



Cioffi's

CATERING MENU

MANGIA BENE...VIVI BENE

{eat well...live well}

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www.cioffisgroup.com 4150 Hastings Street, Burnaby

COLD APPETIZERS (ANTIPASTI FREDDI)

TOMATO & BOCCONCINI SKEWERS Baby mozzarella with fresh basil and balsamic glaze	\$52 / dozen
PROSCIUTTO & MELON SKEWERS Cantaloupe melon wrapped with Italian prosciutto	\$48 / dozen
ZUCCHINI INVOLTINI Grilled zucchini rolled with speck and ricotta	\$52 / dozen
BRUSCHETTA <ul style="list-style-type: none">• Fresh tomato & basil• Italian burrata & pesto• Cold smoked salmon, cream cheese & capers• Shaved prosciutto, Italian burrata & tomato	\$58 / dozen
NDUJA & RICOTTA Spicy Calabrian sausage, creamy ricotta, toasted bread	\$60 / dozen

HOT APPETIZERS (ANTIPASTI CALDI)

ARANCINI Crispy fried risotto balls stuffed with your choice of: <ul style="list-style-type: none">• Saffron, green peas, mozzarella & fennel sausage• Wild porcini mushrooms• Prosciutto & mozzarella	\$65 / dozen
MINI SAUSAGE ROLLS Puff pastry wrapped sausage, served with fig compote	\$48 / dozen
ASPARAGUS SPEARS Wrapped in puff pastry with parmesan	\$48 / dozen
PUFF PASTRY ROLLS <ul style="list-style-type: none">• Mozzarella and prosciutto• Mozzarella and vegetables	\$52 / dozen
MIXED CROSTINI (toasted bruschetta) <ul style="list-style-type: none">• Marinated mushroom and bocconcini• Shaved prosciutto and bocconcini <i>Sub Italian burrata instead of bocconcini + \$12/dozen. More options available. Ask when ordering</i>	\$55 / dozen
HOUSE-MADE MEATBALLS Beef, veal and pork with Mamma Cioffi's tomato sauce and parmesan	\$58 / dozen
EGGPLANT PARMIGIANA TOWERS Stacks of fried eggplant with fresh tomato, mozzarella, parmesan & basil	\$7.50 each
HOMEMADE POTATO CROQUETTE Breaded & fried mashed potato, served with herb aioli	\$60 / dozen

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 / \$48 / \$72 / \$96
CLASSIC CAESAR SALAD Housemade dressing, parmesan, croutons, lemon	N/A / \$54 / \$90 / \$108
ROASTED CAULIFLOWER SALAD With chickpeas, carrots, cabbage, almonds, creamy vinaigrette	\$30 / \$78 / \$110 / \$150
CAPRESE STYLE SALAD Fresh tomatoes and bocconcini, arugula, white balsamic <i>Sub bocconcini for Italian burrata + \$8 / \$16 / \$24 / \$36</i>	\$42 / \$79 / \$120 / \$156
ARUGULA SALAD Radicchio, parmesan, crispy bacon, balsamic dressing	N/A / \$54 / \$90 / \$108
MEDITERRANEAN QUINOA SALAD Roasted peppers, cherry tomatoes, olives	\$35 / \$72 / \$120 / \$156
CALAMARI SALAD Fresh lemon vinaigrette, Italian parsley	\$66 / \$120 / \$180 / \$240
CLASSIC GREEK SALAD Cucumbers, cherry tomatoes, feta cheese, peppers, olives, oregano, lemon vinaigrette	\$30 / \$65 / \$115 / \$156
ITALIAN POTATO SALAD With red onion, green pepper, chives, olive oil and oregano dressing	\$30 / \$48 / \$80 / \$105

SATAYS (SPIEDINI)

