

GROUP DINING & CATERING



- BEST GLUTEN FREE
- BEST GIRLS NIGHT OUT
- BEST GROUP DINING
- BEST HEALTHY
- BEST MEDITERRANEAN
- BEST COCKTAILS



Main Dining Room
Seats 90 comfortably



Amber Room
Seats 32 comfortably



Lounge | Cocktail Party
40 comfortably



Terrace
28 comfortably

284 Center Ave, Westwood, NJ
201.722.8600
www.bibizlounge.com

BEVERAGES

CHARGE ON CONSUMPTION PER DRINK

to master bill **or** cash bar to each individual guest

UNLIMITED SOFT DRINKS PACKAGE | 5 per person

coffee | tea | iced tea | soda

add BOTTLED VOSS WATER (sparkling & still) **8.00 per bottle**

DOUBLE MASON JAR MARTINI'S DISPLAY STATION **\$275 PER JAR**

Minimum Two Jars (each jar serves 50)

Spike Berry Lemonade | Organic Peach Martini | Pink Grapefruit Martini
Green Apple Martini | Mimosa | Bellini | Bloody Mary

NON-ALCOHOL DOUBLE MASON JAR DISPLAY **\$75 PER JAR**

Minimum Two Jars (each jar serves 50)

Berry Lemonade | Orange-Peach Nectar | Pink Grapefruit | Organic Apple Cider
Berry Bliss with side berries | Shirley Temple with side cherries

HOT CHOCOLATE STATION

*FRESH WHIPPED CREAM, CHOCOLATE BLOSSOM SHAVINGS
MARSHMALLOWS, CHOCOLATE & CARAMEL SAUCE DRIZZLE*

5 per person | add Baileys or Frangelico \$5 per shot on consumption

HOUSE WINE **32 per bottle [serves 5 glasses]**

pinot grigio | chardonnay | sauvignon blanc
pinot noir | merlot | cabernet sauvignon

WHITE PEACH SANGRIA PUNCH BOWL

HALF \$100 [serves 25] | FULL \$200 [serves 50]

BRUNCH COCKTAILS *lunch-time only*

mimosa | bellini | bloody mary | salty dog | kir royale

ON CONSUMPTION
6 per drink

TWO-HOUR PACKAGE
25 per person
+ one-hour +10

BEER & WINE ONLY PACKAGE **TWO-HOURS**

organic white peach sangria punch bowl | soft drinks
heineken | corona | coors light | amstel light
pinot grigio | chardonnay | pinot noir | merlot | cabernet

25 per guest 2-HRS | 35 per guest 3-HRS | 45 per guest 4-HRS

PREMIUM BAR PACKAGE **TWO-HOURS**

includes Beer & Wine Package and soft drinks
stoli | absolut | exclusiv vodkas | blackwoods ultra gin | dewars
capt. morgan white rum | cc whiskey | jack daniels | cabrito tequila
top shelf, shots & cordials not included

35 per guest 2-HRS | 45 per guest 3-HRS | 50 per guest 4-HRS

ULTRA-PREMIUM BAR PACKAGE **TWO-HOURS**

includes Beer & Wine Package and soft drinks
grey goose | ketel one | titos | bombay sapphire | j. walker black
maker's mark | patron | pyrat rum | patron tequila
top shelf, shots & cordials not included

45 per guest 2-HRS | 55 per guest 3-HRS | 60 per guest 4-HRS

HORS D'OEUVRES | APPETIZERS

serves 8-10 guests

BIBI'Z SIGNATURE DIPS *with pita* **\$25 each**

PICK ONE DIP PLATTER:

HUMMUS | MINT-YOGURT | RATATOUILLE
OLIVE TAPENADE +\$5 | SPINACH-ARTICHOKE DIP +\$5
exchange ½ veggie crudités & ½ pita | +\$10

| | |
|---|-------------|
| HOMEMADE KETTLE CHIPS <i>sour cream-onion dip</i> | \$25 |
| BIBI'Z GUACAMOLE <i>corn chips</i> | \$40 |
| STUFFED GRAPE LEAVES <i>pineuts</i> | \$45 |
| TOMATO-MOZZ-OLIVE BRUSCHETTA | \$30 |
| FARMHOUSE ARTISAN CHEESE BOARD | \$55 |
| BAKED BRIE, NUTS, CRANBERRIES, BAGUETTE | \$40 |
| CAULI FRIES | \$40 |
| GRILLED VEGETABLE PLATTER | \$45 |
| FETA-WATERMELON BROCHETTE <i>seasonal</i> | \$40 |
| WILD MUSHROOM RISOTTO SHOOTERS | \$45 |
| TOMATO SOUP SHOOTER <i>w/ mini grilled cheese</i> | \$35 |
| TRUFFLE FRIES <i>w/parmesan</i> | \$55 |

