Catering Menu

Ciao for Now

KITCHEN • BAKERY • CAFE • NEW YORK, NY

Please contact us for all catering & event inquires:

catering@ciaofornow.nyc
212-835-2595
www.ciaofornow.nyc

Ordering Notes:

Kindly submit your catering request 48 hours in advance.

We offer customized menus for parties of 50 or more.

Ask about our vegan & gluten-free options.

A 50% deposit is required at time of booking. The remainder of the balance will be charged to your credit card on the day of your event. Delivery charges apply. Changes made to your order within 24 hours of your event may incur additional fees. Cancellations made with less than 48 hours notice will be charged in full.

We accept: Visa, MasterCard, Amex, Discover & PayPal.

Ciao for Now has been proudly serving New York City for over 13 years. We are a family-owned and operated catering company that specializes in organic menus prepared fresh daily from the highest quality ingredients available. We are committed to providing healthy, original and delicious menus with vegan and gluten-free options. We source local fruits, vegetable, grains, dairy products and free-range meats. All of our products are hormone and nitrate-free.

In an effort to reduce our carbon footprint, please let us know if you do not require our biodegradable utensils, cups and paper products.

We look forward to serving you!
— *The Miceli Family*

Ciao for Now

KITCHEN • BAKERY • CAFE • NEW YORK, NY

The Studio

Minimum 10 People • Includes Breakfast & Lunch • **30** per person

Sample Breakfast Menu

Freshly Baked Pastries
mini blueberry scones, vegan banana nut crunch muffins & cinnamon swirl coffee cake

Freshly Baked Breads & Biscuits
with Boursin, butter & jam

Fresh Fruit Platter
pineapple, mango, melon & berries

Homemade Granola
with organic yogurt

Fresh Squeezed Orange & Grapefruit Juice

Sample Lunch Menu

Southwestern Platter
mango salsa, guacamole & black bean corn salsa served with blue corn tortilla chips

Assorted Sandwiches
free-range turkey, Brie, arugula & Dijonnaise on semolina bread

avocado on flauta bread with lemon vinaigrette, tomato, cucumber & greens

curried organic chicken salad wrapped in a flour tortilla with napa cabbage

fresh mozzarella, tomato & pesto on baguette

Garden Salad
mesclun greens, cucumbers, tomatoes, carrots & balsamic vinaigrette

Dessert Platter
mini chocolate chunk cookies, gingersnaps & fudge brownies

The Parlour

Minimum 10 People • **20** per person

Sample Menu

Mini Muffins & Scones
apple oat scones, morning glory muffins & chocolate espresso coffee cake

Freshly Baked Breads & Biscuits
with Boursin, strawberry honey butter & jam

Homemade Granola & Yogurt Parfaits
with low-fat organic yogurt

Assorted Tea Sandwiches
delicate crustless sandwiches featuring cucumber, watercress, smoked salmon & chicken salad

Tartlets
almond, lemon curd & seasonal flavors

Beverages available à la carte

The Loft

Minimum 10 People • Includes Breakfast & Lunch • **40** per person

Sample Breakfast Menu

Organic Egg Wraps
chicken sausage in flour tortillas
with cheddar cheese

sautéed veggies in whole wheat tortillas
with swiss cheese

Freshly Baked Pastries
raspberry scones, lemon polenta muffins &
blueberry crumb coffee cake

Freshly Baked Biscuits
mini spinach & feta, bacon cheddar &
spelt flour biscuits with strawberry honey butter

Fresh Fruit Platter
mango, pineapple, berries, melon & grapes

Steel Cut Oats
with dried fruits, brown sugar & maple syrup

**Fresh Squeezed Orange &
Grapefruit Juice**

Sample Lunch Menu

Summer Rolls
with sesame tamari sauce

Trio of Salads
raw kale salad with lemon vinaigrette,
pecorino Romano & toasted walnuts

orzo salad with sun dried tomato & olives

roasted beet salad with apple & fresh tarragon

Chicken Kebabs
grilled organic chicken with grape tomato,
zucchini & cremini mushrooms

Garden Salad
mixed greens, cucumbers, tomatoes &
carrots with creamy basil dressing

Cupcake Platter
mini passion fruit cupcakes with
buttercream frosting

The Penthouse

Minimum 10 People • Includes Breakfast & Lunch • **50** per person

Sample Breakfast Menu

Organic Eggs Roulade
with Swiss cheese, spinach &
caramelized onions

Applewood Smoked Bacon

Mini Blueberry Pancakes
with organic butter & pure maple syrup
from Black River, NY

Fresh Baked Pastries
mini maple pecan sticky buns, strawberry
mango muffins & sugar-free bran muffins

Make Your Own Yogurt Parfait Station
with mixed berries & homemade granola

Fresh Fruit Platter
pineapple, mango, melon & strawberries

**Fresh Squeezed Orange &
Grapefruit Juice**

Sample Lunch Menu

Niçoise Platter
hard-cooked organic eggs, French beans,
Provençal potatoes & mixed olives with
red wine vinaigrette

