

**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  
www.all-occasions-catering.com

# ONE-WAY CATERING INFORMATION

## Inclusions - Add-ons & Payment

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### 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   | <b>Italian Wedding Soup</b> (12 oz size)<br>Chicken bone broth with homemade baby meatballs, chicken bits, egg drop, orzo pasta, spinach, and carrots | \$42 |
| 1/2 Gal | <b>Italian Wedding Soup</b><br>Side portion - 6 oz  | \$21 |
| 1 Gal   | <b>Tuscan Bean *GF/Vegan</b> (12 oz size)<br>Vegetable stock, celery, carrot, onion, kale, tomato and white cannellini beans                          | \$36 |
| 1/2 Gal | <b>Tuscan Bean *GF/Vegan</b><br>Side portion - 6 oz   | \$18 |

## SALADA

*Served with garlic roll*

**Serves 10**

|             |  |      |
|-------------|--|------|
| 10 portions | <b>Salata Vegan</b><br>Mixed greens, roma tomato, cucumber, red onion, country olives, our house olive oil & lemon vinaigrette                                     | \$38 |
| 10 portions | <b>Caprese Salad Vegetarian</b><br>(add-on to your side salad)<br>Roma tomato, orange, mozzarella, country olives, basil, garlic, red pepper, olive oil & balsamic | \$50 |

## BREAD and ROLLS

|        |  |        |
|--------|--|--------|
| 1 pc   | <b>Garlic and Herbed Roll</b> (soft)<br>with a side of butter  | .60/pc |
| 1 loaf | <b>Italian Bread</b> 7" loaf<br>light & crusty hoagie with a side of butter<br>Each loaf cut to 4 portions | \$3    |

## 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 | <b>Linguine:</b> Flat narrow spaghetti type pasta | \$20 |
| 5 lb | <b>Fettuccine:</b> Flat wide heartier long pasta  | \$20 |
| 5 lb | <b>Rigatoni:</b> Cylindrical hollow tubes         | \$20 |
| 5 lb | <b>Spaghetti Squash:</b> Shredded squash *GF      | \$35 |
| 5 lb | <b>Zucchini</b> spun into noodles *GF             | \$40 |

### **STEP 2 - Choose a Sauce**

**Serves 10**

|        |  |      |
|--------|--|------|
| 10 cup | <b>San Marzano *GF/Vegan</b><br>Sizzled onion in olive oil, San Marzano region plum tomato, and basil.   | \$50 |
| 10 cup | <b>Fradiavolo *GF/Vegan</b><br>Sizzled garlic, red pepper seeds, white wine in marinara. Adds a kick to your pasta. Popular with vegan and vegetarian Italian dishes | \$50 |
| 10 cup | <b>La Rosa *GF</b><br>A spiced tomato and cream with a hint of red pepper flakes, garlic, saffron and basil  | \$60 |
| 10 cup | <b>Formaggio *GF</b><br>Our version of white cheese, garlic and white pepper can satisfy those who like a cheesy sauce. Finished with grated parmesan                | \$60 |
| 10 cup | <b>Carbonara *GF</b><br>Prosciutto ham with green peas, tossed in cheese cream sauce   | \$68 |
| 10 cup | <b>White Clam Sauce *GF</b><br>Buttery clam broth, lemon juice, white wine, garlic, olive oil, chopped ocean clams, thyme, oregano, fresh parsley                    | \$68 |
| 10 cup | <b>Red Clam Sauce *GF/DF</b><br>Marinara Sauce clam broth, lemon juice, white wine, garlic, olive oil, chopped ocean clams, fresh parsley                            | \$68 |
| 10 cup | <b>Zingara *GF</b><br>Slow simmered chuck roast in plum tomato gravy   | \$68 |

## HOT ENTRÉES

### Boneless Skinless Chicken Entrées

*With Garlic Rolls*

**Serves 10**

|                      |   |      |
|----------------------|---|------|
| 4 lb<br>1/2 Pan      | <b>Chicken Cacciatore</b> *GF/DF<br>Boneless white and dark meat chicken, semi sundried tomato, white wine, peppers, onions and italian herbs                             | \$70 |
| 4 lb<br>1/2 Pan      | <b>Chicken Parmagiana</b> (*GF optional)<br>Chicken breast, basil pesto, tomato sauce and provolone   | \$80 |
| 4 lb<br>1/2 Pan      | <b>Chicken Piccata</b> *GF<br>Chicken breast simmered in olive oil, with garlic, lemon, white wine, butter, caper & chopped parsley                                       | \$70 |
| 4 lb tray<br>1/2 Pan | <b>Chicken Saltimbocca</b> *GF<br>Chicken breast, egg battered, seared in olive oil, topped with sliced porchetta ham, mushrooms, fresh spinach, sherry, sage cream sauce | \$90 |

