



# PRIVATE EVENT MENU

20 YEARS OF EXCELLENCE IN PRIVATE EVENTS

SEATED BRUNCH - SEATED DINNER



## AMUSE BOUCHE

- Focaccia w/ red pepper dipping sauce

## PASSED APPETIZERS - CHOOSE THREE

- Ricotta with honey, herbs & rustic bread
- Duck Spring Rolls
- Mini Beyond Meatballs (vegan)
- Crispy Calamari
- 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 \$10)  
scrambled eggs & country potatoes
- **Eggs Benedict**  
hollandaise, country potatoes
- **Tortellini**  
pesto, cream, peas, parmesan



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
- Duck Spring Rolls
- Baked Clams
- Mini Beyond Meatballs (vegan)
- Crab Cakes
- Crispy Calamari
- Risotto Balls

## SALAD - CHOOSE ONE

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

## PASTA - CHOOSE ONE

- **Rigatoni a la vodka**
- **Tortellini**  
pesto, peas, parmesan

## MAIN COURSE - CHOOSE THREE

**Wild Norwegian Salmon**  
yuzu beurre blanc sauce, potato pave', poached asparagus

**Organic Roasted Chicken**  
truffle au jus, mushrooms, garlic mashed potatoes

**Grilled NY Strip Steak Frites** (add \$15)

**Braised Short Rib**  
truffle mashed potatoes.

**Center cut pork chops**  
w/ seasonal vegetables & potatoes.

**Lobster Pappardelle** (add \$15)



SEATED DINNER

\$68 PER PERSON

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# BEVERAGE PACKAGES

## BRUNCH PACKAGES

### 3 - HOUR BRUNCH

#### SOFT DRINKS

\$5

SODA, COFFEE, TEA & JUICE

#### BASIC BRUNCH

\$19

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

#### BOOZY BRUNCH\*

\$28

UNLIMITED WELL COCKTAILS, DRAFT BEER, HOUSE WHITE AND RED WINE, SANGRIA, MIMOSAS, BELLINI & BLOODY MARY, SODA, COFFEE, TEA & JUICE

\* DRINK PACKAGE UPGRADE (BRUNCH ONLY)

PREMIUM SPIRIT \$10 PER PERSON TOP SHELF FOR \$15 PER PERSON

### 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.)



# BEVERAGE PACKAGES

## DINNER PACKAGES

### 3 - HOUR DINNER

#### BEER & WINE

\$19

UNLIMITED HOUSE WINE, RED & WHITE SANGRIA, PROSECCO, DRAFT OR BOTTLED BEER, SODA, COFFEE, TEA, JUICE

#### OPEN BAR

\$28

UNLIMITED WELL DRINKS, DRAFT & BOTTLED BEER, HOUSE WINE, SANGRIA, SODA, COFFEE, TEA, JUICE

#### PREMIUM BAR

\$45

UNLIMITED OPEN BAR WITH PREMIUM ALCOHOL, WINE, DRAFT & BOTTLED BEER, SODA, COFFEE, TEA, JUICE

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