

# CIAO

## CATERING

### MENU

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. To learn more about our company values and philosophy, please visit our website at [www.eatciao.com](http://www.eatciao.com).  
Thank you for supporting our commitment to fair compensation and transparency

*Spot on. Every time.*

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Pricing is per person and **includes tax**. Disposable plates, silverware and napkins are included.

### Santorini Chicken

\$23

Grilled chicken breast topped with artichoke hearts, sundried tomatoes, basil and green olives and finished with a white wine sauce. Served with fingerling potatoes, fresh vegetables and rolls.

### Lemon & Thyme Chicken

\$23

Frenched chicken breast, grilled and glazed with lemon and thyme. Served with wild rice, fresh vegetables and rolls.

### Wild Mushroom Chicken Marsala

\$23

Chicken breast with mushrooms & marsala wine sauce. Served with garlic mashed potatoes, fresh vegetables, and rolls.

### Apple Pork Loin

\$24

Roasted Pork Loin topped with caramelized Vanilla Apples and Onion with an Apple Cider gravy. Served with garlic mashed potatoes, fresh vegetables, and rolls.

### Herb Crusted Tri-Tip

\$29

Oven roasted Tri-Tip Beef, sliced and topped with Demi glaze. Served with fingerling potatoes, fresh vegetables and rolls. Carved to order.

### Oven Roasted Top Sirloin

\$31

Oven roasted Top Sirloin, sliced and topped with Demi glaze. Served with fingerling potatoes, fresh vegetables and rolls.

### Greek Salmon

\$35

Baked salmon with lemons and artichoke hearts in a Mediterranean herb white wine sauce. Served with sun dried tomato risotto and fresh vegetables.

### Rosemary & Garlic Smoked Prime Rib

\$35

Baked salmon with lemons and artichoke hearts in a Mediterranean herb white wine sauce. Served with sun dried tomato risotto and fresh vegetables.

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### Pasta

Served with fresh vegetables, Caesar salad and rosemary focaccia.

#### Spicy Baked Mostaccioli\*

Mostaccioli noodles tossed in creamy red sauce with hint of chili flake (not too spicy) and your choice of chicken or Italian sausage. It is topped with Mozzarella cheese and baked. \*Gluten Free Upgrade -\$1

#### Cannelloni

Herb Ricotta stuffed pasta topped with your choice of sauce. Choose from Garlic Parmesan Cream Sauce, Marinara, Pesto, Vodka Sauce or Meat Sauce.

#### Tortellini with Creamy Pesto

Herb Ricotta stuffed tortellini topped with creamy pesto sauce.

#### Chicken Fettuccini Alfredo

Fettuccini noodles with garlic parmesan sauce and grilled chicken.

#### Lasagna A'la Bolognese + \$1.25 pp

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

Feeds up to 12 .....\$250  
25+ ..... \$20

#### Two Selections

Feeds up to 12 .....\$310  
25+ ..... \$25

#### Pasta Action Station

\$20 per person

Pasta cooked to order with custom toppings with choice of the following. (Includes breadsticks)

#### Choose 2 Pastas:

Fettuccini  
Spaghetti  
Penne  
Small Shell Pasta

#### Choose 2 Sauces:

Marinara  
Meat Sauce  
Alfredo  
Cheese Sauce  
Vodka

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### A' La Carte

#### Chilled Shrimp Cocktail

Large shrimp with cocktail sauce and lemon wedges

Tray of 50 .....\$185

Tray of 100 .....\$345

#### Caprese Skewers

Grape tomatoes, fresh mozzarella & Basil skewers drizzled with olive oil and balsamic glaze

Tray of 25 .....\$57

Tray of 100 .....\$220

#### Fruit Skewers

Seasonal Fruit skewers drizzled with honey and serves with raspberry yogurt

Tray of 25 .....\$57

Tray of 100 .....\$220

#### Fig Tartlets

Puff pastry tarts filled with fig goat cheese and topped with sliced figs and chives

Tray of 25 .....\$57

Tray of 100 .....\$220

#### Smoked Salmon Tartlets

Puff pastry tarts filled with smoked salmon and chive mousse topped with chives

Tray of 25 .....\$80

Tray of 100 .....\$300

#### Mediterranean Tray

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

Serves up to 12.....\$80

Serves up to 25 .....\$135

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### Crudité

May include carrots, cucumber, celery, bell peppers, grape tomatoes and buttermilk ranch dip

Serves up to 12.....\$37

Serves up to 25 .....\$57

### Marinated Grilled Vegetables

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

Serves up to 12.....\$55

Serves up to 25 .....\$96

### Fresh Fruit Display

Seasonal fruit and berries served with raspberry yogurt

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

Serves up to 12.....\$48

Serves up to 25 .....\$83

### Antipasto Tray

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

Serves up to 12 .....\$69

Serves up to 25 .....\$139

### Beef & Chorizo Meat Balls

Handmade, served with Puttanesca sauce and topped with goat cheese.

Pan of 25 .....\$65

Pan of 100 .....\$225

### Teriyaki Chicken Skewers

Skewered chicken breast with Pineapple Cilantro Teriyaki glaze

Pan of 25 .....\$62

Pan of 100 .....\$200

### Sweet Sriracha Chili Chicken Skewers

Skewered chicken breast with Sweet Sriracha Chili glaze

Pan of 25 .....\$62

Pan of 100 .....\$200

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### Smoked Wings

Choose Barbeque or Buffalo served hot.

Pan of 25 .....\$65  
Pan of 100 .....\$225

### Bruschetta

Halved cherry 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 25.....\$60  
Serves up to 50 .....\$110

### Baked Brie

Wrapped in pastry and stuffed with berries and oregano. Served with crostini. Serves 10-15 people.

Serves up to 12.....\$48

### Chilled Smoked Salmon Display

Side of Salmon with cream cheese, chopped red onion, capers and crostini.

Serves 20-25.....\$240

### Italian Chop Chop Salad

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

Serves up to 12.....\$85  
Serves up to 25 .....\$160

### Pear Salad

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

Serves up to 12 .....\$52  
Serves up to 25 .....\$98

### Italian Green Salad

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

Serves up to 12.....\$46  
Serves up to 25 .....\$89

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