

## DESSERTS

ASSORTMENT OF JUMBO COOKIES with chocolate chantilly cream	2.8
ASSORTMENT OF BROWNIES with raspberry chantilly cream	2.8
RASPBERRY WHITE CHOCOLATE CRÈME BRULÉE	3.5
NEW YORK CHEESECAKE	4
CHOCOLATE FLOURLESS CAKE	4
BITTER CHOCOLATE MOUSSE CAKE	5.5

10 portions minimum for all desserts

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

-Tampa Bay Illustrated

## ABOUT CAFE PONTE

This restaurant, named "Best in the Tampa Bay/Sarasota Area" 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. Room accommodates up to 75 guests, and has audio/visual capability, including a 46" plasma T.V. Let our knowledgeable staff customize the perfect menu for you, along with the appropriate wine pairings if you wish. From set up to service, Café Ponte is unmatched.

## 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. From preparing an intimate dinner in your home for you and your friends, to a 500 guest wedding, with the ability to set up a full-service kitchen including tents, equipment, seating, dinnerware, and staff in any setting, Café Ponte will exceed your expectations.

## PICKUP & DELIVERY

CALL 727.538.5768

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

24 Hours Notice Required

Priced per portion.

A \$40 delivery fee applies 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

[www.cafeponte.com](http://www.cafeponte.com)



CORPORATE MENU

## SALADS

<b>GREEK SALAD</b>	5
feta cheese, greek olives, peperoncini, peppers, and pasta salad	
<b>MEDITERRANEAN CHICKEN SALAD</b>	5.5
flash-fried parmesan and pine nut crusted chicken, roasted peppers, feta, tomatoes, pesto pasta, and artichokes	
<b>HONG KONG CHICKEN SALAD</b>	5.75
asian greens, toasted almonds, mandarin oranges, crunchy wontons, avocado, and orange soy vinaigrette	
<b>CHOPPED TURKEY COBB SALAD</b>	5.75
roasted turkey, gorgonzola, cucumbers, avocado, grape tomatoes, bacon, broccoli, and egg	
<b>CHOPPED TUSCAN SALAD</b>	5.5
mozzarella, salami, roasted red peppers, green beans, garbanzo beans, and kalamata olives	
<b>BLUE CHEESE AND HONEY RED GRAPE SALAD</b>	5.5
romaine lettuce, mix greens, belgium endive, candied walnuts, and dried cranberries	
<b>HEARTS OF CAESAR SALAD</b>	4.5
romaine lettuce meyer lemon dressing, herb focaccia croutons, and aged parmesan	

*Dressings: sherry shallot, caesar, house vinaigrette, raspberry vinaigrette, gorgonzola cheese, honey poppy seed, balsamic sun-dried tomato vinaigrette*

**10 portion minimum for all salads**

## GOURMET SANDWICH SELECTION

<b>ROASTED TURKEY CLUB</b>	7.5
aged cheddar, applewood smoked bacon, romaine, and beef steak tomato on a toasted ciabatta roll	
<b>GRILLED CHICKEN BREAST</b>	7.5
asiago cheese, fresh avocado, and sun-dried tomato pesto on a toasted ciabatta roll	
<b>HOUSE ROASTED SIRLOIN</b>	8
havarti-horseradish cheese, red onion, and chive dijon sauce on a toasted pretzel roll	
<b>RUSTICA</b>	7.5
prosciutto, tuscan salami, pepperoni, mozzarella cheese, arugula, tomato, and basil pesto on a toasted ciabatta roll	
<b>CHICKEN BRIOCHE SANDWICH</b>	7.5
tart apples, brie cheese, almonds, and apple chutney	

**10 portion minimum for all sandwich selections**

## HOT ENTRÉES

<b>CALIFORNIA CHICKEN</b>	6.8
with goat cheese, sun-dried tomato sauce, and fresh basil	
<b>CHICKEN PICCATA</b>	6.8
with a white wine lemon caper sauce, and fresh herbs	
<b>CHICKEN MARSALA</b>	6.8
with a wild mushroom marsala reduction sauce	
<b>TUSCAN CHICKEN</b>	6.8
with grilled chicken breast, roasted tomatoes, sausage, prosciutto ham, in a sage-lemon butter	
<b>KOREAN BBQ PORK</b>	7.5
with asian vegetables, toasted in a tangy BBQ sauce	
<b>TERIYAKI BEEF STIR FRY</b>	8.5
with sugar snap peas and shittaki mushrooms	
<b>FILET MIGNON TIPS</b>	12
in a cognac green peppercorn sauce with wild mushrooms	
<b>CHAR-GRILLED SALMON (7 OZ)</b>	7.9
with artichoke, sun-dried tomatoes, and a lemon-basil sauce	
<b>SHRIMP JUMBO LUMP CRAB CAKES (5 OZ)</b>	5.9
jumbo lump crab and shrimp with a fresh mango vinaigrette	
<b>SHRIMP BRUSCHETTA</b>	8.5
with tomato, capers, black olives, and fresh basil	

*Hot Entrées Include: your choice of roasted potatoes, sun set rice or pasta salad*

## PASTA ENTRÉES

<b>CHEESE RAVIOLI (9)</b>	7.5
with a creamy ala vodka sauce and fresh basil	
<b>CALIFORNIA PENNE PASTA</b>	6.5
with goat cheese, sun-dried tomato sauce, toasted pine nuts, and fresh basil	
<b>SHRIMP PENNE PONTENESCA</b>	7.5
with fresh tomatoes, green olives, capers, and garlic	
<b>TUSCAN CHICKEN PENNE</b>	6.5
with fresh tomatoes, sausage, artichokes, lemon, and sage	

**10 portion minimum for all Pasta & Hot Entrées**

## PLATTERS

<b>FRESH FRUIT PLATTER</b>	45
elegantly arranged seasonal fruits served with honey-lime yogurt sauce (15 portions)	
<b>CHEESE PLATTER</b>	50
domestic cheeses served with assorted gourmet crackers (15 portions)	
<b>DELUXE CHEESE PLATTER</b>	85
an assortment of domestic and imported cheeses served with assorted gourmet crackers (15 portions)	
<b>PREMIUM CHEESE PLATTER</b>	125
imported cheeses served with assorted gourmet crackers (15 portions)	
<b>CRUDITÉ PLATTER</b>	32
fresh garden vegetables served with sun-dried tomato and artichoke dip (15 portions)	
<b>SHRIMP PLATTER</b>	52
large shrimp, served with wasbi cocktail sauce and fresh lemons (10 portions)	
<b>PECAN CRUSTED BRIE</b>	48
served with cocktail bread and crackers (15 - 20 portions)	
<b>MOROCCAN PLATTER</b>	27
walnut hummus, artichoke lemon, tabbouleh salad, assorted flat breads and pita points (15 - 20 portions)	



*Disposable plates, napkins and utensils are included in these prices.*

*Disposable chafers with Sterno recommended for hot foods, available at \$15 each.*

*We recommend adding assorted freshly steamed vegetables (\$15.50/10 portions) to your meal.*

*Prices subject to change.*