

Cibi On-premises Catering

Buffet Menus

** indicates Plus 8% tax and 20% service charge

\$600 (before tax & service charge) minimum for Cibi Café (after 6:00pm only)

Minimums for La Piazza (seats up to 100)

\$700 (before tax & service charge) Fri, Sat, Sun, 10:00am – 3:00 PM; Mon-Thurs. 10:00am – 10:00pm)

\$1200 (before tax & service charge), Fri, Sat and Sun, 5:00pm – 10:00 pm)

Prices are subject to change without notice unless specified in a contract

Meat Entrée Buffet Menu

\$24**

Antipasto Platter

A beautifully arranged array of European cheeses, olives and marinated vegetables, Italian cold cuts (salami, mortadella, etc.) served with Artisan breads

Pasta - Choose 1

- *Fettuccini with Basil Pesto* sauce, garnished with fresh tomatoes; can be served warm or at room temperature

- *Pasta with classic tomato and basil* sauce

Potato or Rice - Choose 1

- *Roasted potatoes*, seasoned with garlic and rosemary

- *Timpano di Patate* – a potato and cheese torte-like dish, made with mashed potatoes, baked into a custard with milk & eggs, Italian grated cheese and herbs.

- *Risotto* - Arborio rice, onion and garlic, cooked al dente with chicken or vegetable broth to a creamy consistency, topped with extra virgin olive oil.

- *Brown Rice pilaf* - Brown rice, onion, garlic, celery, and carrot, cooked with chicken or vegetable until tender, topped with extra virgin olive oil.

Entrée - choose 1

- *Herb Roasted Turkey Breast* – Whole turkey breast brined with garlic and herbs, roasted with white wine & served with turkey gravy and cranberry/raisin chutney

- *Chicken Breast*, roasted with onions and sage; served with mushroom gravy

- *Chicken Thighs & Sausage*, roasted with herbs, sweet onions and balsamic reduction

- *Baked Ham*, served with apple ginger chutney

- *Herb Roasted Pork Loin*, served with cranberry/raisin chutney

- *Aged Sirloin Beef Roast*, served with mushroom gravy (add \$2.00 per person)

Salad - Mediterranean greens with red cabbage, cucumber and onion in a white wine vinaigrette

Desserts - Cake or Italian pastries

Beverages: Coffee, tea and water

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Pasta & Seafood Buffet Menu

\$24.00/pp **

Antipasto Platter

A beautifully arranged array of European cheeses, olives and marinated vegetables and Tuscan tuna & bean salad, served with Artisan breads

Stuffed Pasta - Choose 1

- *Tortellini with basil cream sauce* - Cheese tortellini with homemade creamy basil and parmesan cheese sauce; garnished with parsley & fresh tomato.

- *Vegetarian Lasagna*, with mozzarella, ricotta and Parmesan cheeses, spinach & mushrooms in Cibi classic tomato or white béchamel sauce. (note this is made with dried lasagna noodles)

- *Cheese Manicotti* - Baked pasta, stuffed with mozzarella, ricotta and Romano cheeses, in Cibi classic tomato sauce

Seafood Entrée (choose 1)

- *Seafood cakes* - *Salmon cakes*, with roasted salmon and scallions and *Shrimp, scallop and white fish (baccala, cod, tilapia, etc.)* cakes served with roasted red pepper & basil mayonnaise and lemon caper mayonnaise sauces

OR

- *Roasted salmon fillets* with basil pesto

Salad - Mediterranean greens with red cabbage, cucumber and onion in a white wine vinaigrette

Desserts - Cake or mini pastry platter

Beverages: Coffee, tea and water

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Pasta Dinner Buffet Menu

\$22/pp **

Antipasto Platter

A beautifully arranged array of European cheeses, olives and marinated vegetables, Italian cold cuts (salami, mortadella, etc.) served with Artisan breads

Pasta - Choose 1

- *Fettuccini with Basil Pesto* sauce, garnished with fresh tomatoes; can be served warm or at room temperature

- *Rigatini with Ricotta sauce* - Rigatini (small rigatoni - can also be made with Ziti Rigati (Ziti with ridges) - baked with a creamy homemade tomato, basil and ricotta sauce and Parmigiano Reggiano.

Lasagna - Choose 1

- *Lasagna with Bolognese and classic tomato sauces*, ricotta, mozzarella, Parmesan and Pecorino romano cheeses. Bolognese sauce: chopped beef & pork, cooked with milk, wine & light tomato sauce

- *Lasagna Bolognese*, with creamy Parmesan cheese béchamel sauce

- *Lasagna alla Napolitana*, with mini-meatballs, sausages, hard boiled eggs, ricotta, mozzarella & Pecorino Romano cheese

Salad - Mediterranean greens with red cabbage, cucumber and onion in a white wine vinaigrette

Desserts - Cake or mini pastry platter

Beverages: Coffee, tea and water