Marinated and grilled - 3-4oz per skewer. Priced by the half and full dozen

CHICKEN	\$30 / \$60
BEEF	\$40 / \$80
LAMB	\$42 / \$84
PRAWN	\$42 / \$84
PORK	\$30 / \$60

PIZZA

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

MARGHERITA (tomato sauce, mozzarella, fresh basil, olive oil)	
Uncut: Whole \$50 / Half \$25	Cut & Trayed: Whole \$60 / Half \$30
MEAT PIZZA (price includes 2 toppings)	
Uncut: Whole \$65 / Half \$33	Cut & Trayed: Whole \$70 / Half \$35
VEGETARIAN PIZZA (price includes 2 toppings)	
Uncut: Whole \$60 / Half \$30	Cut & Trayed: Whole \$65 / Half \$33

TOPPINGS:

MEAT: (extra toppings, whole + \$12 / half + \$6)
Salami, prosciutto, Italian sausage, chorizo, free range chicken, pulled pork, shrimp, mortadella, beef short rib, prosciutto cotto, tuna

VEGETARIAN: (extra toppings, whole + \$10 / half + \$5)
Olives (both green and black), red onions, white onions, caramelized shallots, roasted peppers, garlic, arugula, mushrooms, roasted zucchini

CHEESE: (extra toppings, whole + \$12 / half + \$6)
Mozzarella, fiore di latte, parmesan, feta
Italian burrata: whole \$24 / half \$12

LASAGNA

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

UNCOOKED	\$38 / \$72 / \$110 / XL \$150
COOKED	\$48 / \$82 / \$120 / XL \$160

MEAT
Our signature meat sauce, béchamel, parmesan, mozzarella

VEGETARIAN
Eggplant, zucchini, mushroom, spinach, tomato sauce

CHICKEN PESTO
Chicken, pesto, béchamel, sun dried tomatoes

SIMPLE PASTA (PASTA SEMPLICE)

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

PASTA TYPE: (one choice per selection)
Dry gnocchi, spaghetti, linguine, penne, or macaroni

SIMPLE SAUCE: (\$8 per person)	\$32 / \$80 / \$144 / XL \$192
Tomato, carbonara, alfredo, creamy tomato, four cheese, pesto, or puttanesca	

SPECIALTY SAUCE: (\$10 per person)	\$40 / \$100 / \$180 / XL \$240
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	

BAKE IT! with extra cheese + \$6 / \$9 / \$12 / \$18
ADD BURRATA + \$12 / \$18 / \$24 / \$36

STUFFED & BAKED PASTA

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

CANNELLONI	\$13 / person
Spinach and ricotta with tomato sauce	
BURRATA MACARONI & CHEESE	\$10.50 / person
Decadent three cheese sauce, herbs and breadcrumbs	
TORTELLINI	\$12 / person
Ricotta, veal or cheese & mushroom. Your choice of sauce	
RAVIOLI	\$12 / person
Cheese, meat or mushroom. Your choice of sauce	
STUFFED PASTA SHELLS	\$12 / person
Ricotta/Spinach or Veal/Spinach	
HANDMADE RICOTTA OR POTATO GNOCCHI	\$12 / person
With choice of sauce	

RISOTTO

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

Add mild or spicy Italian sausage + \$12 / \$18 / \$24 / \$36

Add Italian burrata + \$12 / \$18 / \$24 / \$36

MUSHROOM RISOTTO	\$12 / person
Mixed fresh mushrooms, dried porcini, parmesan cheese	
SAFFRON RISOTTO	\$12 / person
Cararoli rice, saffron broth, parmesan cheese	
VEGETABLE RISOTTO	\$10 / person
Seasonal vegetables, parmesan cheese	

VEGETABLE PARMIGIANA

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

UNCOOKED	\$7.50 / person
COOKED	\$8 / person
EGGPLANT OR ZUCCINI PARMIGIANA	
Mamma Cioffi's tomato sauce, parmesan, mozzarella	

CHICKEN (POLLO)

