

Corporate Catering Menu

To place an order, email ciaopizzandmore@gmail.com

Call 1-908-624- 0555

For assistance with planning a customized menu, special

Function or have a question, please contact

Domenick Rizzo

At 201-673-7380 or domrizz@gmail.com

A 24 hour notice is requested for all catering orders. Hot food, receptions and special requests require 48 - 72 hours advance notice.

Orders cancelled within 36 hours of the event start time Will be subject to a 50% cancellation fee.

Special dietary requirements such as kosher, vegetarian, vegan, allergies, etc will Be accommodated with advance notice.

All quoted prices are per person and do not include tax, delivery and gratuity.

Corporate Accounts Welcome

We accept Visa, Master, Discover & American Express, Corporate

Checks and Of course cash. A valid credit card is necessary for all orders placed as a deposit. We do not accept personal checks.

Catering Department: 908 624-0555/ or 0559 Fax 908 624-0556

BREAKFAST MENU

Continental Breakfast \$8.95 pp

Fresh New York Style Bagel Platter

Platter of Assorted Pastries, Muffins and Danish

Seasonal Fresh Fruit Salad

Orange & Grapefruit Juices

Freshly Brewed regular Coffee

Served with: Butter, Cream Cheese & Jelly

Lighter Fare Breakfast \$10.95 pp

Assorted Low-Fat Yogurt Muffins

Mini Yogurt Parfaits, Low-Fat Cottage Cheese Cups

Seasonal Fruit Salad

Assorted Cold Cereal

Assorted Juices Orange, Grapefruit & Cranberry

Freshly Brewed Regular Coffee

Served with: Butter, Cream Cheese & Jelly

Hot Breakfast Buffet \$13.50 pp

Scrambled Eggs

Smoked Bacon, Turkey Sausage, Home Fries

Fresh New York Style Bagel Platter

Seasonal Fresh Fruit Salad

Assorted Juices Orange, Grapefruit & Cranberry

Freshly Brewed Regular Coffee

Served with: Butter, Cream Cheese & Jelly

The New Yorker \$15.50 pp

Scottish Smoked Salmon Platter with Sliced Tomatoes & Capers

Fresh New York Bagel Platter

Seasonal Sliced Fruit Platter

Assorted Juices Orange, Grapefruit & Cranberry

Freshly Brewed Regular Coffee

Served with: Butter, Cream Cheese & Jelly

Coffee Urns Are Available for Rental

All breakfasts can be customized to suit the needs of your meeting

Morning Platters

Assorted Bagel Platter

\$2.50pp

Freshly Baked Muffins or Danish & Breakfast Pastries

\$2.75 pp

Assorted Mini Croissants

To include plain, Chocolate and Almond

\$2.95 pp

Breakfast Sandwiches

Breakfast Sandwich on Hard Roll or Wrap

Egg with Bacon, Sausage, Ham and Cheese

\$3.25

Hot Breakfast Quesadilla or Burrito

\$ 3.75

Egg Whites Available

Fruit and Yogurt

Bowl of Fresh Mixed Berries

\$4.00pp

Seasonal Fresh Fruit Platter

\$5.25pp

Mini Yogurt Parfait

\$3.25pp

Yogurt Parfait Bar

\$5.20pp

Selection of Flavored Yogurt Cups, Greek Yogurt

\$2.95pp

Savory Platters

Assorted Mini Quiche

\$2.75 pp

Smoked Salmon Platter, Capers, Tomato Red Onion

\$7.95 pp

Breakfast Pizza Pie

Blend of Cheese, Onions, Tomatoes, and Bacon

27.50

Hot Breakfast

Pancakes, French toast

\$2.50PP

Assorted Omelets

(Including Vegetarian)

\$ 3.50PP

Beverages

Fresh Brewed regular Coffee w/ Gourmet Teas

\$2.95

Orange Juice, Cranberry and Grapefruit Juice

\$1.50

Cold Beverage Service

\$1.75

Bottled Water

\$1.50

COMPOSED SALAD LUNCHES

\$19.00 pp

please select 3 salads

Cold Salad Lunches come with Cold Beverages, Fruit Salad, Freshly Baked Bread and Cookie and Brownie Dessert Platter

