

City Park
Gelato & aMoré

**Serving Fort Collins &
Surrounding Areas**

ITALIAN "O" STYLE
**CATERING
MENU**

- Most Catered Events Require 7 Days advance planning time from the agreed menu & pricing to give you the best catered experience possible
- Pre approved 72 Hours notice to cater your food service needs may be possible depending on current kitchen volume already in preparations

Procedures to Phone Order Your Catering:

{Best times to Phone are Daily 9 am to 6 pm}

- Phone - City Park Gelato & aMore 970-568-8855
- Phone - Early or after hours Paul's Cell 970-420-4827
- Administrative Office - 970-224-5643
- You will be greeted and guided through your inquiry
- An E-Draft of your selections will be sent to you for review within 24 hours.

Gelato & aMoré

1720 W Mulberry St., Suite A1 | Fort Collins, CO
Store - 970.568.8855 | Administrative Office - 970.224.5643

Owner - Paul Pellegrino
gelatoandamore.com

orders@gelatoandamore.com

ONE-WAY CATERING INFORMATION

Inclusions - Add-ons & Payment

Inclusions to Your One-way Catering Order

- Hot-Food holding containers to transport & tastefully present your menu
- Cold Food holding containers to transport & tastefully present your menu
- Plastic type serving tools to self-serve all your food: (ladles, spoons, spatulas, tongs)
- Food Labels to inform your guests prior to consuming foods
- Disposable dishes, flatware, drink cup, napkin, moist towel & mints

Add-On Changes To Enhance Your Catering Services:

Note: Prompt consumption of foods on arrival may not require the hot holding items listed here

- \$8.00 each: 1 Wire Rack | 2 gel heat fuel cans | 1 water pan (each holds 2 aluminum 1/2-sized pans) and "crimp seal lids" to keep food hot for longer service periods.
- \$10.00 each: Disposable table cloth | Balloons | Flowers | Italian Music Stick to enhance your Italian food fest
- If Plastic Folding Tables (4,6 or 8 foot) are needed and requested, a return to owner trip cost will be required.

Add-on Delivery and Staffing Charges

- Delivery & Set up Charge fee \$30 + .55 cents per mile
- Staffing for events you can hire at \$25 per hour

Payment Options

- Deposits will be required with the balance due day of service by check
- Credit card payments due 3 days prior to your event date

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SOUP/ZUPPA

Served with Nita Crisps

Serves 10

1 Gal	Italian Wedding Soup (12 oz size) Chicken bone broth with homemade baby meatballs, chicken bits, egg drop, orzo pasta, spinach, and carrots	\$50
1/2 Gal	Italian Wedding Soup Side portion - 6 oz	\$26
1 Gal	Tuscan Bean *GF/Vegan (12 oz size) Vegetable stock, celery, carrot, onion, kale, tomato and white cannellini beans	\$44
1/2 Gal	Tuscan Bean *GF/Vegan Side portion - 6 oz	\$23

SALADA

Served with garlic roll

Serves 10

10 portions	Salada Vegan Mixed greens, roma tomato, cucumber, red onion, country olives, our house olive oil & lemon vinaigrette	\$45
10 portions	Caprese Salad Vegetarian (add-on to your side salad) Roma tomato, orange, mozzarella, country olives, basil, garlic, red pepper, olive oil & balsamic	\$75

BREAD and ROLLS

1 pc	Garlic and Herbed Roll (soft) with a side of butter	.75/pc
1 loaf	Italian Bread 7" loaf light & crusty hoagie with a side of butter Each loaf cut to 4 portions	\$4.50

CUT PASTA AND SAUCES

Pasta is pre-seasoned with garlic olive oil, salt and fresh parsley

STEP 1 - Choose a Pasta - Vegan

Serves 10

5 lb	Linguine: Flat narrow spaghetti type pasta	\$30
5 lb	Fettuccine: Flat wide heartier long pasta	\$30
5 lb	Rigatoni: Cylindrical hollow tubes	\$30
5 lb	Spaghetti Squash: Shredded squash *GF	\$45
5 lb	Zoodles spun into noodles *GF	\$50
	Polenta - Creamy or Vegan *GF	\$60

