

## SIDES (CONTORNI)

Sizing: SML (4-6 people), MED (8-12 people), LRG (16-22 people), XL (24-28 people)

GRILLED VEGETABLES Seasonally inspired	\$30 / \$70 / \$100 / \$130
ROASTED VEGETABLES Seasonally inspired	\$30 / \$70 / \$100 / \$130
POTATOES Roasted or fried with olive oil and herbs	\$21 / \$60 / \$80 / \$100
SCALLOPED POTATOES With grass-fed butter, cream & onions	\$30 / \$70 / \$100 / \$130
GREEN BEANS & GARLIC With shaved grana padano	\$27 / \$60 / \$80 / \$100
BRUSSELL SPROUTS With Pancetta	\$30 / \$70 / \$100 / \$130
CAPONATA Traditional with eggplant, tomatoes, olives, and capers	\$30 / \$70 / \$100 / \$130
CREAMY POLENTA Baked with mushroom ragout or mushroom cream sauce	\$30 / \$60 / \$80 / \$100
PEPPERS & ONIONS Roasted or braised	\$30 / \$60 / \$80 / \$100

## PLATTERS (PIATTI)

Sizing: SML (6-8 people), MED (18-20 people), LRG (25-30 people)

\* Specialty cheese and meats may have an additional charge. All Platters can be mixed or customized to your liking

ANTIPASTO Olives, peppers, eggplant strips, marinated mushrooms, artichokes	\$50 / \$100 / \$120
MEAT A variety of sliced or cubed deli coldcuts	\$55 / \$100 / \$120
CHEESE ONLY A variety of sliced or cubed deli cheeses	\$55 / \$110 / \$125
MEAT AND CHEESE A variety of meats and cheeses	\$55 / \$100 / \$120
MEAT, CHEESE, AND ANTIPASTI	\$55 / \$100 / \$120
DELI SANDWICHES SML-8pc, MED-15pc, LRG-20pc Your choice of coldcuts, cheese, and vegetable, tuna salad, egg salad, etc... served on Portuguese buns. All sandwiches are cut in half	\$55 / \$99 / \$130
VEGGIE PLATTER With fresh cut seasonal vegetables	\$50 / \$85 / \$100
FRUIT PLATTER With fresh cut seasonal fruits	\$55 / \$100 / \$120
CHARCUTERIE BOARDS Your choice of coldcuts, cheese, and antipasti \$100 deposit for the boards	\$56 (serves 4-6 ppl) \$95 (serves 6-8 ppl) \$110 (serves 9-12 ppl)
	\$190 (serves 15-20 ppl)

CHARCUTERIE BOX FOR TWO Your choice of coldcuts, cheese, and antipasti	\$30
BURRATA PLATTER Fresh burrata cheese served with sweetie drop peppers, olive oil drizzle and crostini	\$60 / \$99 / \$120

## BREAD (PANE)

PORTUGUESE BUNS	\$9 / dozen
ROSETTA BUNS FROM PUGLIA	\$10 / dozen
FILONE LOAF FROM PUGLIA Your choice of country or flax	\$9 each
FOCACCIA BY THE SLAB	\$45 each
GARLIC BREAD	\$10 each

