

Cielo Blu Catering Menu

119 W. Main Street Carlton, Oregon 97111
503.852.6200 / www.cieloblurestaurant.com

Cielo Blu Catering Policies:

- Minimum of 20 people.
- Food delivered and served “buffet” style.
- Please book at least 2 weeks prior to event.
(4 week minimum recommended.)
- 20% non-refundable deposit due at booking.
- Final count due 7 days prior to event.
- Full Payment due 48 hours prior to event.
- Gratuity not included.
- There will be a china fee if we provide dishes and silverware.
- There will be an hourly personnel charge if you require an attendant.

Appetizers

All Appetizers are \$3.00 per person

Bruschetta

grilled rosemary bread with roma tomatoes, garlic, olive oil, basil and shaved parmesan.

Blu Cheese Stuffed Mushrooms

Sautéed in a brandy cream demi glaze.

Caprese Salad

ring of tomatoes, fresh mozzarella and basil drizzled with balsamic vinegar and olive oil.

Fresh Fruit Platter

Seasonal Fruit accompanied by fruit dip.

Cheese and Cracker Platter

Various Cheeses and Organic Crackers.

Desserts

Prices are 3.00 per person

Tiramisu or Chocolate Chip Cannoli's

Main Course

Prices per person

Main Courses include fresh rosemary bread and Cesar or Balsamic Salad.

Fettuccini Alfredo 16.00

with Chicken 18.00

with Shrimp 20.00

Creamy Alfredo Sauce tossed with Fettuccini noodles.

Lasagna 16.00

Lasagna with meat sauce and topped with Mozzarella cheese.

Eggplant Parmesan 16.00

pan fried, topped with Marinara and Mozzarella with Capellini Pasta.

Cheese Stuffed Shells

with Marinara 15.00

with Alfredo or Meat sauce 16.00

Cannelloni di Pollo..... 16.00

Lasagna pasta stuffed with chicken, sundried tomatoes, spinach and ricotta cheese.

Grilled Salmon..... 20.00

Lime basil or lemon butter sauce served with rosemary potatoes and vegetables.

Cheese Ravioli 15.00

With roasted garlic cream sauce.

Pollo Ravioli 15.00

With roasted bell pepper cream sauce.

Ravioli Bolognese 15.00

Meat Ravioli with marinara

Spaghetti with Marinara..... 14.00

with Meat Sauce 16.00

with 2 meatballs 16.00

Farfale al Sugo Bianco 16.00

Bowtie pasta with sautéed green onions, bacon, chicken and cream sauce.

Pasta Milano 16.00

bowtie Pasta with mushrooms, sundried tomatoes, chicken and roasted garlic cream sauce.

Pollo Parmesan 18.00

Chicken breast breaded and pan fried, topped with marinara and mozzarella, served with Capellini pasta.

Veal Parmesan..... 25.00

Veal cutlets breaded and pan fried topped with marinara and mozzarella, served with Capellini pasta.

Pollo Marsala 18.00

Chicken cutlets sautéed with Marsala wine and mushrooms, served with Capellini pasta.

Pollo Scaloppini 18.00

Chicken cutlets, prosciutto, mushrooms, artichokes, capers and lemon butter served with Capellini pasta.

Petto de Pollo 18.00

Grilled chicken over sautéed spinach with bell pepper sauce served with vegetables.

Grilled Lamb Chops 25.00

Topped with port demi glaze served with mushroom risotto and vegetables.

Hazelnut Encrusted Halibut..... 25.00

Topped with ginger honey sauce and served with mushroom risotto and vegetables.

Penneala Vodka..... 16.00

Sautéed prosciutto, onions and basil with a vodka tomato cream sauce.

Penne Arrabbiata..... 16.00

Spicy marinara sauce served with penne pasta mixed with Italian sausage and topped with feta cheese.



Thank You for Considering
Cielo Blu
For your Catering Needs

