

Ciao's CATERING MENU

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HOT APPETIZERS/HORS D'OEUVRES

Arancini Rice Balls stuffed with Mozzarella and Marinara Sauce

Grilled Chicken Kabab in a Lemon Pesto

Eggplant Involtni: Eggplant Rolled with Fresh Mozzarella, Basil, and
Parmesan Cheese Baked in Marinara Sauce

Spicy Shrimp with Balsamic Glaze and Radicchio

Spicy Shrimp in Hot Cherry Tomato Sauce

Bacon-Wrapped Dates

Barbecue or Marinara Meatballs

Assorted Mini Quiche: Asparagus, Caprese, Ham and Peppers, Mushrooms Pepperoni, Spinach and Ricotta

Grilled Chicken or Beef Kabab with Assorted Vegetables

Saltimbocca: Thinly Sliced Veal Topped with Prosciutto and Sage Sautéed in a Butter Wine Sauce

Polenta with an Italian Sausage or Puttanesca Sauce

Mushroom Cap Stuffed with Sausage or Crab

Individual 3" pizza: Italian sausage, Pepperoni, Cheese

Asparagus and brie cheese wrapped in puff pastry

Meat Balls Parmesan Baked with Marinara Topped with Fresh Mozzarella

Lamb Meat Balls Grilled served with Yogurt Sauce

Scallop Wrapped in Radicchio and Bacon

Brie and Gorgonzola Cheeses with Pears, Baked in Puff Pastry

Drizzled with a Port Wine Reduction

Mini Crab Cakes served with Sriracha Rémoulade Sauce

Mini Salmon Cakes served with Bell Peppers Sauce

Cream Puff Stuffed with Apples, Asiago, Prosciutto, and Sage

Lamb Lollipop Wellington served with Greek yogurt and fresh mint

Beef Tenderloin Medallions Wellington with Horseradish Sauce

Flat Bread with Caramelized Onions, Goat Cheese, and Bacon

Mini Sweet Peppers Stuffed with Herbs, Onions, and Cheese Wrapped in Bacon

COLD APPETIZERS/HORS D'OEUVRES

Crostini Bread with creamy Gorgonzola cheese, roasted pears and pecans
Smoked Salmon served with crostini, and cream cheese mixed with onions, dill, and red peppers
Bruschetta topped with grilled flank steak, arugula, shaved Parmigiano cheese, and truffle oil
Bruschetta – Crostini topped with diced tomato, garlic and extra virgin olive oil
Croissants stuffed with cream cheese, onions and chives
Phyllo dough shell filled with choice of red bell pepper or lobster mousse
Fig and gorgonzola bruschetta
Bruschetta topped with arugula, goat cheese, and grilled flank steak
Caprese kabobs
Beef Carpaccio topped with arugula, Parmigiano Reggiano cheese, truffle oil and lemon
Tuna Carpaccio topped with arugula and lemon
Smoked salmon crostini with cream cheese, chives, dill spread
Greek Salad Kabob
Fruit Kabob with Limoncello sauce
Hummus dip with pita bread
Cocktail Shrimp
Vegetable Tray
Prosciutto and Melon Skewers with balsamic reduction
Antipasto Italiano: Mix cured meats, cheeses, and olives
Grilled Vegetables: asparagus, bell peppers, eggplants, and zucchini,
marinated with extra virgin olive oil, garlic, red wine vinegar, and herbs
Bite-Sized assorted panini sandwiches

Ask us about our dipping sauces and spreads

SALADS

Italian Salad with Homemade Italian Dressing
Spinach Salad with Walnuts, Pine nuts, Goat Cheese, Cranberries, and a Honey Balsamic Dressing
Pasta Salad (ask how can be prepared)
Caprese Salad: Fresh Mozzarella, Tomato, Basil, EVO
Caesar Salad
Antipasto Salad: Mixed Greens with Italian Cured Meats and Cheeses
Gourmet Mix Spring Salad with Fruits and Nuts

SIDE DISHES

Couscous with Vegetables

Roasted Potato with Rosemary

Garlic Mashed Potato

Scalloped Potatoes

Eggplant Caponata with Raisins, Pine nuts and Red Bell Peppers

Rice Pilaf

Pesto Rice

Saffron Rice

Green Beans Sautéed with Onions

Grilled Asparagus

Mixed Vegetables

Grilled Vegetables

Ratatouille

PASTA

Stuffed Shells with Spinach or Meat served in a Marinara or Meat Sauce *

Meat Lasagna: Handmade Lasagna Noodles, Bolognese and Béchamel Sauce,

Fresh Mozzarella, Parmesan Cheese

Lasagna with Mix Vegetable or Spinach, Ricotta, Parmesan Cheese, with Marinara or White Sauce *