## SANDWICHES (PANINI)

DELI SANDWICHES Your choice of coldcuts, cheese, and vegetable, tuna salad, egg salad, etc... served on Portuguese buns	\$6.99 each
STEAMWORKS BEER BRAISED SHORTRIB With red pepper spread, crispy onions & arugula on ciabatta	\$15.50 each
VITELLO BELLO Your choice of veal, chicken, or eggplant with fresh tomato, lemon mayo, arugula, mozzarella, & parmesan cheese served on a ciabatta	\$14 each
CLASSIC VEAL PARMIGIANA Served with house-made tomato sauce, mozzarella, arugula, & parmesan cheese served on a ciabatta	\$14 each
THE ANGELO Meatballs, house-made tomato sauce, garlic aioli, & pecorino cheese served on a baguette	\$14 each
PROSCIUTTO & BOCCONCINI PANINO Served with arugula, & olive oil on a ciabatta bun	\$11.50 each
ITALIAN SAUSAGE IN A BUN Housemade with all natural pork; your choice of hot or mild.	\$5.99 each
* Fully loaded with peppers, onions, arugula and parm.	\$8 each
PORCHETTA SANDWICH Served with salsa verde and marinated onions.	\$15 each
BURRATA & MARINATED CHERRY TOMATO Served on ciabatta	\$14 each
CHICKEN TENDER WRAP Served with fresh greens, tomatoes, and cucumbers with a garlic aioli	\$12.50 each
GRILLED CHEESE Served with provolone, asiago, & brie with your choice of fig jam OR grilled vegetables.	\$11.50 each
*Ask about our "Do-It-Yourself" sandwich stations where almost any of our above sandwiches and more can be served at your event with the meat, sides, bread, and toppings all on platters where guests put their own sandwich together.	

## BREAKFAST ITEMS (PRIMA COLAZIONE)

Sizing: SML (4-8 people), MED (10-12 people), LRG (16-20 people)

BAKED GOODS Croissants, danishes, and raisin rolls	\$3.75 each
BREAKFAST SANDWICH OR WRAP With scrambled eggs, prosciutto cotto, and provolone cheese	\$8.99 each
FRITTATA Italian style omelette with your choice of vegetables, meat and cheese	\$45 MED / \$60 LRG

## DESSERT (DOLCI)

Sizing: SML (4-8 people), MED (10-12 people), LRG (16-20 people)

TIRAMISU Espresso-soaked ladyfingers, whipped mascarpone, cocoa	\$25 / \$60 / 95
LEMON TART Smooth lemon curd with buttery crust	\$50
HOUSEMADE CHEESECAKE Baked or unbaked with fresh fruit coulis	\$70
HOUSEMADE RICOTTA CHOCOLATE CHIP CAKE	\$60
HOUSEMADE RICOTTA AMARETTI CAKE	\$60
NONNA'S POTATO DONUTS	\$30 / dozen
HOUSEMADE APPLE STRUDEL Handmade phyllo pastry stuffed with fresh local apples, feeds 7-10	\$40 each
ITALIAN PASTRIES Assorted	\$39 / dozen
SPECIALTY DESSERTS	MARKET VALUE

## DRINKS (BEVANDE)

ITALIAN WATER BY SANT'ANNA Natural or Carbonated (500ml)	\$1.99 each
SAN PELLEGRINO Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)	\$1.99 each
FENTIMAN'S SODAS Various flavours (275ml)	\$2.99 each
BRIO CHINOTTO (355ML)	\$1.99 each
SAN BENEDETTO ICED TEAS Lemon or Peach	\$2.99 each
FRESH SQUEEZED ORANGE JUICE	\$11.99 / litre

\* All drink prices are not inclusive of deposit for recycling

While we offer this menu as a guide, please don't hesitate to take advantage of the years of experience that our chefs can offer in order to create a custom menu that works for you and your special event. Please note that prices do not include applicable taxes and gratuity.

## SERVICES & RENTALS

• Chafing Dish Rental	\$30 each
• Chafing Dish Deposit (refundable)	\$60 each
• Black Tray Warmer	\$30 each
• Black Tray Warmer Deposit (refundable)	\$150 each
• Service – Managing Chef	\$60 per hour
• Service – Assistant Chef	\$50 per hour
• Service – Server/Attendant	\$35 per hour

## DELIVERY CHARGES

• Delivery Charge – Burnaby	\$30
• Delivery Charge – North Vancouver	\$60
• Delivery Charge – West Vancouver	\$60
• Delivery Charge – East Vancouver	\$40
• Delivery Charge – Downtown Vancouver	\$60
• Delivery Charge – Coquitlam	\$60
• Deliver Charge – Port Coquitlam	\$60
• Delivery Charge – Other Locations	\$60 & up

## FINE PRINT

- Staff service requires a 4 hour minimum per staff member
- Equipment rentals must be returned within 2 days of order delivery
- 50% deposits are required to confirm your order
- Invoices must be paid in full by credit card before delivery
- We require at least 48 hours cancellation notice on catering orders; 50% deposit is non-refundable within this time.
- Please discuss food allergies and sensitivities with chef at time of order
- All orders over \$250 are subject to a gratuity of 12% and all orders over \$750 are subject to a gratuity of 15%
- Online orders placed through our website are not final until you have received a confirmation e-mail or phone call

\* Prices are subject to change without notice based on market fluctuations.



