

Weddings

Ponte
P
Catering



Wedding Catering Packages

www.cafeponete.com



Café Ponte is a popular restaurant located in Clearwater that specializes in contemporary American cuisine with French, Asian, and Italian influences.

Its owner, Chris Ponte, graduated from the world renowned Cordon Bleu in Paris, France at the top of his class. He then went on to apprentice at Le Taillevent, a three Michelin star restaurant also in Paris. Following his two years at the Le Taillevent, he was off to New York City to apprentice with Daniel Boulud at his acclaimed restaurant, Daniel. As such, he brings his exceptional culinary experience to the Tampa Bay Area.

Since its inception in 2002, Café Ponte has garnered numerous awards and accolades including "Best restaurant on the Gulf Coast" Zagat 2006-2013 and 11 golden spoon awards, awarded to the top twenty restaurants in the state by the prestigious Florida Trend Magazine. In 2008, Café Ponte was inducted into the NRN Hall of Fame.

Thus, Café Ponte is able to bring this exceptional experience and talent to it's in-demand catering service. Chris Ponte and his staff can create a special menu for an intimate dinner party in your home or a grand event prepared on a rooftop, in a field, or on a beach. His knack for replicating the quality that you find in his restaurant off-premise is unparalleled.

13505 ICOT BLVD. SUITE 214 • CLEARWATER, FL 33760
P: 727.538.5768 • F: 727.538.5722

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Platinum Package

\$100

Choice of Four
Hors d'oeuvres:

- Belgian Endive Stuffed with Blue Cheese, Fig Jam, Candied Walnuts
- Fig Tart w/a Foie Gras Mousse
- Lobster Shot with a Coconut-Lime Broth
- Mini Beef Wellington
- Diver Scallop Wrapped in Apple Smoked Bacon w/a Vanilla-Rum Sauce
- Classic Beef Tartare on Toasted French Bread
- Shrimp Cocktail w/an Asian Cocktail Sauce
- Snow Crab Claw w/a Miso Mustard
- Lamb Lollipop w/a Fig Jam
- Smoked Salmon on Parmesan Lavash Topped w/ Herbed Cream Cheese and Caviar

Choice of a
Soup or a Salad:

- Wild Mushroom Bisque
- Chopped Tuscan Salad
- Spinach Salad with Goat Cheese with a Bacon-Pomegranate Vinaigrette

Choice of Two Entrees
or Surf and Turf:
*(Meals include:
vegetable, starch,
and bread service)*

- Filet Mignon with a Thai Basil Curry Sauce
- Seared Tiger Shrimp with a Yuzu-Pineapple Sauce
- Miso Glazed Butter Fish w/a Stone Crab Sauce
- Seared Shrimp w/a Lobster-Ginger Nage
- Filet Mignon w/a Burgundy Sauce
- Rack of Lamb w/a Mustard Herb Crust
- Potato Crusted Chilean Sea Bass w/a Red Wine Sauce
- Osso Buco Milanese
- Porcini Rubbed Rib-Eye w/a Natural Sauce
- Filet Mignon with Colossal Shrimp and a Barolo Sauce

Platinum Package Buffet
\$90

- Choice of Four Hors d'oeuvres
- Choice of Two Entrees
- Choice of Vegetable and Starch
- Choice of Salad
- Bread and Butter Service

Platinum



Gold Package

\$80

Choice of Four
Hors d'oeuvres:

- Crab Cake w/a Srirachi Aioli
- Stuffed Mini Portabella with Gorgonzola Cheese
- Tuna Poke with Avocado and Mango on Crispy a Won Ton
- Brie and Grape Tart with Walnuts and Rosemary
- Bruschetta with Truffle and Wild Mushroom
- Beef Carpaccio w/a White Truffle Aioli
- Seared Tuna Skewer w/ Wasabi Aioli
- Pear and Blue Cheese Tart
- Coconut Shrimp w/a Mandarin Dipping Sauce
- Filet Tip Wrapped in Bacon w/an Herb Bernaise
- Duck Rilette w/an Apricot Jam, Confit of Diced Shallots on an herb Crostini

Choice of a
Soup or a Salad:

- Wild Mushroom Bisque
- Mixed Greens with Endive Salad
- Hearts of Caesar Salad with a Meyer Lemon Dressing
- Arugula Salad with Figs, Prosciutto, and a Goat Cheese Crostini

Choice of Entree
or Surf and Turf:
*(Meals include:
vegetable, starch,
and bread service)*

- Nine Spiced Maple Leaf Duck Breast
- Grouper with Chinese Black Bean Sauce
- Sesame Crusted Tuna w/a Ponzu Sauce
- 24 Hour Braised Short Ribs
- Grouper w/a Lemon Caper Sauce
- New York Strip w/a Roasted Shallot Sauce
- Macadamia Crusted Snapper w/a Lobster Sauce
- Crab Stuffed Lemon Sole w/a Lobster Nage
- Ahi Tuna Mignon w/a Tomato-Caper Salsa
- Chicken or Veal Milanese w/a Lemon-Caper Sauce
- Lobster Ravioli Tossed in a Lobster-Truffle Sauce
- Veal Chop Parmigiana with Tomato Sauce
- Chicken Saltimbocca
- Petite Filet Mignon w/a Barolo Sauce

Gold Package Buffet
\$70

- Choice of Four Hors d'oeuvres
- Choice of Two Entrees
- Choice of Vegetable and a Starch
- Choice of Salad
- Bread and Butter Service

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Gold



Silver Package

\$60

Choice of Four
Hors d'oeuvres:

- Mini Egg Roll—Chicken, Beef or Pork w/ Asian Vegetables
- Beef Satay w/a Lime-Hoisin Sauce
- Chicken Satay w/a Cashew Dipping Sauce
- Fried Artichoke w/a Basil Aioli
- Tomato-Basil Bruschetta with a Goat Cheese Mousse
- Tomato and Mozzarella Skewer w/a Basil Pesto
- Fried Cheese Ravioli w/a Fresh Tomato Sauce
- Shrimp Risotto Ball
- Deviled Duck Egg w/ Crispy Neuske Bacon
- Chicken Wellington
- Tuna Poke w/ Mango and Avacado on a Crispy Won Ton

Choice of a
Soup or a Salad:

- Wild Mushroom Bisque
- Chef's Creation Seasonal Soup
- Mixed Field Greens with Garden Vegetables
- Hearts of Caesar Salad with a Meyer Lemon Dressing

Choice of Entree
or Surf and Turf:
*(Meals include:
vegetable, starch,
and bread service)*

- Lemongrass Marinated Chicken Breast in a Red Curry Sauce
- Snapper w/a Rock Shrimp Lobster-Ginger Beurre Blanc
- Chicken Breast w/a Tarragon Sauce
- Salmon w/a Citrus Salad in a Lemon Beurre Blanc
- Wild Mushroom Risotto with White Truffle Oil
- Butternut Squash Ravioli w/a Sage and Hazelnut
Brown Butter
- Mediterranean Chicken Breast with Goat Cheese,
Sun-Dried Tomatoes, Artichokes, Leeks
- Grilled Chicken Breast with Prosciutto Ham, Caramelized
Shiitake Sauce

Silver Package Buffet
\$50

- Choice of Four Hors d'oeuvres
- Choice of Two Entrees
- Choice of Vegetable and a Starch
- Choice of Salad
- Bread and Butter Service

Silver



*"Each plate was
a picture postcard..."*

-Tampa Bay Illustrated



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