

CIAO

CATERING

HOLIDAY MENU

REMARKABLE ITALIAN FLAVORS FOR YOUR HOLIDAY GATHERINGS

STARTERS

Arancini di Natale – Golden fried risotto balls with a molten mozzarella center, served with our house marinara for dipping.

Butternut Squash Soup Shots – Silky, roasted butternut squash blended with cream and finished with a drizzle of sage brown butter.

Porchetta Sliders – Slow-roasted porchetta layered on warm Tuscan rolls, topped with apple mostarda for a savory-sweet bite.

Winter Citrus Salad – Crisp greens tossed with shaved fennel, juicy orange segments, pomegranate jewels, and a bright citrus vinaigrette.

ENTREES

Roasted Tri-Tip – Herb-rubbed and slow-roasted, sliced to perfection and served with a rich red wine demi-glace.

Manicotti – Pillows of fresh pasta filled with creamy ricotta, baked in your choice of hearty Bolognese or classic Pomodoro sauce.

Stuffed Turkey Breast – Turkey breast generously filled with focaccia, sausage, and herbs, roasted golden and sliced into tender rounds.

Porchetta – Traditional Italian pork belly, rolled with garlic, fennel, and rosemary, roasted until crisp and fragrant.

SIDES

Roasted Winter Vegetables – A medley of seasonal vegetables caramelized with olive oil and sea salt.

Garlic & Parmesan Whipped Potatoes – Fluffy potatoes blended with roasted garlic, cream, and Parmesan.

Italian Holiday Stuffing – Focaccia baked with Italian sausage, herbs, and aromatics for a savory twist on tradition.

Green Beans with Lemon & Almonds – Crisp-tender beans tossed with fresh lemon zest and toasted almonds and topped with sea salt.

Tuscan Rolls with Rosemary Butter – Warm, golden rolls served with whipped butter infused with rosemary.

DESSERTS

Pumpkin Tiramisu – A seasonal twist on a classic, with layers of pumpkin-spiced mascarpone and espresso-soaked ladyfingers dusted with cocoa.

Panettone Bread Pudding – Italian holiday bread baked in a custard with dried fruit, finished with a vanilla cream sauce.

Mini Chocolate Cherry Cannoli – Crisp pastry shells filled with sweet ricotta cream, Boudreaux cherries and chocolate chunks.

Spiced Apple Panna Cotta – A silky vanilla cream panna cotta layered with warm spiced apple compote, finished with a touch of cinnamon and a buttery crumble.

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PRICING & PACKAGES

PLATED HOLIDAY MEAL

FULL SERVICE - \$55 + TAX PER PERSON

- 1 Appetizer
- 1 Entrée per guest (2 per event)
- 2 Sides
- 1 Dessert
- Real dishware
- Flatware
- Cloth napkins (Black)
- Water service
- Staff included

BUFFET CATERING

DELIVERED AND SET UP - \$39 + TAX PER PERSON

- 1 Appetizer
- 2 Entrées
- 3 Sides
- 1 Dessert
- High-end disposable plates
- High -end disposable flatware
- Disposable napkins
- Upgrade option to real dishware (\$5 per person)

PICKUP HOLIDAY MEAL PACKAGE

FEEDS 12 - \$439 + TAX

- 1 Appetizer
- 1 Entrée
- 3 Sides
- 1 Dessert
- Packaged hot in disposable pans, ready to serve
- Disposable service ware included
- High End Disposable Plates, flatware and napkins included

PICKUP À LA CARTE

(FEEDS 12 EACH PAN)

Appetizers	\$65
Entrées	\$160
Sides	\$65
Desserts	\$65
Tuscan Rolls	\$35

PRIVATE VENUE RENTALS

Ciao Trattoria - Cozy trattoria setting, perfect for intimate gatherings. Seats up to 30 guests. Ciao is not available Friday or Saturday evenings.

Imbibe - Modern lounge with a warm, stylish atmosphere. Seats up to 40 guests

Days/Hours We're Typically Closed
Rental Fee: \$250 (applied toward the minimum)
Food & Beverage Minimum: \$1,000

During Business Hours
Rental Fee: \$250 (in addition to the minimum)
Food & Beverage Minimum: \$1,500