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

CHICKEN BREAST	\$15 each
6-7 oz grilled, skin on or off, served with demi-glace	
PARMIGIANA	\$14 / person
Breaded & fried, tomato sauce, parmesan, mozzarella	
SCALOPPINE	\$14 / person
3-4 oz, choice of lemon white wine, mushrooms or marsala	
ROASTED CHICKEN LEG	\$6 each
Herb marinated with crispy skin	
WHOLE FREE RANGE ROASTED CHICKEN	\$28 each
Marinated and cut into 8 pieces	
SAUSAGES, FREE RANGE TUSCAN CHICKEN	\$5 each
Grilled	
SPLIT CHICKEN WINGS	\$20 / dozen
Deep fried or roasted. Choose from: spicy, salt & pepper, or Italian seasoned	

PORK (MAIALE)

HOUSE-MADE TRADITIONAL SAUSAGES Mild or hot	\$5 each
HOUSE-MADE SKINNY ITALIAN SAUSAGES Mild or hot	\$4 each
PORCHETTA, all natural BC 6oz seared with salsa verde - minimum 8 portions	\$16 / person
PIGLET, local Roasted – crispy skin served with salsa verde	Market Price

BEEF (MANZO)

PRIME RIB Slow roasted 6 oz portions, served au jus	\$39 / person
BRAISED SHORT RIBS Steamworks beer-braised, 6oz with demi-glace	\$35 / person
BARON OF BEEF 6oz slow roasted	\$19 / person
BEEF STEW 6 oz portions with vegetables and a rich housemade sauce	\$15 / person
TOMAHAWK STEAK Long bone in ribeyes, 32 - 36 oz portions	\$199 / each

VEAL (VITELLO)

CUTLET PARMIGIANA Breaded & fried, Mamma Cioffi’s tomato sauce, parmesan, mozzarella	\$15 / person
VEAL SCALOPPINE 3 - 4oz, choice of: Lemon and white wine sauce Mushroom cream sauce Marsala reduction Saltimbocca with prosciutto and sage	 \$15 / person \$17 / person \$15 / person \$18 / person
VEAL RIB CHOP 12 - 13oz with butter sage sauce	\$45 / person
VEAL OSSO BUCO Braised 10oz , served with gremolata and au jus	\$38 / 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 Serves 12-14 people	\$190 each
ROASTED LAMB SHOULDER Serves 8-10 people	\$150 each

BUILD YOUR OWN BURGER BAR

Comes with Portuguese bun, condiments included	\$160 / dozen
CHOOSE YOUR MEET: Beef, chicken, lamb, pork, turkey or veggie	
COMES WITH ALL THESE TOPPINGS: Bacon, cheese, mushrooms, onions, lettuce, tomato, pickles	

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 / \$120 / \$150
ROASTED VEGETABLES Seasonally inspired	\$30 / \$70 / \$120 / \$150
POTATOES Roasted or fried with olive oil and herbs	\$23 / \$60 / \$98 / \$140
SCALLOPED POTATOES With grass-fed butter, cream & onions	\$30 / \$70 / \$120 / \$160
BRUSSELL SPROUTS With Pancetta	\$30 / \$65 / \$110 / \$140
ASPARAGUS With Pancetta	\$30 / \$65 / \$110 / \$140
GREEN BEANS With Pancetta	\$30 / \$65 / \$110 / \$140
CAPONATA Traditional with eggplant, tomatoes, olives, and capers	\$30 / \$65 / \$110 / \$140
CREAMY POLENTA Baked with mushroom ragout or mushroom cream sauce	\$30 / \$70 / \$100 / \$130
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 cold cuts	\$60 / \$110 / \$140
CHEESE ONLY A variety of sliced or cubed deli cheeses	\$70 / \$140 / \$170
MEAT AND CHEESE A variety of meats and cheeses	\$65 / \$120 / \$150
MEAT, CHEESE, AND ANTIPASTI	\$65 / \$120 / \$150
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	\$75 / \$120 / \$175
VEGGIE PLATTER With fresh cut seasonal vegetables	\$55 / \$95 / \$120
FRUIT PLATTER With fresh cut seasonal fruits	\$65 / \$110 / \$140
CHARCUTERIE BOARDS \$100 deposit for wooden boards Minimum order of 10 people. Your choice of antipasti, Italian & international meats & cheeses	\$14 / person
CHARCUTERIE BOX FOR TWO Your choice of antipasti, Italian & international meats & cheeses	\$35 each
BURRATA PLATTER Fresh burrata cheese served with sweetie drop peppers, olive oil drizzle and crostini	\$60 / \$99 / \$120