Tomato Tart
tomato, Gruyère, Dijon & fresh thyme

Sautéed Kale
with roasted sweet potatoes & quinoa

Grilled Salmon
with lemon dill sauce

Grilled Organic Chicken Breast
with fresh thyme & artichoke hearts

Ciao House Salad
mesclun greens, cranberries, pecans &
goat cheese with orange vinaigrette

Flourless Chocolate Cakes
with fresh berries

Breakfast à la carte

Small platter serves 10 people • Large platter serves 15 people

Baker's Basket
assorted mini muffins & pastries
Small **45** / Large **60**

Fresh Fruit Platter
mango, pineapple, berries, melon & grapes
Small **35** / Large **50**

Make Your Own Yogurt Parfait Station
with fresh fruit & homemade granola
Small **40** / Large **55**

Scrambled Eggs
organic eggs served with a side of your choice of sausage* or bacon
Small **50** / Large **75**

Assorted Mini Quiche
quiche Lorraine, broccoli cheddar & spinach artichoke with mushrooms
Small **45** / Large **60**

Smoked Salmon
with cream cheese, black bread, tomatoes, red onions & capers
Small **95** / Large **115**

Almond Brioche French Toast
with pure maple syrup from Black River, NY
Small **50** / Large **75**

Ciao Brunch Box
homemade buttermilk biscuit sandwich with two scrambled organic eggs, cheddar cheese & your choice of sausage* or bacon served with a fresh fruit cup
12.50 each

**Choose: chicken, veggie or pork sausage*

Lunch à la carte

Small platter serves 10 people • Large platter serves 15 people

Sandwich Platter
assortment of bite sized sandwiches & wraps
Small **85** / Large **120**

Cheese Board
imported & domestic cheeses served with dried fruits breads & homemade cheese sticks
Small **85** / Large **120**

Seasonal Crudités
an assortment of perfectly steamed & raw vegetables with our homemade basil dip
Small **40** / Large **60**

Southwestern Platter
mango salsa, guacamole & black bean corn salsa served with blue corn tortilla chips
Small **75** / Large **110**

Mezze Platter
hummus, baba ganoush, feta & tomato salad, quinoa tabouli & olives served with pita slices
Small **75** / Large **110**

Veggie Antipasto Platter
grilled vegetables, olives & rosemary white bean puree with homemade focaccia
Small **75** / Large **110**

Niçoise Platter
hard-cooked organic eggs, French beans, Provençal potatoes & mixed olives with red wine vinaigrette
Small **75** / Large **110**

Tomato Tart
tomato, Gruyère, Dijon & fresh thyme
Small **30** / Large **50**

Asian Chop Salad
tamari-honey tofu, edamame, almonds, carrots & mesclun greens with sesame vinaigrette
Small **40** / Large **60**

Cobb Salad
organic chicken, hard-cooked eggs, blue cheese, corn, tomatoes & mesclun greens with creamy basil dressing
Small **40** / Large **60**

Garden Salad
grape tomatoes, cucumber, carrots, corn & mesclun greens with creamy basil dressing
Small **30** / Large **45**

Organic Stir Fry
seasonal vegetables stir-fried with roasted garlic & quinoa
Small **75** / Large **95**

Chicken of the Day
chef's selection of organic chicken breast
Small **95** / Large **120**

Ciao Lunch Box
choice of sandwich served with a small garden salad & cookie
12.50 each

Dessert Platter
freshly baked cookies, bars & brownies
Small **30** / Large **45**

Beverages à la carte

Cold beverages are served over ice.

Organic Coffee Station
our house blend served with milk & assorted sugars
Serves 10-12 people **25**

Organic Tea Station
selection of SerendipiTea served with milk, assorted sugars, honey & lemon
Serves 10-12 people **25**

Fresh Squeezed Orange Juice or Grapefruit Juice
Serves 10-12 people **18**

Refreshing Homemade Beverages
classic lemonade
strawberry lemonade
passion fruit lemonade
iced ginger green tea with honey & lemon
2.25

Bottled Beverages
bottled water **2**
sparkling water **2.50**
coconut water **2.50**
unfiltered ginger ale **2.50**

Homemade Baked Goods

Lovingly prepared in the East Village.

Every day we bake a wide selection of homemade muffins and pastries that pair perfectly with your morning cappuccino. Our kitchen also offers seasonal pies and delicious layered cakes for any special occasion. For custom options and pricing please visit us online.

Cake & Cupcake Flavors

Grandma Linda's Vanilla Birthday Cake

Classic Chocolate Cake

Strawberry Shortcake with Fresh Berries & Whipped Cream

Flourless Chocolate Cake (No Icing)

Traditional Carrot Cake with Cream Cheese Frosting

Passion Fruit

Lemon Coconut

Salted Caramel

Chocolate Stout with Ganache

Vegan Chocolate

Red Velvet with Cream Cheese Frosting

Breakfast • Lunch • Brunch • Events

Let us host your next event! Our restaurant is located in the heart of the East Village and is the perfect setting for holiday parties, private dinners, birthday parties, bridal showers, rehearsal dinners, networking events and happy hours. Let our catering coordinator personalize your special occasion by creating a tailored menu to enhance your dining experience.

For more information, please visit us online at ciaofornow.nyc

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Between Avenues A & B
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