CIOCIARO Banquet Menu

Countrystyle Service

(All courses are served in platters to each table.)

All-Time Favourite

Antipasto Verde

Penne with Meat or Tomato Basil Sauce
Garden Salad with selected seasonings and house dressing
Roasted Chicken served with Roasted Potatoes
Roast Beef with Fresh Mushrooms
Crusty Bread Rolls & Butter
Assorted Italian Pastries or Ice Cream
Coffee, Tea

\$36.95

Banquet Special

Italian Antipasto

Penne or Rigatoni with Meat or Tomato Basil Sauce
Garden Salad with selected seasonings and house dressing
Roasted Chicken served with Roasted Potatoes
Roast Beef with Fresh Mushrooms
Whole Green Beans/Baby Carrots Medley
Crusty Bread Rolls & Butter
Assorted Italian Pastries or Ice Cream
Coffee, Tea

\$40.95



Custom and full service menus also available. Entree substitutes for your vegetarian or guests with meal restrictions are available upon request and with advance notice of one week.

Linen tablecloths, paper napkins, china, cutlery, room set up & clean up, service staff included.

Table Skirting, Draping, Linen Napkins available - rental fees apply

FOOD & BEVERAGE SERVICE IS SUBJECT TO APPLICABLE TAX AND SUBJECT TO CHANGE.

Banquet Menu

Countrystyle Service
(All courses are served in platters to each table.)

Something Different

Italian Antipasto

Penne or Rigatoni with Meat or Tomato Basil Sauce Garden Salad with selected seasonings and house dressing Boneless Breast of Chicken in Lemon Sauce

Roasted Potatoes

Roast Beef with Fresh Mushrooms

Whole Green Beans

Crusty Bread Rolls & Butter

Assorted Italian Pastries or Ice Cream

Coffee, Tea

Ciociaro Choice

Italian Antipasto

Penne or Fettucine with Meat or Tomato Basil Sauce Garden Salad with selected seasonings and house dressing Roasted Chicken served with Roasted or Red Skin Potatoes

Veal a la Parmigiana

Whole Green Beans

Crusty Bread Rolls & Butter

Assorted Italian Pastries or Ice Cream

Coffee, Tea



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CIOCIARO Banquet Menu

Chef's Special

Italian Antipasto

Penne or Fettuccine with Meat or Tomato Basil Sauce Garden Salad with selected seasonings and house dressing Chicken Florentine (boneless chicken breast with spinach and swiss cheese)

Roasted Potatoes or Red Skin Potatoes Roast Beef with Fresh Mushrooms Whole Green Beans

Crusty Bread Rolls & Butter
Assorted Italian Pastries or Ice Cream
Coffee, Tea

\$47.95

Gourmet Specialty

Antipasto Speciale

Penne or Fettuccine with Meat or Tomato Basil Sauce OR Risotto
Garden Salad with selected seasonings and house dressing
Boneless Breast of Chicken in Lemon or Brandy Sauce
Roasted Potatoes or Parisienne Potatoes
Roast Veal with Fresh Mushrooms
Whole Green Beans
Frittura Mista (shrimp, calamari, scallops)
Crusty Bread Rolls & Butter
Assorted Italian Pastries or Tartufo

Coffee, Tea **\$57.95**



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CIOCIARO Antipasto Selection

Antipasto Verde

(olives, radishes, celery, carrots)

Antipasto Italiano

(salami, capicollo, cheese, cerery, olives)

Antipasto Speciale

(prosciutto, breadsticks, salami, cheese, celery, olives)

Antipasto Ciociaro

(prosciutto, melon, breadsticks, bocconcino cheese, salami, olives)

Antipasto Extravaganza

(roasted eggplant and zucchini, salami, prosciutto, artichokes, bocconcino cheese, tomato slices, roasted peppers, olives)

Antipasto Di Mare

(baby shrimp, squid, cuttlefish, octopus and olives marinated in olive oil, vinegar and lemon)

Popular appetizer selection

(PRICES UPON REQUEST)

Cheese and Crackers
Shrimp Cocktail
Mozzarella Sticks

Chicken or Beef Skewers
Meatballs

Bocconcini-Tomato Skewers

Vegetables with Ranch Dip Smoked Salmon on Crostini Stuffed Mushrooms Italian Sausage Medallions Bacon Wrapped Shrimp Salmon Mousse on Cucumber Tapenade on Crostini
Bruschetta
Mini Quiche
Pizza Triangles
Chicken in Puff Pastry
Fresh Fruit Tray

Other menu items available upon request

SOUP

Minestrone Soup Stracciatella Soup Chicken Soup Tortellini Soup

PASTALasagna

Gnocchi Cannelloni Manicotti Spaghetti mare e monte Linguine in clam sauce

ENTRÉES

Chicken Royale
Spare Ribs
Italian Sausage
Chicken Florentine
Chicken Cordon Bleu
Veal Scaloppine
Chicken Mediterranean
Pork Tenderloin
Lamb
Veal Birds
Roasted Rabbit
Chicken Cacciatore

Veal Medallions

Beef Tenderlion

Prime Rib

Chateau Briand

Filet Mignon

SEAFOOD

Cod in tomato sauce

Trout Roughy

Shrimp

Seafood Platter

(shrimp, scallops, calamari)

Smelt

Mussels

Lobster

DESSERTS

Tartufo
Fancy Italian Pastries
Fancy Cookies
Tortes
Crepes with Fresh Fruit
Baci

Rum Cakes
Cream Puffs
Ice Cream Fruits