

DESSERTS

ASSORTMENT OF JUMBO COOKIES with chocolate chantilly cream	2.5
DARK CHOCOLATE BROWNIES with raspberry chantilly cream	2.5
BURNT ORANGE-CARDAMOM CREME BRULEE	5
CHOCOLATE FLOURLESS CAKE	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, HDMI 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	
TURKEY COBB	7.5
Roasted turkey, gorgonzola cheese, cucumbers, avocado, grape tomatoes, bacon, broccoli, egg, ranch	
KALE	7.5
Quinoa, brussel sprouts, corn, apples, pecans, dried cherries, ricotta salata, bacon, champagne 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	5
Romaine lettuce, roasted garlic lemon dressing, herb focaccia croutons, aged parmesan	

10 PORTION MINIMUM FOR ALL SALADS

GOURMET SANDWICH SELECTION

CAFÉ TURKEY CLUB	10
Roasted turkey, applewood smoked bacon, mix greens, sun-dried tomato pesto, beefsteak tomato on parmesan ciabatta roll	
CHICKEN SANDWICH	10
Grilled chicken breast, serrano ham, piquillo pepper aioli, arugula, tomato, ciabatta roll	
VEGGIE SANDWICH	10
Spinach, arugula, artichoke aioli, tomato, roasted red pepper, fontina, ciabatta bread	
THE TUSCANY	11.5
Tuscan salami, prosciutto, pepperoni, fresh mozzarella cheese, arugula, tomato, basil pesto on parmesan ciabatta roll	
ROAST BEEF	11
Horseradish mascarpone, fontina, red onion confit, frisee, tomato, ciabatta roll	
BOX LUNCH SANDWICH	(ADD 5.50)
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	10
Sautéed, goat cheese, sun-dried tomato, fresh basil, finished with a lemon butter sauce	
CHICKEN PORTABELLA	10
Sautéed, mini portabella, prosciutto ham, fresh herbs, finished with a marsala reduction sauce	
MEATLOAF	9
All natural beef, roasted peppers, artichokes, tuscan olives, parmesan, in a porcini mushroom sauce	
PACIFIC SALMON	14
Steamed, braised leeks and fennel, finished with a chilled cucumber dill sauce	
JUMBO LOBSTER AND CRAB CAKE	15
Maine lobster, jumbo lump crab, bavarian mustard sauce	
LEMON FETA CHICKEN AND SHRIMP	10.5
Sautéed in lemon-caper sauce, finished with artichokes, sun-dried tomatoes, basil, feta cheese	
ORANGE BEEF STIR FRY	13.5
Wok fried filet mignon tips, citrus glazed, sugar snap peas, shiitake mushrooms, red peppers, broccoli, baby bok choy, toasted peanuts	
FILET MIGNON AU POIVRE	13.5
Filet tips sautéed in a cognac-green peppercorn sauce with wild mushrooms, snap peas	

10 PORTION MINIMUM FOR ALL HOT ENTRÉES

SIDES

KETTLE CHIPS	2.5
JASMINE STICKY RICE	3
SUNSET RICE WITH GOLDEN RAISINS	2.5
YUKON GOLD MASH POTATOES	2.5
ROASTED ROSEMARY FINGERLING	3.5
FRESH STEAMED VEGETABLE	4
FRESH BAKED FOCACCIA BREAD (1 LOAF)	10.5

DRINKS

HILDON WATER (24 OZ)	6
BOTTLE WATER (16 OZ)	2.5
ASSORTED SODA (12 OZ)	2.5
FRESH BREW TEA (1 GAL)	13
FRESH BREW MANGO TEA (1 GAL)	13
LEMONADE (1 GAL)	13

PASTA ENTRÉES

CAFE PENNE PASTA	7.5
Goat cheese, sun-dried tomato, toasted pine nuts, green onions, fresh basil add chicken 3.5	
BUTTERNUT SQUASH RAVIOLI	11
Sautéed with hazelnuts and shallots finished with a brown butter-sage sauce, mascarpone cheese drizzle, gala apples (7 each)	
PASTA BOLOGNESE	10
Garganelli pasta, san Marzano tomatoes, mirepoix, herb ricotta, parmesan, micro basil	
ORECCHIETTE	12
House-made tomato sauce, cerignola olives, fresh basil	

10 PORTION MINIMUM FOR ALL PASTA



PLATTERS

FRESH FRUIT PLATTER	65
Elegantly arranged seasonal fruits served with honey-lime yogurt sauce	
DELUXE CHEESE PLATTER	95
An assortment of domestic and imported cheeses served with dried and fresh fruits, spanish almonds, assorted gourmet crackers	
FRESH GARDEN CRUDITES	65
Fresh garden vegetables served with dill ranch	
JUMBO SHRIMP COCKTAIL	60
Large shrimp served with wasabi cocktail sauce and fresh lemons (30 pieces)	
PECAN CRUSTED BRIE	60
Served with caramel sauce and assorted crackers	
MOROCCAN	50
Hummus, artichoke vegetable spread, kalamata olive spread, assorted flat breads, lavash, and warm pita points	
CHARCUTERIE	95
Assortment of domestic and imported cured meats with accoutrements and crackers	

ALL PLATTERS ARE 15-20 PORTIONS