BIBI'Z GRILLED ARTISAN PIES **\$55**

PICK FOUR PIES:

FOUR CHEESE | MARGHERITA | GRILLED VEGGIES & FIVE CHEESE
ROASTED GARLIC-SHRIMP | WILD MUSHROOM & TRUFFLE OIL
SPICY BEEF PEPPERONI | BBQ CHICKEN | LAHM AGEEN
GRILLED CHICKEN & SUN-DRIED TOMATO PESTO

| | |
|---|--------------|
| FILET MIGNON STEAK TIPS <i>with blue cheese on crostini</i> | \$125 |
| CRISPY CHICK POPPERS <i>sesame-ginger sauce</i> | \$40 |
| MINI CHICKEN KABOBS | \$45 |
| TINY LAMB MEATBALLS <i>chuk-shuka</i> | \$65 |
| LAMB SLIDERS <i>mozzarella cheddar</i> | \$55 |
| BEEF SLIDERS <i>vermont cheddar</i> | \$55 |
| GRILLED LOLLIPOP LAMB CHOPS | \$125 |
| MINI CORN DOGS <i>beef</i> | \$40 |
| MINI STEAK TACO ROLLS | \$65 |

BIBI'Z SEAFOOD APP'S **\$100 each**

serves 10 to 12 guests | PICK YOUR SEAFOOD:

ALL ITEMS ARE GF

CRISPY CALAMARI *sesame-soy sauce, spicy aioli or marinara*
SESAME CRUSTED RARE TUNA *sesame-soy sauce*
MINI CRAB CAKES *spicy aioli*
CLASSIC SHRIMP COCKTAIL *cocktail sauce*
CAJUN GRILLED SHRIMP SKEWERS
SHUCKED RAW BLUE POINT OYSTERS **OR** CLAMS *cocktail sauce*
SMOKED SALMON PLATTER *caper, dill, egg, red onion, sr. cream*

RAW BAR TOWER *oysters, clams, shrimp, mussels & escabiche* **\$255**

SMOKED SALMON BITES *on cucumber | sour cream-onion* **\$60**

*Please let us know if you have dietary restrictions,
we will gladly work with your needs.*

CATERING PACKAGES

for 10 or more

menus packages below are delivery or take-out only

Take Out Trays **ONLY**

THE PARK

\$12 per person *min 10 ppl*

BALSAMIC PEAR SALAD (GF) *crumbled blue, cranberries, almonds, red onion*
AND CHOICE OF:

ARTISAN PIES | *margherita, mushroom, bbq chicken, grilled veggie*
or SANDWICH TRAY *rocket wrap | steak | caprese-portobello*

THE SHORE

\$15 per person *min 10 ppl*

CHOPPED CAESAR SALAD *garlic croutons & shaved parmesan*

PENNE PASTA A LA VODKA (GF) *shaved parmesan*

SIMPLY GRILLED CHICKEN (GF)

THE WESTCHESTER

\$22 per person *min 10 ppl*

HUMMUS PLATTER (GF) *half fresh pita | half veg crudités*

SPINACH-KALE SALAD (GF) *walnuts, crisp apples & champagne vinaigrette*

SAUTÉED BROCCOLI-ARTICHOKE (GF) *garlic & olive oil*

SPLIT | GRILLED CHICKEN & CHIMICHURRI SKIRT STEAK (GF)

CATERING TRAYS *serves 8-10 guests*

'SAMI' SANDWICHES

| | | | |
|----------------------|-------------|--------------------|-------------|
| Skirt Steak & Onions | \$65 | Rocket Wrap | \$40 |
| Short Rib & Brie | \$60 | Portobello-Caprese | \$40 |
| Lamb Sliders | \$55 | California Chicken | \$55 |

SALADS

| | | | |
|----------------------|-------------|---------------------------|-------------|
| Harvest Salad | \$40 | Burrata Salad (GF) | \$60 |
| Bibi'z Chopped Salad | \$35 | Balsamic Pear Salad (GF) | \$55 |
| Caesar Salad | \$35 | Spinach-Kale Salad (GF) | \$40 |
| Caprese Salad (GF) | \$40 | Mesclun, Orange, Fig (GF) | \$40 |

