

# Special Events Guide



Private Rooms and Semi-Private Areas Available

## Private Rooms & Semi Private Areas

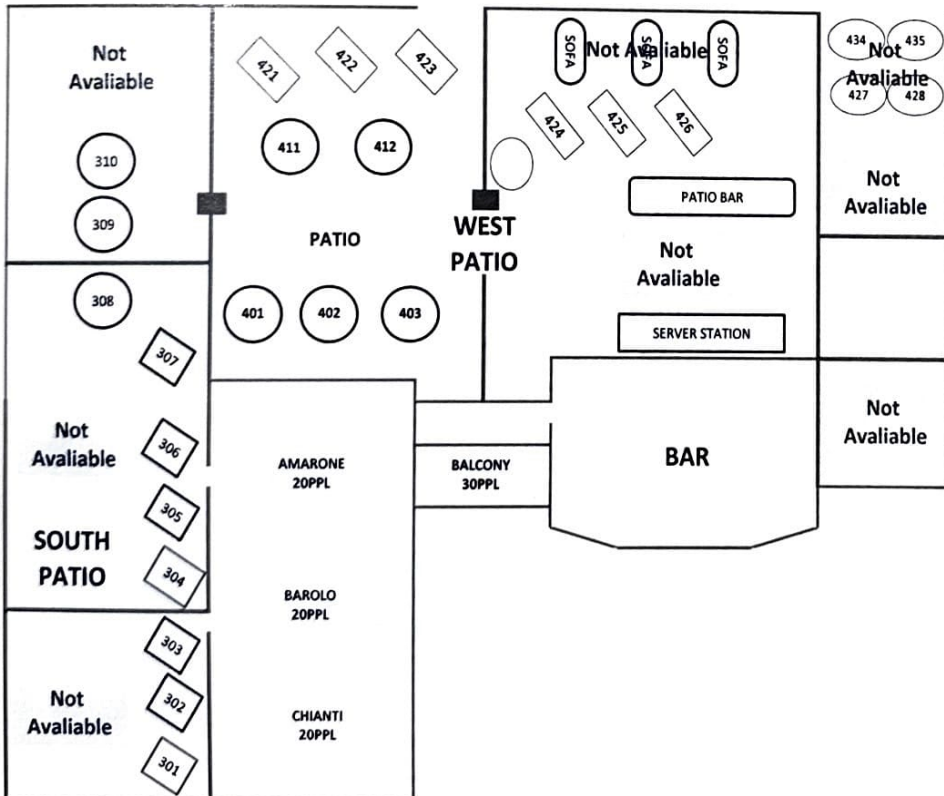
Areas Available	Capacity	Deposit Required	Food & Beverage Minimum	
			Monday - Wednesday	Thursday - Sunday
Amarone Room	20 guests	\$500	\$1,000	\$1,500
Barolo Room	20 guests	\$500	\$1,000	\$1,500
Chianti Room	20 guests	\$500	\$1,000	\$1,500
Upstairs Room & Balcony	30 guests	\$500	\$1,500	\$3,000
Grande Room	40-60 guests	\$1,000	\$3,500	\$8,000
Patio 1 - 30 ppl	1 - 30 guests	\$500	\$2,500	\$3,000
Patio 30 - 60 ppl	30-60 guests	\$500	\$3,000	\$5,000

*\*Rooms may need to be combined accordingly to accommodate group size or host preference.*

*Reservations will be confirmed upon receipt of non-refundable deposit + deposit will be applied to bill at time of event and balance must be paid in full on the day of the event + food & beverage minimums do not include tax or gratuity*

*All food and alcohol items will be the price on the menu the day of the event...prices are subject to change.*

*\*Cake brought into establishment \$2 per person*



**PRIVATE PART CONTRACT**

Amarone       Patio 1

Barolo         Patio 2

Chianti         Balcony

Event Date & Time \_\_\_\_\_

Manager Signature \_\_\_\_\_

Guest Signature \_\_\_\_\_

# Private Dining Menus

Full Service dining with a printed menu for each place setting. Menus may include custom titles for your occasion.

## Brunch Trevisa

\$40 per person  
(Brunch 11-2 Only)

### Salad Selection

House Salad  
Minestrone Soup

### Entrée Selection

-Jo-Jo Chicken Salad  
-Chopped Salad Nunzia  
-Baked Ziti  
-Ziti Vincent  
-Rotisserie Chicken  
W/ Array

### Dessert Selections

Mama "C"  
Tiramisu

tea, coffee,  
and soda  
included  
with all  
menus

## Abruzzo Menu

\$57 per person

### Appetizer (Choice Of 2)

Fried Calamari  
Stuffed Mushrooms  
Grilled Sausage And Peppers  
Fried Mozzarella

### Salad Selections

House Salad

### Entrée Selections

-Eggplant Parmigiana with Fettuccine Alfredo  
-Chicken Piccata with Ziti Toscano  
-Baked Ziti  
-Linguine Puttanesca with Shrimp

### Dessert Selections

Mama "C"  
Tiramisu

## Veneto Menu

\$68 per person

### Appetizer (Choice Of 2)

Fried Calamari  
Stuffed Mushrooms  
Grilled Sausage And Peppers  
Fried Mozzarella