# CATERING MENU



{eat well...live well}

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www.cioffisgroup.com 4150 Hastings Street, Burnaby

## COLD APPETIZERS (ANTIPASTI FREDDI)

TOMATO & BOCCONCINI SKEWERS With fresh basil and balsamic glaze	\$45 / dozen
PROSCIUTTO & MELON Choice of skewers or wedges	\$40 / dozen
ZUCCHINI INVOLTINI Zucchini roll with speck and ricotta	\$45 / dozen

BRUSCHETTA <ul style="list-style-type: none"><li>• With tomato &amp; basil</li><li>• With burrata &amp; pesto</li><li>• With smoked salmon, cream cheese &amp; capers</li><li>• With vegemite, burrata &amp; olive oil</li><li>• With prosciutto, burrata &amp; tomatoes</li><li>• With fruit &amp; ricotta</li></ul>	\$50 / dozen
NDUJA & RICOTTA	\$50 / dozen

## HOT APPETIZERS (ANTIPASTI CALDI)

ARANCINI Deep fried risotto balls stuffed with your choice of: <ul style="list-style-type: none"><li>• Saffron, green peas, mozzarella &amp; house-made sausage</li><li>• Wild porcini mushroom</li><li>• Prosciutto &amp; mozzarella</li></ul>	\$55 / dozen
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COCKTAIL SAUSAGE ROLLS In puff pastry served with fig compote	\$40 / dozen
ASPARAGUS CIGARS In puff pastry with parmesan	\$40 / dozen
PUFF PASTRY ROLLS <ul style="list-style-type: none"><li>• With mozzarella and prosciutto</li><li>• With mozzarella and vegetables</li></ul>	\$48 / dozen

MIXED CROSTINI (toasted bruschetta) <ul style="list-style-type: none"><li>• With mushroom and burrata or bocconcini</li><li>• With prosciutto and burrata or bocconcini</li><li>• More options available. Ask when ordering</li></ul>	\$50 / dozen
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HOUSE-MADE MEATBALLS With tomato sauce and parmesan	\$50 / dozen
EGGPLANT PARMIGIANA TOWERS Stacks of fried eggplant with fresh tomato, mozzarella, parmesan & basil	\$6.50 each
HOMEMADE POTATO CROQUETTE	\$4.99 each

## SALADS (INSALATE)

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (24-28 people)

HOUSE GREEN SALAD Fresh greens, cucumber, red pepper, carrot, red onions, balsamic vinaigrette	N/A / \$40 / \$60 / \$80
CLASSIC CAESAR SALAD Housemade dressing, parmesan, croutons, lemon	N/A / \$45 / \$75 / \$90
KALE CAESAR SALAD Housemade dressing, parmesan, croutons, lemon	N/A / \$45 / \$75 / \$130
ROASTED CAULIFLOWER SALAD With chickpeas, carrots, cabbage, almonds, creamy vinaigrette	\$30 / \$65 / \$100 / \$130
CAPRESE STYLE SALAD Fresh tomatoes and bocconcini, arugula, white balsamic.	\$30 / \$65 / \$100 / \$130
ARUGULA SALAD Radicchio, parmesan, crispy bacon, balsamic	N/A / \$45 / \$75 / \$90
MEDITERRANEAN QUINOA SALAD Roasted peppers, cherry tomatoes, olives	\$35 / \$55 / \$90 / \$110
CALAMARI SALAD Fresh lemon, parsley, vinaigrette	\$55/ \$100 / \$150 / \$200
CLASSIC GREEK SALAD	\$30 / \$55 / \$80 / \$110
ITALIAN POTATO SALAD With red onion, green pepper, chives, and olive oil	\$30 / \$45 / \$75 / \$90

