



PRIVATE EVENT MENU

23 YEARS OF EXCELLENCE IN PRIVATE EVENTS

SEATED BRUNCH - SEATED DINNER



There is a 45 person min to book our main dining room. Weekend and holiday parties require a minimum spend. All prices exclude tax and gratuity

AMUSE BOUCHE

- Focaccia w/ red pepper dipping sauce

PASSED APPETIZERS - CHOOSE THREE

- Ricotta with honey, herbs & rustic bread
- Lollipop wings, honey sriracha, blue cheese
- Veggie burger sliders
- Traditional meatballs, marinara
- Lamb meatballs, tzatziki sauce
- Crispy Calamari
- Duck spring rolls
- Cacio E pepe fritters

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)
- Hanger steak & Scrambled eggs
country potatoes
- Cavatelli citrus pesto, burrata



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
- Lollipop wings, honey sriracha, blue cheese
- Baked Clams
- Cheeseburger sliders
- Veggie burger sliders
- Traditional meatballs, marinara
- Crispy Calamari
- Cacio E pepe fritters
- Lamb meatballs, tzatziki sauce
- Duck spring rolls
- Whipped Ricotta with honey and herbs

SALAD - CHOOSE ONE

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

PASTA - CHOOSE ONE

- Penne a la vodka
- Cavatelli citrus pesto, burrata

MAIN COURSE - CHOOSE THREE

- Wild Norwegian Salmon
sesame miso glaze, scallion mashed potatoes
- Parmesan Crusted Chicken
truffle mashed potatoes, seasonal vegetables
- Grilled NY Strip Steak Frites (add \$15)
- Chicken Scarpariello, roasted chicken on the bone, pork sausage, peppers, potatoes
- Prime hanger steak frites
- Center cut pork chops
seasonal vegetables & potatoes.
- Lobster Pappardelle (add \$15)
- Eggplant Parmigiana
rigatoni, vodka sauce



SEATED DINNER

\$68 PER PERSON

(718) 492-5095

cebubistro@gmail.com



BEVERAGE PACKAGES

BRUNCH PACKAGES

SOFT DRINKS

\$7

SODA, COFFEE, TEA & JUICE

BASIC BRUNCH

\$19

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

OPEN BAR

\$35(DOES NOT INCLUDE SHOT DRINKS)

(CERTAIN EXCLUSIVE TEQUILAS AND SINGLE MALTS EXCLUDED)

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.)

