

# Special Events Guide



Private Rooms and  
Semi-Private Areas  
Available

## Private Rooms & Semi Private Areas

Areas Available	Capacity	Deposit Required	Food & Beverage Minimum	
			Monday - Thursday	Friday - 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	\$2,000	\$3,000
Grande Room	40-70 guests	\$1,000	\$3,500	\$8,000
Patio 1	1-30 guests	\$500	\$2,500	\$3,000
Patio 2	30-60 guests	\$500	\$3,000	\$5,000

**NO HIRED ENTERTAINMENT BROUGHT IN  
NO PA SYSTEMS ALLOWED**

*\*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*

**PATIO 1**  
30PPL  
\$2,500/ \$3,000

**PATIO 2**  
30 - 60PPL  
\$3,000/ \$5,000

**WEST PATIO**

**BAR**

**KIMBO**

**AMARONE**  
20PPL  
\$1,000/ \$1,500

**BAROLO**  
20PPL  
\$1,000/ \$1,500

**CHIANTI**  
20PPL  
\$1,000/ \$1,500

**SOUTH PATIO**

**N/A**

**N/A**

**N/A**

**PRIVATE PART CONTRACT**

<input type="checkbox"/> Amerone	<input type="checkbox"/> Grande
<input type="checkbox"/> Barolo	<input type="checkbox"/> Patio 1
<input type="checkbox"/> Chianti	<input type="checkbox"/> Patio 2
<input type="checkbox"/> 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

\$60 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 Tuscano  
-Baked Ziti  
- Linguine Puttanesca with Shrimp

### Dessert Selections

Mama "C"  
Tiramisu

## Veneto Menu

\$75 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

-Salmon\*

-Veal Marsala\*

\*served with Ziti Tuscano

### Dessert Selections

Mama "C"  
Tiramisu

tea, coffee,  
and soda  
included  
with all  
menus

## Lombardy Menu

\$95 per person

### Appetizer (Choice Of 2)

Fried Calamari

Stuffed Mushrooms

Grilled Sausage And Peppers

Fried Mozzarella

### Salad Selections

House Salad

### Entrée Selections

-Rotisserie Chicken\*

-Veal Marsala\*

-Shrimp Ciro with Fettuccine Alfredo

-Ribeye

-Salmon in Caper Cream with

\*served with Ziti Tuscano

### 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.

## APPETIZERS

*sold by the dozen*

### Risotto Balls

*Italian sausage, Parmesan, Mozzarella & Ricotta Cheese*

\$35 per dozen

### Gulf Fried Shrimp

*Gulf Shrimp lightly breaded  
fried, served with cocktail sauce*

\$45 per dozen

### Bruscheta Tomato Caprese

*Fresh buffalo mozzarella  
and roma tomatoes*

\$35 per dozen

### Italian Crusted Chicken Tenders

*Chicken tenders breaded in Italian  
bread crumbs, fried, served with pesto sauce*

\$40 per dozen

### Stuffed Baby Artichoke

*Stuffed artichoke hearts, breaded in Italian  
bread crumbs, served with marinara*

\$40 per dozen

### Toast Cheese Ravioli

*Ricotta cheese balls, lightly breaded,  
fried, served with a tomato cream sauce*

\$35 per dozen

### Bacon Wrapped Shrimp

*Gulf Shrimp wrapped in bacon,  
grilled in a mushroom Marsala wine sauce*

\$50 per dozen

### Cocktail Shrimp

*Gulf Shrimp boiled to perfection,  
peeled, served with cocktail sauce*

\$40 per dozen

### Fried Mozzarella

*Fresh mozzarella cheese, breaded in Italian  
bread crumbs, fried, served with marinara*

\$35 per dozen

### Mini Meatballs

*Homemade meatballs, oven-roasted,  
served with marinara*

\$35 per dozen

### Pesto Stuffed Mushrooms

*Button mushrooms, stuffed with our  
homemade pesto, oven-roasted*

\$35 per dozen

### Tomato Caprese

*Fresh Roma tomatoes topped with mozzarella,  
pesto, Italian vinaigrette and balsamic dressing*

\$40 per dozen

## APPETIZER PLATTERS

*platters feed 5-8 guests*

### Gnocchi Milano

\$50 per platter

### Short Ribs (36hr notice needed)

*served with Risotto  
\$75 per platter*

### Sausage + Peppers

\$40 per platter

### Pasta Salad Pesto

*served chilled  
\$40 per platter*

### Pollo Monariti

\$60 per platter

### Baked Ziti

\$45 per platter

### Ziti Vincent

\$45 per platter

### Antipasti

*meat, cheeses and olives  
\$45 per platter*

### House Salad

\$35 per platter

### Caesar Salad

\$45 per platter

### Butternut Ravioli

\$45 per platter

### Fried Zucchini

*served with horseradish sauce  
\$35 per platter*

### Chicken Parmigiana

\$60 per platter

### Fried Mushrooms

*served with horseradish sauce  
\$35 per platter*

### Tortellini (Spinach & Garlic)

*tossed in a tomato garlic butter sauce  
\$45 per platter*

### Cheese Ravioli

\$45 per platter