## SATAYS (SPIEDINI)

Marinated and grilled - 3-4oz per skewer

CHICKEN	\$4.50 each
BEEF	\$5.00 each
LAMB	\$6.00 each
PRAWN	\$6.00 each
PORK	\$4.50 each

## PIZZA

Full slab (24-30 slices) / Half slab (12-15 slices)

MARGHERITA STYLE (tomato sauce, mozzarella, basil)	
Uncut	Whole \$50 / Half \$25
Cut & Trayed	Whole \$60 / Half \$30

MEAT PIZZA (price includes 2 toppings. \$4.99 per extra topping)	
Uncut	Whole \$65 / Half \$33
Cut & Trayed	Whole \$70 / Half \$35

VEGETARIAN PIZZA (price includes 2 toppings. \$4.99 per extra topping)	
Uncut	Whole \$60 / Half \$30
Cut & Trayed	Whole \$65 / Half \$33

### MEAT TOPPINGS:

Salami, prosciutto, Italian sausage, chorizo, free range chicken, pulled pork, shrimp, mortadella, beef short rib, prosciutto cotto, tuna

### VEGETARIAN TOPPINGS:

Olives (both green and black), red onions, white onions, caramelized shallots, roasted peppers, garlic, arugula, mushrooms, roasted zucchini

### CHEESE TOPPINGS:

Mozzarella, fiore di latte, parmesan, feta

## LASAGNA

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)

UNCOOKED	\$30 / \$60 / \$99 /XL \$130
COOKED	\$38 / \$75 / \$115 / XL\$150

### MEAT

Our signature meat sauce, béchamel, parmesan, mozzarella

### VEGETARIAN

Eggplant, zucchini, mushroom, spinach, tomato sauce

### CHICKEN PESTO

Chicken, pesto, béchamel, sundried tomatoes

### SPICY CHICKEN

Chicken, green peas, béchamel, la bomba

## SIMPLE PASTA (PASTA SEMPLICE)

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)

WITH A SIMPLE SAUCE	\$30 / \$65 / \$95 / XL \$130
WITH A SPECIALTY SAUCE	\$40 / \$75 / \$105 / XL \$140

### PASTA TYPE:

Dry gnocchi, spaghetti, linguine, penne, or macaroni

### SIMPLE SAUCE CHOICES:

Tomato, carbonara, alfredo, creamy tomato, four cheese, pesto, or puttanesca

### SPECIALTY SAUCE CHOICES:

Fresh cherry tomato, carbonara, creamy chicken & mushroom, bolognese, lamb ragu, pesto di pistacchio, amatriciana, butternut squash and prosciutto cream sauce, wild boar or creamy tuscan chicken

## STUFFED & BAKED PASTA

Sizing: SML (2-4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)

CANNELLONI Spinach and ricotta with tomato sauce	\$44 / \$85 / \$110 / XL \$140
BURRATA MACARONI & CHEESE Decadent three cheese sauce, herbs and breadcrumbs	\$44 / \$85 / \$110 / XL \$140
TORTELLINI Ricotta, veal or cheese & mushroom. Your choice of sauce	\$44 / \$85 / \$110 / XL \$140

RAVIOLI Cheese, meat or mushroom. Your choice of sauce	\$44 / \$85 / \$110 / XL \$140
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STUFFED PASTA SHELLS Ricotta/Spinach or Veal/Spinach	\$44 / \$85 / \$110 / XL \$140
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PASTA AL FORNO Baked pasta, with your choice of sauce and cheese	\$44 / \$77 / \$97 / XL \$128
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POTATO GNOCCHI, fresh handmade With choice of sauce	\$62 / \$92 / \$117 / XL \$158
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RICOTTA GNOCCHI, fresh handmade With choice of sauce	\$62 / \$92 / \$117 / XL \$158
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## RISOTTO

