

# 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](http://www.bibizlounge.com)

## BEVERAGES

**BYOB BRING YOUR OWN ALCOHOL \$30 PER PERSON +++**

**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 *sour cream-onion dip* \$25  
 BIBI'Z GUACAMOLE *corn chips* \$40  
 STUFFED GRAPE LEAVES *pineuts* \$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 *seasonal* \$40  
 WILD MUSHROOM RISOTTO SHOOTERS \$45  
 TOMATO SOUP SHOOTER *w/ mini grilled cheese* \$35  
 TRUFFLE FRIES *w/parmesan* \$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 *with blue cheese on crostini* \$125  
 CRISPY CHICK POPPERS *sesame-ginger sauce* \$40  
 MINI CHICKEN KABOBS \$45  
 TINY LAMB MEATBALLS *chuk-shuka* \$65  
 LAMB SLIDERS *mozzarella cheddar* \$55  
 BEEF SLIDERS *vermont cheddar* \$55  
 GRILLED LOLLIPOP LAMB CHOPS \$125  
 MINI CORN DOGS *beef* \$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.*

## FAMILY PACKAGES FOR 4

*TAKE OUT ONLY*

*Appetizers* FOR 4 | \$45

**CALAMARI GF CALAMARI & PIES GLUTEN FREE UPON REQUEST**

**2 ARTISAN PIES CHOICE OF TWO PIES**

four cheese | margherita | grilled veggies- five cheese  
 roasted garlic-shrimp | wild mushroom & truffle oil  
 spicy beef pepperoni | bbq chicken | lahm ageen

**SIDE OF BROWNIE BITES OR**

**GLUTEN FREE MINI CHOCOLATE CHIP COOKIES**

*Dinner* FOR 4 | \$75

**CHOICE OF CHICKEN ALL GLUTEN FREE**

Chicken Picatta | Grilled Chicken Rustico

**CHOICE OF PASTA ALL GLUTEN FREE**

Penne Marinara | Penne a la Vodka | Penne Chipotle-Cream  
 Vegan Penne w/broccoli, garlic & olive oil

**CHOICE OF SALAD GLUTEN FREE UPON REQUEST**

Organic Mesclun w/almonds, cranberries, honey-balsamic vinaigrette  
 Organic Mesclun w/almonds, cranberries, champagne vinaigrette  
 Bibi'z Chopped Salad (gf optional) | Caesar Salad (gf optional)

## 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-courses

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-courses

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)

40 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-courses

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

50 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-courses

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)

75 per person | all beverages on consumption

## THE MANHATTAN 4-courses

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

#### 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

85 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