

DESSERTS

ASSORTMENT OF JUMBO COOKIES with chocolate chantilly cream	2.5
ASSORTMENT OF BROWNIES with raspberry chantilly cream	2.5
BURNT ORANGE-CARDAMOM CREME BRULEE	4.5
CHOCOLATE FLOURLESS CAKE	4.5

10 PORTIONS MINIMUM FOR ALL DESSERTS

DISPOSABLE PLATES, NAPKINS AND UTENSILS ARE INCLUDED.
DISPOSABLE CHAFERS WITH STERNO RECOMMENDED FOR HOT FOODS.
AVAILABLE AT \$15 EACH.
PRICES SUBJECT TO CHANGE.

ABOUT CAFE PONTE

Café Ponte, named "Best restaurant on the Gulf Coast" by Zagat's Guide, features outstanding dining in a modern and elegant setting. Chef Ponte's vast culinary skills draw influences from all corners of the globe to create this American fusion cuisine.

PRIVATE DINING

Our private dining room is the perfect solution for conducting corporate business or celebrating a special event. The room accommodates up to 75 guests, and has audio-visual capability, including two 50" flat screen TVs, USB cables, and microphones. Let our knowledgeable staff customize the perfect menu for you along with the appropriate wine pairings if you wish. From set up to service, no detail is overlooked.

OFF-PREMISE CATERING

Our full service catering division provides the same award-winning high quality food and service that our guests at Café Ponte are accustomed to. 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.

PICKUP & DELIVERY

CALL 727.538.5768

Available: 11:00 AM - 5:00 PM, Monday - Friday

24 HOURS NOTICE REQUIRED

There will be a delivery fee applied to all delivery orders.

CAFE PONTE

Off of Ulmerton Road in the Icot Center
13505 Icot Blvd Suite 214 • Clearwater, FL 33760
P: 727.538.5768 • F: 727.538.5722

CAFEPONTE.COM

Ponte
P
Catering

CORPORATE MENU

SALADS

BABY ARUGULA	7
Romaine, gorgonzola, gala apples, bacon, gorgonzola, vinaigrette	
MEDITERRANEAN CHICKEN	7.5
Parmesan and pine nut crusted chicken, wild mix greens, roasted peppers, feta, tomatoes, pesto pasta, artichokes	
CHINESE CHOP CHICKEN	8
Asian greens, cabbage, marinated noodles, jicama, mangos, avocado, green onions, toasted peanuts, citrus sesame vinaigrette	
TURKEY COBB	7.5
Roasted turkey, gorgonzola cheese, cucumbers, avocado, grape tomatoes, bacon, broccoli, egg, ranch	
KALE	7.5
Romaine lettuce, arugula, tuscan salami, shishito peppers, roasted peppers, ricotta salata, mozzarella, green beans, garbanzo beans, kalamata olives, sherry shallot vinaigrette	
THE CAFE	7
Mix greens, bosc pears, frisee, red onions, warm goat cheese truffles, tomatoes, candied pecans, dried cranberries, honey-poppy seed vinaigrette	
HEARTS OF CAESAR	4.5
Romaine lettuce, roasted garlic lemon dressing, herb focaccia croutons, aged parmesan	

10 PORTION MINIMUM FOR ALL SALADS

GOURMET SANDWICH SELECTION

CAFÉ TURKEY CLUB	9.3
Roasted turkey, applewood smoked bacon, mix greens, sun-dried tomato pesto, beefsteak tomato on parmesan ciabatta roll	
CHICKEN SANDWICH	9.3
Grilled chicken breast, serrano ham, piquillo pepper aioli, arugula, tomato, ciabatta roll	
COUNTRY HAM SANDWICH	9.3
French ham, gruyere cheese, honey-dijon mayo, arugula, on a baguette	
THE TUSCANY	10.5
Tuscan salami, prosciutto, pepperoni, fresh mozzarella cheese, arugula, tomato, basil pesto on parmesan ciabatta roll	
BOX LUNCH SANDWICH	(ADD 5)
Comes with kettle chips, apple, fresh baked cookie, napkins and utensils, bottled water or soda	
LOBSTER ROLL	MARKET PRICE
Tender chunks of maine lobster, celery, citrus mayo, romaine hearts, toasted brioche roll	

