



GROUP AND CORPORATE FUNCTION PACKAGE LUNCH SOCIAL MENUS



Call today for a free estimate and venue tour:

Sales + Event Coordinator:
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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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LUNCH SOCIAL MENU 1

CHEF'S SELECTION SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

ORGANIC MIXED GREENS

cherry tomatoes, balsamic vinegar, extra-virgin olive oil

+

BRUSCHETTA

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

+

FRIED CALAMARI

garlic mayo + spicy marinara

PENNE ALLA VODKA

rosé vodka cream sauce, pancetta

+

RISOTTO

with sundried tomato + almond pesto,
blistered tomato, parmigiano reggiano, spinach

CHEF'S SELECTION DESSERT PLATTER

\$45 Per Person ++

Prices subject to applicable taxes and gratuities.



LUNCH SOCIAL MENU 2

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

INSALATA

radicchio + endive, sweet gorgonzola, roasted red peppers,
black olives, pine nuts, honey,
balsamic vinegar, extra virgin olive oil

+

CAPRESE

mozzarella di bufala, vine ripened tomatoes, basil,
extra virgin olive oil, balsamic vinegar

+

SHRIMP DIAVOLA

black tiger shrimp, spicy wine + garlic tomato sauce

+

POLPETTINE

mini meatballs in tomato sauce

TAGLIATELLE BOLOGNESE

traditional meat sauce, parmigiano reggiano

+

RISOTTO

with sundried tomato + almond pesto,
blistered tomato, parmigiano reggiano, spinach

CHEF'S SELECTION DESSERT PLATTER

\$55 Per Person ++

Prices subject to applicable taxes and gratuities.



LUNCH SOCIAL MENU 3

CHEF'S SELECTION OF SIGNATURE PIZZAS

+

POLENTA FRIES

gorgonzola dip + spicy marinara

INSALATE

arugula, radicchio, endive +
sliced portobello mushrooms
shaved parmigiano reggiano
lemon, extra-virgin olive oil

+

MELANZANE

baked eggplant layered with melted
bocconcini + mozzarella
light tomato sauce

+

ARANCINI

rice balls stuffed with meat ragu and
melted mozzarella

RISOTTO

with porcini mushrooms, truffle oil

+

ORECCHIETTE

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

+

SEAFOOD LINGUINE

fresh clams, mussels, calamari, tiger shrimp,
light tomato sauce

CHEF'S SELECTION DESSERT PLATTER

\$60 Per Person ++

Prices subject to applicable taxes and gratuities.