



PRIVATE EVENT MENU

22 YEARS OF EXCELLENCE IN PRIVATE EVENTS

SEATED BRUNCH - SEATED DINNER



There is a 45 person min to book our main dining room. Weekend and holiday parties require a minimum spend. All prices exclude tax and gratuity

AMUSE BOUCHE

- *Focaccia w/ red pepper dipping sauce*

PASSED APPETIZERS - CHOOSE THREE

- *Ricotta with honey, herbs & rustic bread*
- *Lollipop wings, honey sriracha. blue cheese*
- *Veggie burger sliders*
- *Traditional meatballs, marinara*
- *Lamb meatballs, tzatziki sauce*
- *Crispy Calamari*
- *Duck spring rolls*
- *Risotto Balls*

SALAD - CHOOSE ONE

- *Bistro Salad*
crispy shallots, goat cheese, lemon vinaigrette
- *Caesar Salad*
tuscan greens, croutons, parmesan

MAIN COURSE - CHOOSE THREE

- *Avocado Toast*
poached eggs
- *Farmers scramble eggs*
goat cheese, tomatoes & spinach
- *French Toast*
berries, Vermont maple syrup & bacon
- *Norwegian wild salmon (add \$10)*
- *NY strip steak (add \$12)*
scrambled eggs & country potatoes
- *Cavatelli* *citrus pesto, burrata, lemon zest,*
olive oil, garlic, parmesan crisp



SEATED BRUNCH

\$55 PER PERSON

(718) 492-5095

cebubistro@gmail.com



AMUSE BOUCHE

- Focaccia w/ red pepper dipping sauce

PASSED APPETIZERS - CHOOSE THREE

- Tuna Tartare Bites
- Lollipop wings, honey sriracha, blue cheese
- Baked Clams
- Veggie burger sliders
- Traditional meatballs, marinara
- Crispy Calamari
- Risotto Balls
- Lamb meatballs, tzatziki sauce
- Duck spring rolls
- Whipped Ricotta with honey and herbs

SALAD - CHOOSE ONE

- **Bistro Salad**
crispy shallots, goat cheese, lemon vinaigrette
- **Caesar Salad**
tuscan greens, croutons, parmesan

PASTA - CHOOSE ONE

- **Penne a la vodka**
- **Cavatelli** citrus pesto, burrata, lemon zest, olive oil, garlic, parmesan crisp

MAIN COURSE - CHOOSE THREE

Wild Norwegian Salmon

Verjus sauce, shallots garlic, Dijon mustard, potato pave', seasonal vegetables

Parmesan Crusted Chicken

truffle mashed potatoes, seasonal vegetables

Grilled NY Strip Steak Frites (add \$15)

Braised Short Rib (add \$10)

au jus, mashed potatoes.

Center cut pork chops

w/ seasonal vegetables & potatoes.

Lobster Pappardelle (add \$15)

Eggplant Parmigiana

rigatoni, vodka sauce



SEATED DINNER

\$68 PER PERSON

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BEVERAGE PACKAGES

BRUNCH PACKAGES

SOFT DRINKS

\$5

SODA, COFFEE, TEA & JUICE

BASIC BRUNCH

\$19

MIMOSAS, BELLINI, HOUSE MADE WHITE AND RED SANGRIA, SODA, COFFEE, TEA & JUICE

OPEN BAR

\$35(DOES NOT INCLUDE SHOT DRINKS)

(CERTAIN EXCLUSIVE TEQUILAS AND SINGLE MALTS EXCLUDED)

IMPORTANT NOTES

Pricing is per person. It is against New York state law to serve alcohol on Sunday before 10AM.

(Extensions possible on case by case basis. Please inquire for rates and availability.)

