

CANAPÉS (stationed or passed)

We have many more canape options available this is just a small sample of our most popular canapes

MINI ARANCINI

Wagyu, spinach mozzarella, prosciutto mozzarella, tomato mozzarella

ZUCCHINI INVOLTINI

Grilled Zucchini rolled with speck and ricotta

CROSTINI

- Italian burrata, anchovies, olive tapenade
- Cold smoked salmon, cream cheese, capers
- Italian Burrata , pesto
- Italian Burrata , Sauteed mushrooms

MARINATED TOMATO TART

Miniature tart shells, basil and balsamic marinated tomato, micro greens

MINI MAC & 3 CHEESE BALLS

Burrata, Mozzarella, Parmesan

PROSCIUTTO & CANTALOUPE SKEWERS

Cantaloupe melon wrapped with Italian prosciutto

HOUSE MADE MINI MEATBALLS

Beef and Veal served in Mamma Cioffi's tomato sauce

VEGETABLE TART

Miniature tart shells, roast and grilled vegetables, herbs white balsamic glaze

TOMATO & BOCCONCINI SKEWERS

Baby mozzarella with fresh basil and balsamic glaze

PUFF PASTRIES

Prosciutto and mozzarella or Feta and Spinach



CHARCUTERIE STATION

Our charcuterie stations can be added to your wedding menu or can stand alone as a grazing table to enhance any event or function you are hosting. The charcuterie stations can be made up of individualized cups or our large format boards loaded with the finest Italian & international meats, cheese, antipasto, fruits and vegetables we can source.

LATE NIGHT SNACK STATION

SLIDERS

Build your own slider bar, brioche buns with all the toppings you need

NATHANS HOT DOGS

Hot dog station with all the fixings

LOADED NACHOS

Layered 3 times with all the classic toppings.

GRILLED 3 CHEESE

Grilled cheese sandwiches stuffed with mozzarella, brie, provolone and fig jam

ITALIAN COLD CUT SANDWICH STATION

DESSERT STATION

More Options Available

TIRAMISU

Ladyfingers, whipped mascarpone, cocoa and Kahlua

CANNOLI

Whipped ricotta and chocolate chips

CHOCOLATE GANACHE TART

With pistachio, Maldon salt and olive oil

CHOCOLATE MOUSSE

Mixed berries, whipped cream, espresso crumb

LEMON TART

Short bread crust, candied lemon

KEY LIME PIE

key limes, whip cream, lime zest, butter crust

MERINGUE

Mini meringues with fruit coulis

BREAD PUDDING

Crème anglaise, vanilla ice cream

POLICIES

- Staff service requires a minimum of 4 hours per staff member.
- All events have a mandatory 15% gratuity added.
- An initial non-refundable deposit of 25% of the total cost is required to confirm the date with us. At this time, we will sign a contract for your event.
- 7 days before your event, the remaining balance will be charged. Any additional costs for labor or rentals will be billed to you within 5 business days.
- Cioffi utilizes outside providers for many of its rentals. We reserve the right to coordinate all rentals required for our service. We apply a mandatory 15% charge to cover the cost of our service. If you place your own rentals, it will be subject to an hourly event planner fee to consult on the rental order.
- All cancellations must be written to catering@cioffisgroup.com no later than 30 days before the event. All initial deposits received as confirmation are non-refundable if a cancellation occurs.
- Site visit is required before the event
- Tastings are available before your event. We allow testing of up to six of the items on our menu. Initial cost is \$200 for 2 people , If you decide to book with us this will be taken off the final cost.

Please email catering@cioffisgroup.com for all inquiries.



Cioffi's

EVENT MENU

MANGIA BENE...VIVI BENE

{eat well...live well}

778-991-4831

catering@cioffisgroup.com

SAMPLE MENU'S BUFFET / FAMILY STYLE

For over 40 years we have sourced the finest selection of Italian, European and Local products to help create a menu for your special occasion. All of our menus can be personalised to suit you and your guests needs, please don't hesitate to request something unique to make it your menu. Have a look at our canape, dessert and late night snack sections to create the package that you want. Please reach out to us today to start planning your menu.

Below are some sample menus of what we have to offer.



\$55 / PERSON

CAESAR SALAD
Bacon bits, herbed crouton, house dressing, lemon wedge

HOUSE GREEN SALAD
Cherry tomato, carrot, onion with balsamic vinaigrette

PENNE WITH ROSE SAUCE
Parmesan, chili flakes

MEAT LASAGNA
Layered bechamel, meat sauce and loads of mozzarella

EGGPLANT PARMESAN
Layered with bechamel, mammas tomato sauce, parmesan and mozzarella.