MUSHROOM RISOTTO Choice of mushroom or chicken and mushroom	\$35 / \$70 / \$100 / \$130
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MIXED VEGETABLE RISOTTO	\$35 / \$65 / \$95 / \$120
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MONZESE STYLE RISOTTO With saffron, peas, and Italian sausage meat	\$35 / \$65 / \$95 / \$120
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MIXED SEAFOOD RISOTTO	\$40 / \$80 / \$120 / \$150
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## PARMIGIANA

Sizing: SML (2-4), MED (8-12), LRG (16-22), XL (22-25)

UNCOOKED	\$45 / \$69 / \$99 / XL \$130
COOKED	\$50 / \$79 / \$115 / XL \$150

EGGPLANT PARMIGIANA Eggplant, tomato sauce, parmesan, mozzarella	
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ZUCCHINI PARMIGIANA Zucchini, tomato sauce, parmesan, mozzarella	
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## MAINS (SECONDI)

Top quality, all natural BC meats freshly sourced from our in-house butcher

## CHICKEN (POLLO)

CHICKEN BREAST 6-7oz grilled, skin on or off, served with demi-glace	\$15 each
CUTLET PARMIGIANA Breaded & fried, tomato sauce, parmesan, mozzarella	\$11 each
CHICKEN SCALOPPINE 3 - 4oz, choice of lemon white wine, mushrooms or marsala	\$14 / person

CHICKEN LEG Herb infused crispy skin	\$6 each
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CHICKEN WHOLE FREE RANGE Marinated & roasted cut into 8 pieces	\$28 each
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SAUSAGES FREE RANGE TUSCAN CHICKEN Grilled	\$5 each
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CHICKEN CORDON BLEU Italian style with prosciutto & cheese with tomato or cream sauce	\$15 each
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ROASTED SPLIT CHICKEN WINGS Choose from: spicy, salt & pepper, or Italian seasoned	\$20 / dozen
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## PORK (MAIALE)

HOUSE-MADE TRADITIONAL SAUSAGES Mild or hot	\$4.50 each
HOUSE-MADE SKINNY ITALIAN SAUSAGES Mild or hot	\$3.50 each
PORK OSSO BUCO, all natural BC 10oz in a mushroom demi-glace	\$18 each
PORK SHOULDER ROAST, all natural BC With demi-glace - min 4 portions	\$14 / person
PORCHETTA, all natural BC 6oz seared with salsa verde - minimum 8 portions	\$16 / person
PIGLET, local Roasted – crispy skin served with salsa verde	Market Value

## BEEF (MANZO)

PRIME RIB Slow roasted 6 oz portions, served au jus	\$29 / person
BRAISED SHORT RIBS Steamworks beer- braised, 6oz with demi-glace	\$25 / person
BARON OF BEEF 6oz slow roasted	\$15 / person
BEEF STEW 6 oz portions with vegetables and a rich housemade sauce	\$13 / person
TOMAHAWK STEAK 32 - 36 oz portions	\$199 each

## VEAL (VITELLO)

CUTLET PARMIGIANA Breaded & fried, tomato sauce, parmesan, mozzarella	\$12 each
CUTLET BOLOGNA STYLE With prosciutto, mozzarella, and cream sauce	\$15 each
VEAL SCALOPPINE 3 - 4oz, choice of lemon, white wine, mushroom or marsala	\$15 / person
SALTIMBOCCA ALLA ROMANA With prosciutto, sage, and white wine	\$15 each
VEAL RIB CHOP 12 - 13oz with butter sage sauce	\$30 / person
VEAL OSSO BUCO Braised 10oz , served with gremolata and au jus	\$26 / person

## LAMB (AGNELLO)

LAMB POPSICLES Marinated and grilled, two per order	Market Value
WHOLE LAMB Roasted , 18-24kg, served with salsa verde	Market Value
ROASTED LEG OF LAMB	\$180 each
ROASTED LAMB SHOULDER - serves 8-10 people	\$130 each

## BUILD YOUR OWN BURGER BAR

Served on a ciabatta bun, condiments included	\$144 / dozen
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CHOOSE YOUR MEET: Beef, chicken, lamb, pork, turkey or veggie	
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CHOOSE YOUR TOPPINGS: Bacon, cheese, mushrooms, onions, lettuce, tomato, pickles	
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