

SIDES (CONTORNI)

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

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

SEASONAL ROASTED VEGETABLES	\$34 / \$76 / \$128 / \$156
Squash, Brussels sprouts, Broccoli, or local organic carrots	

GRILLED VEGETABLES	\$34 / \$76 / \$128/ \$156
Zucchini, eggplant, or asparagus	

MASHED POTATOES	\$34 / \$76 / \$128 / \$156
Grass-fed butter, cream, and garlic	

GREEN BEANS	\$34 / \$76 / \$128 / \$156
Sautéed with garlic, EVO oil, and chillies	

SICILIAN CAPONATA	\$34 / \$76 / \$128 / \$156
Eggplant, celery, tomatoes, onions, peppers, parsley, olives, and capers	

BAKED CAULIFLOWER	\$34 / \$76 / \$128 / \$156
Cauliflower florets, béchamel, mozzarella, and parmesan	

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	\$60 / \$120 / \$149
Olives, peppers, eggplant strips, marinated mushrooms, artichokes	

MEAT	\$75 / \$145 / \$180
A selection of cured, smoked and air-dried meats	

CHEESE	\$90 / \$160 / \$200
Assorted local and international cheeses	

MEAT AND CHEESE	\$75 / \$130 / \$180
Selection of our finest cheeses and cured meats	

MEAT, CHEESE, AND ANTIPASTI	\$75 / \$160 / \$180
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CHARCUTERIE BOX	\$14 / person
Selection of our finest cheeses, cured meats, antipasti, dry fruits, taralli & gourmet crackers. Minimum order 4ppl	

CHARCUTERIE BOARDS	\$16.99 / person
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.	

SANDWICHES	\$85 / \$130 / \$190
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.	

BURRATA PLATTER	\$70 / \$120 / \$149
Fresh Italian burrata served with roasted red pepper spread, olive oil drizzle and crostini	

VEGGIE PLATTER	\$63 / \$110 / \$138
An array of fresh cut seasonal vegetables and sour cream & dill dip	

FRUIT PLATTER	\$75 / \$130 / \$165
Assorted seasonal fresh fruits	

BUILD YOUR OWN BURGER BAR

BUILD YOUR OWN BURGER BAR	\$180 / dozen
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.	
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	\$19.95
12-hour beer braised, red pepper spread, provolone, garlic mayo, crispy onions, and arugula	

BRISKET SANDWICH	\$19.95
Overnight braised, red pepper spread, provolone, garlic mayo, crispy onions, and arugula	

PORCHETTA SANDWICH	\$19.95
Roast pork belly, crispy skin, provolone, salsa verde, pickled onions, tomato, and arugula	

ANGELO	\$19.95
Three meatballs, Mamma’s tomato sauce, provolone, garlic mayo, fresh basil, and parmesan	

THE ITALIAN JOB	\$12.95
Hot or mild in-house made Italian sausage, loaded with peppers, onions, arugula and parmesan	

CLASSIC PARM	\$18.95
Choice of chicken, veal, or eggplant, tomato sauce, mayo, provolone, parmesan, and arugula	

BURRATA & TOMATO	\$17.00
Fresh tomato, Italian burrata, EVO oil, aged balsamic, arugula	

MORTADELLA MELT	\$15.00
Triple layered mortadella, provolone, garlic mayo, tomato, and arugula	

GRILLED CHEESE	\$15.00
Provolone, mozzarella, Canadian brie, and fig jam	

ITALIAN PANINI	\$16.95
Mortadella, pepperoni, fresh mozzarella, tomato, garlic mayo, salsa verde, pepperoncini, aged balsamic, and arugula	

SAUSAGE IN A BUN	\$9.95
As said... no embellishments just a premium BC pork sausage, mild or hot on a Portuguese bun	

DELI SANDWICHES	\$13.50
Freshly prepared sandwiches on soft Portuguese buns, filled with cold cuts, cheeses, fresh vegetables, tuna salad, and egg salad.	

*\*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	\$28 / \$60 / \$110
Espresso-soaked ladyfingers, whipped mascarpone, cocoa	
SML (4-8 people), MED (10-12 people), LRG (16-20 people)	

LEMON TART	\$50
10 inches buttery crust filled with silky lemon curd	

NONNA’S POTATO DONUTS	\$36 / dozen
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SICILIAN CANNOLI	\$51 / dozen
Shells filled with a choice of ricotta, limoncello, pistachio, or chocolate cream	

ASSORTED ITALIAN PASTRIES	\$48 / dozen
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BREAKFAST ITEMS (PRIMA COLAZIONE)

BAKED GOODS	\$5 ea.
Croissants, danishes, and apple turnovers	

BREAKFAST SANDWICH	\$13
Free range scrambled eggs, prosciutto cotto, provolone and arugula	

HAM & CHEESE CROISSANT	\$10
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BREAD (PANE)

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

DRINKS (BEVANDE)

