R*eception* P*ackages*

**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)

**Did You Know?**

* Caffe Gelato is the Best of Delaware Winner for “Catering - Readers’ Choice – Upstate”. We are proud to have our clients and their guests choose us as their preferred caterer and we continue to work hard to earn this title every day.
* Caffe 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 Emily Shelnutt**

**Wedding Coordinator - Events & Catering**

**for a complimentary menu consultation and proposal**

**Phone: (302) 533-0201**

**Email: events@caffegelato.com**

Caffe Gelato P*ackage 1*

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

Wedding Punch, Citrus water, and Iced Tea

**Cocktail Hour**

*Passed Hors d’ Oeuvres*

* Butter Poached Lobster
* Brie and Raspberry Purses
* Meatballs with house crafted Marinara
* Coconut Curry Shrimp
* Bacon Wrapped Scallops
* Beer Braised Short Rib Spring Rolls with sour cherry glaze
* Petit Filet Medallions with Sour Cherry Glaze

*Displayed Hors d’Oeuvres*

* Artisan Cheese: Manchego, Parmigiano Gruyere and fresh berries
* Shrimp Cocktail displayed on Pineapple with cocktail sauce in hollowed half-pineapple
* Crudité Vegetables displayed in Glasses with Radish base, carrots, celery, cauliflower, red and green bell peppers
* Bruschetta; Shrimp Salad; Chicken Salad all on Crostini
* Truffle, Kettle and Barbeque chip *(complimentary)*

**Salad Station** *(Select One)*

* Classic Mixed Greens Salad with Julienne carrots, crumbled feta, toasted almonds, sliced cucumbers, cherry tomatoes, bell peppers
* 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)*

**BBQ Style Entrée Station**

* Beer-Braised Short Ribs
* Barbecue Chicken Legs, Breasts, and Thighs
* Hamburger Sliders with Roasted pepper Ketchup
* Carolina Pulled Pork with small Kaiser rolls
* Gourmet Four Cheese Mac & Cheese
* Pasta Salad with tri-colored tortellini, sun-dried tomatoes, crumbled feta, onions, bell peppers, artichokes, and Kalamata olives, with herb vinaigrette
* Roasted Corn on the Cob
* Freshly grilled vegetables such as yellow squash, zucchini, bell peppers, eggplant, and purple onions
* Grilled Asparagus
* Shoe String French Fries
* Sea Salt Roasted Fingerling Potatoes

**Dessert**

* House Crafted Gelato*(Choice of three)*

*Cost: $49 per person*

*\*\*Gratuity at the discretion of the client\*\**

*Service Upgrades:*

* *Welcome Station – add $2 per person for welcome station (alcohol can be added to station if requested by client)*
* *Beverage Bar Service - Add $6pp for one bar set up to serve beer and wine, Add $12-$15pp, courier service to set up all alcohol, Add $19-$22pp for one bar set up to serve beer, wine, and mixed drinks-courier service to set up all alcohol.*
* *Carving Station – add $500 for carving station including selected protein, and professional chef attendant to carve and serve to order. Some carving station choices may cost a bit more, according to market prices.*
* *Coffee and Tea Service - add $2 per person for coffee and tea service including coffee, tea, creamers, sweeteners, coffee cups, air pots, sugar & creamer set, stirrers, etc.*
* *Late Night Service – add $5 per person for late night food service including freshly prepared sweet and savory treats in disposable food boats*
* *Small Wares Rental - add $12 per person for rental of all 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.*
* *Linens Rental - add $9 per person for rental of napkins and table linens (cotton-poly blend in white, black, or ivory). Additional costs may apply for other color or fabric selections.*

Caffe Gelato P*ackage 2*

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

Wedding Punch, Citrus water, and Iced Tea

**Cocktail Hour**

*Passed Hors d’ Oeuvres (Select 4)*

* Butter Poached Lobster
* Brie and Raspberry Purses
* Bruschetta; Shrimp Salad; Chicken Salad all on Crostini
* Meatballs with house crafted Marinara or Apricot Glaze
* Chicken Satay with Peanut Sauce
* Beer Braised Short Rib and Goat Cheese Spring Rolls with sour cherry glaze
* Exotic Mushroom Spring Rolls
* Petit Filet Medallions with Sour Cherry Glaze