SANDWICHES (PANINI)

DELI SANDWICHES	\$13 each
Your choice of coldcuts, cheese, and vegetable, tuna salad, egg salad, etc... served on Portuguese buns	
STEAMWORKS BEER BRAISED SHORTRIB	\$16.50 each
With red pepper spread, crispy onions & arugula on focaccia	
VITELLO BELLO	\$15.50 each
Your choice of veal, chicken, or eggplant with fresh tomato, lemon mayo, arugula, mozzarella, & parmesan cheese served on a Portuguese bun	
CLASSIC VEAL PARMIGIANA	\$15.50each
Served with house-made tomato sauce, mozzarella, arugula, & parmesan cheese served on a Portuguese bun	
THE ANGELO	\$15 each
Meatballs, house-made tomato sauce, garlic aioli, & pecorino cheese served on focaccia	
PROSCIUTTO & BOCCONCINI PANINO	\$15 each
Served with arugula, & olive oil on focaccia	
ITALIAN SAUSAGE IN A BUN	\$8.99 each
Housemade with all natural pork; your choice of hot or mild.	
* Fully loaded with peppers, onions, arugula and parm.	\$11 each
PORCHETTA SANDWICH	\$16.50 each
Served with salsa verde and marinated onions.	
BURRATA & MARINATED CHERRY TOMATO	\$15.50 each
Served on ciabatta	
CHICKEN TENDER WRAP	\$13 each
Served with fresh greens, tomatoes, and cucumbers with a garlic aioli	
GRILLED CHEESE	\$14 each
Served with provolone, asiago, & brie with your choice of fig jam OR grilled vegetables.	
*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.	

BREAD (PANE)

PORTUGUESE BUNS	\$9 / dozen
ROSETTA BUNS FROM PUGLIA	\$12 / dozen
FILONE LOAF FROM PUGLIA	\$9 each
Your choice of country or flax	
FOCACCIA BY THE SLAB	\$45 each
GARLIC BREAD	\$10 each

DESSERT (DOLCI)

Sizing: SML (4-8 people), MED (10-12 people), LRG (16-20 people)	
TIRAMISU	\$25 / \$60 / \$95
Espresso-soaked ladyfingers, whipped mascarpone, cocoa	
LEMON TART	\$50
Smooth lemon curd with buttery crust	
NONNA’S POTATO DONUTS	\$30 / dozen
ITALIAN PASTRIES	\$39 / dozen
Assorted	
SPECIALTY DESSERTS	Market Value

BREAKFAST ITEMS (PRIMA COLAZIONE)

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

BAKED GOODS	\$5 each
Croissants, danishes, and raisin rolls	
BREAKFAST SANDWICH OR WRAP	\$11 each
With scrambled eggs, prosciutto cotto, provolone cheese and arugula	
FRITTATA	\$60 MED / \$90 LRG
Italian style omelette with your choice of vegetables, meat and cheese	

DRINKS (BEVANDE)

ITALIAN WATER BY SANT’ANNA	\$2.50 each
Natural or Carbonated (500ml)	
SAN PELLEGRINO	\$2.50 each
Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)	
FENTIMAN’S SODAS	\$3.50 each
Various flavours (275ml)	
BRIO CHINOTTO (355ML)	\$2.50 each
SAN BENEDETTO ICED TEAS	\$3.50 each
Lemon or Peach	
FRESH SQUEEZED ORANGE JUICE	\$11.99 / litre

* All drink prices are not inclusive of deposit for recycling

SERVICES & RENTALS

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.

• 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	\$95 / hour
• Service – Assistant Chef	\$50 / hour
• Service – Server/Attendant	\$35 / 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.