



Café Gabbiano is a 4,000 square foot facility located just a few blocks from Siesta Key beach that offers the perfect setting for your next special event including weddings, rehearsal dinners, and club or company parties. Private parking on premises.

With both private wine rooms and our climate controlled outdoor patio, we can accommodate intimate parties of four guests or less as well as large events with up to one hundred and fifty guests.

We welcome you to use our in-house event coordinator to help plan an event as special as you've imagined it. We also offer full off-site catering.



At Café Gabbiano we serve freshly prepared authentic Italian dishes with Chef selected farm to table ingredients and deliver only the best guest experience. We also offer full bar service with crafted cocktails available in addition to the 220 wine varietals in our collection. All of our special event dinner packages can be customized and served as plated courses, buffet or family style meals. Bar packages are quoted separately and can be tailored to fit any budget.





Patio: Climate Controlled Outdoor Patio with seating capacity for up to 70 guests with DJ & dance floor or up to 150 guests with tent extension



Main Dining Room:

A seating capacity for up to 55 guests



Wine Cellar:

For intimate parties of up to 14 guests



Table 37:

A secluded wine cellar, for small parties of up to 8 guests

Hors D'oeuvres/Tapas \$35 Package

Choice of five

- **Mozzarella Caprese:** Fresh Tomatoes Sliced with Fresh Basil. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction
- **Burrata:** The Outer Shell is Traditional Mozzarella with the Inside Containing Creamy Mozzarella
- **Cozze Alla Isolana:** Pei Mussel's Sautéed in Garlic, Olive Oil, White Wine, and Fresh Basil
- **Calamari Fritti Con Pomodoro:** Breaded and Fried to Order with Lemon and Fresh Marinara Sauce
- **Chilled Shrimp Cocktail:** Gulf Shrimp Cooked and Chilled. Served with our Homemade Cocktail Sauce
- **Piatto Di Formaggi Misto:** Fresh Mix of Cheeses, Freshly Sliced Prosciutto, Breadsticks, Truffle Honey, and Marinated Olives
- **Assorted Fruit & Vegetables:** Selected Based Around the Season, Served with Dip. Vegetables Can Be Grilled and Marinated if Desired
- **Pollo Or Carne Skewers:** Balsamic Glazed & Grilled Cocktail Skewers



Dinner \$55

Includes Hors D'oeuvres/Tapas (choice of 3) for cocktail hour

Tasting Package

Entrée (Choose 1 Pasta & Fish or Chicken)

- **Spaghetti Al Pomodoro Fresco:** Garlic and Fresh Cherry Tomatoes Sautéed in Olive Oil, Marinara, and Basil Over a Bed of Spaghetti
- **Mushroom Ravioli:** Wild Mushroom Ravioli in Butter, Sage Sauce Finished with Truffle Oil
- **Salmon Sole Mio:** Atlantic Salmon Sautéed with Olive Oil, Garlic, White Wine, Cherry Tomatoes, Fresh Basil, and Herbs
- **Pollo Francese:** Lightly Battered and Dipped Boneless Chicken Breast Sautéed in Lemon, Butter, and White Wine

Side Dishes

Seasonal Vegetables or Penne Pasta with Marinara

Dessert (Choose 2)

Homemade Tiramisu, Cannoli, Chocolate Soufflé, and Various Gelatos. Other Options Available, Inquire for our Full Dessert Menu

Dinner \$65 Package



Entrée (Choose 2)

- **Ossobuco Ravioli:** Ravioli Stuffed with Braised Veal. Served in our Bolognese Sauce made up of Filet Tips, Veal, and Ground Beef
- **Lasagna Bolognese:** Fresh Pasta Baked with Mozzarella, Ricotta, and Parmigiano with Bolognese Sauce
- **Pollo Mamma Lucia:** Free Range Chicken Breast Sautéed with Wild Mushrooms, Marsala Wine, and a Touch of Marinara. Topped with Mozzarella Cheese
- **Scaloppine Piccata:** Veal Sautéed in Butter, Lemon, and White Wine for a Light Delicious Meal
- **Scaloppine alla Fiorentina:** Veal Sautéed in Olive Oil and Onion. Topped with Fresh Spinach, Mozzarella, and a Touch of Marinara
- **Filet Of Sole di Amalfi:** Lightly Battered Sole Sautéed with Lemon, Butter, and White Wine. A Light Delicious Meal
- **Salmon Sole Mio:** Atlantic Salmon Sautéed with Olive Oil, Garlic, White Wine, Cherry Tomatoes, Fresh Basil, and Herbs

Hors D'oeuvres/Tapas

- **Bruschetta di Ischia:** Cherry Tomatoes, Fresh Basil, Garlic, and Extra Virgin Olive Oil Over Toasted Italian Bread
- **Mozzarella Caprese:** Fresh Tomatoes Sliced with Fresh Basil. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction
- **Cozze alla Isolana:** Pei Mussel's Sautéed in Garlic, Olive Oil, White Wine, and Fresh Basil
- **Calamari Fritti Con Pomodoro:** Breaded and Fried to Order with Lemon and Fresh Marinara Sauce

