

SIDES (CONTORNI)

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

ROASTED OR FRIED POTATOES Extra virgin olive oil and herbs	\$28/ \$64 / \$108 / \$138
SAUTÉED PEPPERS & ONION Mixed bell peppers and onions	\$30 / \$68 / \$112 / \$142

SEASONAL ROASTED VEGETABLES Squash, Brussels sprouts, Broccoli, or local organic carrots	\$34 / \$76 / \$128 / \$156
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GRILLED VEGETABLES Zucchini, eggplant, or asparagus	\$34 / \$76 / \$128/ \$156
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MASHED POTATOES Grass-fed butter, cream, and garlic	\$34 / \$76 / \$128 / \$156
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GREEN BEANS Sautéed with garlic, EVO oil, and chillies	\$34 / \$76 / \$128 / \$156
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SICILIAN CAPONATA Eggplant, celery, tomatoes, onions, peppers, parsley, olives, and capers	\$34 / \$76 / \$128 / \$156
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BAKED CAULIFLOWER Cauliflower florets, béchamel, mozzarella, and parmesan	\$34 / \$76 / \$128 / \$156
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PLATTERS (PIATTI)

Sizing: SML (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	\$60 / \$120 / \$149
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MEAT A selection of cured, smoked and air-dried meats	\$75 / \$145 / \$180
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CHEESE Assorted local and international cheeses	\$90 / \$160 / \$200
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MEAT AND CHEESE Selection of our finest cheeses and cured meats	\$75 / \$130 / \$180
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MEAT, CHEESE, AND ANTIPASTI	\$75 / \$160 / \$180
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CHARCUTERIE BOX Selection of our finest cheeses, cured meats, antipasti, dry fruits, taralli & gourmet crackers. Minimum order 4ppl	\$14 / person
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CHARCUTERIE BOARDS A beautifully curated wooden board featuring a selection of our finest cheeses, premium Italian cured meats, marinated antipasti, dried fruits, and a variety of crisp taralli & gourmet crackers. This board is designed to impress and delight. Minimum order 10ppl and \$100 refundable deposit is required for the wooden board.	\$16.99 / person
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SANDWICHES An assortment of freshly prepared sandwiches served on soft Portuguese buns cut in half for easy sharing. Perfect for meetings, parties, and group gatherings. Selections include a variety of cold cuts, cheeses, fresh vegetables, tuna salad, and egg salad.	\$85 / \$150 / \$190
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BURRATA PLATTER Fresh Italian burrata served with roasted red pepper spread, olive oil drizzle and crostini	\$70 / \$120 / \$149
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VEGGIE PLATTER An array of fresh cut seasonal vegetables and sour cream & dill dip	\$63 / \$110 / \$138
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FRUIT PLATTER Assorted seasonal fresh fruits	\$75 / \$130 / \$165
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BUILD YOUR OWN BURGER BAR

BUILD YOUR OWN BURGER BAR Customize your perfect burger with our fully loaded burger bar. Includes soft Portuguese buns, a variety of condiments, and your choice of our house-made patties: Beef, Chicken, or Veggie.	\$180 / dozen
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Toppings: Crispy bacon, cheese, sautéed mushrooms, onions, crisp lettuce, sliced tomato, and pickles (Add golden French fries for just \$4 per person)

GOURMET SANDWICHES (GOURMET PANINI)

STEAMWORKS SHORT RIB 12-hour beer braised, red pepper spread, provolone, garlic mayo, crispy onions, and arugula	\$19.95
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BRISKET SANDWICH Overnight braised, red pepper spread, provolone, garlic mayo, crispy onions, and arugula	\$19.95
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PORCHETTA SANDWICH Roast pork belly, crispy skin, provolone, salsa verde, pickled onions, tomato, and arugula	\$19.95
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ANGELO Three meatballs, Mamma's tomato sauce, provolone, garlic mayo, fresh basil, and parmesan	\$19.95
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THE ITALIAN JOB Hot or mild in-house made Italian sausage, loaded with peppers, onions, arugula and parmesan	\$12.95
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CLASSIC PARM Choice of chicken, veal, or eggplant, tomato sauce, mayo, provolone, parmesan, and arugula	\$18.95
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BURRATA & TOMATO Fresh tomato, Italian burrata, EVO oil, aged balsamic, arugula	\$17.00
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MORTADELLA MELT Triple layered mortadella, provolone, garlic mayo, tomato, and arugula	\$15.00
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GRILLED CHEESE Provolone, mozzarella, Canadian brie, and fig jam	\$15.00
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ITALIAN PANINI Mortadella, pepperoni, fresh mozzarella, tomato, garlic mayo, salsa verde, pepperoncini, aged balsamic, and arugula	\$16.95
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SAUSAGE IN A BUN As said... no embellishments just a premium BC pork sausage, mild or hot on a Portuguese bun	\$9.95
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DELI SANDWICHES Freshly prepared sandwiches on soft Portuguese buns, filled with cold cuts, cheeses, fresh vegetables, tuna salad, and egg salad.	\$13.50
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*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