TRADITIONAL HOMEMADE ITALIAN SAUSAGES
Mild or hot

HONEY BUTTER CARROTS
Sauteed with hot Italian honey and herbs

SEASONALLY INSPIRED ROASTED VEGETABLES
Please ask our chef about the selection available

TIRAMISU
Ladyfingers, whipped mascarpone, cocoa and Kahlua

\$65 / PERSON

CAESAR SALAD
Bacon bits, herbed crouton, house dressing, lemon wedge

CAPRESE SALAD
Fresh mozzarella, basil, and white balsamic vinaigrette

PENNE PUTTANESCA
Capers, onions, olives, and peppers

MEAT LASAGNA
Layered bechamel, meat sauce and loads of mozzarella

MUSHROOM RISOTTO
Sauteed seasonal local mushrooms, herbs, and parmesan

12-HOUR BEER BRAISED BONELESS SHORT RIB

MAMMA CIOFFIS MEATBALLS
Mamma's tomato sauce, basil and loads of parmesan

SCALLOPED POTATOES
Grass fed butter, cream, onions, thyme, mozzarella

ROASTED BRUSSELS SPROUTS
With crispy pancetta and parmesan

GRILLED BROCCOLINI
Balsamic glaze and parsley

TIRAMISU
Ladyfingers, whipped mascarpone, cocoa and Kahlua

\$75 / PERSON

ITALIAN POTATO SALAD
Red pepper, chives, shallot, and Italian oregano dressing

QUINOA SALAD
Herbs, carpers, marinated peppers and artichokes olive oil & red wine vinegar

GNOCCHI WITH PESTO
Parmesan, and basil

BUTTERNUT SQUASH & PROSCIUTTO ALFREDO RIGATONI

MEAT LASAGNA
Layered with bechamel, meat sauce and loads of mozzarella

EGGPLANT PARM
Layered with bechamel, mammas tomato sauce, parmesan and mozzarella

15 HOUR SOUS VIDE PORK BELLY
Roasted and crisped to perfection

SALMON
Baked with hot honey and grilled scallions

CREAMY MUSHROOM POLENTA

WHITE WINE BRAISED GREEN BEANS
With onions and garlic

CHAR GRILLED ASPARAGUS
With lemon zest

TIRAMISU
Ladyfingers, whipped mascarpone, cocoa and Kahlua

THEMED EVENTS

These are a few of the speciality themed events that we offer, if you have another event in mind our chef would be happy to work with you to execute the dinner party that you want.

BACKYARD BBQ

BBQ marinated chickens, potato salad, grilled summer vegetables, caprese salad, lemon tart, dinner buns.

PIZZA PARTY

Pizzas of choice, salad selection, meatballs and cannoli filled on site.

STEAK NIGHT

Steak house dinner for 10-20 people sit down family style dinner, steak of choice with all the classics, prawn cocktail, wedge or Caesar salad, loaded baked potato, grilled seasonal vegetables and Cioffis loaded garlic bread, table side tiramisu dessert.

GRAZING TABLES

Personalised grazing tables built around our beautiful Charcuterie board in the centre, loaded with our finest Italian & international meats, cheeses and antipasto. Select as many canapes, grilled skewers, or cheese arancini's as you want to fill out your small or large grazing table.

SEAFOOD BOIL

Crab clusters, prawns, mussels, clams, and lobster boiled on site with Cioffis Italian sausage hot or mild, peppers, potatoes and corn on the cob, corn bread, coleslaw, macaroni salad all dumped out on the table for a family style feast.

OYSTER BAR

Choose from a selection of fresh BC oysters, shallot mignonette, hot sauce, fresh horseradish, cocktail sauce lemons on an ice bar shucked to order at your event. Add on to the seafood bar with prawn cocktail, tuna tartare, seared albacore tuna crudo or chilled seafood salad.

PARMESAN WHEEL

Our chefs make spaghetti carbonara in a whole half wheel of parmesan for dinner. Also includes Caesar salad, roast vegetables, roast chickens, bruschetta, garlic bread, and tiramisu made on site.

PROSCIUTTO CARVING

Our chef will bring a whole leg of prosciutto to your event and carve the leg by hand for you and your guests to enjoy.

Market Price for themed dinners. Ask our catering manager and chef for a custom quote for your party.

PRIVATE CHEF

We bring the restaurant to your dining room, with decades of experience behind our team of chefs we will work with you to execute the dinner that you want in your home. Our chef will meet directly with you to help create exactly what you want when you want it. We feature locally sourced meats and vegetables as well as import some of the finest international products from across Europe to add another level of elegance to your dinner party. Don't hesitate to call us now to arrange a consultation with our chef.