



CiboDivino[®]
-CATERING Co.-



Ciao!

CiboDivino means divine foods. We are a small batch, chef-driven concept specializing in true Italian fare and centered on a food-first philosophy complemented by a personal portfolio of hand-selected wines.

CiboDivino operates with a seasonal menu. We work to source the highest quality ingredients, imported products from Italy and fresh produce and proteins from our local partners.

We are proud to support partners that offer honest food presented on our tables. Combined with the artisan wines and an exceptional culinary experience, we provide an atmosphere for our community to connect.

With your vision and our culinary experience we can collaborate to create a memorable event.

No matter what size, we can cater to small intimate or large corporate functions. We have the space and flexibility to give every client a personal and customized experience, whether you choose to host at Marketplace, Centro or an offsite location.

CiboDivino offers a unique opportunity for you to sit with an executive chef to create your dream menu.

What We Offer: 2 Venue Locations - Offsite Catering - Custom Event Menus – Staffing & Other Services

Daniele Puleo

Daniele Puleo, chef owner of CiboDivino Marketplace, found his footing in the food and wine markets while growing up in Sicily. At the age of 22, he left Italy to pursue his dreams in America and has worked in the restaurant industry ever since.

The young chef landed in Scottsdale, AZ where he opened the restaurant, Tiramisu. Puleo then moved to Los Angeles, CA where he worked as a manager of the landmark restaurant Rex II Ristorante. Here he oversaw a 35,000 wine bottle cellar and hosted prestigious events, including the Grammys, Oscar's, multiple premiers and celebrity parties. During his time in Los Angeles, Puleo managed multiple locations of Il Pastaio and Eurochow.

When Puleo moved to Dallas, TX, he developed a concept on his own and opened his first restaurant, Daniele Osteria. The restaurant opened in November 2004 in the Park Cities neighborhood and in 2005, Daniele Osteria was named one of the ten best restaurants and he was named one of the best chefs by D Magazine and Dallas Morning News.

In 2014, Puleo and his wife, Christina, started developing the CiboDivino Marketplace concept. After two years of development, they created a modern Italian Market with specialty food, memorable wines and products.

Puleo frequently visits his family in Italy where he finds inspiration for the family-oriented CiboDivino Marketplace concept, as well as the fine food and wine he sells in the shop.



Christina Puleo

Christina Puleo, owner of CiboDivino Marketplace, manages the design, development and external affairs for the modern Italian marketplace. Her innovative approach to marketing, public relations and cultural development is a perfect pairing to her husband and chef, Daniele's Italian culinary prowess. Christina also directs all public relations and media communications, business development and expansion for the brand.

As a certified graduate of the International Sommelier Guild, Puleo serves as the buyer for specialty and retail items. She is passionate about selecting the most consciously created products available, with a specific consideration for animal welfare.

Puleo is a 22-year banking veteran, spending more than 15 years as a Vice President of Business Banking at an international bank. This corporate experience helps her understand the financial cornerstones of a successful, healthy and thriving business.

Puleo's corporate and private industry background also helps her identify opportunities for CiboDivino to integrate into the local community. As residents of Oak Cliff, Puleo and her husband Daniele's first and foremost intention is to serve the neighborhood in a special way all the while supporting other local businesses.



Ryan Olmos

Chef Ryan Olmos was raised in South Texas in a large family. Due to his background, he lives a holistic lifestyle based on living off the land, taking no more than necessary and giving back to Mother Nature as much as possible.

Olmos began his professional career in San Antonio, TX. There he worked as executive chef at many iconic restaurants, including Gallagher's Steakhouse, Ruth's Chris Steakhouse, The Petroleum Club of San Antonio and the El Tropicano Riverwalk Hotel.

He was then brought on as executive chef at EatZi's and relocated his family to Dallas, TX. Through many years of working at EatZi's, Olmos gained the opportunity to open and run Urban Rio. His work at Urban Rio led him to be named "Unsung Kitchen Hero" by D Magazine, as well as one of the Top 10 Best New Restaurants and Top 100 Best Restaurants of Dallas.

Olmos was immediately hooked when Chef Daniele and Christina Puleo described their vision of the new concept of a market offering divine and authentic Italian goods to him. He currently works as the executive chef and managing partner at CiboDivino Marketplace, located in Oak Cliff's Sylvan Thirty development.