10 PORTION MINIMUM FOR ALL SANDWICHES

YOU CAN COMBINE ANY OF THE SANDWICHES FOR YOUR PLATTER

HOT ENTRÉES

CALIFORNIA CHICKEN	9
Sautéed, goat cheese, sun-dried tomato, fresh basil, finished with a lemon butter sauce	
CHICKEN PORTABELLA	9
Sautéed, mini portabella, prosciutto ham, fresh herbs, finished with a marsala reduction sauce	
MEATLOAF	8.2
All natural beef, roasted peppers, artichokes, tuscan olives, parmesan, in a porcini mushroom sauce	
PACIFIC SALMON	12.9
Steamed, braised leeks and fennel, finished with a chilled cucumber dill sauce	
JUMBO LOBSTER AND CRAB CAKE	14
Maine lobster, jumbo lump crab, bavarian mustard sauce	
LEMON FETA CHICKEN AND SHRIMP	9.3
Sautéed in lemon-caper sauce, finished with artichokes, sun-dried tomatoes, basil, feta cheese	
ORANGE BEEF STIR FRY	12.5
Wok fried filet mignon tips, citrus glazed, sugar snap peas, shiitake mushrooms, red peppers, broccoli, baby bok choy, toasted peanuts	
FILET MIGNON AU POIVRE	12.5
Filet tips sautéed in a cognac-green peppercorn sauce with wild mushrooms, snap peas	

10 PORTION MINIMUM FOR ALL HOT ENTRÉES

SIDES

KETTLE CHIPS	1.9
JASMINE STICKY RICE	2.5
SUNSET RICE WITH GOLDEN RAISINS	2.5
YUKON GOLD MASH POTATOES	1.9
ROASTED ROSEMARY FINGERLING	3.2
FRESH STEAMED VEGETABLE	3.6
FRESH BAKED FOCACCIA BREAD (1 LOAF)	9.5

DRINKS

VOSS WATER (24 OZ)	5
BOTTLE WATER (16 OZ)	1.9
ASSORTED SODA (12 OZ)	1.9
FRESH BREW TEA (1 GAL)	12
FRESH BREW MANGO TEA (1 GAL)	12
LEMONADE (1 GAL)	12

PASTA ENTRÉES

CAFE PENNE PASTA	7
Goat cheese, sun-dried tomato, toasted pine nuts, green onions, fresh basil add chicken 3.2	
BUTTERNUT SQUASH RAVIOLI	10
Sautéed with hazelnuts and shallots finished with a brown butter-sage sauce, mascarpone cheese drizzle, gala apples (7 each)	
VEAL TORTELLACCI	10
Truffled jus, parmesan, fresh herbs, chiffonade of kale	
SHRIMP RIGATONI	11
House-made tomato sauce, cerignola olives, fresh basil	

10 PORTION MINIMUM FOR ALL PASTA



PLATTERS

FRESH FRUIT PLATTER	60
Elegantly arranged seasonal fruits served with honey-lime yogurt sauce	
DELUXE CHEESE PLATTER	92
An assortment of domestic and imported cheeses served with dried and fresh fruits, spanish almonds, assorted gourmet crackers	
FRESH GARDEN CRUDITES	57
Fresh garden vegetables served with dill ranch	
JUMBO SHRIMP COCKTAIL	50
Large shrimp served with wasabi cocktail sauce and fresh lemons (30 pieces)	
PECAN CRUSTED BRIE	57
Served with caramel sauce and assorted crackers	
MOROCCAN	41
Hummus, artichoke vegetable spread, kalamata olive spread, assorted flat breads, lavash, and warm pita points	
CHARCUTERIE	80
Assortment of domestic and imported cured meats with accoutrements and crackers	

ALL PLATTERS ARE 15-20 PORTIONS