DESSERT (DOLCI)

TIRAMISU Espresso-soaked ladyfingers, whipped mascarpone, cocoa SML (4-8 people), MED (10-12 people), LRG (16-20 people)	\$28 / \$60 / \$110
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LEMON TART 10 inches buttery crust filled with silky lemon curd	\$50
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NONNA'S POTATO DONUTS	\$36 / dozen
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SICILIAN CANNOLI Shells filled with a choice of ricotta, limoncello, pistachio, or chocolate cream	\$51 / dozen
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ASSORTED ITALIAN PASTRIES	\$48 / dozen
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BREAKFAST ITEMS (PRIMA COLAZIONE)

BAKED GOODS Croissants, danishes, and apple turnovers	\$5 ea.
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BREAKFAST SANDWICH Free range scrambled eggs, prosciutto cotto, provolone and arugula	\$13
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HAM & CHEESE CROISSANT	\$10
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BREAD (PANE)

PORTUGUESE BUNS	\$10 / dozen
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ROSETTA BUNS FROM PUGLIA	\$12 / dozen
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GARLIC BREAD toasted sliced baguette	\$24 / dozen
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FOCACCIA SLAB	\$38
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DRINKS (BEVANDE)

ITALIAN WATER BY SANT'ANNA Natural or Carbonated (500ml)	\$3.00 ea.
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SAN PELLEGRINO Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)	\$3.00 ea.
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FENTIMAN'S SODAS Various flavours (275ml)	\$4.25 ea.
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BRIO CHINOTTO (355ML)	\$3.00 ea.
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SAN BENEDETTO ICED TEAS (Lemon or Peach)	\$4.00 ea.
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FRESH SQUEEZED ORANGE JUICE	\$14.99 / litre
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* All drink prices are not inclusive of deposit for recycling

SERVICES & RENTALS

While this menu serves as a helpful guide, feel free to leverage our chefs' years of experience to create a custom menu tailored to your event's unique needs. Please note that prices do not include applicable taxes and gratuity.

• Chafing Dish Rental	\$30 ea.
• Chafing Dish Deposit (refundable)	\$60 ea.
• Black Tray Warmer	\$30 ea.
• Black Tray Warmer Deposit (refundable)	\$150 ea.
• BBQ Equipment Rental and service fee (non-Refundable)	\$300 ea.
• Service – Chef	\$100 / hour
• Service – Asst. Chef	\$50 / hour
• Service – Event Manager	\$50 / hour
• Service – Bartender/ 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%, orders over \$1000 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 Fresh basil and balsamic glaze	\$54 / dozen
PROSCIUTTO & MELONE Cantaloupe melon wrapped with Italian prosciutto	\$52 / dozen
ZUCCHINI INVOLTINI Grilled zucchini rolled with speck and ricotta	\$54 / dozen

CROSTINI Classic toasted baguette with tomato, red onion, EVO olive oil & fresh basil	\$48 / dozen
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SIGNATURE CROSTINI (<i>minimum 1 dozen per type</i>) Featuring premium ingredients like prosciutto & fig jam, smoked salmon & dill crème, or burrata	\$56/ dozen
<ul style="list-style-type: none">Bocconcini, prosciutto & basil pestoBC wild smoked salmon, cream cheese & capersLocal mushrooms, Italian burrata & EVO olive oilSpicy calabrian sausage, creamy ricotta	

HOT APPETIZERS (ANTIPASTI CALDI)

ARANCINI Deep-fried Carnaroli risotto balls, crispy on the outside, creamy on the inside Choose from the following delicious fillings: <ul style="list-style-type: none">BC mixed mushroomsSaffron, green peas, mozzarella & house-made sausageProsciutto and mozzarellaThree cheese	<i>Appetizer size</i> \$51 / dz. <i>Meal size</i> \$66 / dz.
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PUFF PASTRY ROLLS Flaky, golden pastry filled with savoury ingredients, served warm. Choose one of the following fillings: <ul style="list-style-type: none">Italian sausageProsciutto and mozzarellaFeta and spinach	\$52 / dz.
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OUR FAMOUS MEATBALLS Cucina’s original recipe served with Mamma Cioffi’s tomato sauce and parmesan	\$60/ dz.
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HAND ROLLED POTATO CROQUETTE Breaded and fried mashed potato, served with herb aioli	\$48 /dz.
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GRILLED SATAYS (SPIEDINI) Tender, marinated skewers inspired by Southeast Asian and Mediterranean street food traditions. Infused with bold, aromatic spices and grilled over open flame. Order by the half dozen or full dozen Available Options: <ul style="list-style-type: none">ChickenPorkBeefLambPrawnVeggie	\$33 / \$66 \$33 / \$66 \$44 / \$88 \$48 / \$96 \$45 / \$90 \$30 / \$60
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SALADS (INSALATE)

