

Thank you for considering Zia's Social to be part of your special event.
We look forward to making your event all that you hope it can be and more.

Delivery based on size and location — please inquire.

Please feel free to call with any questions at (773) 775-0808.

Zia's SOCIAL
— CIBO ★ BAR —

6158 N. Northwest Hwy.

Chicago IL, 60631

(773) 775-0808 | ZiasSocial.com

General Manager — Kevin Ragan

Executive Chef — Scott Rice



Zia's
SOCIAL
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CATERING
MENU

APPETIZERS

	Half Pan Full Pan
Calamari Friti <i>fried calamari</i>	60 110
Bruschetta <i>classic bruschetta (ask about our seasonal)</i>	45 75
Salciccia y Pepe <i>sausage, peppers, onions, white wine, garlic</i>	40 70
Polpetti <i>Joe's house made meatballs with marinara</i>	45 75
Shrimp Scampi <i>shrimp with garlic, herbs, chili flake, white wine and butter</i>	60 110

SALADS

	Half Pan Full Pan
Della Casa <i>mixed greens, tomato, carrots, red onion, parmigiano, house vinaigrette</i>	35 60
Caesar <i>romaine hearts, roasted peppers, croutons, parmigiano, house made caesar dressing</i>	35 60
Capri <i>tomato, fresh mozzarella, red onion, roasted peppers, prosciutto, house vinaigrette</i>	40 70
Social Chopped <i>cacciatore salami, pepperoncinis, bleu cheese, chopped egg, cherry tomato, artichoke, red onions, cucumber, avocado, smoked mustard vinaigrette</i>	40 70
Avocado <i>tomato, avocado, red onion, gorgonzola, honey mustard drizzle</i>	40 70
Shaved Cauliflower <i>baby greens, pistachios, pickled sweet peppers, scallions, white balsamic vinaigrette</i>	40 70

PASTA

	Half Pan Full Pan
Pasta Marinara <i>house marinara</i>	50 90
Pasta Arrabiata <i>spicy marinara</i>	50 90
Pasta Vodka Cream <i>tomato vodka cream</i>	55 100
Rigatoni Bolognese <i>ragu of veal, pork and vegetables (meat sauce)</i>	55 100
Penne Piedmontese <i>chicken breast tenders, peas, sage, white wine garlic</i>	55 100
Penne Primavera <i>seasonal vegetables, light tomato cream sauce</i>	55 100
8 Finger Cavatelli <i>Italian sausage, vodka, peas, ricotta cheese</i>	55 100
Farfalle Barese <i>pancetta, scallions, oregano, spicy tomato, cream</i>	55 100
Carbonara <i>fusilli with pancetta, prosciutto, herbs and cream</i>	55 100

CHICKEN (Boneless Breasts)

	Half Pan Full Pan
Pollo Limone <i>lemon, shallots, peas, garlic, white wine</i>	55 100
Pollo Diavola <i>kalamata olives, capers, spicy tomato, white wine, garlic</i>	55 100
Pollo Ciambotta <i>sausage, roasted peppers, oregano, white wine, garlic</i>	55 100
Pollo Vesuvio <i>herbs, peas, tomato, garlic, white wine</i>	55 100
Pollo Caluzza <i>sundried tomato, peas, goat cheese, white wine, garlic</i>	55 100
Pollo Saltimbocca <i>prosciutto, sage, light brandy cream sauce</i>	60 110
Pollo Parmigiano <i>fresh mozzarella, parmigiano, house marinara</i>	60 110
Pollo Marsala <i>mushroom marsala wine sauce</i>	55 100
Roasted bone-in chicken with any preparation from above (excluding Saltimbocca and Parmigiano)	60 110

SIDES

	Half Pan Full Pan
Garlic Broccoli	30 50
Mashed Potatoes	30 50
Vesuvio Potatoes	30 50
Rosemary Potatoes	30 50
Sauteed Garlic Spinach	40 70
Garlic Rapini	40 70

Half pans feed roughly 8–10 | Full pans 15–20 people

EXTRAS

Warming Kits <i>Pan, Rack, Canned Fuel</i>	5
Loaf of Bread	2 / Loaf
Quart of Relish	10
Quart of Marinara	10
Quart of Arrabiata	10
Quart of Bolognese	15
Quart of Vodka Sauce	15

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Due to Covid-19, prices are subject to change. We will do our best to meet any special requests when possible.

EAT ★ DRINK ★ SOCIAL