### Salad Selections

House Salad

### Entrée Selections

-Chicken Piccata\*  
-Linguine Puttanesca with Shrimp  
-Tilapia Almondine\*  
-Veal Marsala\*

\*served with Ziti Toscano

### Dessert Selections

Mama "C"  
Tiramisu

tea, coffee,  
and soda  
included  
with all  
menus

## Lombardy Menu

\$90 per person

### Appetizer (Choice Of 2)

Fried Calamari  
Stuffed Mushrooms  
Grilled Sausage And Peppers  
Fried Mozzarella

### Salad Selections

House Salad

### Entrée Selections

-Short Ribs And Rissotto  
-Veal Marsala\*  
-Shrimp Ciro with Fettuccine Alfredo  
-NY Strip  
-Salmon in Caper Cream with

\*served with Ziti Toscano

### Dessert Selections

Mama "C"  
Tiramisu

**Limited Menu:** Choose 2 Appetizers, and your guests choose salad, entrée, and dessert  
**Pre-Set Menu:** Host chooses entire menu selection for all guests from start to finish...

# CREATE YOUR OWN PARTY

## Special Event Booking Information

Host Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Date of Event: \_\_\_\_\_

Guest Count: \_\_\_\_\_

Occasion: \_\_\_\_\_

Time: \_\_\_\_\_

Menu Selection: \_\_\_\_\_

Comments: \_\_\_\_\_

## A La Carte Menu Choices for Your Event

Select up to 2 Appetizers from our Daily Dinner Menu

\_\_\_\_\_

Select 1 Salad from our Daily Dinner Menu

\_\_\_\_\_

Select up to 6 Entrées from our Daily Dinner Menu

\_\_\_\_\_

\_\_\_\_\_

Select up to 2 Desserts from our Daily Dinner Menu

\_\_\_\_\_

Select a Bar Packages that best fits your event

Cash Bar, guest pays for drinks     Open Bar: Cocktails, Beer, Wine     Beer & Wine Only: pre-selected

White Wines: \_\_\_\_\_

Red Wines: \_\_\_\_\_

White Wines: \_\_\_\_\_

Red Wines: \_\_\_\_\_

# Special Event A La Carte Options

Menu items and Seasonal "Off the Menu" items listed below to help accommodate your event here at Ciro's.

## APPETIZER PLATTERS

*platters feed 5-8 guests*

### Wagyu Ossobuco

*served with gnocchi*  
\$75 per platter

### Short Ribs

*served with risotto*  
\$75 per platter

### Sausage + Peppers

\$35 per platter

### Pasta Salad Pesto

*served chilled*  
\$35 per platter

### Pollo Monariti

\$55 per platter

### Baked Ziti

\$40 per platter

### Ziti Vincent

\$40 per platter

### Antipasti

*meat, cheeses and olives*

\$40 per platter

### House Salad

\$35 per platter

### Caesar Salad

\$45 per platter

### Fried Zucchini

*served with horseradish sauce*  
\$30 per platter

### Chicken Parmigiana

\$55 per platter

### Fried Mushrooms

*served with horseradish sauce*  
\$30 per platter

### Tortellini (Spinach & Garlic)

*tossed in a tomato garlic butter sauce*  
\$40 per platter

## APPETIZERS

*sold by the dozen*

### Bruschetta Francais

*Brie and fig reduction*  
\$30 per dozen (seasonal)

### Gulf Fried Shrimp

*Gulf Shrimp lightly breaded*  
*fried, served with cocktail sauce*  
\$40 per dozen

### Bruschetta Tomato Caprese

*Fresh buffalo mozzarella*  
*and roma tomatoes*  
\$30 per dozen

### Italian Crusted Chicken Tenders

*Chicken tenders breaded in Italian*  
*bread crumbs, fried, served with pesto sauce*  
\$35 per dozen

### Stuffed Baby Artichoke

*Stuffed artichoke hearts, breaded in Italian*  
*bread crumbs, served with marinara*  
\$35 per dozen

### Toast Cheese Ravioli

*Ricotta cheese balls, lightly breaded,*  
*fried, served with a tomato cream sauce*  
\$30 per dozen

### Bacon Wrapped Shrimp

*Gulf Shrimp wrapped in bacon,*  
*grilled in a mushroom Marsala wine sauce*  
\$45 per dozen

### Cocktail Shrimp

*Gulf Shrimp boiled to perfection,*  
*peeled, served with cocktail sauce*  
\$35 per dozen

### Fried Mozzarella

*Fresh mozzarella cheese, breaded in Italian*  
*bread crumbs, fried, served with marinara*  
\$30 per dozen

### Mini Meatballs

*Homemade meatballs, oven-roasted,*  
*served with marinara*  
\$30 per dozen

### Pesto Stuffed Mushrooms

*Button mushrooms, stuffed with our*  
*homemade pesto, oven-roasted*  
\$30 per dozen

### Tomato Caprese

*Fresh Roma tomatoes topped with mozzarella,*  
*pesto, Italian vinaigrette and balsamic dressing*  
\$30 per dozen