



3398 El Camino Real

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Banquet Menu

Breakfast, Lunch, Dinner

Cibo offers beautiful, comfortable, and private banquet rooms for your dining experience.

The following menus are designed to give you a variety of choices and guarantee you the best service possible. We strongly recommend parties of 20 or more to utilize this format. Breakfast menu is served in buffet style. Lunch and dinner are offered full service sit down style. Please talk to banquet manager if you request a different style of service. **We will also be happy to custom design a menu for your party**

Guidelines:

- Simply choose one of the menu options
- The number of guests must be guaranteed at least 48 hours in advance
- You may choose to bring your own wine for your event. Our banquet Corkage fee is \$20.00 per 750ml bottle of wine or champagne
- You may choose to bring your dessert. Our standard dessert Service fee is \$ 2.00 per person. The dessert portion of the banquet plan is worth \$3.00 at lunch and \$4.00 at dinner. Therefore, we will discount your event if you decide to bring your own dessert or forfeit the dessert section of your menu
- A 30% deposit is required; the rest of the payment will be due upon completion of the event. We gladly accept all major credit cards, cash or business checks for payment.

Banquet Menu

Breakfast, served buffet style

For sit down menu, as well as an omelet station, please contact banquet manager

Cibo

Restaurant & Bar

Continental Breakfast \$13.00
 Fresh squeezed orange juice and grapefruit
 Choice of fresh pastries (croissants, muffins, Danish, and bagels)
 Butter, fruit preserves and cream cheese
 Fresh brewed coffee, decaffeinated coffee and assorted teas
 Add fresh seasonal fruit for \$4.00 per person

American Breakfast \$21.00
 Farm fresh eggs (scrambled)
 Choice of crisp bacon, sausage links, ham, beef patties
 Seasonal sliced fresh fruits
 Country potatoes, toast and fruit preserves
 Fresh brewed coffee, decaffeinated coffee and assorted teas

Cibo Breakfast \$25.00
 Classic egg benedict
 Country potatoes
 Seasonal slice fresh fruit
 Fresh brewed coffee, decaffeinated coffee and assorted tea

Add the following items to any of the above selections (per person)

Oatmeal	\$3.55
Individual yogurts	\$2.00 each
Potatoes	\$2.75
Toast	\$1.95
Bagel	\$2.25
Cream Cheese	\$0.95
Fresh fruit bowl	\$4.25
Bacon or sausage	\$4.25
Ham	\$4.25
Smoked Salmon	\$9.00
Chicken Apple Sausage	\$4.25
Burger Patty	\$4.25
Milk	\$2.75 sm, \$3.75 lrg
Orange juice, grapefruit juice	\$2.85 sm, \$3.85 lrg
Cranberry juice, tomato juice	\$2.75 sm, \$3.75 lrg
Hot Chocolate	\$2.85
Mimosa	\$8.50
Champagne	\$8.50

Above prices do not include a 20% service fee or applicable California State sales tax
 Minimum 15 people. Price will be adjusted for less than the minimum

Cibo

Restaurant & Bar

Banquet Menu
Full service
Lunch
11:30 AM to 2:30 PM

Lunch Menu #1
\$21.00 per person

Choice of one of the following starters

- Spring mix salad in a light vinaigrette dressing
- Soup of the day

Choice of two of the following items

- Chicken Caesar Salad
Our Caesar salad topped with grilled fresh chicken breast
- Teriyaki Salmon Salad
Hearts of romaine, red cabbage and cilantro tossed in a sesame ginger dressing, topped with teriyaki glazed fillet of fresh salmon, Mandarin oranges and toasted almonds and sesame seeds
- Angel Hair Pasta
Angel hair pasta with fresh Roma tomatoes, basil, garlic and capers

Choice of the following desserts

- Homemade gourmet cookies
- Homemade chocolate brownie

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Cibo

Restaurant & Bar

Banquet Menu
Full service
Lunch
11:30 AM to 2:30 PM

Lunch Menu #2
\$24.95 per person

Choice of one of the following starters

- Spring mix salad in a light vinaigrette dressing
- Soup of the day

Choice of two of the following items

- Herb crusted salmon salad
Crisp hearts of romaine tossed in a vinaigrette dressing, topped with fresh herb crusted salmon and garnished with tomato and cucumber
- Spicy Beef Salad
Thin slices of steak sautéed in our spicy sauce, served on a bed of tomato, cucumber, and hearts of romaine and garnished with fried shallots and fresh herbs
- Lemon Cream Ravioli
Stuffed ravioli served with a light homemade lemon cream sauce and garnished with fresh basil
- Angel Hair Pasta
Angel hair pasta with fresh Roma tomatoes, basil, garlic and capers

Choice of the following Desserts

- Tiramisu
- Homemade Chocolate Brownie

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Cibo

Restaurant & Bar

Banquet Menu
Full service
Lunch
11:30 AM to 2:30 PM

Lunch Menu #3
\$29.95 per person

Choice of one of the following starters

- Caesar salad
- Spring mix salad in a light vinaigrette dressing

Choice of two of the following items

- Chicken Parmesan
Served with marinara pasta
- Prawns Linguini
Linguini with jumbo prawns, garlic and basil in a fresh herb tomato and wine sauce
- Chicken Fettuccini
Fettuccini with breast of chicken, garlic and assorted fresh vegetables in a parmesan cream sauce
- Eggplant Parmesan
Served with marinara sauce
- Filet of Salmon
Fresh salmon broiled and topped with Cibo saffron sauce served with rice and Fresh vegetables