### Beef & Pork Entrées

*With Garlic Rolls*

**Serves 10**

|                  |  |      |
|------------------|--|------|
| 16 pc<br>1/2 Pan | <b>Meatballs Sauced</b> - 3 oz size<br>Pork & Beef meatballs simmered in rich tomato sauce topped with fresh parsley                         | \$45 |
| 40 pc<br>1/2 pan | <b>Sausage &amp; Pepper</b> - 10 links cut *GF<br>Cuts of mild Italian sausages, simmered with strips of onion, bell peppers in tomato sauce | \$55 |
| 5 lb<br>1/2 pan  | <b>Italian Pot Roast</b> *GF<br>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    | <b>Eggplant Coponata</b> <b>Vegan</b> *GF<br>Chunky cuts of tomato, eggplant, zucchini, summer squash, celery, bell pepper, onion, garlic, capers, mixed olives, basil and toasted pine nuts | \$75 |
| 1/2 Pan | <b>Eggplant Parma - Vegetarian</b> (contains eggs)<br>Skinless breaded baked eggplant filet, layered with San Marzano marinara sauce, mozzarella, parmesan and romano, fresh chop parsley    | \$80 |

### Crafted Pasta Entrées

**Serves 10**

|                   |   |       |
|-------------------|---|-------|
| 20-pc<br>1/2 Pan  | <b>Ravioli, Cheese</b><br>Large, round ravioli, stuffed with ricotta cheese, in La Rosa pink sauce                                      | \$48  |
| 12-pc<br>1/2 Pan  | <b>Stuffed Shells</b><br>Jumbo sized ricotta stuffed shells nestled in LaRosa sauce   | \$65  |
| 5 lb<br>1/2 Pan   | <b>Baked Rigatoni</b><br>Cream sauce blended with ricotta, mozzarella and sharp grated parmesan & romano cheeses, baked in tomato sauce | \$75  |
| 12 cut<br>1/2 Pan | <b>Lasagna, Meat</b><br>Layered ribbon pasta, sliced meatballs, sausage, ricotta, mozzarella, parmesan, romano and tomato sauce         | \$100 |

### Fish Entrées

*With Garlic Rolls*

**Serves 10**

|                 |  |       |
|-----------------|--|-------|
| 3 lb<br>1/2 Pan | <b>Pescata Piccata</b> (10 cuts) *GF<br>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 | \$70  |
| 3 lb<br>1/2 Pan | <b>Shrimp Scampi</b> - est. 54 pc *GF<br>Generous portion of peeled, Jumbo shrimps simmered in sherry wine, splash of lemon juice, mashed fried garlic and herb butter   | \$120 |
| 3 lb<br>1/2 Pan | <b>Mussels in Red Sauce</b> - est. 54 pc *GF<br>Mound of mussels simmered in medium spiced marinara sauce  | \$60  |

## SANG'WICHES

### Focaccia Sang'Wiches

Cut From a 12" X 12"

**Serves 10**

|        |  |      |
|--------|--|------|
| 10 Cut | <b>Margherita (warm) Vegetarian</b><br>Basil pesto, soft, sun-dried tomato filets and mozzarella   | \$55 |
| 10 Cut | <b>Chicken Parma (warm)</b><br>Chicken breast, basil pesto, tomato sauce and provolone   | \$65 |
| 10 Cut | <b>Muffuletta (warm)</b><br>Toasted Italian sliced meats, provolone, artichoke hearts, roast peppers and olive tapenade  | \$50 |
| 10 Cut | <b>Porchetta (warm)</b><br>Pork belly wrapped in pork loin, slow roasted with spicy Giardineres, provolone and spinach   | \$75 |
| 10 Cut | <b>Italian Deli (cold)</b><br>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 | \$65 |

### Hoagie Sang'Wiches

*All hoagies are cut to scoop and fill your own roll*

**Serves 10**

|         |  |      |
|---------|--|------|
| 1/2 Pan | <b>Meatball (20 pc/large size)</b><br>Homemade Beef and Pork Meatballs, simmered in Marinara Sauce in a hoagie topped with parsley & grated parmesan cheese              | \$50 |
| 1/2 Pan | <b>Chicago Italian Hot Beef *GF</b> 5 lb<br>Tender and juicy beef chuck, bell peppers, onions, beef gravy & Provolone shreds (traditional spicy giardineres on the side) | \$65 |
| 1/2 Pan | <b>Sausage, Pepper and Onions</b> (10 links cut)<br>Mild spiced italian sausage link simmered in sauce with peppers and onions   | \$55 |
| 1/2 Pan | <b>Eggplant Neopolitan</b><br>Baked with San Marzano marinara sauce, layered with mozzarella, sprinkled with grated parmesan and parsley                                 | \$50 |

