

Special Events Guide



Private Rooms and Semi-Private Areas Available

Private Rooms & Semi Private Areas

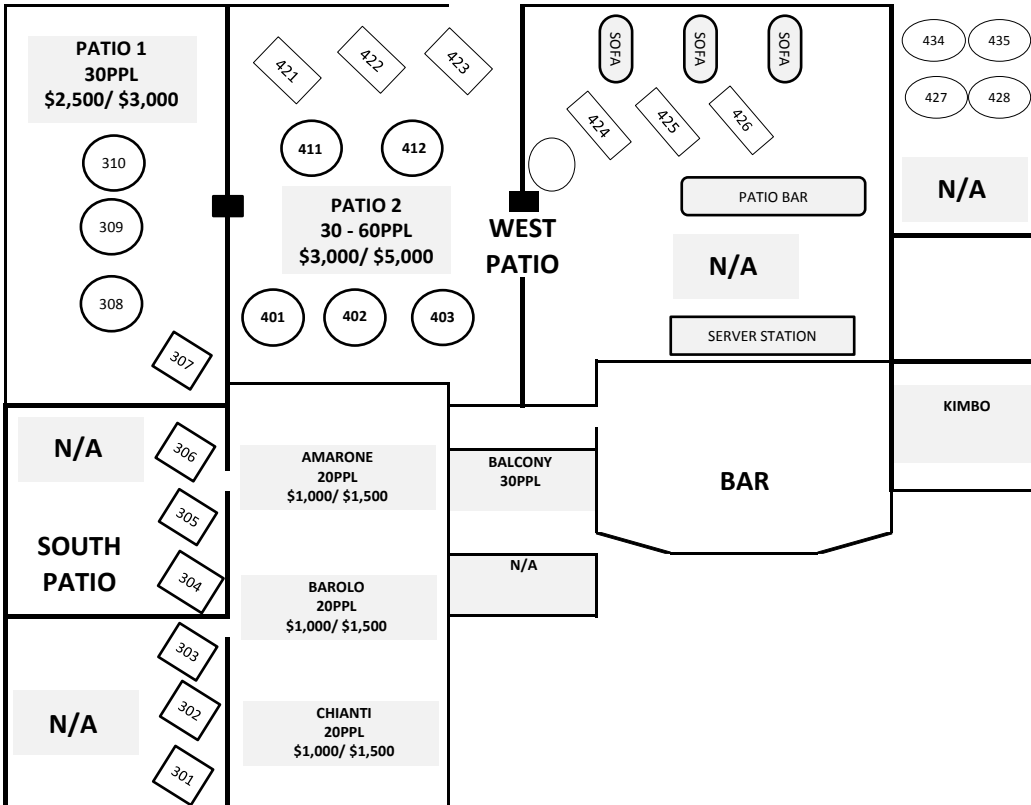
Areas Available	Capacity	Deposit Required	Food & Beverage Minimum	
			Monday - Thursday	Friday - Sunday
Amarone Room	20 guests	\$500	\$1,000	\$1,500
Barolo Room	20 guests	\$500	\$1,000	\$1,500
Chianti Room	20 guests	\$500	\$1,000	\$1,500
Upstairs Room & Balcony	30 guests	\$500	\$2,000	\$3,000
Grande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



PRIVATE PART CONTRACT

Amerone Grande
 Barolo Patio 1
 Chianti 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

\$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 Toscano
-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 Toscano

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 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.

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

\$55 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

\$45 per dozen

APPETIZER PLATTERS

platters feed 5-8 guests

Gnocchi Milano

\$50 per platter

Short Ribs (36hr notice needed)

served with Rissotto
\$95 per platter

Sausage + Peppers

\$45 per platter

Pasta Salad Pesto

served chilled
\$40 per platter

Pollo Monariti

\$60 per platter

Baked Ziti

\$45 per platter

Ziti Vincent

\$55 per platter

Antipasti

meat, cheeses and olives
\$45 per platter

House Salad

\$35 per platter

Caesar Salad

\$45 per platter

Butternut Ravioli (20)

\$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) (35)
tossed in a tomato garlic butter sauce

\$45 per platter

Cheese Ravioli (25)

\$45 per platter