Choice of the following desserts

- Tiramisu
- Specialty cheesecake

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Minimum 15 people. Price will be adjusted for less than the minimum

Cibo

Restaurant & Bar

Banquet Menu
Full service
Dinner
5:00 PM to 9:30 PM

Dinner Menu #1
\$38.00 per person

Choice of two of the following starters

- Spring mix salad in a light vinaigrette dressing
- Romaine Caesar Salad
- Hummus

Choice of three of the following entrees

- Filet of Salmon
Fresh salmon broiled and topped with Cibo saffron sauce served with rice and fresh vegetables
- Chicken Florentine
Sautéed fresh breast of chicken with fresh spinach, mushrooms and onions in a light cream sauce. Served with rice and sautéed fresh vegetables
- Prawns Linguini
Linguini with jumbo prawns, garlic and basil in a fresh herb tomato and wine sauce
- Angel Hair Pasta
Angel hair pasta with fresh Roma tomatoes, basil, garlic and capers
- Pork Chop
Marinated in Cajun spices and topped with demi glace mushroom sauce. Served with garlic mashed potatoes and fresh vegetables

Choice of the following desserts

- Specialty Cheesecake
- Tiramisu

Coffee, tea, and soft drinks service is included

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Cibo

Restaurant & Bar

Banquet Menu
Full service
Dinner
5:00 PM to 9:30 PM

Dinner Menu #2
\$44.00 per person

Choice of two of the following starters

- Spring mix salad in a light vinaigrette dressing
- Romaine Caesar Salad
- Hummus
- Calamari

Choice of three of the following entrees

- Chicken Kabob
Boneless breast of chicken skewered, marinated and fire roasted. Served with basmati rice and toasted Roma tomato
- N.Y. Steak (9 oz.)
Prime angus beef served with sautéed fresh spinach and garlic mashed potatoes
- Scampi
Sautéed jumbo prawns in a garlicky wine sauce with mushrooms, served with rice and fresh vegetables
- Eggplant Parmesan
Served with marinara sauce

Choice of following desserts

- Specialty cheesecake
- Chocolate mousse

Coffee, tea and soft drink service is included

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Cibo

Restaurant & Bar

Banquet Menu
Full service
Dinner
5:00 PM to 9:30 PM

Dinner Menu #3
\$48.00 per person

Choice of three of the following starters

- Spring mix salad in a light vinaigrette dressing
- Romaine Caesar Salad
- Hummus
- Calamari
- Spring rolls

Choice of two of the following entrees

- N.Y. Steak (12oz.)
Prime Angus beef served with sautéed fresh spinach and garlic mashed potatoes
- Almond Crusted Salmon
Served on a bed of linguini in a light wine sauce with mushroom, olives and tomato
- Lamb Chop
Marinated chops in a rosemary Merlot demi glace sauce served with garlic mashed potatoes and fresh vegetables
- Shellfish Combo
Sea scallops and jumbo gulf prawns sautéed in a wine garlic sauce served with rice and fresh vegetables

Choice of the following dessert

- -Tiramisu
- Chocolate mousse

Coffee, tea and soft drink service is included

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Cibo

Restaurant & Bar

Banquet Menu
Full service
Dinner
5:00 PM to 9:30 PM

Dinner Menu #4
\$52.00 per person

Choice of four of the following starters

- -Spring mix salad in a light vinaigrette dressing
- Romaine Caesar Salad
- Hummus
- Calamari
- Mazeh, feta cheese, tomato, cucumber, fresh herbs and flat bread
- Spring Rolls

Choice of two of the following entrees

- Fillet Mignon
With mushroom merlot demi glace, garlic mashed potato and wilted spinach
- Rib eye Steak
Prime angus beef topped with pepper corn sauce served with garlic mashed potato and fresh vegetables
- Fresh Catch of the day
- Artichoke & chicken Linguini
Heart of artichokes, fresh chicken and mushrooms in a light pesto cream sauce

Choice of the following dessert

- Grand Marnier chocolate mousse
- Hazelnut Chocolate crepe
- Tiramisu
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Coffee, tea and soft drink service is included

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Banquet Menu

Appetizers

Start your event in a great way with the following appetizer menu which is served "party style."
Each platter serves up to 6 guests.

Smoked salmon platter	31.00
Wild smoked salmon on a toasted rye bread topped with sun dried tomato and dill cream cheese	
Hummus platter	24.00
Puree of chick peas, tahini, garlic, extra virgin olive oil and fresh lemon juice, served with flat bread	
Cheese platter	27.00
Variety of imported cheese, Kalamata olives, California grapes and crackers	
Hot Buffalo Wings	30.00
Glazed with our own spicy sauce and served with ranch dressing and celery sticks	
Earth & Surf	32.00
Fried fresh calamari and assorted vegetables in a light batter served with aioli sauce	
Homemade Spicy Meatballs	29.00
Demi glace mushroom sauce	
Chicken Skewer	32.00
Peanut sauce or teriyaki sauce	

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Morning break.....\$13.00 per person

Seasonal Fresh Fruit

Fresh Brewed Coffee and Assorted Tea

Mineral or Spring Water

Afternoon Break..... \$14.00 per person

Fresh Brewed Coffee and Assorted Tea

Assorted Sodas

Mineral or Spring Water

Brownies and Assorted Cookies

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