

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

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 Sat & Sun before 3 pm only

mimosa | bellini | bloody mary | salty dog

ON CONSUMPTION
7 per drink++

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
 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 & 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

Appetizers FOR 4 | \$45

CRISPY CALAMARI *gf optional*

2 ARTISAN PIES CHOICE OF TWO PIES *gf optional*
 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 | 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'z 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