



Cebu Bistro
8801 - 3rd Avenue
Brooklyn, NY 11209
(718) 492-5095

“The BISTRO as an institution emerged in the 19th century
As an eating and drinking place accessible to the working man—the cooking was
simple, but flavorful, the portions copious, the wine modest but abundant—and
customers and waiters were on a first name basis”

Thank you for your recent inquiry regarding Cebu, bar and bistro of Bay Ridge, Brooklyn. The following information should help answer some questions regarding our private events.

To hold a private event at Cebu, we require a \$200 non-refundable deposit. The balance will be due upon conclusion of the event. (Cash or personal checks only)

We require a final guaranteed count of guests attending by at least three business days prior to the event. The final number may not be lowered after this date.

You have an option of running a tab or having an open bar. An open bar is \$8 per person per hour for all premium liquor, soda, coffee and teas.

A 20% gratuity will be added to all food and beverage expenses. An 8.65% New York sales tax will also be added.

An average time of private events runs approximately 3 - 4 hours.

Cebu bar and bistro features continental cuisine with a “home-cooking” feel.

We will be more than happy to help assist and personalize your function in any specific way.

Michael Esposito, Proprietor
Ted Mann, Proprietor
Gerard Picciarelli, Proprietor

Location:

8801 Third Avenue
Bay Ridge, Brooklyn
Located on the corner of 88th Street and Third Avenue

Hours:

11:00am till 3:00am, everyday

Attire:

Casual smart

Parking:

Valet Parking available for an additional fee

Credit Cards:

American Express, Master Card, Visa, Discover

Reservations:

Recommended (718) 492-5095

Private Events:

Our private party room accommodates groups from 20 - 85



The Standard Lunch Monday through Friday

\$28.00 per person

Bread setup & roasted pepper dipping sauce



**Mixed field greens with a honey balsamic dressing,
or Classic Caesar salad**



Pasta Course



Please choose 3 from the following entrées:

Lobster Ravioli

Served with a plum tomato cream sauce

Poached Salmon

Dill & creamy leeks

Roasted Chicken Breast

Served in a white wine & fresh lemon sauce

Pan Roasted Pork Chop

Topped with hot cherry peppers or a natural au jus sauce

Grilled New Zealand rack of Lamb (add \$6)

With a 3 mustard reduction sauce

Grilled 10 oz NY Steak Au Poirve (add \$7)

Served with a creamy peppercorn sauce

Grilled Filet Mignon (add \$8)

Cabernet reduction sauce

Baked Chilean Sea Bass (add \$6)

Herb broth with mussels

***All entrees served with creamy mashed potatoes & vegetable**

___ Add \$2 per person for chocolate, flourless dessert sample or sorbet/ ice cream tasting

___ Add \$5 per person for family style appetizers, fried calamari, zuppa di mussels, or tomato mozzarella & roasted peppers (choose 2)

___ Add \$10 per person for unlimited wine & beer

___ Add \$8 per person per hour for Premium open bar



The Standard Dinner

\$34.00 per person

Bread setup & roasted pepper dipping sauce



**Mixed field greens with a honey balsamic dressing,
or Classic Caesar salad or Penne pasta**



Please choose 3 from the following entrées:

Lobster Ravioli

Served with a plum tomato cream sauce

Baked Salmon

Dill & creamy leeks

Roasted Chicken Breast

Served in a white wine & fresh lemon sauce

Pan Roasted Pork Chop

Topped with hot cherry peppers or a natural au jus sauce

Grilled New Zealand rack of Lamb (add \$6)

With a 3 mustard reduction sauce

Grilled 10 oz NY Steak Au Poirve (add \$7)

Served with a creamy peppercorn sauce

Grilled Filet Mignon (add \$8)

Cabernet reduction sauce

Baked Chilean Sea Bass (add \$6)

Herb broth with mussels

***All entrees served with creamy mashed potatoes & vegetable**

___ Add \$2 per person for chocolate, flourless dessert sample or sorbet/ ice cream tasting

___ Add \$5 per person for family style appetizers, fried calamari, zuppa di mussels , or tomato mozzarella & roasted peppers (choose 2)

___ Add \$12 per person for unlimited wine & beer

___ Add \$8 per person per hour for Premium open bar



Brunch Package

\$26 per person

Bruschetta



Fruit course



Entrée selection:

(Please choose 3 of the selections below for your guest's options)

