

SIDES (CONTORNI)

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

GRILLED OR ROASTED VEGETABLES Ask about our seasonally changing vegetables	\$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
BRUSSEL SPROUTS With pancetta and parmesan	\$30 / \$65 / \$110 / \$140
GRILLED ASPARAGUS With balsamic	\$30 / \$65 / \$110 / \$140
BRAISED GREEN BEANS White wine and butter braised	\$30 / \$65 / \$110 / \$140
CAPONATA Traditional with eggplant, tomatoes, olives, and capers	\$30 / \$65 / \$110 / \$140
BAKED CAULIFLOWER Baked with bechamel, mozzarella and parmesan	\$30 / \$65 / \$110 / \$140
SAUTEED PEPPERS & ONIONS Sauteed yellow, red, green peppers and onions	\$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, 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 4 people Your choice of antipasti, Italian & international meats & cheeses	\$14 / person
CHARCUTERIE BOX	SML \$35 / MED \$95 / LRG \$145
CHARCUTERIE CUPS A selection of our finest antipasti, Italian & international meats & cheeses	\$14 each
BURRATA PLATTER Fresh burrata cheese served with roasted red pepper spread olive oil drizzle and crostini	\$60 / \$99 / \$120

SANDWICHES (PANINI)

DELI SANDWICHES Your choice of coldcuts, cheese, vegetable, tuna salad, egg salad, etc... served on Portuguese buns	\$13 each
BEER BRAISED SHORT RIB 12 hour braised short rib, melted provolone, red pepper spread, confit garlic mayo, arugula and crispy onion on focaccia	\$17.50 each
BRISKET SANDWICH 15 hour roasted brisket, melted provolone, red pepper spread, confit garlic mayo, arugula and crispy onion on focaccia	\$17.50 each
VITELLO BELLO Your choice of veal, chicken, or eggplant with, lemon mayo, mozzarella, mammas tomato sauce, basil & parmesan cheese served on focaccia	\$16.50 each
THE ANGELO Meatballs, mammas tomato sauce, garlic aioli, & parmesan served on a toasted hoagie bun	\$17 each
ITALIAN BURGER Soz steak burger, tomato, lettuce, mozzarella, pancetta, Cioffi sauce, on a Portuguese bun with a pepperoncino on the side	\$17.50 each
ITALIAN DELI PANINI deli pepperoni, mortadella, fresh mozzarella, tomato, pepperoncini, garlic mayo, aged balsamic, arugula, salsa verde on focaccia	\$16.50 each
ITALIAN SAUSAGE IN A BUN House made with all natural pork; your choice of hot or mild. Fully loaded with peppers, onions, arugula and parmesan. Plain \$9.00 each	\$11.00 each
ROAST PORK BELLY SANDWICH Roast pork belly, crispy skin, melted provolone, salsa verde, pickled onions, fresh tomato & arugula on focaccia	\$17.50 each
BURRATA & TOMATO A whole ball of burrata, arugula, tomato, and balsamic reduction on a Portuguese bun	\$16 each
GRILLED CHEESE Provolone, mozzarella & brie with fig jam on focaccia	\$15.50 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.

BREAD (PANE)

PORTUGUESE BUNS	\$9 / dozen
ROSETTA BUNS FROM PUGLIA	\$12 / dozen
FILONE LOAF FROM PUGLIA	\$9 each
FOCACCIA BY THE SLAB	\$35 each
GARLIC FOCACCIA	\$25 / dozen

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
NONNA'S POTATO DONUTS	\$30 / dozen
ITALIAN PASTRIES Assorted	\$39 / dozen
SPECIALTY DESSERTS	Market Value

BREAKFAST ITEMS (PRIMA COLAZIONE)

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

BAKED GOODS Croissants, danishes, turnovers and raisin rolls	\$5 each
BREAKFAST SANDWICH With scrambled eggs, prosciutto cotto, provolone cheese and arugula	\$11 each
FRITTATA Italian style baked eggs with your choice of vegetables, meat and cheese	\$60 MED / \$90 LRG
MORTADELLA MELT Triple layer of mortadella and provolone melted with arugula, tomato and garlic mayo on a Portuguese bun	\$11 each

DRINKS (BEVANDE)

ITALIAN WATER BY SANT'ANNA Natural or Carbonated (500ml)	\$2.50 each
SAN PELLEGRINO Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)	\$2.50 each
FENTIMAN'S SODAS Various flavours (275ml)	\$3.50 each
BRIO CHINOTTO (355ml)	\$2.50 each
SAN BENEDETTO ICED TEAS Lemon or Peach	\$3.50 each
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	\$100 / hour
• Service – Assistant Chef	\$50 / hour
• Service - Event Manager	\$50 / hour
• Service - Bartender	\$35/hour
• Service – Server/Attendant	\$35 / hour

DELIVERY CHARGES

Delivery available for orders over \$250

• 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
- Payment details required to confirm order
- Deposit may be required on large orders
- 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}

778-991-4831

catering@cioffigroup.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 Fresh tomato, basil & onions on focaccia	\$58 / dozen
MIXED CROSTINI (toasted bruschetta) • Marinated mushroom and bocconcini • Shaved prosciutto and bocconcini • Italian burrata & pesto • Cold smoked salmon, cream cheese & capers • Shaved prosciutto, Italian burrata & tomato • Nduja spicy Calabrian sausage, creamy ricotta <i>Sub Italian burrata instead of bocconcini + \$12/dozen. More options available. Ask when ordering</i>	\$55 / dozen

HOT APPETIZERS (ANTIPASTI CALDI)

ARANCINI Crispy fried risotto balls stuffed with your choice of: • Saffron, green peas, mozzarella & fennel sausage • Wild porcini mushrooms • Prosciutto & mozzarella • 3 cheese	\$65 / dozen
MINI SAUSAGE ROLLS Puff pastry wrapped sausage, served with Calabrian honey mustard	\$48 / dozen
ASPARAGUS SPEARS Wrapped in puff pastry with parmesan	\$48 / dozen
PUFF PASTRY ROLLS • Mozzarella and prosciutto • Feta and spinach • Mozzarella and vegetables	\$52 / dozen
HOUSE-MADE MEATBALLS Beef and veal 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 Italian 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
PASTA SALAD Fusilli, olives, pickled onions, feta, oregano, chili flakes	\$40 / \$80 / \$120 / \$150
MEDITERRANEAN QUINOA SALAD Roasted peppers, cherry tomatoes, olives	\$35 / \$72 / \$120 / \$156
CHILLED SEAFOOD SALAD Grilled octopus, poached prawns and baby squid with fresh lemon and herb vinaigrette	\$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
VEGETABLE	\$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, red peppers, tomato sauce

CHICKEN PESTO
Chicken, basil pesto, béchamel, mozzarella

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

RISOTTO

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

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

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

VEGETABLE PARMIGIANA

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

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

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 ribeye or porterhouse 32 - 36 oz portions	Market Price

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 • Marsala mushroom sauce • Saltimbocca with prosciutto and sage	\$15 / person \$17 / 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 MEAT:
Beef, chicken, lamb, pork, turkey or veggie

COMES WITH ALL THESE TOPPINGS:
Bacon, cheese, mushrooms, onions, lettuce, tomato, pickles