STEP 2 - Choose a Sauce

Serves 10

10 cup	San Marzano *GF/Vegan Sizzled onion in olive oil, San Marzano region plum tomato, and basil.	\$50
10 cup	Fra Diavolo *GF/Vegan Sizzled garlic, red pepper seeds, white wine in marinara. Adds a kick to your pasta. Popular with vegan and vegetarian Italian dishes	\$65
10 cup	La Rosa *GF A spiced tomato and cream with a hint of red pepper flakes, garlic, saffron and basil	\$65
10 cup	Formaggio *GF Our version of white cheese, garlic and white pepper can satisfy those who like a cheesy sauce. Finished with grated parmesan	\$70
10 cup	Carbonara *GF Prosciutto ham with green peas, tossed in cheese cream sauce	\$90
10 cup	White Clam Sauce *GF Buttery clam broth, lemon juice, white wine, garlic, olive oil, chopped ocean clams, thyme, oregano, fresh parsley	\$85
10 cup	Red Clam Sauce *GF/DF Marinara Sauce clam broth, lemon juice, white wine, garlic, olive oil, chopped ocean clams, fresh parsley	\$85
10 cup	Zingara *GF Slow simmered chuck roast in plum tomato gravy	\$90

HOT ENTRÉES

Boneless Skinless Chicken Entrées

With Garlic Rolls

Serves 10

4 lb 1/2 Pan	Chicken Cacciatore *GF/DF Boneless white and dark meat chicken, semi sundried tomato, white wine, peppers, onions and Italian herbs	\$90
4 lb 1/2 Pan	Chicken Parmagiana (*GF optional) Chicken breast, basil pesto, tomato sauce and provolone	\$100
4 lb 1/2 Pan	Chicken Piccata *GF Chicken breast simmered in olive oil, with garlic, lemon, white wine, butter, caper & chopped parsley	\$90
4 lb tray 1/2 Pan	Chicken Saltimbocca *GF Chicken breast, egg battered, seared in olive oil, topped with sliced porchetta ham, mushrooms, fresh spinach, sherry, sage cream sauce	\$112.50

Beef & Pork Entrées

With Garlic Rolls

Serves 10

16 pc 1/2 Pan	Meatballs Sauced - 3 oz size Pork & Beef meatballs simmered in rich tomato sauce topped with fresh parsley	\$45
40 pc 1/2 pan	Sausage & Pepper - 10 links cut *GF Cuts of mild Italian sausages, simmered with strips of onion, bell peppers in tomato sauce	\$55
5 lb 1/2 pan	Italian Pot Roast *GF Beef chuck with cuts of carrot, celery, & onion simmered in a wine gravy	\$75

HOT ENTRÉES

Eggplant Entrée

With Garlic Rolls

Serves 10

5 lb	Eggplant Coponata Vegan *GF Chunky cuts of tomato, eggplant, zucchini, summer squash, celery, bell pepper, onion, garlic, capers, mixed olives, basil and toasted pine nuts	\$85
1/2 Pan	Eggplant Parma - Vegetarian (contains eggs) Skinless breaded baked eggplant filet, layered with San Marzano marinara sauce, mozzarella, parmesan and romano, fresh chop parsley	\$100

Crafted Pasta Entrées

Serves 10

20-pc 1/2 Pan	Ravioli, Cheese Large, round ravioli, stuffed with ricotta cheese, in La Rosa pink sauce	\$64
1/2 Pan	Carbonara Spaghetti tossed in a sauce with Panchetta, Egg Yolk, Parmigiano and Cream	\$180
5 lb 1/2 Pan	Baked Rigatoni Cream sauce blended with ricotta, mozzarella and sharp grated parmesan & romano cheeses, baked in tomato sauce	\$90
12 cut 1/2 Pan	Lasagna, Meat Layered ribbon pasta, sliced meatballs, sausage, ricotta, mozzarella, parmesan, romano and tomato sauce	\$120

Fish Entrées

With Garlic Rolls

Serves 10

3 lb 1/2 Pan	Pescata Piccata (10 cuts) *GF White flaky boneless skinless filet dredged in corn starch & egg, sautéed in olive oil, with garlic, lemon, white wine, butter, capers & crushed red pepper flakes & chopped parsley	\$100
3 lb 1/2 Pan	Shrimp Scampi - est. 54 pc *GF Generous portion of peeled, Jumbo shrimps simmered in sherry wine, splash of lemon juice, mashed fried garlic and herb butter	\$140
3 lb 1/2 Pan	Mussels in Red Sauce - est. 54 pc *GF Mound of mussels simmered in medium spiced marinara sauce	\$80