PASTA

| | | | |
|-----------------------|-------------|-----------------------|-------------|
| Chipotle Penne (GF) | \$50 | Garlic-Shrimp Ravioli | \$75 |
| Penne a la Vodka (GF) | \$40 | Wild Mushroom Ravioli | \$55 |
| Penne Arabiatta (GF) | \$40 | Spinach Ravioli | \$50 |
| | | Organic Linguine | \$45 |

CHICKEN (ALL GF)

| | | | |
|-----------------------------|-------------|----------------------|-------------|
| Simply Grilled Chicken (GF) | \$50 | Chicken Rustico (GF) | \$55 |
| Chicken Florentine (GF) | \$60 | Chicken Piccata (GF) | \$55 |

LAND & SEA (ALL GF)

| | | | |
|----------------------------|--------------|--------------------------|--------------|
| Grilled Fresh Tilapia (GF) | \$65 | Filet Mignon (GF) | \$190 |
| Blackened Salmon (GF) | \$100 | Braised Short Ribs (GF) | \$85 |
| Shrimp Scampi (GF) | \$120 | Grilled Skirt Steak (GF) | \$100 |

SIDE DISHES (ALL GF)

| | | | |
|-----------------------------|-------------|--------------------------------------|-------------|
| Braised Brussels Sprouts | \$50 | Truffle Fries | \$55 |
| Grilled Asparagus | \$50 | Jasmine Rice | \$30 |
| Green Beans | \$40 | Mashed Potatoes | \$40 |
| Roasted Cauli <i>capers</i> | \$40 | Roasted Potatoes | \$40 |
| Broccoli-Artichoke | \$40 | Creamy-Cheesy Polenta | \$40 |
| Spinach-Kale | \$40 | Wild Mushroom Risotto | \$55 |
| | | Asian Sweet Potatoes <i>seasonal</i> | \$55 |

*Delivery & Set Up Charges Apply
Canned Soda Available*

BRUNCH PACKAGE 2-course

little nibbles for the table

Breakfast Pastries

croissants | scones | muffins

appetizer [choice of ONE]

| | | |
|---|---|---|
| ORGANIC GRANOLA labne yogurt honey fruit (GF) | SWEET POTATO- BLUEBERRY PANCAKE maple syrup | BIBI'Z CHOPPED romaine, tomato, cucumber, onion, mint, toasted pita chips, fresh lemon & olive oil |
|---|---|---|

main [choice of ONE]

| | |
|---|--|
| BRIOCHE FRENCH TOAST fresh berries maple syrup | ORGANIC OMELET (GF) broccoli, tomato, cheddar shaved parmesan |
| CHEF'S ORGANIC QUICHE (GF) organic mesclun greens, figs, orange, champagne vinaigrette | ROAST GARLIC-SHRIMP ARTISAN PIE fontina and mozzarella |

35 per person

1 COMPLIMENTARY MIMOSA &
UNLIMITED SODA, TEA AND

OUR SIGNATURE BIBI'Z COFFEE served with
whipped cream, shaved chocolate blossoms, natural sugar cubes
lunch-time only

EXP LUNCH 3-course

appetizer for the table

HUMMUS | MINT-YOGURT | RATATOUILLE (GF)
KETTLE CHIPS (GF) | CRUDITÉS (GF) | PITA
MARGHERITA ARTISAN PIE
ADD PASTA COURSE +5 PP

main [choice of ONE]

WILD MUSHROOM RISOTTO (GF)
white truffle oil, shaved parmesan
vegan available

PETITE LUNCH SKIRT STEAK 6 oz (GF)
chimichurri, brussels sprouts & steak cut fries
(10 OZ STEAK AVAILABLE +10)

GRILLED CHICKEN OVER SPINACH-KALE SALAD (GF)
crushed walnuts, crisp apples, champagne vinaigrette
shaved parmesan

dessert

Petite Sorbet & Berries (GF)

35 per person | all beverages on consumption

lunch-time only

*YOU ARE WELCOME TO BRING IN YOUR 'FAV' CAKE ...