Salad (Choose 1)

- **Insalata di Cesare:** Romaine Lettuce with Homemade Cesare Dressing Tossed and Topped with Croutons
- **Insalata di Spinaci:** Based Around the Freshest Ingredients Available

Side Dishes

Seasonal Vegetables or Penne Pasta with Marinara

Dessert (Choose 2)

Homemade Tiramisu, Cannoli, Chocolate Soufflé, and Various Gelatos. Other Options Available, Inquire for our Full Dessert Menu



Dinner \$90 Package



Entrée (Choose 3)

- **Linguine Pescatora:** Calamari, Mussels, Clams, and Shrimp Sautéed in Olive Oil, White Wine, and a Touch of Marinara
- **Sword Fish Piccata:** Fresh Caught Swordfish Sautéed in Butter, Lemon, and White Wine Sauce
- **Allen Brothers Filet Mignon:** 8 Oz. Cut Aged Filet Mignon Served with Mushroom, Risotto, and the Vegetable of the Day
- **Costolette di Vitello Milanese:** Bone-in 10 Oz. Veal Chop Pounded Thin, Lightly Breaded, Fried, Milanese Style. Topped with an Arugula and Cherry Tomato Salad. Finished with Balsamic. De-Boned Upon Request

Hors D'oeuvres/Tapas

- **Bruschetta di Ischia:** Cherry Tomatoes, Fresh Basil, Garlic, and Extra Virgin Olive Oil Over Toasted Italian Bread
- **Mozzarella Caprese:** Fresh Tomatoes Sliced with Fresh Basil. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction
- **Cozze alla Isolana:** Pei Mussel's Sautéed in Garlic, Olive Oil, White Wine, and Fresh Basil
- **Calamari Fritti Con Pomodoro:** Breaded and Fried to Order with Lemon and Fresh Marinara Sauce

Salad (Choose 1)

- **Insalata di Cesare:** Romaine Lettuce with Homemade Cesare Dressing Tossed and Topped with Croutons
- **Insalata di Spinaci:** Based Around the Freshest Ingredients Available
- **Burrata with Tomato & Basil:** A Traditional Mozzarella Outer Shell with a Creamy Mozzarella Inside. Fresh Tomatoes Sliced with Fresh Basil Picked From our Gardens when Available. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction.

Side Dishes

Seasonal Vegetables or Penne Pasta with Marinara

Dessert (Choose 2)

Homemade Tiramisu, Cannoli, Chocolate Soufflé, and Various Gelatos. Other Options Available, Inquire for our Full Dessert Menu



Dinner \$120 Package *Includes 1 hour of Hors D'oeuvres/Tapas & Prosecco Toast*



Hors D'oeuvres/Tapas

- **Mozzarella Caprese:** Fresh Tomatoes Sliced with Fresh Basil. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction
- **Cozze alla Isolana:** Pei Mussel's Sautéed in Garlic, Olive Oil, White Wine, and Fresh Basil
- **Calamari Fritti Con Pomodoro:** Breaded and Fried to Order with Lemon and Fresh Marinara Sauce
- **Chilled Shrimp Cocktail:** Gulf Shrimp Cooked and Chilled. Served with our Homemade Cocktail Sauce

Entrée (Choose 3)

- **Allen Brothers Steak & Lobster:** Served with Mushroom, Risotto, the Vegetable of the Day, and a 1 ¼ lb. Maine Lobster Tail
- **Costolette di Vitello:** Bone in 14 Oz. Milk Fed Veal Chop. Prepared with Sautéed Mushrooms, Cream, and Brandy
- **Costolette di Vitello Milanese:** Bone-in 10 Oz. Veal Chop Pounded Thin, Lightly Breaded, Fried, Milanese Style. Topped with an Arugula and Cherry Tomato Salad. Finished with Balsamic
- **Pan Seared Sea Bass Acquapazza:** Seared Sea Bass, Cherry Tomatoes, Potatoes with Garlic and Olive Oil.
- **Grilled Atlantic Sword Fish Piccata:** Fresh Caught Swordfish Grilled, and Served in Butter, Lemon, and White Wine Sauce
- **Pollo alla Tartufo:** Free Range Chicken Breast Marinated in Truffle Mustard, Grilled, and Served with Sautéed Wild Mushroom

Salad (Choose 1)

- **Insalata di Cesare:** Romaine Lettuce with Homemade Cesare Dressing Tossed and Topped with Croutons
- **Insalata di Spinaci:** Based Around the Freshest Ingredients Available
- **Burrata with Tomato & Basil:** A Traditional Mozzarella Outer Shell with a Creamy Mozzarella Inside. Fresh Tomatoes Sliced with Fresh Basil Picked From our Gardens when Available. Topped with Extra Virgin Olive Oil, Salt, Pepper, and Balsamic Reduction.

Side Dishes

Seasonal Vegetables or Penne Pasta with Marinara

Dessert (Choose 2)

Homemade Tiramisu, Cannoli, Chocolate Soufflé, and Various Gelatos. Other Options Available, Inquire for our Full Dessert Menu