SANG'WICHES

Sang'Wiches

Serves 10

10 Ea.	Margherita (warm) Vegetarian Basil pesto, soft, sun-dried tomato filets and mozzarella	\$85
10 Ea.	Chicken Parma (warm) Chicken breast, basil pesto, tomato sauce and provolone	\$90
10 Ea.	Muffuletta (warm) Toasted Italian sliced meats, provolone, artichoke hearts, roast peppers and olive tapenade	\$80
10 Ea.	Veal Parma (warm) Breaded & Fried Veal Cutlet, Pesto, Tomato Sauce & Mozzarella	\$90
10 Ea.	Italian Deli (cold) Layered with Italian deli favorites of mortadella, ham, soppressata, genoa salami, pepperoni, provolone, spinach, tomatoes, red onions lathered with our red wine garlic aioli sauce	\$80

Hoagie Sang'Wiches

All hoagies are cut to scoop and fill your own roll

Serves 10

1/2 Pan	Meatball (20 pc/large size) Homemade Beef and Pork Meatballs, simmered in Marinara Sauce in a hoagie topped with parsley & grated parmesan cheese	\$75
1/2 Pan	Chicago Italian Hot Beef 5 lb Tender and juicy beef chuck, bell peppers, onions, beef gravy & Provolone shreds (traditional spicy giardinere on the side)	\$90
1/2 Pan	Sausage, Pepper and Onions (10 links cut) Mild spiced italian sausage link simmered in sauce with peppers and onions	\$75
1/2 Pan	Eggplant Neopolitan Baked with San Marzano marinara sauce, layered with mozzarella, sprinkled with grated parmesan and parsley	\$75

ADD PIZZA TO YOUR PARTY

15" Round Artisan

Cut Options 6-12 Slices

Vegetarian	Formaggio (Cheese) Tomato sauce, mozzarella, Parmesan-romano cheese	\$24
Vegetarian	Giardiniera (Veggies only) Tomato sauce, mozzarella, parmesan-romano, Fresh spinach, garlic, flaked artichoke hearts, bell peppers, onions and olives	\$32
Meat and Vegetable	Mediterranean (Meat and veggies) Tomato sauce, mozzarella, pepperoni, Sausage, mushrooms, bell peppers and Olive tapenade	\$32

Sicilian Pizza

12 X 12" - Thick & Square

Vegetarian	Sicilian - Formaggio (cut options 10-12 slices) Tomato sauce, mozzarella, parmesan, romano and spices	\$24
Vegetarian	Sicilian - White Pie (cut options 8-10 slices) (No red sauce) Olive oil, fresh spinach, flaked artichoke hearts, capers, roasted garlic, onions, mozzarella, parmesan and romano	\$32

MENU PLATTERS For Social Gatherings

• Our Food • Your Wines, Beer & Spirits

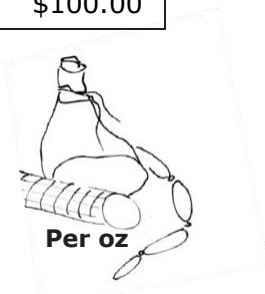
Let Us Platter Your Selections

2 lb	Variety Meats-serves 8-12	\$50.00
4 lb	Assorted Meats-serves 20-24	\$100.00

ITALIAN SLICED MEAT

Meats

Porchetta - (Rome)	\$1.00
Imported Prosciutto (Parma)	\$1.55
Capicola - (Corsica)	0.85
Speck (South Tyrol)	\$1.55
Beef Bresaola - (Lombardi)	\$1.85
Soppressata - (Calabria)	\$1.38
Salami - (Genoa)	\$1.23
Pepperoni - (Leonia)	\$1.38
Mortadella (Bologna)	\$0.93



Per oz

ITALIAN FORMAGGIO Cow and Goat Cheese

Let Us Platter Your Selections

2 lb	Assorted Italian Cheeses serves 8-12	\$45.00
4 lb	Variety of Italian Cheeses serves 20-24	\$80.00



Scamorza - (Calabria)	\$0.75
Provolone Piccante - (Sorensina)	\$0.95
Provolone Salame' - (Vesuvius)	\$0.65

Semi Soft

Fontina - (Aosta)	\$0.75
Gorgonzola - (Milan)	\$1.25

Per oz

Mozzarella - (Naples)	\$0.65
Ricotta - (Southern Peninsula)	\$0.55
Goat Cheese - (Domestic)	\$1.50

Per oz

Pecorino Romano & Parmesan	\$0.65
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ITALIAN GIARDINERE

Pickled and Brined Items

Let Us Platter Your Selections

2 lb	Assorted Variety - Serves 8-12 people	35.00
3 lb	Assorted Variety - Serves 15-20 people	54.00



Pitted Olives and Brines

Per oz

Mixed Green Olives	0.85
Cured Black Olives	0.85
Caper Berries	0.85

Fagoli & Vegetable Marinates

Per oz

Gigante White Beans	0.81
1/2 Sun-Dried Tomato	1.38
Button Mushrooms	1.78
Artichoke Hearts	0.85
Pickled Eggplant	0.85

