinner	<i>\$6pp</i>
Extended Open Bar (additional hour)	<i>\$10pp</i>
Second Bar with Bartender	<i>\$250</i>

*\*\*All Bar Packages include one barsetup and professional, certified bartender/s\*\**