

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

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

UNLIMITED SOFT DRINKS PACKAGE | 5 per person

coffee | tea | iced tea | soda

BYOB BRING YOUR OWN ALCOHOL \$30 PER PERSON COVER CHARGE +++

DOUBLE MASON JAR MARTINI'S DISPLAY STATION **\$250 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 **32-36 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
7 per drink++**

**BOTTOMLESS BRUNCH
20 per person++
+ 1.5 hour from start time**

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 vodka | prairie organic gf vodka & 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 | 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

SPINACH-ARTICHOKE DIP **+\$5**

exchange 1/2 veggie crudites & 1/2 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 & escabeche \$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

WE HOPE YOU ENJOY OUR THOUGHTFULLY SOURCED SELECTIONS.

WE SERVE WILD CAUGHT & SUSTAINABLE, PASTURE-RAISED ANIMALS

NO HORMONES, NO ANTIBIOTICS, EVER!

FOR YOUR HEALTH & PEACE-OF-MIND, SINCE WE OPENED IN 2011

WE COOK OUR FRIES IN A DEDICATED FRYER THAT IS GLUTEN FREE

& OUR GF PASTA IS NEVER CROSS COOKED IN OTHER PASTA WATER

ALL MENU ITEMS & PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

PLEASE SPECIFY IF YOU WISH GLUTEN FREE

Appetizers FOR 4 | **\$50**

INCLUDES CALAMARI, 2 ARTISAN PIES, SMALL DESSERT

please specify if you wish gluten free

- CRISPY CALAMARI *gf optional*
- 2 ARTISAN PIES *gf optional*
- SMALL SIDE OF DESSERT *gf optional*

**mini chocolate chip cookies or brownie bites*

Dinner FOR 4 **price based on main protein**

INCLUDES CHOICE OF MAIN PROTEIN, PASTA, SALAD

- PENNE A LA VODKA OR MARINARA PENNE **gluten free**
- ORGANIC MESCLUN SALAD **gluten free**

**toasted almonds & cranberries*

**dressing: *honey-balsamic vinaigrette or *champagne vinaigrette*

other salads: *bibiz chopped salad | *caesar salad **gf optional*

• CHICKEN BREAST | **\$75** or **5-HR BRAISED SHORT RIBS** | **\$105**

**chicken picatta | *grilled chicken rustico | *chicken kabobs*

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)	\$90
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 | 24 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's Feast

bar

FOUR-HOUR ULTRA-PREMIUM BAR INCLUDED

stationary hors d'oeuvres included

RAW BAR GF

oysters, clams, shrimp, mussels, & escabeche

FARMHOUSE CHEESE BOARD GF

nuts, fruits, honey

HARVEST APPETIZER TABLE GF

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

*tomato soup shooters w|mini 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

plated salad included

HARVEST SALAD

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

main [guests will choose ONE each]

LOBSTER 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

family-style dessert nibbles included

mini milk shake shooters GF | flourless chocolate velvet GF

mini tiramisu | mini chocolate mousse | fresh berries & jasmine sabayon GF

mini choc chip cookies GF | choc truffle brownies bites

lemon mascarpone shooters | cheese cake shooters

coffee, tea, cappuccino, espresso, soda

195 per person++ (min 50-100 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