

# 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 SPARKLING VOSS WATER

\$8.00 per bottle



### UNLIMITED SOFT DRINKS PACKAGE

\$5 per person

coffee | tea | iced tea | soda



### NON-ALCOHOL DOUBLE MASON JAR STATION

**\$50 PER JAR**

each jar serves approx. 35-40

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

## 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 & 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

mini muffins

appetizer [choice of ONE]

**ORGANIC GRANOLA**  
labne yogurt  
honey  
fruit **GF**

**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++**

**UNLIMITED SODA AND  
OUR SIGNATURE BIBI'Z COFFEE**

served with  
*whipped cream, shaved chocolate blossoms, natural sugar cubes*  
*lunch-time only*

## 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

## 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

## 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**

**\*all prices subject to market price changes without notice**

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

**\*23% service|gratuity|admin fee**

 **Free Wi-Fi**

**Complimentary 50" HD TV with DVD**  
Amber Room ONLY

## COCKTAIL PARTY CELEBRATION | SOIREE PACKAGES

### LIGHT APPETIZERS | 25 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

## 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*