



GROUP AND CORPORATE FUNCTION PACKAGE COCKTAIL RECEPTION MENUS



Call today for a free estimate and venue tour:

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Visit our website at www.cibowinebar.com



A PROJECT BY: **Liberty**
ENTERTAINMENT GROUP
WWW.LIBERTYGROUP.COM



PLANNING

Cibo Wine Bar is proud of its unique facilities, excellent service and exquisite cuisine. From the planning process through to the event finale, our staff of experienced professionals will ensure that every detail is considered with great care and attention to make your event a success. The following information is provided to assist you in the planning process.

MENU SELECTIONS

Please find enclosed a selection of group menus that we've designed specifically for larger parties. We provide more of a family style of service, meaning that some plates are designed to be shared between people. Because of this style of service the number of orders per item served will vary depending on the number of guests in your party.

These menus have been specifically designed to provide a nice balance of items to ensure that you and your guests experience the absolute best variety of what Cibo Wine Bar has to offer. It is much easier and highly recommended for larger dinner parties to pre-arrange a menu.

Please note that the items on the menu may be substituted and will need to be confirmed by the coordinator. Pricing would change depending on your specific requests. Also note that our menus are subject to change.





PRIVATE DINING



CAPACITIES

Mezzanine 9 - 20 Semi-Private Seated
50 Private Seated

Lower Level 20 - 90 Seated
(White Room) 130 Standing

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COCKTAIL MENU 1

A SELECTION OF CIBO'S SIGNATURE APPETIZERS AND ANTIPASTO

Cibo's Housemade Pizzas

Prosciutto + Formaggio prosciutto di parma, hot salami,
Italian cheeses, caponata, olives

Polenta Fries gorgonzola dip + spicy marinara

Polpettine meatballs in tomato sauce

Arancini rice balls stuffed with meat ragu, melted mozzarella

Bruschetta tomatoes, garlic, oregano,
shavings of parmigiano reggiano, balsamic glaze

Caprese Skewer bocconcini, cherry tomatoes,
basil, extra virgin olive oil, balsamic vinegar

Fried Zucchini + Artichokes roasted red pepper aioli

Fried Calamari garlic mayo + spicy marinara

Fried Jumbo Shrimp zucchini strings, lime, spicy Italian dips

DOLCI

Chef's Selection Dessert

\$50 Per Person ++

Prices subject to applicable taxes and gratuities.

Only available for standing receptions. Not available for seated lunch or dinner.



COCKTAIL MENU 2

A SELECTION OF CIBO'S SIGNATURE APPETIZERS AND ANTIPASTO

Cibo's Housemade Pizzas

Prosciutto + Formaggio prosciutto di parma, hot salami,
Italian cheeses, caponata, olives

Polenta Fries gorgonzola dip + spicy marinara

Polpettine meatballs in tomato sauce

Arancini rice balls stuffed with meat ragu, melted mozzarella

Bruschetta tomatoes, garlic, oregano,
shavings of parmigiano reggiano, balsamic glaze

Caprese Skewer bocconcini, cherry tomatoes,
basil, extra virgin olive oil, balsamic vinegar

Fried Zucchini + Artichokes roasted red pepper aioli

Fried Calamari garlic mayo + spicy marinara

Fried Jumbo Shrimp zucchini strings, lime, spicy Italian dips

MINIATURE PASTAS

Fusilli Chicken porcini mushrooms, light cream sauce

Orecchiette rapini, spicy Italian sausage, fontina, parmigiano,
garlic, extra-virgin olive oil

Gnocchi gorgonzola cream sauce, parmigiano Reggiano

Lobster Ravioli lemon, béchamel, lobster cream sauce

Mushroom Risotto porcini mushrooms

Penne alla Vodka rose vodka sauce, pancetta

DOLCI

Chef's Selection Dessert

\$60 Per Person ++

Prices subject to applicable taxes and gratuities.

Only available for standing receptions. Not available for seated lunch or dinner.



COCKTAIL MENU 3

A SELECTION OF CIBO'S SIGNATURE APPETIZERS AND ANTIPASTO

Cibo's Housemade Pizza

Prosciutto + Formaggio prosciutto di parma, hot salami,
Italian cheeses, caponata, olives

Polenta Fries gorgonzola dip + spicy marinara
Polpettine meatballs in a tomato sauce

Arancini rice balls stuffed with meat ragu, melted mozzarella

Bruschetta tomatoes, garlic, oregano,
shavings of parmigiano reggiano, balsamic glaze

Caprese Skewer bocconcini, cherry tomatoes, basil,
extra virgin olive oil, balsamic vinegar

Fried Zucchini + Artichokes roasted red pepper aioli

Fried Calamari garlic mayo + spicy marinara

Fried Jumbo Shrimp zucchini strings, lime, spicy Italian dips

MINIATURE PASTAS

Gnocchi gorgonzola cream sauce, parmigiano Reggiano

Orecchiette rapini, spicy Italian sausage, fontina, parmigiana

Lobster Ravioli lemon, béchamel, lobster cream sauce

Mushroom Risotto porcini mushrooms

Penne alla Vodka rose vodka sauce, pancetta

MINIATURE TASTING PLATES

Chianti Braised Short Ribs porcini crusted beef short ribs,
gorgonzola polenta, crispy onions

Salmone Fresco Atlantico fresh Atlantic salmon, grilled
asparagus, fennel + orange salad

DOLCI

Chef's Selection Dessert

\$70 Per Person ++

Prices subject to applicable taxes and gratuities.

Only available for standing receptions. Not available for seated lunch or dinner.