

CIAO

CATERING



The following menu is a compilation of guest favorites with pricing. Custom menus and pricing are available upon request. We suggest our clients use these menus as a starting point to get ideas. We are happy to consult with you regarding customization to your needs, dietary restrictions, and personal tastes.

We are committed to treating our employees with fairness and respect, which is why we proudly pay a living wage. As part of our values and philosophy, we believe in transparency and convenience for our customers and employees. Therefore, **all prices on this menu already include tax and employee compensation**, so you can enjoy experience without having to worry about any additional charges. Thank you for supporting our commitment to fair compensation and transparency

Spot on. Every time.



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*Buffett**

Pricing is per person and includes tax.

Disposable plates, silverware and napkins are included**.

Santorini Chicken

Savor the succulent grilled chicken breast, adorned with tender artichoke hearts, sun-kissed sundried tomatoes, fragrant basil, and zesty green olives, all crowned with a delicate white wine sauce. 26

Wild Mushroom Chicken Marsala

Tender chicken breast adorned with earthy mushrooms, all embraced by a rich Marsala wine sauce. 26

Apple Pork Loin

A succulent roasted pork loin adorned with luscious caramelized vanilla apples and savory onions, all embraced by a rich apple cider gravy. 27

Herb Crusted Tri-Tip

Oven-roasted tri-tip beef, elegantly sliced and adorned with a rich demi-glaze. 32

Greek Salmon

Oven-roasted salmon adorned with zesty lemons and tender artichoke hearts, all enveloped in a Mediterranean herb-infused white wine elixir. 38

Rosemary & Garlic Smoked Prime Rib

Savory smoked prime rib infused with rosemary and garlic. 40

Choose 2 Sides

Herb Roasted Fingerling Potatoes

Garlic Mashed Potatoes

Wild Rice

Marinated Grilled Vegetables

Caesar Salad

Italian Salad

*Upgrade to full table service available for additional cost.

**Upgrade to ceramic dishware available for additional cost.

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Pasta Buffett

Served with fresh vegetables, Caesar salad and rosemary focaccia.

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Spicy Baled Mostacioli

Mostaccioli noodles coated in a creamy red sauce with chili flake (just a touch of heat), paired with your choice of grilled chicken or savory Italian sausage. Topped with a blanket of mozzarella cheese and baked to perfection.

Cannelloni

Herb-infused ricotta in pasta, served with your choice of sauces: Garlic Parmesan Cream, Marinara, Pesto, Vodka, or Meat Sauce.

Pesto Tortellini

Herb-infused ricotta nestled within delicate tortellini, tossed in a luscious creamy pesto sauce.

Garlic Parmesan Chicken Fettuccini

Fettuccini pasta in a garlic parmesan sauce, with grilled chicken.

Lasagna A'la Bolognese

Layers of delicate pasta sheets generously smothered with Bolognese sauce made from scratch, featuring slow-cooked ground beef and Italian sausage, onions, carrots, and celery, simmered in a savory tomato sauce with a hint of red wine and herbs. Topped with a luxurious béchamel sauce, then baked to perfection

One Selection \$22 per person

Two Selections \$27 per person

*Upgrade to ceramic dishware available for additional cost.

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A la Carte

Skewers

Caprese Skewers

Grape tomatoes, fresh mozzarella & Basil skewers drizzled with olive oil and balsamic glaze . Tray of 25 \$63 ~ Tray of 100 \$242

Fruit Skewers

Seasonal fruit skewers, drizzled with golden honey. Tray of 25 \$63 ~ Tray of 100 \$242

Teriyaki Chicken Skewers

Skewered chicken breast with Pineapple Cilantro Teriyaki glaze. Pan of 25 \$75 ~ Pan of 100 \$288

Sweet Sriracha Chili Chicken Skewers

Skewered chicken breast with Sweet Sriracha Chili glaze Pan of 25 \$75 ~ Pan of 100 \$288

Tartlets

Fig Tartlets

Puff pastry tarts filled with fig goat cheese and topped with sliced figs and chives. Tray of 25 \$63 ~ Tray of 100 \$242

Smoked Salmon Tartlets

Puff pastry tarts filled with smoked salmon and chive mousse topped with chives, Tray of 25 \$88 ~ Tray of 100 \$330

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A la Carte

Displays

Mediterranean Display

Includes caprese skewers, prosciutto de Parma, mozzarella cheese, kalamata olives, artichoke hearts, roasted vegetables, pita triangles and hummus dip

Serves up to 12 \$88 ~ Serves up to 25 \$175

Marinated Grilled Vegetable Display

Zucchini, Squash, Peppers and Mushrooms marinated then grilled and drizzled with balsamic glaze.

