

# Catering

Interested in sharing Sweet Orchid gelato with your family and friends at your next gathering? Sweet Orchid gelato catering is ready with self-service and full-service packages, perfect for your next event.

**Self-service packages** – These ready-to-go packages come with your choice of up to 2 flavors, cake cones or cups, gelato spoons, and napkins.

- Family dinners (4-5 Servings): \$10.00
- Hosting guests (8-10 Servings): \$25.00
- Birthday party (20-25 Servings): \$60.00
- Fiesta Pack\*: (35-40 Servings): \$90.00

\* Requires 48 hours advance notice. Other self-service packages can be made ready while you wait.

**Full-service packages** – When you plan on serving 60 or more guests, really impress them by having us serve our amazing gelato. We cater all sorts of events, including birthdays, parties, festivals, corporate events, and weddings. Our experienced staff will do all the setup, service, and cleanup required to make us a worry-free and glamorous component of your next event. Every full-service catering event will include sufficient cake cones or cups, gelato spoons, napkins, and one experienced server for 2 hours.

What's the next step? Call us at (510) 739-6300 to book your event with our catering manager :

- Let us know the date and time of your event and how many guests.
- Choose your flavors.
- Choose any additional items to make your event even more special.
- Relax knowing professionals will take care of everything.

General pricing guidelines:

- 60-99 guests, up to 3 flavors \$6 per person
- 100-150 guests, up to 6 flavors \$5 per person
- 151 guests or more, up to 9 flavors \$4 per person

## What is Gelato

### Less fat, fewer calories.

In America, a frozen dessert must contain at least 10% butterfat to be called ice cream. Most premium ice creams contain 17-20% butterfat. In contrast, gelato generally has 2-8% butterfat. Sweet Orchid gelato contains no more than 6% butterfat. That means gelato offers greater guilt-free indulgence per scoop.

### Less air = Smoother, denser and creamier mouth feel.

Ice cream can contain anywhere from 50-100% added air. Gelato contains much less, about 20%. Although some air is necessary for structural stability, the less air added, the denser, smoother, and creamier the product. Nobody wants to taste or pay for a mouthful of air.

### Higher temperature means more flavor.

Gelato is served at a higher temperature than ice cream. This is generally around 5°F whereas the serving temperature of American ice cream is generally around -10°C. Gelato will not freeze your taste buds, resulting in richer flavor per bite.

### Better nutrition\*

(per 100g serving of Vanilla)	Calories	Total fat (g)
Haagen-Dazs	236	16.0
Ben & Jerry's	233	14.9
Coldstone Creamery	232	13.4
Baskin Robbins	239	9.8
Breyers	212	10.6
Dreyers	197	10.6
Sweet Orchid Gelato**	165	5.7

\* All data was obtained from the manufacturer's website.

\*\* Sweet Orchid gelato calories and fat is calculated from ingredient nutrition facts and our recipe.

### Gelato = less fat with bolder flavors.

### INDULGE A SECOND SCOOP WITHOUT THE GUILT!

Sweet Orchid epitomizes the finest gelato produced from a perfect harmony of premium, pure ingredients and proprietary recipes that yield rich, dense, and creamy confections.



Gelato



Gelato Cake



Pastry Cake



French Macarons



Drinks



34460 Fremont Blvd., Ste. D, Fremont, CA 94555  
(510) 739-6300 [www.sweetorchiddesserts.com](http://www.sweetorchiddesserts.com)

## Gelato and Sorbetto

We rotate through our flavors daily.