*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
* Charcuterie/Antipasti with house-crafted fresh mozzarella wrapped cherry tomatoes, prosciutto di Parma, marinated Spanish olives, caper berries and prosciutto, salami and parmigiano stuffed hot cherry peppers and candied pistachios
* 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 Cherries Salad with crumbled goat cheese, candied walnuts, and crispy onion straws
* **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, and crispy prosciutto di Parma.
* **Tomato and Arugula Salad with** baby arugula, halved cherry tomatoes, marinated olives, and a pinch of sea salt; garnished with aged asiago cheese and a tuft of microgreens.
* **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 served in marinara sauce
* Stuffed Shells stuffed with ricotta and topped with homemade marinara sauce
* Fettuccini Bolognese with ground veal, pork and beef and layered with cheese and marinara sauce
* Broccoli & Sausage with sautéed in garlic and olive oil over house-crafted pappardelle pasta
* Mediterranean with house-crafted pappardelle pasta tossed with sun-dried tomatoes, artichokes, Kalamata olives and spinach in a light feta cream sauce with oregano and basil.
* Cauliflower & Artichoke with finely cut roasted cauliflower and artichoke hearts sautéed in garlic and finished in a white wine cream sauce over house-crafted fettuccini pasta
* Primavera with sautéed garden vegetables tossed in our sherry cream sauce served over house-crafted fettuccini pasta
* **Lemon Piccata Chicken with** pan-seared chicken breast served over house-crafted linguini in lemon caper white wine sauce *(add $2pp)*
* **Chicken Parmigiano with** breaded chicken smothered in house-crafted marinara, mozzarella and parmigiano *(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)*
* Pan Roasted Chicken with turmeric spices, carrot and sweet potato puree, butter braised broccoli and thyme velout. *(add $2pp)*
* Sesame Seed Roasted Pork Tenderloin Apple, sweet potato and fennel ragout, truffled mushroom risotto and blueberry gastrique (or other seasonal preparation) *(add $5pp)*
* Kalamata Roasted Salmon with parsnip and leek puree and maple-butter poached butternut squash. (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 • Steamed Broccoli • Roasted Cauliflower • Grilled Asparagus • Pancetta Roasted Brussels Sprouts

**Dessert**

* House Crafted Gelato*(Select 3 flavors)*

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

* Freshly brewed regular and decaffeinated coffee
* Assorted teas
* Creamers and sweeteners

*Cost: $59 per person, minimum 100 guests*

*$12 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.*

*$9 linens including floor-length table linens and napkins (cotton-poly blend in white, black, or ivory). Additional costs may apply for other color or fabric selections.*

*20% service charge*

*\*\*Gratuity at the discretion of the client\*\**

Caffe Gelato P*ackage 3*

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

Wedding Punch, Citrus water, and Iced Tea

**Cocktail Hour**

Passed Hors d’Ouevres

* Lemon Poached Lobster
* Bacon Wrapped Scallops
* Brie and Raspberry Purses
* Pan Seared Crab Cakes Served with citrus aioli
* Coconut Curry Shrimp with Thai Chili Dipping Sauce
* Beer Braised Short Rib and Goat Cheese Spring Rolls with sour cherry glaze
* Trio of Bruschetta, Shrimp Salad, And Chicken Salad on Crostini
* Petit Filet Medallions with Sour Cherry Glaze
* Caprese Skewers

Displayed Hors d’Ouevres

* Shrimp Cocktail on pineapple with cocktail sauce.
* Crudité vegetables 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, crostini and orange blossom honey
* Charcuterie/Antipasti with house-crafted fresh mozzarella wrapped cherry tomatoes, prosciutto di Parma, marinated Spanish olives, caper berries and prosciutto, salami and parmigiano stuffed hot cherry peppers and candied pistachios
* Terra and Kettle chips

**Preset to Table**

Artisan breads, whipped butter, and dipping oil

**Salad Course Served to Table (Select one)**

* Mixed Green Salad with sundried cherries, goat cheese, candied walnuts, and crispy onion straws, tossed in poppy-seed dressing (GF)
* Spinach Salad with trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun-dried cherries, crispy onion straws
* Artisan breads, whipped butter, and dipping oil *(complimentary, preset to table)*

**Entrée and Pasta Station**

* 3-ounce Crab Cakes made with lump crab and served with citrus risotto (add $3pp)
* House-crafted four-cheese tortellini served in Parma Rosa sauce
* Lemon Piccata Chicken pan-seared chicken breast served over house-crafted linguini in lemon caper white wine sauce
* Kalamata Roasted Salmon with parsnip and leek puree and maple-butter poached butternut squash
* Roasted Fingerling Potatoes
* Grilled Vegetables (GF)
* Ravioli stuffed with a roasted vegetable and ricotta filling in marinara sauce

**Dessert**

House Crafted Gelato (Select Three)

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

Freshly brewed regular and decaffeinated coffee

Assorted teas

Creamers and sweeteners

*Cost: $69 per person*

*\*\*Gratuity at the discretion of the client\*\**

*Service Upgrades:*

*Welcome Station – add $2 per person for welcome station (alcohol can be added to station if requested by client)*

*Beverage Bar Service - Add $6pp for one bar set up to serve beer and wine, Add $12-$15pp, courier service to set up all alcohol, Add $19-$22pp for one bar set up to serve beer, wine, and mixed drinks-courier service to set up all alcohol.*

*Carving Station – add $500 for carving station including selected protein, and professional chef attendant to carve and serve to order. Some carving station choices may cost a bit more, according to market prices.*