## ADD PIZZA TO YOUR PARTY

### 15" Round Artisan

**Cut Options 6-12 Slices**

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

### Sicilian Pizza

**12 X 12" - Thick & Square**

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

### Breakfast Pizza

**Cut options 8-10 slices**

|            |   |      |
|------------|---|------|
| Meat       | <b>Meat:</b> Tomato sauce, eggs, cheese, pepperoni, Italian sausage                       | \$40 |
| Vegetarian | <b>Vegetarian:</b> Tomato sauce, eggs, cheese, spinach, roasted peppers, artichoke hearts | \$40 |

## 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

|                             | Per oz |
|-----------------------------|--------|
| Porchetta - (Rome)          | \$1.00 |
| Imported Prosciutto (Parma) | \$1.55 |
| Capicola - (Corsica)        | 0.75   |
| Speck (South Tyrol)         | \$1.55 |
| Beef Bresaola - (Lombardi)  | \$1.85 |
| Soppressata - (Calabria)    | \$1.00 |
| Salami - (Genoa)            | \$0.75 |
| Pepperoni - (Leonia)        | \$0.75 |
| Mortadella (Bologna)        | \$0.75 |



## 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 |
|----------------------------|--------|

## 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  | 0.65   |
| 1/2 Sun-Dried Tomato | 0.95   |
| Button Mushrooms     | 0.85   |
| 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   |

## ITALIAN DOLCI

*Homemade Italian Pastries*

### Let Us Platter Your Selections



|  | Slice/Pc | Mini   | Whole |
|--|----------|--------|-------|
| <b>Cheesecake</b> (Sambuca, Ricotta)         | \$5.50   | NA     | \$60  |
| <b>Cheesecake</b> (Chocolate)                | \$5.50   | NA     | \$60  |
| <b>Cream Filled Cream Puffs</b>              | \$3.00   | NA     | NA    |
| <b>Truffles</b> (4/serving)                  | \$3.75   | NA     | NA    |
| <b>Praline Carrot Cake</b>                   | \$6.00   | \$     | \$80  |
| <b>Tiramisu</b>                              | \$6.00   | \$     | \$80  |
| <b>Cannoli</b>                               | \$3.75   | \$1.95 | NA    |
| <b>Pana Cotta with Berry Compote</b>         | \$4.50   | NA     | NA    |
| <b>Fruit Tarts</b> (Custard, seasonal fruit) | \$5.00   | \$1.95 | NA    |

## ITALIAN COOKIE PLATTERS

### Let Us Platter Your Selections

*By the Pound Box Arrangements*

|                                 | \$/lb           |
|---------------------------------|-----------------|
| <b>Seven Layer Almond</b>       | \$9.99 (16 pc)  |
| <b>Tollhouse</b>                | \$9.99 (8 pc)   |
| <b>Biscotti</b>                 | \$9.99 (7 pc)   |
| <b>Coconut/Sunflower Kernal</b> | \$9.99 (8 pc)   |
| <b>Pignoli Cookie *GF</b>       | \$15.00 (12 pc) |

# 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 styro 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 \$30

If Generator is required, a rental charge will apply

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

Staff to scoop & serve \$25/hr

Gelato are priced additionally

www.gelatoandamore.com | 970.568-8855  
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# GELATO MENU

|                        | 30+ serv.<br>170 oz | 12-15<br>48 oz | Cup/lid<br>8 oz |
|------------------------|---------------------|----------------|-----------------|
| <b><u>Sorbetto</u></b> |                     |                |                 |
| Lemon                  | \$30                | \$24           | \$5.50          |
| Grapefruit             | \$39                | \$24           | \$5.50          |
| Passion Fruit          | \$39                | \$24           | \$5.50          |
| <b><u>Vegan</u></b>    |                     |                |                 |
| Coconut                | \$47                | \$30           | \$5.50          |
| Almond                 | \$47                | \$30           | \$5.50          |
| Cinnamon               | \$47                | \$30           | \$5.50          |
| <b><u>Dairy</u></b>    |                     |                |                 |
| Pistachio              | \$56                | \$40           | \$5.50          |
| Hazlenut               | \$47                | \$30           | \$5.50          |
| Vanilla                | \$45                | \$30           | \$5.50          |
| Strawberry             | \$47                | \$30           | \$5.50          |
| Pineapple              | \$45                | \$30           | \$5.50          |
| Amarena Cherry         | \$47                | \$30           | \$5.50          |
| Chocolate              | \$47                | \$30           | \$5.50          |
| Coffee                 | \$47                | \$30           | \$5.50          |
| Salted Caramel         | \$45                | \$30           | \$5.50          |
| Mint Chocolate         | \$52                | \$40           | \$5.50          |
| Unicorn                | \$45                | \$30           | \$5.50          |
| Cake Batter            | \$40                | \$30           | \$5.50          |
| Birthday Cake          | \$40                | \$30           | \$5.50          |

### 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 & salt shaker | • Cones are additional .60/ea |

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# Ciao!

*Hello and Good-bye*

## **Gelato & aMoré**

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