ITALIAN WATER BY SANT’ANNA	\$3.00 ea.
Natural or Carbonated (500ml)	
SAN PELLEGRINO	\$3.00 ea.
Sparkling Italian sodas - lemon, orange, or grapefruit (355ml)	
FENTIMAN’S SODAS	\$4.25 ea.
Various flavours (275ml)	
BRIO CHINOTTO (355ML)	\$3.00 ea.
SAN BENEDETTO ICED TEAS (Lemon or Peach)	\$4.00 ea.
FRESH SQUEEZED ORANGE JUICE	\$14.99 / litre

*\* 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



778-991-4831



COLD APPETIZERS (ANTIPASTI FREDDI)

TOMATO & BOCCONCINI SKEWERS	\$54 / dozen
Fresh basil and balsamic glaze	
PROSCIUTTO & MELONE	\$52 / dozen
Cantaloupe melon wrapped with Italian prosciutto	
ZUCCHINI INVOLTINI	\$54 / dozen
Grilled zucchini rolled with speck and ricotta	
CROSTINI	\$48 / dozen
Classic toasted baguette with tomato, red onion, EVO olive oil & fresh basil	

SIGNATURE CROSTINI ( <i>minimum 1 dozen per type</i> )	\$56/ dozen
Featuring premium ingredients like prosciutto & fig jam, smoked salmon & dill crème, or burrata	
<ul style="list-style-type: none"><li>Bocconcini, prosciutto &amp; basil pesto</li><li>BC wild smoked salmon, cream cheese &amp; capers</li><li>Local mushrooms, Italian burrata &amp; EVO olive oil</li><li>Spicy calabrian sausage, creamy ricotta</li></ul>	

HOT APPETIZERS (ANTIPASTI CALDI)

ARANCINI	Appetizer size \$51 / dz.	Meal size \$66 / dz.
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"><li>BC mixed mushrooms</li><li>Saffron, green peas, mozzarella &amp; house-made sausage</li><li>Prosciutto and mozzarella</li><li>Three cheese</li></ul>		

PUFF PASTRY ROLLS	\$52 / dz.
Flaky, golden pastry filled with savoury ingredients, served warm. Choose one of the following fillings:	
<ul style="list-style-type: none"><li>Italian sausage</li><li>Prosciutto and mozzarella</li><li>Feta and spinach</li></ul>	

OUR FAMOUS MEATBALLS	\$60/ dz.
Cucina’s original recipe served with Mamma Cioffi’s tomato sauce and parmesan	

HAND ROLLED POTATO CROQUETTE	\$48 /dz.
Breaded and fried mashed potato, served with herb aioli	

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"><li>Chicken</li></ul>	\$33 / \$66
<ul style="list-style-type: none"><li>Pork</li></ul>	\$33 / \$66
<ul style="list-style-type: none"><li>Beef</li></ul>	\$44 / \$88
<ul style="list-style-type: none"><li>Lamb</li></ul>	\$48 / \$96
<ul style="list-style-type: none"><li>Prawn</li></ul>	\$45 / \$90
<ul style="list-style-type: none"><li>Veggie</li></ul>	\$30 / \$60

SALADS (INSALATE)

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

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

SALADS (INSALATE) *continued...*

CAPRESE SALAD	\$36 / \$78 / \$134 / \$166
Fresh local tomatoes, bocconcini, arugula, and aged balsamic	
<i>*Substitute bocconcini with Burrata</i>	
GREEK SALAD	\$32 / \$72 / \$128 / \$156
Cucumber, cherry tomatoes, feta, peppers, olives, oregano, lemon vinaigrette	
MEDITERRANEAN PASTA SALAD	\$32/ \$72/ \$128 / \$156
Fusilli, sundried tomatoes, basil pesto, olives, feta, red onions, EVO oil	
<i>*Substitute fusilli with orzo, quinoa or gluten free pasta</i>	

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

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	

CHICKEN PESTO	
Chicken, basil pesto, béchamel, sundried tomatoes	

SPINACH & RICOTTA	
Sauteed spinach, ricotta cheese, béchamel, and Parmesan	

VEGETARIAN	
Eggplant, zucchini, mushroom, spinach, Mamma Cioffi’s tomato sauce	

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	\$36 / \$82 / 128 / XL \$158
Tomato basil, Alfredo, basil pesto, creamy tomato (rose’ sauce), four cheese, or puttanesca	

GOURMET SAUCE	\$40 / \$98 / \$148 / XL \$178
Creamy chicken & mushrooms, classic bolognese, lamb ragu’, pesto di pistacchio, amatriciana, or eggless carbonara	

PASTA *continued...*

PASTA AL FORNO	\$40 / \$88 / \$132 / \$168
Baked rigatoni pasta, with your choice of sauce, mozzarella, and parmesan cheese	

BURRATA MACARONI & CHEESE	\$44 / \$92 / \$152 / \$192
Decadent three cheese sauce, herbs and toasted breadcrumbs	

CANNELLONI	\$48 / \$98 / \$160 / \$198
Hand-rolled pasta sheets filled with ricotta and spinach, baked in a fragrant tomato basil sauce	

TORTELLINI OR RAVIOLI	\$48 / \$98 / \$160 / \$198
Fresh Italian pasta filled with ricotta cheese, meat, or mushroom. Served with your choice of sauce.	

