



41 Sutton Street, Lynn, MA, 01901

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Thank you for considering Ciao Cafe & Bistro as the setting for your event. Our restaurant is perfect for anniversaries, birthday parties, bereavement luncheons, bridal and baby showers, reunions, retirement parties or any other social event you may be planning.

Please review the following guidelines of our restaurant for functions and events

Function Times: All functions are booked for a 4 hour period. Events and functions can start as early as 11 AM. Our dining room is available to rent on Sundays at no charge or any other day for an additional charge.

Additionally, we have a small private room that can be available 11 AM-10PM Tuesday-Sunday and can accommodate up to 30 people WITH the buffet menu or regular menu and private bar option.

There is no additional charge for the private room or our restaurant on Sundays.

Some times can vary according to availability and we will do our best to accommodate.

Pricing: Food, beverage & other services provided by Ciao Cafe & Bistro will be subject to state & local taxes. All menus are priced per person. Prices are subject to change.

Guest Count: Final guest count is due 5 business days prior to your event. You may increase this number up to 48 hours prior to your event. Our restaurant can seat up to 40 people.

Food and Beverage Service: All food and beverages must be provided by Ciao Cafe & Bistro, with the exception of desserts. We will display and cut the cake for you and provide disposable plates for the desserts. We can provide Italian cookies or miniature pastries at an additional cost to your menu. The sale and service of alcoholic beverages is strictly regulated by the Massachusetts Alcohol Commission. Ciao Cafe & Bistro reserves the right to limit and control the amount of alcoholic beverages consumed by your guests. No beverage of any kind will be permitted to be brought into the event by you or your guests and no beverages may be taken from the premises.

Displays/Decorations: Ciao Cafe & Bistro does not permit affixing anything to the walls, floors, light fixtures or ceilings. Favors with alcohol content are not allowed in the restaurant.

Linens: We do not provide linen tablecloths for events but you may bring in your own if needed or we can order them for rentals at an additional cost. We do provide bistro linen napkins.

If you don't see something on our menu just ask, we would be happy to accommodate. Menus are priced Per Person. A 20% gratuity is automatically added to the check for functions and events. Prices are subject to change.

HORS D'OEUVRES

CHOICE OF TWO

\$9.95 PER PERSON

CHOICE OF THREE

\$13.95 PER PERSON

ITALIAN MEATBALLS

ARANCINI (BOLOGNESE, EGGPLANT CAPONATA, SHRIMP SCAMPI, SHORT RIB OR AN ASSORTMENT)

CROCCHETTINE

GAMBERI POSITANO (SHRIMP IN A BUTTER SCAMPI SAUCE)

ROSEMARY LEMON CHICKEN WINGS

CRABMEAT STUFFED MUSHROOMS

EGGPLANT CAPONATA CROSTINI

PROSCIUTTO AND BURRATA CROSTINI

CRAB CAKES WITH LEMON AIOLI

SPECIALTY TRAYS AND SALADS

(SERVES APPROX. 30 PEOPLE. SERVED WITH FRESH HOUSE MADE BREAD)

IMPORTED AND DOMESTIC CHEESE & ASSORTED CRACKERS WITH FRESH SEASONAL FRUIT **\$175**

ITALIAN MEAT AND CHEESE SELECTION WITH ACCOMPANIMENTS **\$250**

GRILLED VEGETABLE DISPLAY **\$150**

CAPRESE SALAD **\$175**

FINOCCHIO & ORANGE SALAD **\$175**

CAULIFLOWER & ORZO SALAD **\$200**

HOUSE GARDEN SALAD OR CAESAR SALAD **\$150**

CIAO CAFE & BISTRO BUFFET

\$35 PER PERSON

HOUSE GARDEN SALAD *OR* CAESAR SALAD
SERVED WITH FRESH HOUSE MADE BREAD

CHOOSE TWO OF YOUR FAVORITE DISHES

ITALIAN SWEET SAUSAGE, PEPPERS AND ONIONS

CHICKEN PARMIGIANA

EGGPLANT PARMIGIANA

STEAK TIPS

MEATBALLS

CHICKEN CACCIATORE

YOUR CHOICE OF AN ASSORTMENT OF PIZZAS

CHOOSE TWO ACCOMPANYING SIDE DISHES

ROASTED ROSEMARY POTATOES

OVEN ROASTED CARROTS

ASPARAGUS

VEGETABLE MEDLEY

SAUTEED BROCCOLI IN GARLIC BUTTER

STRING BEANS IN SAN MARZANO TOMATOES

CHOOSE ONE PASTA DISH

CHICKEN BROCCOLI ZITI ALFREDO

RIGATONI AL TARTUFO

CAVATAPPI CON PESTO

RIGATONI BOLOGNESE

MEAT SAUCE LASAGNA

PENNE WITH TOMATO SAUCE

PASTA ALLA NORMA

COFFEE & ASSORTED TEAS

ENHANCE YOUR MENU:

VODKA CREAM SAUCE LOBSTER RAVIOLI \$7 pp

FETTUCCINE AL SCAMPI \$5pp

STUFFED CHICKEN BREAST \$5pp

(PROSCIUTTO, MOZZARELLA, TOMATO)

MINIATURE PASTRIES \$28/DOZEN

ITALIAN COOKIES \$50/SERVES 25

ALCOHOL/BAR OPTIONS

OPEN BAR: Allow guests to order drinks without restrictions (\$ TBD at the end)

CASH BAR: Guests will pay for their own drinks.

CONSUMPTION BAR: Allow guests to order drinks as an open bar until the maximum monetary amount that you would like established is reached.

PACKAGE BAR: Price includes mixed drinks, beer, wine and nonalcoholic drinks. Based on how many people attend the event. (\$30 pp)

WINE AND BEER PACKAGE: Price includes beer and wine only. (\$20pp)

WINE PER BOTTLE: You can purchase a number of bottles beforehand for your party. (Price based off number of bottles/type of wine purchased)

ADD ONS:

Mimosa Bar: A variety of juices with prosecco (\$15 pp)

Prosecco Welcome Toast: 2 oz pour (\$4 pp) Full Pour (\$12 pp)