



**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 15 or more to utilize this format. Breakfast menu is served buffet-style. Lunch and dinner are offered buffet style and full service sit-down style.

We will also be happy to design a custom menu for your party.

Guidelines:

- Simply choose one item and sides from the menu options. You may choose more than one item at an extra charge, please contact the banquet manager.
- 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 \$ 1.50 per person.
- 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 a sit down menu, as well as an omelet station, please contact our banquet manager

Continental Breakfast	\$15.00
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	\$26.00
Farm fresh eggs (scrambled) Choice of crisp bacon, sausage links, ham, chicken apple sausage Seasonal sliced fresh fruits Country potatoes, toast and fruit preserves Fresh brewed coffee, decaffeinated coffee and assorted teas	
Cibo Breakfast	\$28.00
Classic eggs benedict Country potatoes Seasonal sliced fresh fruit Fresh brewed coffee, decaffeinated coffee and assorted tea	

Add the following sides (per person):

Oatmeal	\$5.50
Individual yogurts	\$2.00 each
Potatoes	\$3.75
Toast	\$2.75
Bagel	\$3.00
Cream cheese	\$1.75
Fresh fruit bowl	\$6.75
Bacon or sausage	\$6.00
Ham	\$6.00
Smoked salmon	\$9.00
Chicken apple sausage	\$6.00
Burger Patty	\$7.00
Milk	\$3.25 sm, \$4.25 lrg
Orange juice, grapefruit juice	\$3.25 sm, \$4.25 lrg
Cranberry juice, tomato juice	\$3.25 sm, \$4.25 lrg

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.



Hot chocolate	\$3.95
Mimosa	\$9.25
Champagne	\$9.25
Coffee service, all day per person	\$6.50

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Banquet Menu

Lunch Menu #1, served buffet style

Main entrée, choice of:

Variety of hot and cold gourmet sandwiches **\$11.50**

Fresh baked bread, tomato, lettuce and Bermuda onion. Fresh herbed mayonnaise

All natural beef, turkey or garden burgers **\$10.50**

Gourmet fresh bun, lettuce, tomato and onion, fresh herbed mayonnaise. Add cheese for \$1.00

Add the following sides (per person) for \$3.50:

Garden salad, choice of dressing

Gourmet french fries

Homemade coleslaw

Potato chips

Potato salad

Variety of sodas

Homemade cookies or brownies

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Banquet Menu

Lunch Menu #2, served buffet style

Main entrée, choice of:

Sautéed fresh chicken	\$12.95
<i>Choice of Florentine, Mediterranean, Marsala or Piccata sauce</i>	
Chicken parmesan	\$14.95
Pan seared fresh fillet of salmon	\$14.95
Fillet of salmon in saffron sauce	\$14.95

Add the following sides (per person):

House salad, fresh herb vinaigrette	\$3.50
Basmati rice	\$3.50
Mashed potato	\$3.50
Roasted potato	\$3.75
Sautéed or roasted vegetables	\$4.00
Homemade cookies or brownies	\$3.00
Sodas	\$3.50
Pasta, red or white sauce	\$4.50

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Banquet Menu

Lunch Menu #3, served buffet style

Main Entrée, choice of:

Napa Valley organic spinach salad	\$13.95
<i>Add chicken \$5.50, Add Prawns \$8.00</i>	
Herb-crusted salmon salad	\$16.95
Asian chicken salad	\$14.95
Chicken caesar salad	\$14.50
Lemon cream ravioli, vegetarian	\$17.95
Chicken fettuccini	\$19.75

Add the following sides (per person) for \$3.50:

Sodas
Homemade cookies or brownies

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Banquet Menu

Dinner, served buffet style

Main Entrée, choice of:

Sautéed fresh chicken	
<i>Choice of Florentine, Mediterranean, Marsala or Piccata Sauce</i>	\$13.95
Chicken parmesan	\$14.95
Fillet of salmon, saffron sauce	\$15.95
Pan seared fresh fillet of salmon	\$15.95
Domestic fresh lamb chop	\$22.95
Certified Angus NY steak	\$26.95
Rack of pork	\$15.95
Sautéed prawns, garlic white wine sauce	\$17.95

Add the following sides (per person):

House salad, fresh herb vinaigrette	\$3.50
Basmati rice	\$3.50
Mashed potato	\$3.50
Roasted potato	\$3.75
Sautéed or roasted vegetables	\$3.75
Pasta, red or white sauce	\$5.00
Sodas	\$3.50
Cheesecake with strawberries	\$6.25

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Banquet Menu

Appetizers

Start your event in a great way with the following appetizer menu which is served “Party style”. Price will be based on items selected and number of guests.

Natural beef sliders

All natural beef, spicy coleslaw

Smoked salmon platter

*Wild smoked salmon on a toasted rye bread topped with sun dried tomato and dill
Cream cheese*

Hummus platter

Served with Flat bread

Hot Buffalo wings

Glazed with our own spicy sauce and served with ranch dressing and celery sticks

Earth & surf

Fried fresh calamari and assorted vegetables in a light batter served with aioli sauce

Homemade spicy meatballs

Demi-glance mushroom sauce

Chicken skewers

Saffron sauce

Beef fillet skewers

Saffron sauce

Coconut prawns

Fresh pineapple sauce

Homemade spring rolls

Sweet and sour sauce

Chicken quesadillas

Homemade salsa

Cheese quesadillas

Homemade salsa

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