*Coffee and Tea Service - add $2 per person for coffee and tea service including coffee, tea, creamers, sweeteners, coffee cups, air pots, sugar & creamer set, stirrers, etc.*

*Late Night Service – add $5 per person for late night food service including freshly prepared sweet and savory treats in disposable food boats*

*Small Wares Rental - add $12 per person for rental of all 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.*

*Linens Rental - add $9 per person for rental of napkins and table linens (cotton-poly blend in white, black, or ivory). Additional costs may apply for other color or fabric selections.*

Caffe Gelato P*ackage 4*

**Welcome Station** *(add $2 per person)*

Citrus water, Lemonade and Iced Tea, Assorted Beers

**Cocktail Hour**

*Passed Hors d’Oeuvres*

* Lemon Poached Lobster
* Bacon-Wrapped Scallops
* Traditional Italian Style Meatballs
* Braised Pulled Short Rib and Goat Cheese Spring Rolls
* Lamb Lollipops
* Hummus on Cucumber Rounds
* Brie and Raspberry Purses
* Coconut Curry Shrimp with Thai Chili Dipping Sauce
* Caprese Skewers
* Bruschetta, Shrimp Salad and Chicken Salad on Crostini
* Petit Filet Mignon Medallions with Sour Cherry Glaze
* Honey-Balsamic Glazed Salmon

*Displayed Hors d’Ouevres*

* Shrimp Cocktail Display
* Crudité vegetables Fresh crisp carrots, celery, cauliflower, red and green bell peppers, and broccoli with roasted red pepper dip, artichoke dip, and hummus
* Artisan Cheese withGruyere, Manchego and Parmigiano with grapes, candied walnuts, fresh berries, crostini and orange blossom honey
* Charcuterie/Antipasti with house-crafted fresh mozzarella wrapped cherry tomatoes, prosciutto di Parma, marinated Spanish olives, caper berries and prosciutto, salami and parmigiano stuffed hot cherry peppers and candied pistachios
* Terra and Kettle chips

**Preset To Table**

Artisan breads, whipped butter, and dipping oil

**Salad Course Pre-Set to Table**

* Mixed Green Salad with sundried cherries, goat cheese, candied walnuts, and crispy onion straws, tossed in balsamic dressing
* Spinach Salad with trimmed baby leaf spinach, crumbled gorgonzola, toasted walnuts, sun-dried cherries, crispy onion straws
* Artisan breads, whipped butter, and dipping oil *(complimentary, preset to table)*

**Entrée Served to the Table**

* Chianti Braised Beef Short Rib and Pan Seared Crab Cake served with Chianti pan jus and butter pan sauce with roasted fingerling potatoes and sautéed haricot verts
* House-Crafted Ravioli with roasted vegetable and ricotta filling in a marinara sauce (V)
* Children’s Option– Chicken Fingers and Broccoli

**Dessert**

House Crafted Gelato (choice of 3)

**Coffee and Tea Service** (add $2 per person)

Freshly brewed regular and decaffeinated coffee

Assorted teas

Creamers and sweeteners

*Price: $89 per person*

Gratuity at the Discretion of the Client

*Service Upgrades:*

*Welcome Station – add $2 per person for welcome station (alcohol can be added to station if requested by client)*

*Beverage Bar Service - Beverage Bar Service - Add $6pp for one bar set up to serve beer and wine, Add $12-$15pp, courier service to set up all alcohol, Add $19-$22pp for one bar set up to serve beer, wine, and mixed drinks-courier service to set up all alcohol.*

*Carving Station – add $500 for carving station including selected protein, and professional chef attendant to carve and serve to order. Some carving station choices may cost a bit more, according to market prices.*

*Coffee and Tea Service - add $2 per person for coffee and tea service including coffee, tea, creamers, sweeteners, coffee cups, air pots, sugar & creamer set, stirrers, etc.*

*Late Night Service – add $5 per person for late night food service including freshly prepared sweet and savory treats in disposable food boats*

*Small Wares Rental - add $12 per person for rental of all 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.*

*Linens Rental - add $9 per person for rental of napkins and table linens (cotton-poly blend in white, black, or ivory). Additional costs may apply for other color or fabric selections.*

*Carving and Action Stations*

*It is possible to incorporate an action station into any of our packages. These chef attended stations can add a touch of old school charm, as on a traditional carving station, or a flare for the dramatic, as on a flambé station. We can provide anything from a pasta station to a charcoal grill, if you can imagine an interactive station for your guests, we can coordinate the right chef for the job. This option is an additional $500 for the chef plus rentals and specialty menu items, according to market prices.*

*Late Night Service*

*It is possible to add a Late Night Station to any of our packages. This is a special treat for guests at the end of the party. A bit of sweet and a bit of savory, our freshly prepared Truffle Fries and Nutella Crepes served in disposable food boats are a perfect late night snack at the party or on the way home. This option is an additional add $5 per person.*