Peppers

Per oz

Roasted Sweet Pepper Filet	0.75
Oiled Piccolo Red Chili (hot/salty)	0.85
Cherry Peppers in Oil (medium hot)	0.85
Dolmas	1.08
Spicy Giardiniera	0.63
Peppadew Peppers	0.81

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ITALIAN DOLCI

Homemade Italian Pastries

Let Us Platter Your Selections



	Slice/pc	mini	whole
Cheesecake (Sambuca, Ricotta)	\$7.00	NA	\$60
Cheesecake (Chocolate)	\$7.00	NA	\$60
Cream Filled Cream Puffs	\$3.00	NA	NA
Truffles (4/serving)	\$4.00	NA	NA
Praline Carrot Cake	\$7.00	NA	\$80
Tiramisu	\$8.00	NA	\$100
Cannoli	\$4.00	\$2.50	NA
Pana Cotta with Berry Compote	\$4.50	NA	NA

ITALIAN COOKIE PLATTERS

Let Us Platter Your Selections

By the Pound Box Arrangements

	\$/lb
Seven Layer Almond	\$14.00 (16 pc)
Tollhouse	\$12.00 (8 pc)
Biscotti	\$14.00 (7 pc)
Coconut/Sunflower Kernal	\$12.00 (8 pc)
Pignoli Cookie *GF	\$30.00 (12 pc)

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GELATO CATERING

(G/F - Dairy Free Available in multiple choice flavors)

**Is there a catered "special event" you're planning?
Do You Need a Unique Fund-Raising Idea?**

People of All Ages Love Gelato!

Office Meeting Meals or Socials

Team Sports, High School & College Graduations,

Weddings, Family & Friend Gatherings

Neighborhood Annual Gatherings

Non-profit "Fund Raising"

We have Gelato options to work with your budget:

Options 1, 2, & 3 can be picked up or delivered in a styrofoam cooler with dry ice.

1. Pre-scooped 5 oz eco-cup, lid & spoon to serve out as a grab and go are priced per cup
2. 48 oz insulated Styrofoam containers are effective for smaller events to scoop your own
3. Bins made in 170 oz Disposable Rectangular insert to scoop your own and serve up to 30 guests. Bins can be stored in your freezer to pull out 20 minutes before scooping

Featured Portable Gelato Concession

Our portable electric plug-in rolling cart and umbrella has a hinged window that creates a Gelato concession with 4 flavors visible

Requires Additional Set-Up and Staff Charges

Handling, set up & cleanup \$50

Delivery Charge Local \$40

If Generator is required, a rental charge will apply

Gelato Cup, Gelato Spoon & Napkins .50 cents per person

Staff to scoop & serve \$25/hr

Exclusive Specialty Gelatos May Be Available-Just Ask!

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GELATO MENU

	19+ serv.	6-8 serv.	Cup/lid
	170 oz	48 oz	8 oz
<u>Sorbetto</u>			
Lemon	\$60	\$36	\$6.00
Grapefruit	\$60	\$36	\$6.00
Passion Fruit	\$60	\$36	\$6.00
<u>Vegan</u>			
Coconut	\$78	\$36	\$6.00
Almond	\$78	\$36	\$6.00
Cinnamon	\$78	\$36	\$6.00
<u>Dairy</u>			
Vanilla	\$78	\$36	\$6.00
Strawberry	\$78	\$36	\$6.00
Pineapple	\$78	\$36	\$6.00
Chocolate	\$78	\$36	\$6.00
Coffee	\$78	\$36	\$6.00
Amarena Cherry	\$78	\$36	\$6.00
Salted Caramel	\$78	\$36	\$6.00
Hazelnut	\$78	\$36	\$6.00
Pistachio	\$89	\$36	\$6.00
Mint Chocolate	\$89	\$36	\$6.00
Unicorn	\$89	\$36	\$6.00
Cake Batter	\$89	\$36	\$6.00
Birthday Cake	\$89	\$36	\$6.00

Add-on Toppings - \$10/Cup = 16-20 Servings/Cup

- | | |
|------------------------------|-------------------------------|
| • Pistachio chopped & ground | • Coffee ground coffee beans |
| • Hazelnut chopped & ground | • Chocolate Cocoa Nibs |
| • Strawberry in syrup | • Amarena Cherry in syrup |
| • Pineapple - sweet, juicy | • Unicorn Magic topping |
| • Caramel sauce & saltshaker | • Cones are additional .60/ea |

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Ciao!

Hello and Good-bye

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