Vegetarian

Chopped Salad, a mix of Chopped

Romaine, Mesclun and Spinach with

Carrots, Chic Peas, Cucumbers, Red

Onions, Peppers and Crumbled Blue Cheese

A Mélange of Roasted Seasonal

Vegetables with Toasted Nuts, Basil Pesto and a Balsamic Drizzle

Quinoa Salad with Vegetable Confetti and Minted Lime Vinaigrette

Poultry

Classic Grilled Chicken Caesar Salad with Crisp Romaine, Garlic Croutons and Shavings of Parmesan Cheese

Pretzel Crusted Chicken Tenders over baby Spinach with Cherry Tomatoes,

Grilled Red Onions and a Honey Mustard Dressing

Tricolor Salad with Balsamic Grilled

Chicken Breast, Portobello Mushrooms,

Fresh Mozzarella and Pesto Vinaigrette

Fit Bar

Tossed Salad made Your Way!! Mixed

Greens and Romaine/combination

Vegetables, protein, fruits nuts &

Cheeses W/dressing Includes Grilled & or Cajun Chicken

Fish

Sesame Crusted Medallions of Salmon over a baby Spinach Salad with Chick

Peas, Carrots and Soy Ginger Vinaigrette

Cajun Grilled Shrimp over a Field Green

Salad with Grilled Scallions, Fresh Corn and a Charred Tomato Vinaigrette

Grilled Tuna Nicoise Salad with Haricot

Vert, Red Bliss Potatoes, Olives, Hard

Boiled Eggs and a Lemon Parsley

Vinaigrette

Beef

Charred Grilled Flank Steak over Field

Greens with Gorgonzola, Crispy Fried

Onions, Red Grape Tomatoes and a Red Pepper Vinaigrette

Chipotle Grilled Skirt Steak over a Crisp Romaine Salad with Black Beans,

Roasted Corn and Shredded Cheddar

Cheese tossed with Red wine Vinaigrette

Sliced Roasted Beef Tenderloin with a

Fingerling Potato and Green Bean Salad

Sandwich Board

12 People Minimum

Boxed Lunches are available and customized per request All Sandwich Platters are served with House Made Chips

Classic Sandwich and Wraps \$13.75 pp

Selection of Turkey, Ham, Tuna, Chicken Salad,

Roast Beef and Grilled Vegetables

Served on an Assortment of Sliced Breads And Rolls

Fresh Fruit Salad

Tossed Green Salad

Freshly Baked Cookies

Cold Beverage Service

*Deli platter available in lieu of Sandwiches

“Off The Grill” \$17.50 pp

Your choice of Two Sliced and on a platter

Chicken Breast, Flank Steak or Salmon,

Grilled Vegetables

Served Room Temp on a platter

Comes with:

Tossed Green Salad or One Composed vegetarian Salad

Sliced Fruit Platter

Freshly Baked Cookies

Cold beverage service

Gourmet Sandwich Luncheon \$19.00 pp

Selection Includes Turkey, Grilled Salmon, Sliced Flank Steak, or Grilled
Chicken w/ Herb Roasted Vegetables, on Artisan Breads, Rolls and Wraps

Tossed Green Salad and Composed Vegetarian Salad

Fresh Fruit Platter

Freshly Baked Cookies and Brownies

Cold Beverage Service

*Deli platter available in lieu of Sandwiches

ala Carte' Menu

Sweets

10 people Minimum

Cookie Platter

Chocolate Chip/ Oatmeal Peanut Butter

\$1.75 pp

Butter Cookies

\$1.50 pp

Brownies

\$2.25 pp

Tiramisu

\$3.25 pp

Dessert Bars

\$2.75 pp

Mini Cannoli's and Pastries

\$3.95 pp

Fresh Fruit Mini tarts

\$2.75 pp

Custom Cakes are available in 7", 10", 12",

1/2 sheet and full sheet sizes

Fruit 10 people Minimum

Seasonal Fresh Sliced Fruit Platter

\$4.25 pp

Chocolate Covered Strawberries

\$3.25 pp

Sides: \$1.95 pp

10 people Minimum

Caesar Salad

Vegetarian Pasta Salad

Greek Salad

House Made Potato Chips

Potato Salad

Beverages

Cold Beverage Service

\$1.50

Boylan Sodas-Cream, black cherry and Root bear

\$2.75

Assorted Snapple, Steezy Organic

Iced Teas

\$2.75

Bottled Water

\$1.50

Savory Snacks

10 people Minimum

Chips and Salsa

\$2.50 pp

Fresh Hummus with Toasted Pita Points

\$4.95 pp

Garden Vegetable Crudité

\$4.95 pp

International Cheese & Gourmet Bread

Display with Fresh Fruit Garnish

\$7.50 pp