

CATERING MENU

Half Pans Feed Approximately 8-10 People
Full Pans Feed Approximately 15-20 People

Warming Kits (Pan, Rack and Warming Fuel) \$8

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
Fried Brussel Sprouts <i>bacon, pecans, goat cheese and black pepper apple cider gastrique</i>	45 75

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
Antipasta Salad <i>lettuce, Italian meats, cheese and garnishes</i>	45 80
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
Zia Pena <i>mixed greens, fresh pears, blue cheese, walnuts, honey mustard vinaigrette</i>	40 70
Panzonella <i>romaine, mixed greens, cucumbers, tomatoes, fresh mozzarella, kalamata olives, roasted shallot vinaigrette</i>	40 70

MEATS

	Half Pan Full Pan
Maile con Pancetta <i>ancetta wrapped pork tenderloin, sage, white wine, demi glaze</i>	75 140
Bracirole <i>beef roll braised in tomato demi glaze</i>	95 175

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 Piemontese <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
Loaf of Bread \$4/Loaf	



SOCIAL

— CIBO ★ BAR —

EVENT PACKAGES AND CATERING

Executive Chef — Joseph Calabrese
General Manager — Scott Rice

6158 N. Northwest Hwy.
Chicago IL, 60631
(773) 775-0808 | ZiasSocial.com

EAT ★ DRINK SOCIAL

BRUNCH EVENT

Please see our brunch menu for selections
\$24.95/person

Fruit or salad
Choice of 3 entrees
Accompanied by bacon and brunch potatoes

TWO COURSE EVENT

\$28.95/person

Choice of 2 salads
Choice of 3 entrees
Choice of accompaniment from:
Fries, Rosemary Potatoes, Mashed Potatoes,
Rapini

THREE COURSE EVENT

\$32.95/person

Choice of 2 appetizers (excluding Braciolo/Polenta)
Choice of 2 salads
Choice of 3 entrees
Choice of accompaniment from:
Fries, Rosemary Potatoes, Mashed Potatoes,
Rapini

GRAND PACKAGE

\$44.95/person

Choice of any 3 appetizers
Choice of 3 salads
Choice of any 3 entrees
Choice of accompaniment from:
Fries, Rosemary Potatoes, Mashed Potatoes,
Rapini Tiramisu for dessert

PIZZA AND APPETIZER PARTY

\$26/person

Choose from the following appetizers:
Bruschetta, Brussel Sprouts, Eggplant Parmesan,
Sausage and Peppers, Fried Calamari, Meatballs,
Braciolo/Polenta, Truffle Fries

TWO HOUR AND THREE HOUR DRINK PACKAGES

Package # 1

Domestic Bottles, House Wine, Well Liquor
\$24/\$28

Package # 2

Domestic-Import Bottles, House Wine, Well Liquor
\$31/\$35

Package # 3

Domestic-Import Bottles, House Wine, Call Liquor
\$36/\$40

Package # 4

Domestic-Import Bottles, Craft Draft,
House Wine, Call Liquor
\$40/\$45

Package # 5

All Bottled Beer, Draft Beer, Wine, Top Shelf
\$45/\$50

All will be served family style.
11% tax and 20% gratuity not included in package pricing excluding
brunch event. All event packages will include bread.

Hot tea, iced tea and coffee included with all packages.
Soda pop can be added for \$2

Valet parking available for \$100

No cutting or slicing fees if you care to bring your own dessert

Sub steak into any package that doesn't include it
for an additional \$8 per person

Add tiramisu to any package for \$3 per person

Party Spaces Available

Upstairs (Private) holds 55 ppl

Cocktail Area (Bar) 80 ppl

Main Dining Room (Semi-Private) 120 ppl or can be split up

COMING SOON Enclosed, Private, Heated 4 seasons room (100 ppl)

Ask party planner about gluten free options. *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