- |                          |                         |
|--------------------------|-------------------------|
| - Almond                 | - Orange Osmanthus      |
| - Amarena Cherry         | - Orange Sunset         |
| - Banana Split           | - Pandan                |
| - Biscotti Stracciatella | - Papaya*               |
| - Blueberry              | - Passionfruit*         |
| - Brownie Sundae         | - Pina Colada           |
| - Butter Pecan           | - Pineapple Champagne*  |
| - Cappuccino (SugarFree) | - Pink Lemon*           |
| - Cherry Cheesecake      | - Pistachio             |
| - Chocolate              | - Red Velvet            |
| - Chocolate Bacon        | - Rocky Road            |
| - Chocolate Cayenne      | - Rose                  |
| - Churro                 | - Rosemary Pecan        |
| - Cilantro Lemon*        | - Salted Caramel        |
| - Cocoa Crunch Marble    | - Sesame                |
| - Cocoa L'Orange         | - Spumoni               |
| - Coffee Chocolate Chip  | - Stracciatella         |
| - Cookies and Cream      | - Strawberry*           |
| - Crème Brulee           | - Strawberry Cheesecake |
| - Donatella              | - Strawberry Marble     |
| - Durian                 | - Taro                  |
| - French Vanilla         | - Tiramisu              |
| - Funfetti               | - Watermelon*           |
| - German Chocolate       | - White Peach*          |
| - Green Tea              |                         |
| - Hazelnut               | *Sorbetto flavors       |
| - Hazelnut Praline       |                         |
| - Jackfruit              |                         |
| - Jasmine                |                         |
| - Kayan                  |                         |
| - Lavender               |                         |
| - Lemoni Vanilla         |                         |
| - Lime Coconut           |                         |
| - Lychee                 |                         |
| - Mango*                 |                         |
| - Mango Picante          |                         |
| - Melon                  |                         |
| - Mint Stracciatella     |                         |
| - Mocha                  |                         |
| - Mochinilla             |                         |
| - Nutty Coconut          |                         |



## Pastry Cakes

At Sweet Orchid, we create classic cakes with a twist. Every item we bake is scratch-made, using only simple, familiar ingredients like flour, butter, and cocoa powder. Although our menu changes with the seasons, these following cakes never go out of style.

- Taro-Vanilla Cake
  - Taro-vanilla sponge cake layered with fresh, taro whipped cream and white chocolate coated crispy pearls.
- Red Velvet Cake
  - Red Velvet sponge cake layered with cream cheese frosting and cracked chocolate wafers.
- Mango-Passion Mousse Cake
  - Vanilla sponge cake topped with a layer of mango mousse and a layer of passionfruit mousse.
- Chocolate-Hazelnut Cake
  - A crispy almond japonaise cracker supports layers of chocolate sponge cake and hazelnut buttercream.
- Double Chocolate Cake with Sauce
  - This sinfully rich, yet light feeling cake is simplicity in itself. Chocolate sponge cake layered with chocolate ganache is available with our specialty sauces: White chocolate-grand marnier OR Mangonada.
- Tiramisu Cake
  - Vanilla sponge cake soaked in espresso and rum layered with mascarpone cheese cream.



This is only a sample of our complete menu. As we only use the finest seasonal ingredients, many of our products change regularly.

## Custom Fondant Cakes

Nothing marks a special occasion like a visually stunning, edible centerpiece. We feature custom designed and decorated fondant covered cakes perfect for all occasions including birthday parties, corporate events, quinceañera, and weddings. Our cake artisans will work with you to execute your design vision creating a cake that is as beautiful as it tastes.

Please call or email to schedule a consultation.



## French Macarons

These elegant dome-shaped sandwich cookies are one of our specialties. Each one is lovingly handmade to ensure every cookie is delicate, moist and flavorful. Don't forget our macaron tower display is available for rent.

- Chocolate
- Chocolate Orange
- Chocolate Rum
- Coconut Caramel
- Coffee Hazelnut
- Green Tea
- Jasmine Cream Cheese
- Lavender Mascarpone
- Lemon Cream
- Mango Passion
- Melon
- Mint
- Mocha
- Pandan
- Pistachio
- Pumpkin (seasonal)
- Rose
- Salted Caramel
- Sesame
- Strawberry
- Taro



## Drinks

Hot:

- White Chocolate Mocha
- Espresso Shots
- Americano
- Cappuccino
- Caramel Latte
- Hot Chocolate
- Hot Tea
- Mocha
- Latte

Cold:

- Gelato Milk Shakes
- Iced Coffee
- Iced Tea
- Fresh Fruit Sparklers