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

HOUSE SALAD Mixed greens, heirloom cherry tomatoes, shredded carrots, balsamic vinaigrette	\$28 / \$50 / \$78 / \$98
ITALIAN POTATO SALAD Tomatoes, red onion, bell peppers, chives, EVO olive oil and oregano	\$30 / \$48 / \$80 / \$105
CAESAR SALAD Lettuce, classic house-made Caesar dressing, crispy bacon, parmesan, croutons	\$30 / \$58 / \$98 / \$128
ROASTED CAULIFLOWER SALAD Chickpeas, carrots, paprika, toasted almonds, vinaigrette	\$32 / \$72 / \$128 / \$156

SALADS (INSALATE) *continued...*

CAPRESE SALAD Fresh local tomatoes, bocconcini, arugula, and aged balsamic <i>*Substitute bocconcini with Burrata</i>	\$36 / \$78 / \$134 / \$166 + <i>\$8 / +16 / +24 / +36</i>
GREEK SALAD Cucumber, cherry tomatoes, feta, peppers, olives, oregano, lemon vinaigrette	\$32 / \$72 / \$128 / \$156

MEDITERRANEAN PASTA SALAD Fusilli, sundried tomatoes, basil pesto, olives, feta, red onions, EVO oil <i>*Substitute fusilli with orzo, quinoa or gluten free pasta</i>	\$32/ \$72/ \$128 / \$156
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PIZZA

Our hand stretched pizza is made with real mozzarella, in-house made tomato sauce, and premium ingredients. One slab serves approx. 10 slices.

MARGHERITA Tomato sauce, fior di latte, basil	\$29
CHEESY CHEESE Tomato sauce, fior di latte, grana Padano, provola	\$32
PEPPERONI Tomato sauce, mozzarella, lots of pepperoni	\$34
CAPRICCIOSA Prosciutto cotto, mozzarella, olives, mushrooms, artichokes	\$33
SFIZIOSA Mortadella, Italian burrata, pistachio pesto	\$35
SAN DANIELE Prosciutto crudo, arugula, shaved parmesan	\$36
MEAT LOVERS Tomato sauce, Italian sausage, hot capicollo, sopressata, mozzarella	\$35
VEGGIE Cioffi’s mix of marinated eggplant strips, peppers, mushrooms, and artichokes	\$32

LASAGNA

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

UNCOOKED	\$40 / \$86 / \$142 / \$165
COOKED	\$48 / \$98 / \$160 / \$198

MEAT Layers of fresh pasta sheet, our signature slow cooked meat sauce, béchamel, mozzarella, and Parmesan	
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CHICKEN PESTO Chicken, basil pesto, béchamel, sundried tomatoes	
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SPINACH & RICOTTA Sauteed spinach, ricotta cheese, béchamel, and Parmesan	
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VEGETARIAN Eggplant, zucchini, mushroom, spinach, Mamma Cioffi’s tomato sauce	
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PASTA

SML (4 people), MED (8-12 people), LRG (16-22 people), XL (22-25 people)
Your choice of: Spaghetti, linguine, penne, rigatoni, or gnocchi

SIMPLE SAUCE Tomato basil, Alfredo, basil pesto, creamy tomato (rose’ sauce), four cheese, or puttanesca	\$36 / \$82 / 128 / XL \$158
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GOURMET SAUCE Creamy chicken & mushrooms, classic bolognese, lamb ragu’, pesto di pistacchio, amatriciana, or eggless carbonara	\$40 / \$98 / \$148 / XL \$178
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PASTA *continued...*

PASTA AL FORNO Baked rigatoni pasta, with your choice of sauce, mozzarella, and parmesan cheese	\$40 / \$88 / \$132 / \$168
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BURRATA MACARONI & CHEESE Decadent three cheese sauce, herbs and toasted breadcrumbs	\$44 / \$92 / \$152 / \$192
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CANNELLONI Hand-rolled pasta sheets filled with ricotta and spinach, baked in a fragrant tomato basil sauce	\$48 / \$98 / \$160 / \$198
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TORTELLINI OR RAVIOLI Fresh Italian pasta filled with ricotta cheese, meat, or mushroom. Served with your choice of sauce.	\$48 / \$98 / \$160 / \$198
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STUFFED PASTA SHELLS Conchiglioni pasta filled with ricotta & spinach or veal & spinach	\$48 / \$98 / \$160 / \$198
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FRESH POTATO or RICOTTA GNOCCHI Handcrafted by Giuseppina, our in-house pasta maker, and finished with your choice of sauce.	\$48 / \$98 / \$160 / \$198
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BAKE IT! with extra cheese	+ \$6 / \$9 / \$12 / \$18
ADD BURRATA	+ \$12 / \$18 / \$24 / \$36