Classic Caesar salad

With grilled chicken or fried calamari

Steak salad

Mixed filed greens, crumbled goat cheese & honey Dijon dressing

Orange & vanilla infused French toast

Served with bacon & maple syrup

Steak & scrambled eggs

Served with potato & Au Poivre sauce

Poached Salmon

Dill & creamy leeks

Cebu Burger

With choice of cheese & French fries

Lobster ravioli

With a plum tomato cream sauce

*Coffee & tea included

___ Add \$10 per person for unlimited mimosa & bloody Mary's

___ Add \$ 12 per person for wine, beer & well alcohol

___ Add \$ 8 per person per hour for Premium open bar



Buffet Package

\$39.00 per person + tax and gratuity

**Family style Caesar salad &
Mixed greens with cherry tomatoes in honey balsamic vinaigrette**



Choose 4 of the following and a side dish:

- Penne a la vodka with peas
- Rigatoni di pomidora (spicy marinara sauce & Vidalia onions)
 - Cheese filled ravioli in a plum tomato cream sauce
- Sautéed chicken breast in white wine, lemons and capers
 - Chicken breast in a sun dried tomato cream sauce
 - Grilled skirt steak au jus
- Sausage and peppers with onions
 - Vegetable platter



Includes bread set up



For an extra \$5 a person
fried calamari & guacamole & chips on the bar

****Additional fee for butler passed appetizers: crab cakes, skewers & spring rolls**

Cocktail party package

\$49 per person (minimum 65 people /entire restaurant -30 person min, front room)

Open Bar for 3 hours

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Butler service appetizers

*Mini crab cakes topped with homemade tartar sauce
Grilled Skirt steak skewers with a spicy Dijon dipping sauce
Miniature vegetable spring rolls with balsamic vinegar dipping sauce
Roasted Chicken sewers with a pesto drizzle*

Display on Bar

*Fried calamari with a spicy roasted tomato sauce
Homemade Guacamole & Pico de Gallo
Assortment of cheese & fruit*

*Add \$10 for grilled jumbo tiger shrimp and
New Zealand rack of lamb*

Catering Menu

Our hot buffet catering orders include
Racks and sternos (a \$10 deposit for all racks is needed)

Mixed greens with balsamic dressing	\$25
Classic caesar salad with shaved Parmesan cheese	\$35
Cold seafood salad with calamari, shrimp, mussels	\$45
Bruschetta platter	\$30
Mozzarella & roasted peppers with a pesto drizzle	\$55
Fried calamari with a spicy marinara	\$55
Zuppa di mussels in a white or red sauce	\$55
Shrimp cocktail platter with cocktail sauce (\$2 apiece)	\$70
Mini crab cakes with homemade tartar sauce	\$65

Penne a la vodka	\$35
Linguini with seafood spicy sauce	\$65
Farfalle with sausage & a sun-dried tomato sauce	\$55
Cheese filled ravioli with plum tomato sauce	\$55
Lobster & crab ravioli with plum tomato cream sauce	\$60

Sautéed chicken, white wine, lemon & butter	\$60
Chicken balsamico	\$60
Chicken with a sun dried tomato sauce	\$60
Sausage, peppers & onions	\$55
Baked salmon with a citrus burre Blanc sauce	\$60
Grilled rack of lamb with rosemary (approx \$3 apiece)	\$80
Classic Spanish Seafood Paella with chorizo	\$65

Hors d'oeuvres

Fruit presentation	\$55
Cheese plate with fruit & crackers	\$35
Guacamole & chips plate with pico de gallo	\$20
Ahi-tuna skewers (approx 20 on a plate)	\$25
Chicken skewers	\$40
Grilled tiger shrimp (approx \$2 apiece)	p/a
Grilled new Zealand Rack of Lamb \$ 3. A piece	p/a
Duck Spring Rolls \$ 2. a piece	p/a

Sides

Creamed spinach	1/2 tray \$25 /full \$45
Roasted potatoes	1/2 tray \$20 /full \$35
Mixed vegetable	1/2 tray \$25 /full \$45

We have a full line of cakes available

Specialty cakes:

Flourless chocolate cake	\$48 serves 16 (\$3 a slice)
Apple crumb cake	\$48 serves 16 (\$3 a slice)
Classic cheesecake	\$48 serves 16 (\$3 a slice)

Sheet cakes

Serving 20 to 50 \$2 slice