Serves up to 12 \$60 ~ Serves up to 25 \$120

Fresh Fruit Display

Seasonal fruit and berries served with raspberry yogurt.

Serves up to 12 \$53 ~ Serves up to 25 \$105

Antipasto Display

Includes salami, prosciutto de Parma, capicola, provolone, fontina, mozzarella, pepperoncini, artichokes, grilled red peppers and kalamata olives.

Serves up to 12 \$88 ~ Serves up to 25 \$175

Chilled Smoked Salmon Display

A side of salmon served with garlic-infused mascarpone, chopped red onion, zesty capers, and accompanied by crisp crostini.

Serves 20-25 ~ \$275

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A la Carte

Classics

Bruschetta

Tomatoes, fresh mozzarella pearls, Greek olives and fresh basil tossed with olive oil and a little bit of balsamic and served with grilled baguette.

Serves up to 12 \$45 ~ Serves up to 25 \$90

Baked Brie

Wrapped in pastry and stuffed with berries and oregano. Served with crostini.

Serves 10-15 ~ \$75

Italian Meatballs

House made meatballs with beef, pork sausage, fennel & breadcrumbs served with herb tomato sauce.

Pan of 25 \$75 ~ Pan of 100 \$290

Salads

Italian Chop Chop Salad

Chopped Romaine, Salami, Chicken, Green Onions, Pepperoncini, Parmesan, Basil and tomatoes tossed in house Italian Dressing,

Serves up to 12 \$94 ~ Serves up to 25 \$185

Pear Gorgonzola Salad

Romaine and Wild Field Greens with Sliced Pears, Dried Cranberries, Gorgonzola & Walnuts. Served with a Pear Vinaigrette.

Serves up to 12 \$60 ~ Serves up to 25 \$118

Italian Green Salad

Romaine, tomatoes, pepperoncini, black olives and Parmesan, tossed in house Italian Dressing

Serves up to 12 \$50 ~ Serves up to 25 \$95

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A la Carte

Sweets

Torta Caprese

Dark chocolate and almond cake topped with powdered sugar. \$6 each

Soaked Italian Wedding Cake

Cupcake sized cakes soaked in coconut cream and topped with a light cream frosting, toasted coconut & caramel \$6 each

Pana Cota

A timeless Italian vanilla custard, elegantly adorned with a jammy raspberry coulis. \$6 each

Cannoli

Crispy, full-sized cannoli, brimming with your choice of pistachio, zesty lemon, or the timeless classic of chocolate chip sweet ricotta filling.

\$8 each

Drinks

Fresh Brewed Iced Tea

2.5 Gallons (40 cups) ~ \$65

Lemonade

2.5 Gallons (40 cups) ~ \$70

Pomegranate Lemonade

2.5 Gallons (40 cups) ~ \$80

Fresh Brewed Coffee

Includes cups & condiments

2.5 Gallons (40 cups) ~ \$90

5 Gallons (80 cups) ~ \$170

Assorted Soda & Water

Assorted flavors ~ \$2 each

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Rentals

China

Dinner Combination

Includes 10" Dinner plate, dinner fork and dinner knife

\$2 each

Appetizer/Dessert Combination

Includes 6" Desert plate and small fork

\$1.35 each

Individual Items

10" Dinner Plate

\$1 each

6" Appetizer or Dessert Plate

\$1 each

Dinner Fork

\$.75 each

Dinner Knife

\$.75 each

Small Fork

\$.75 each

Glassware

\$1 each

Linens

Tablecloths

\$11 each

Napkins

\$1.50 each

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