\$1.50 PP PLATING | ADD SORBET OR VAN ICE CREAM 3 PP

*room rental | set-up charge apply \$100-500 depending on set up

*all prices subject to market price changes without notice

*all charges subject to NJ Sales Tax (not negotiable)

*23% service|gratuity|admin fee

*credit card fee applies to full amount

(credit card fee may be waived if FULL amount is paid in CASH)

Free Wi-Fi

Complimentary 50" HD TV with DVD (Amber Room ONLY)

includes all laptop cables & converters

THE WESTWOOD 4-course

appetizers for the table

HUMMUS | YOGURT-MINT DIP | RATATOUILLE (GF)
MARGHERITA ARTISAN PIE

salad

HARVEST SALAD

organic mesclun greens, candied nuts, seasonal fruit,
champagne vinaigrette, wedge of brie

ADD PASTA COURSE +5 PP

main [choice of ONE]

| | |
|---|--|
| POTATO CRUSTED TILAPIA (GF) sautéed spinach & artichokes with garlic and olive oil | BRAISED SHORT RIBS (GF) mashed potato, broccoli, toasted almond & cranberries |
| CHICKEN RUSTICO (GF) rustic tomato-caper broth jasmine rice & grilled vegetables | PENNE A LA VODKA (GF) creamy tomato sauce, shaved parmesan |

dessert please select one option for table

Family Style Mini Cookies & Brownie Bites CENTER OF EACH TABLE

OR Petite Sorbet & Berries (GF) INDIVIDUALLY PLATED

45 per person | all beverages on consumption

PETITE BRUNCH BUFFET OR FAMILY-STYLE

MINI SCONES & MINI MUFFINS

GRANOLA-YOGURT-HONEY SHOOTERS GF
SMOKED SALMON ON DILL-CUCUMBER BITES GF
ORGANIC MESCLUN FIG & ORANGE CHAMPAGNE VINAIGRETTE GF

MARGHERITA ARTISAN PIE

FRENCH TOAST & BERRIES

SCRAMBLED ORGANIC EGGS GF

TURKEY SAUSAGE GF | POTATO HASH GF

35 per person | all beverages on consumption

ADD CAJUN SHRIMP-N-GRITS +6 PP
ADD SOFT DRINK PACKAGE+5 PP
lunch-time only

LUNCH BUFFET OR FAMILY-STYLE

HUMMUS GF | MINT-YOGURT DIP GF

GRILLED VEGGIES & 5-CHEESE ARTISAN PIE

ORGANIC MESCLUN, CRANBERRIES & ALMONDS GF HONEY BALSAMIC DRESSING

BUTTERNUT SQUASH-KALE SALAD GF CHAMPAGNE VINAIGRETTE

CHICKEN PICCATA GF (OTHER CHICKEN OR VEGETARIAN MAIN DISH OPTIONS AVAILABLE)

PLEASE CHOOSE 1 VEGETABLE & 1 STARCH:

GRILLED VEGGIES PLATTER (GF) OR SAUTÉED BROCCOLI-ARTICHOKE-WINE

PENNE A LA VODKA (GF) OR SUN-DRIED TOMATO-ARTICHOKE RISOTTO (GF)

35 per person | all beverages on consumption

lunch-time only

DINNER BUFFET after 3 pm

includes all items on LUNCH BUFFET

plus Crispy Calamari | plus choice of: Braised Short Ribs or Pacific Tilapia

50 per person | all beverages on consumption

ADD MAHI MAHI | GRILLED SHRIMP | FLAT IRON STEAK +10 PP
WILD SALMON | ANGUS SKIRT STEAK | ATLANTIC STRIPED BASS +12 PP
FILET MIGNON +19 PP

THE BERGEN 4-course

little nibbles for the table

HUMMUS | MINT-YOGURT | SPANISH RATATOUILLE
MARGHERITA ARTISAN PIE | KETTLE CHIPS | CRISPY CALAMARI
salad

BALSAMIC PEAR SALAD (GF)

organic mesclun, arugula, blue cheese, onion,
cranberries, toasted almond, honey-balsamic dressing

main [choice of ONE]

CHICKEN RUSTICO (GF)

rustic tomato-caper broth, jasmine rice & grilled vegetables

WILD MUSHROOM RAVIOLI

butternut squash cream sauce, crushed walnuts, shaved parmesan

FILET MIGNON (GF)

horseradish mashed potatoes, au jus sauce

BLACKENED WILD SALMON (GF)

tomato chutney, mashed potatoes, lobster sauce

side dishes for the table

TRUFFLE FRIES & CRISPY BALSAMIC BRUSSEL SPROUT

dessert [choice of ONE]

CHOCOLATE MOUSSE & BERRIES (GF) OR JASMIN SABAYON & BERRIES (GF)

65 per person | all beverages on consumption

THE MANHATTAN 4-course

reception hors d'oeuvres [FAMILY-STYLE]

HUMMUS | MINT-YOGURT | SPANISH RATATOUILLE | KETTLE CHIPS
SPINACH-ARTICHOKE DIP | CRISPY CALAMARI | SESAME TUNA
MINI STEAK TACOS | WILD MUSHROOM ARTISAN PIE
salad

salad

BIBI'Z CHOPPED

main [choice of ONE]