STUFFED PASTA SHELLS	\$48 / \$98 / \$160 / \$198
Conchiglioni pasta filled with ricotta & spinach or veal & spinach	

FRESH POTATO or RICOTTA GNOCCHI	\$48 / \$98 / \$160 / \$198
Handcrafted by Giuseppina, our in-house pasta maker, and finished with your choice of sauce.	

BAKE IT! with extra cheese	+ \$6 / \$9 / \$12 / \$18
ADD BURRATA	+ \$12 / \$18 / \$24 / \$36

RISOTTO

MUSHROOM RISOTTO	\$42 / \$94 / \$158 / \$198
Mixed BC mushrooms, dried porcini, parmesan	

SAFFRON RISOTTO	\$42/ \$94 / \$158 / \$198
Carnaroli riso, saffron broth, peas, and Italian sausage	

SEAFOOD RISOTTO	\$50 / \$130 / \$180 / \$216
Prawns, calamari, clams, mussels, fish stock, fresh parsley	

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	

CHICKEN (POLLO)

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

TUSCAN STYLE CHICKEN BREAST	\$15 / person
Rosemary and garlic marinated chicken breast, grilled over open flame	

CHICKEN PARMIGIANA	\$15 / person
Breaded and fried chicken cutlet, topped with Cioffi’s tomato sauce, Parmesan, and mozzarella	

SCALOPPINE	\$15 / person
Tender sliced chicken, sautéed and finished with your choice of classic Italian sauces: Lemon White Wine, Mushroom, or Marsala.	

ROASTED LEG & THIGH	\$9.00 ea.
Herb infused chicken leg and thigh, roasted to perfection with crispy golden skin	

WHOLE FREE RANGE ROASTED CHICKEN	\$38 ea.
Marinated with EVO oil, lemon, herbs and spices, then oven-roasted until golden and crispy. Cut into 10 pieces for easy serving	

GRILLED FREE RANGE CHICKEN SAUSAGES	\$7.00 ea.
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ROASTED OR DEEP FRIED CHICKEN WINGS	\$24 / dz.
Choose from: spicy, salt & pepper, or Italian seasonings	

PORK (MAIALE)

CIOFFI’S TRADITIONAL ITALIAN SAUSAGES	\$7.00 each
Mild or hot	

BARESE (SKINNY ITALIAN SAUSAGES)	\$4.75 each
Mild or hot	

PORCHETTA	\$19 / person
6oz all-natural BC pork belly seared with salsa verde - minimum 8 portions	

LOCAL PIGLET	Market Price
Roasted – crispy skin, extra virgin olive oil, garlic, rosemary	

BEEF (MANZO)

PRIME RIB	36 / person
7 oz. Canadian Angus Beef prime rib roast, served with a savoury pan jus	

BRAISED SHORT RIBS	\$35 / person
Fall off the bone Steamworks beer-braised 6 oz. short rib, accompanied by a rich demi-glaze	

BARON OF BEEF	\$25 / person
Pepper crusted AAA Alberta beef slow roasted, braised fennel and market vegetables	

TOMAHAWK STEAK	Market Price
Ribeye or Porterhouse 32 - 36 oz portions	

VEAL (VITELLO)

VEAL PARMIGIANA	\$17 / person
Breaded and fried veal cutlet, topped with Cioffi’s tomato sauce, parmesan, and mozzarella	

VEAL SCALOPPINE	\$17 / person
Tender sliced veal, sautéed and finished with your choice of classic Italian sauces: Lemon White Wine, Mushroom, or Marsala.	

VEAL SALTIMBOCCA	\$20 / person
Tender sliced veal, Italian prosciutto and fresh sage, sautéed in a light buttery sauce	

VEAL RIB CHOP	\$48 / person
12 - 13oz with butter sage sauce	

VEAL OSSO BUCO	\$42 / person
12oz center cut, braised, served with gremolata and au jus	

LAMB (AGNELLO)

LAMB POPSICLES	Market Price
Marinated and grilled, two per order	

LOCAL BC LEG OF LAMB <i>serves 12-14 people</i>	\$264 ea.
Boneless, herb-crusted and slow-roasted to perfection, served with a fragrant rosemary jus.	

LOCAL BC LAMB SHOULDER <i>serves 8-10 people</i>	\$200 ea.
Slow-roasted boneless lamb shoulder, seasoned with aromatic herbs and spices, served with a rich pan jus.	

LAMB SHANK OSSO BUCO	\$21.00 ea.
Slow-braised lamb shank in a tomato, wine, and herb sauce	

WHOLE BC LOCAL LAMB	Market Price
Roasted, 18-24kg, served with salsa verde	