RISOTTO

MUSHROOM RISOTTO Mixed BC mushrooms, dried porcini, parmesan	\$42 / \$94 / \$158 / \$198
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SAFFRON RISOTTO Carnaroli riso, saffron broth, peas, and Italian sausage	\$42/ \$94 / \$158 / \$198
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SEAFOOD RISOTTO Prawns, calamari, clams, mussels, fish stock, fresh parsley	\$50 / \$130 / \$180 / \$216
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VEGETABLE PARMIGIANA

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

UNCOOKED	\$38 / \$80 / \$130 / \$170
COOKED	\$44 / \$108 / \$148/ \$188

EGGPLANT or ZUCCHINI PARMIGIANA Mamma Cioffi’s tomato sauce, mozzarella, and parmesan cheese	
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CHICKEN (POLLO)

From our butcher shop, freshly sourced and all natural BC meats

TUSCAN STYLE CHICKEN BREAST Rosemary and garlic marinated chicken breast, grilled over open flame	\$15 / person
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CHICKEN PARMIGIANA Breaded and fried chicken cutlet, topped with Cioffi’s tomato sauce, Parmesan, and mozzarella	\$15 / person
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SCALOPPINE Tender sliced chicken, sautéed and finished with your choice of classic Italian sauces: Lemon White Wine, Mushroom, or Marsala.	\$15 / person
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ROASTED LEG & THIGH Herb infused chicken leg and thigh, roasted to perfection with crispy golden skin	\$9.00 ea.
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WHOLE FREE RANGE ROASTED CHICKEN Marinated with EVO oil, lemon, herbs and spices, then oven-roasted until golden and crispy. Cut into 10 pieces for easy serving	\$38 ea.
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GRILLED FREE RANGE CHICKEN SAUSAGES	\$7.00 ea.
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ROASTED OR DEEP FRIED CHICKEN WINGS Choose from: spicy, salt & pepper, or Italian seasonings	\$24 / dz.
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PORK (MAIALE)

CIOFFI’S TRADITIONAL ITALIAN SAUSAGES Mild or hot	\$7.00 each
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BARESE (SKINNY ITALIAN SAUSAGES) Mild or hot	\$4.75 each
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PORCHETTA 6oz all-natural BC pork belly seared with salsa verde - minimum 8 portions	\$19 / person
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LOCAL PIGLET Roasted – crispy skin, extra virgin olive oil, garlic, rosemary	Market Price
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BEEF (MANZO)

PRIME RIB 7 oz. Canadian Angus Beef prime rib roast, served with a savoury pan jus	36 / person
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BRAISED SHORT RIBS Fall off the bone Steamworks beer-braised 6 oz. short rib, accompanied by a rich demi-glaze	\$35 / person
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BARON OF BEEF Pepper crusted AAA Alberta beef slow roasted, braised fennel and market vegetables	\$25 / person
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TOMAHAWK STEAK Ribeye or Porterhouse 32 - 36 oz portions	Market Price
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VEAL (VITELLO)

VEAL PARMIGIANA Breaded and fried veal cutlet, topped with Cioffi’s tomato sauce, parmesan, and mozzarella	\$17 / person
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VEAL SCALOPPINE Tender sliced veal, sautéed and finished with your choice of classic Italian sauces: Lemon White Wine, Mushroom, or Marsala.	\$17 / person
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VEAL SALTIMBOCCA Tender sliced veal, Italian prosciutto and fresh sage, sautéed in a light buttery sauce	\$20 / person
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VEAL RIB CHOP 12 - 13oz with butter sage sauce	\$48 / person
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VEAL OSSO BUCO 12oz center cut, braised, served with gremolata and au jus	\$42 / person
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LAMB (AGNELLO)

LAMB POPSICLES Marinated and grilled, two per order	Market Price
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LOCAL BC LEG OF LAMB <i>serves 12-14 people</i> Boneless, herb-crusted and slow-roasted to perfection, served with a fragrant rosemary jus.	\$264 ea.
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LOCAL BC LAMB SHOULDER <i>serves 8-10 people</i> Slow-roasted boneless lamb shoulder, seasoned with aromatic herbs and spices, served with a rich pan jus.	\$200 ea.
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LAMB SHANK OSSO BUCO Slow-braised lamb shank in a tomato, wine, and herb sauce	\$21.00 ea.
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WHOLE BC LOCAL LAMB Roasted, 18-24kg, served with salsa verde	Market Price
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