Kitty Baker-King

Kitty Baker-King is the newest addition to the CiboDivino family as of 2020. Her role's include the implementation and managing of our Catering Department, designing collateral materials for the brand, and providing support for the operation. She is looking forward to growing CiboDivino into one of Dallas' preferred vendors for events and catering.

With a background in events, sales, and marketing- Kitty is a utility player that gives her the tools to build a catering department that empowers CiboDivino's values of sustainability and customer service. Her career in hospitality and sales began with the Texas Rangers Baseball Club (2013-2015) and continued with ClubCorp (2015-2020) where she excelled in providing clients with memorable experiences through excellent communication and marketing. Event planning is her passion and she is able to understand the needs of clients from executing events as large as 1,000 people and coordinating all aspects. During her time at ClubCorp she expanded the social media presence of 3 private clubs by 150%, set the standards for communication methods in her region, and taught herself graphic design to deliver all collateral needs.

In her free time, Kitty serves on the DFW Mizzou Tigers as the President representing the University of Missouri in the Dallas-Fort Worth area. She lives in Garland, Texas with her husband Bryan and cat- Pidggy.



VENUE:

Locally owned and operated, CiboDivino is the destination for events. From a small intimate setting to a business happy hour to a larger corporate function, we have the space and flexibility to give every client a customized experience.

MENU:

CiboDivino offers a unique opportunity for you to sit with an executive chef to create your dream menu. Owner and Chef, Daniele Puleo, will help you craft an individualized Italian menu founded on true Sicilian traditions. Or, meet with Chef Ryan Olmos to explore Farm-to-Table options with an avant garde flair. With access to the freshest produce, organic meats, quality seafood, and finest wines at retail prices, CiboDivino sets the bar well above the rest.

SERVICE:

CiboDivino offers a variety of services and service options.

- Family Style
- Plated Dinners
- Buffet Service
- Wine Pairings with each menu

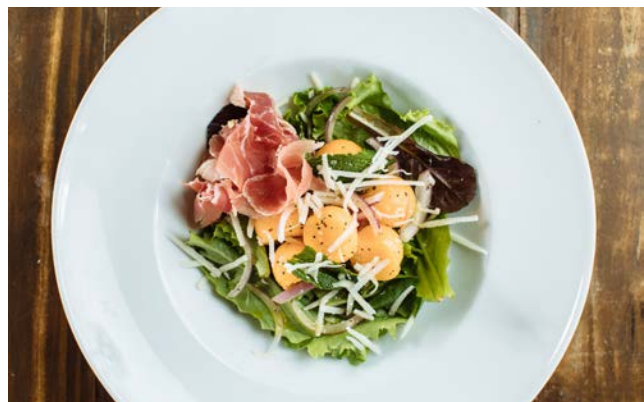
IN-HOUSE EVENTS:

- Rehearsal Dinners
- Happy Hours / Cocktail Parties
- Holiday Parties
- Corporate Events
- Food & Wine Pairings
- Wedding Showers
- Retirement Parties

OFF-SITE CATERING:

- Self pick-up option
- Delivery to Preferred Venue Partnerships
- CoHost Partnership





Testimonials

“Working with CiboDivino’s management was the perfect combination of professionalism, creativity, and a sense that they cared about my event as much as I did, if not more than I did. There were ample opportunities to sit with the key players and make sure that everyone is on the same page. The set up and take down were flawless. And, at the event itself, I heard the same comment over and over again, this food is fantastic!

After my experience with CiboDivino I can confidently say... with Christiana as your contact and the genius of Daniele and Ryan in the kitchen, you will have an event that not only exceeds your expectations, but even better, exceeds the expectations of your guests.”

~ Msgr Don Fischer

“Our event at Cibo Divino was outstanding. Our guests raved about the authentic Italian cuisine- Pizzas, salads, charcuterie spread and gnocchi. Our guests also loved our selection of Italian wines. The ambiance of the restaurant makes you feel like you are really in Italy-- the location provides a laid back, yet elegant atmosphere. The owner and staff were so accommodating and the service was 5 star. We would throw every party here if we could!”

~ Megan Godby-Fellman

“Christina, Daniele and Ryan made the whole process of planning and executing our rehearsal dinner unbelievably special. From building custom farm tables, to hosting private wine tastings, to menu planning meetings, they endeavored to make our vision come to life in the most beautiful way. Every element was perfect and nothing was overlooked. I will always remember the feeling of love they were able to create in the space and treasure the memories made at our rehearsal dinner for the rest of my life.”

~ Liz Ziegler



Contact Us

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