

Special Events Guide



Private Rooms and
Semi-Private Areas
Available

Private Rooms & Semi Private Areas

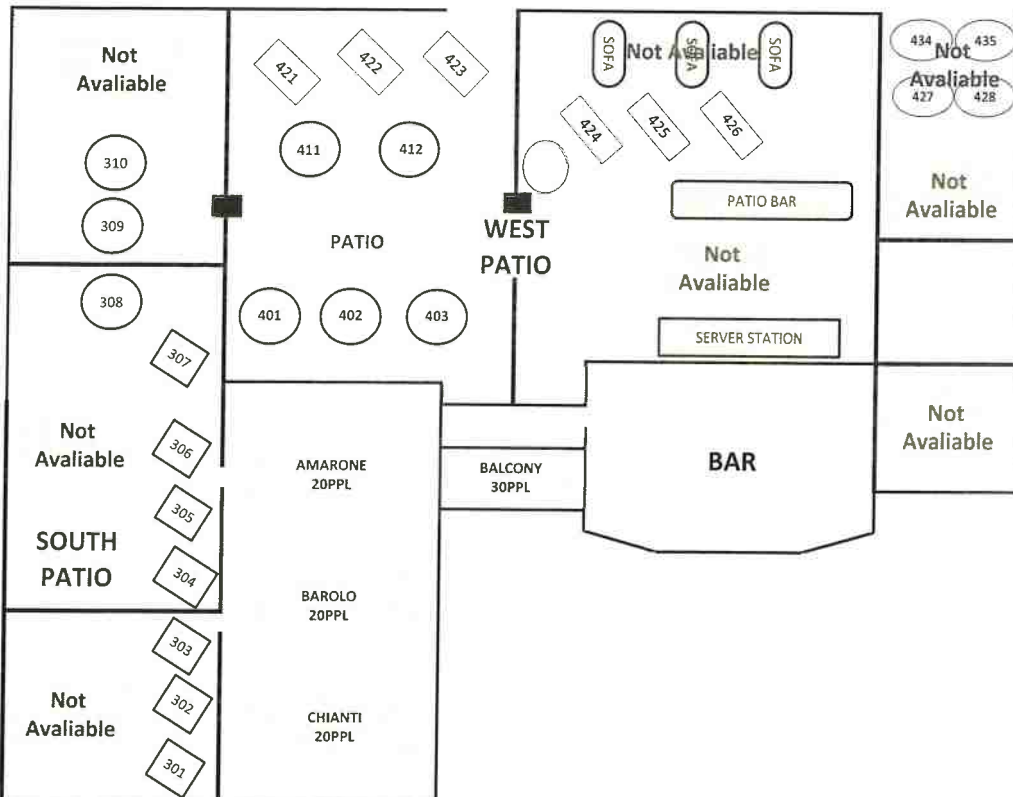
Areas Available	Capacity	Deposit Required	Food & Beverage Minimum	
			Monday - Wednesday	Thursday - Sunday
Amarone Room	20 guests	\$500	\$1,000	\$1,500
Barolo Room	20 guests	\$500	\$1,000	\$1,500
Chianti Room	20 guests	\$500	\$1,000	\$1,500
Upstairs Room & Balcony	30 guests	\$500	\$1,500	\$3,000
Grande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

Bruscheta 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