

## DESSERTS

**GELATO**  
**24 HOMEMADE FLAVORS**  
\$10.99/QT. \$6.99/PT.  
\$24.99/GAL.

## ICE CREAM SOCIAL

\$4.99/person

Pick four flavors of gelato, and we'll bring everything else: whipped cream, chopped nuts, sprinkles, and a variety of other toppings. We'll deliver it, set it up, and provide a staff member for service and clean-up! Minimum 25 people.

## MINI CRÈME BRÛLÉE

1 doz./\$24.99 2 doz./\$36.99

## LARGE CANNOLI

1/2 doz./\$19.99 1 doz./\$38.99

## TIRAMISU

(Individual portions) 1/2 doz./\$23.99 1 doz./\$45.99

## PRIVATE CATERING

At your home, reception hall, or place of business. While you entertain, let Caffé Gelato take care of the catering. Full service catering including passed hors d'oeuvres, carving station or seated meal starting at just \$20 per person. Allow us to personally plan your event. (302) 738-5811

# Catered Lunches Just \$10

Caffé Gelato will cater your office luncheons, business meetings, or afternoon parties for as little as \$10 per person. Includes delivery, set-up, plates, utensils, and clean-up kit.

### Easy as 1-2-3

- 1 Choose tossed Mesclun Greens, Classic Caesar, or Garden Salad
- 2 Choose a Lunch Pasta or Assorted Panini Sandwiches
- 3 Call Caffé Gelato at 302-738-5811 to place your order

Free Gelato included with every order.  
Free delivery to most destinations in New Castle County, Delaware.

Add ons:  
(per person)

Grilled Vegetables .....	\$1
Roasted Potatoes .....	\$1
Potato Salad .....	\$1
Bottled Water, Juices, Soft Drinks.....	\$2
Mini Crème Brûlée.....	\$1

# Catered Lunches Just \$10



Full service catering also available with chef and waitstaff on premises, starting at \$20 per person.

# Caffé Gelato

RESTAURANT

## Catering Menu



"Reasonably priced and inventive Mediterranean-inspired cuisine...well crafted desserts...solid specials that show a more exciting edge" *Eric Ruth, The News Journal*

"That's good stuff!"  
*Charlie Gibson, Good Morning America, ABC Television*

"Caffé Gelato goes to the head of the class for a return visit."  
*Jan Sheppard, The Boston Globe*

"One of the best restaurants in the world for wine lovers"  
*Wine Spectator Magazine*

"Unusually sophisticated for Newark"  
*Pam George, Delaware Today Magazine*

90 E. Main St. • Newark  
www.caffegelato.net  
Phone: (302) 738-5811  
Fax: (302) 738-5812

Catered Lunches, Dinner Parties,  
Bridal Showers, Weddings, Ice Cream Socials  
and more. Let us cater your next event...

## APPETIZERS

### PROSCIUTTO WRAPPED ASPARAGUS TIPS

served on toasted focaccia points  
24/\$48 56/\$96

### BRIE AND RASPBERRY PURSES

24/\$29 56/\$58

### LOBSTER STUFFED STRUDEL

30/\$85 60/\$158

### JUMBO SHRIMP COCKTAIL

Displayed on a pineapple, makes a great centerpiece  
100/\$99 150/\$148 200/\$198

### MINI CRAB CAKES

Made with jumbo lump crab  
24/\$59 56/\$119

## SALADS

*(Full tray serves 15)*

Tossed Mesclun Greens / Classic Caesar  
Garden / Caprese / Greek / Spinach  
Tomato and Arugula / Bistecca  
Full tray/\$39 Half/\$29

## SOUPS

FRENCH ONION \$6.99/Quart  
PASTA E FAGIOLI \$7.99/Quart  
ZUPPA DEL GIORNO \$7.99/Quart

## CROSTINI & SPREADS

*Comes with 12 crostini made with toasted French batard  
and homemade spreads, with an extra 8 oz. on the side*