WILD MUSHROOM RISOTTO (GF)

white truffle oil, shaved parmesan

CHICKEN FLORENTINE (GF)

basterma, creamy spinach, fontina,
shiitake mushroom sauce with mashed potatoes

SURF & TURF (GF)

filet & jumbo shrimp, porcini mushroom sauce
asparagus & roasted Japanese potatoes

PAN-SEARED DIVER SCALLOPS (GF)

sautéed wild mushrooms & brussels sprouts over creamy polenta

dessert nibbles plate for the table

mini chocolate truffle brownies | mini tiramisu
mini chocolate mousse | mini berries & cream

75 per person | all beverages on consumption

COCKTAIL PARTY CELEBRATION | SOIREE PACKAGES

LIGHT APPETIZERS | 20 per person

marinated olives | hummus | ratatouille | spinach-artichoke dip
kettle chips | pita chips | veggie crudités | corn chips
cauli fries | mini steak tacos | wild mushroom artisan pie

HEAVY APPETIZERS | 30 per person

marinated olives | kettle chips | tom-mozz bruschetta
hummus | mint-yogurt dip | spanish ratatouille | pita chips | crudités | corn chips
mini steak tacos in soft flour shell
sesame seared tuna over guacamole on pita chip
crispy chicken poppers with sesame-ginger dipping sauce
wild mushroom artisan pie & margherita artisan pie

Bibi'z Feast

bar

FOUR-HOUR ULTRA-PREMIUM BAR
CHAMPAGNE TOAST & FIVE COURSE DINNER

stationary hors d'oeuvres

RAW BAR (GF)

shrimp, crab claws, oysters, clams, ceviche, mussels

ARTISAN CHEESES (GF)

nuts, fruits, honey

HARVEST APPETIZER TABLE (GF)

hummus | mint-yogurt dip | spanish ratatouille
olive tapenade | marinated artichokes & peppers
pita chips | kettle chips | corn chips | vegetable crudités
butler passed hors d'oeuvres. [choose FOUR apps]

tomato soup shooters w|grilled cheese
wild mushroom risotto shooters | margherita flatbread
mini crab cakes | lollipop lamb chops (GF)
seared ahi tuna guacamole on corn chips (GF)
marinated chicken kabobs (GF) | steak tacos in soft flour shell

salad

HARVEST SALAD

organic mixed greens, candied nuts, seasonal fruit,
champagne vinaigrette, wedge of brie

main [choice of ONE]

LOBSTER-CRAB RAVIOLI

lobster-dill cream sauce, shaved parmesan

ROASTED ORGANIC CHICKEN BREAST (GF)

roasted potatoes, brussels spouts
prunes-caramelized onion au jus

SURF & TURF (GF)

rib eye & jumbo shrimp porcini mushroom sauce,
Japanese sweet potato & asparagus

POTATO CRUSTED BLACK BASS (GF)

sautéed spinach & artichoke, lemon-white wine sauce
Vegan Option Available

dessert nibbles buffet

fresh berries & whipped cream (GF) flourless chocolate velvet (GF)
mini tiramisu | mini chocolate mousse | mini berries & cream
mini cookies | choc truffle brownies bites
lemon mascarpone shooters | milk shake shooters | cheese cake shooters
coffee, tea, cappuccino, espresso, soda
195 per person (min 50 guests)

SWEETS & DESSERTS PLATTERS serves 10 guests

HOT CHOCOLATE STATION FRESH WHIPPED CREAM, CHOCOLATE BLOSSOM
SHAVINGS, MARSHMALLOWS, CHOCOLATE & CARAMEL SAUCE DRIZZLE \$5 PER PERSON

MINI DESSERT NIBBLES TOWER IN PHYLLO (AVAILABLE GF) \$90

MILK SHAKE SHOOTERS GF WHIPPED CREAM \$45

CLASSIC TIRAMISU \$65 PLATTER or SHOOTERS

LEMON-MASCARPONE CAKE \$65 PLATTER or SHOOTERS

BREAD PUDDING \$65 PLATTER or SHOOTERS

JASMIN SABAYON & FRESH BERRIES GF \$85 PLATTER or SHOOTERS

MINI CHOC TRUFFLE BROWNIES BITES & MINI COOKIES \$40 PLATTER

MINI CHOCOLATE CHIP COOKIES GF & MILK SHOOTERS \$55

CHOCOLATE VELVET TRUFFLES GF \$48 PER DOZEN (GF)

RASPBERRY FILLED OPTIONAL ADD \$8