Bowtie with Vegetables in White Sauce or Garlic & EVO * (add Chicken or Shrimp)

Baked Mostaccioli with Marinara Sauce, Mozzarella, Parmesan Cheese *

Baked Mostaccioli with Meat Sauce, Mozzarella, Parmesan Cheese

Gnocchi Gorgonzola with Sun-Dried Tomato and Spinach *

Gnocchi Sorrentina: Baked with Fresh Tomato Sauce, Basil and Fresh Mozzarella *

Rotini Pasta with Smoked Salmon and Asparagus in White Sauce

Penne Pasta with Italian Sausage and Mushrooms in Creamy Tomato Sauce

Handmade Cheese Ravioli: Marinara or Meat Sauce *

Handmade Spinach Ravioli: Marinara, Meat, or Vodka Sauce *

Handmade Pumpkin Ravioli with Butter Sauce, Pine nuts, Sage and Parmesan Cheese *

Pheasant-Stuffed Tortelli in Creamy Porcini and Portobello Mushrooms Sauce

Stuffed Manicotti with Marinara or Meat Sauce *

Mushroom Risotto *

Mixed Seafood Risotto

Risotto with Radicchio, Pears and Gorgonzola Cheese *

Cavatelli made with Ricotta Cheese and Served with Lamb Ragù

Cavatelli with Ricotta Cheese and Served with Cherry Tomatoes, Eggplant, Smoked Mozzarella and Fresh Basil *

Handmade Tagliatelle with Shrimp in a Light Cherry Tomato Sauce

Handmade Tagliatelle with a Creamy Porcini Mushroom Sauce *

Penne Pasta with Bolognese Sauce

Handmade Fettuccine with Chicken, Asparagus, Sun Dried Tomato, Cremini Mushrooms, and Spinach in White Sauce

Fettuccine Alfredo * (add Chicken)

Penne Puttanesca: Garlic , Capers , EVO, Anchovies in Spicy Tomato Sauce *

Spaghetti Carbonara: Handmade Spaghetti with Crispy Pancetta, Eggs Mixed with Parmesan Cheese and Parsley

(* indicates vegetarian dish)

CHICKEN

Grilled Chicken Breast with Sage, Red Onion and Lemon Slices

Chicken Marsala with Sautéed Mushrooms in Marsala Wine Sauce

Chicken Piccata with Capers, Lemon and Butter

Chicken Parmesan: Breaded Chicken Topped with Tomato Sauce and Mozzarella

Chicken Rolled with Prosciutto, Asiago Cheese in a Creamy Wine Sauce

Chicken alla Diavola with Spiced Tomatoes Sauce, Rosemary and Mixed Herbs

Roasted Chicken (Dark and White Meat) Marinated with Herbs, Garlic, and EVO

PORK, BEEF, LAMB, VEAL

Sautéed Sausage with Onions and Bell Peppers

Pinwheel Pork Loin Stuffed with Fontina, Spinach and Sun Dried Tomato

Roasted Pork Loin Rolled in Fennel Seeds

Roasted Pork Tenderloin with Honey Mustard Sauce

Pork Tenderloin Medallions Served with Fried Apples in Wine Stewed Plums

Herb Crusted Rack of Lamb

Roasted Leg of Lamb with Rosemary, Herbs, garlic, EVO

Beef Tenderloin (ask how can be prepared)

Braciola: Pinwheel Beef Ribs Stuffed with Parsley, Pecorino Cheese, Garlic, Slowly Cooked in Tomato Ragu

Ribeye (ask how can be prepared)

Braised Beef Ribs Slowly Cooked with Vegetables in Barolo and Madera Wine

Veal Ossobuco Slowly Cooked with Wine, Brown Sauce, Carrots, Celery, and Onions

Veal Scaloppine in Lemon Wine Butter Sauce

Veal Parmesan: Breaded Veal Topped with Tomato Sauce and Mozzarella

Veal Involtini Stuffed with Fontina Cheese, Sage, Mushrooms and Prosciutto with a Mushroom Butter Sauce

Veal Scaloppine in Capers, Garlic, and Cherry Tomato Sauce