### ARTICHOKE

Freshly quartered artichokes whipped with  
Parmigiano, sour cream, herbs and spices \$12.99

### CRAB

Lump crab with Parmigiano,  
cream cheese, herbs and spices \$18.99

### HUMMUS

Chick peas, tahini, garlic and seasonings  
\$12.99

### BABA GHANOUSH

Roasted eggplant, tahini, garlic, and seasonings \$12.99

### BRUSCHETTA

Diced plum tomatoes, red onions, and sweet basil,  
tossed in a balsamic vinaigrette \$12.99

## PANINI SANDWICH TRAYS

Caprese/ Pancetta Club/ Toscana/ Mediterranean Tuna  
Portabella/ Basil Pesto Chicken/ Roasted Vegetable  
Tray of 6/\$41 Tray of 12/\$79

## VEGETABLE TRAYS

### CRUDITÉ

Fresh crisp carrots, cauliflower, broccoli, peppers  
and button mushrooms with vegetable dip  
Full Tray (Round)/\$45

### GRILLED

Marinated yellow squash, zucchini, peppers,  
eggplant and purple onions. Full tray/\$45 Half/\$25

## FRESH BAKED BREADS

Focaccia/ French/ Sourdough/ Multigrain \$2.75

## PASTA DISHES

*(Full pan serves 15)*

### RAVIOLI

Traditional cheese ravioli with marinara sauce  
(other preparations available)  
Full pan/\$65 Half/\$35

### TORTELLINI

Tri-color cheese tortellini with choice  
of parma rosa, alfredo or marinara sauce  
Full pan/\$69 Half/\$39

### STUFFED SHELLS

Jumbo pasta shells stuffed with ricotta cheese  
and topped with homemade marinara sauce  
Full pan/\$79 Half/\$42

### FOUR CHEESE LASAGNA

Homemade, stuffed with roasted vegetables  
and four-cheese blend. Full pan/\$59

### BAKED RIGATONI

Ground veal, pork and beef  
layered with cheese and marinara sauce  
Full pan/\$69 Half/\$39

### BROCCOLI AND SAUSAGE

Sauteed in garlic and olive oil over farfalle pasta  
Full pan/\$59 Half/\$29

### CRAB & SHRIMP FUSILLI

Lump crab and sautéed shrimp tossed in a parma rosa  
sauce and garnished with chiffonade basil  
Full pan/\$79 Half/\$42

## PARTY FAVORITES

### MEATBALLS

Traditional Italian, made  
with veal, pork and beef  
100/\$59 50/\$29

### STUFFED MUSHROOMS

with crab 100/\$69 50/\$39  
with sausage 100/\$55 50/\$29

\*ROAST BEEF \$8.99/lb

\*OVEN ROASTED TURKEY \$8.99/lb

\* Served sliced with au jus

## ENTRÉES

### BEEF TENDERLOIN (MARKET PRICE)

Porcini-rubbed tenderloin, sliced thin or served  
at a carving station, with mushroom risotto

### POACHED SALMON (MARKET PRICE)

Filet of North Atlantic Salmon seasoned with  
dill and poached in a lemon white wine broth,  
with a basmati rice pilaf

### SLICED LEG OF LAMB (MARKET PRICE)

Rosemary roasted leg of lamb, served with  
rosemary mint sauce and mashed potatoes

### PISTACHIO CHICKEN

Tender roasted chicken breasts encrusted with  
crushed pistachios and roasted, served with a  
dill cream sauce and cous cous pilaf  
12 portions/\$99 6 portions/\$59

### CRAB CAKES (3-OUNCE)

Made with jumbo lump crab,  
served with steamed broccoli  
12/\$69 24/\$138

## SIDES

Redskin Potato Salad  
Mashed Potatoes  
Caramelized Sweet Potatoes  
Glazed Baby Carrots  
Broccoli Salad  
Fresh Steamed Vegetables  
*Served by the quart*  
**\$7.99**