

PRIVATE EVENTS
RESERVATIONS AND INQUIRIES
PLEASE CONTACT A EVENT
COORDINATOR AT (718) 492-0235



FLOORPLAN LAYOUTS
AVAILABLE ONLINE @ CEBUBROOKLYN.COM

BRUNCH DINING
\$36

Brunch Duo
House made ricotta crostini w/ fresh fruit cup
or
Flatbread of the Day

Second Course (choose one)
Bistro salad, mixed greens sherry vinaigrette, goat cheese
Arugula & Beet Salad, goat cheese, citrus vinaigrette
Classic Caesar Salad

Main Course (choose three)
Farmers scramble with tomato, spinach, mushrooms
French toast, berries, Vermont maple syrup
Red Velvet Pancakes, royal frosting
Steak and Eggs, country potatoes
Fish of the Day
Rigatoni Pesto & Heirloom Tomatoes

Coffee and tea included



Executive Chef Carlos Rodriguez-Lima

BRUNCH BUFFET
\$32

Cocktail Hour (choose three)
Caprese Skewers, Leoni mozzarella, basil, heirloom tomatoes
Ricotta Bites, panko crusted ricotta, herbed honey
Beef Empanadas, Bario Sauce
Roast Beef w/ orange & saffron aioli
Chicken skewers w/ orange, ginger, jalapeno sauce

Buffet Station (choose three)
Feta scrambled w/ tomato & spinach
French toast, berries, Vermont maple syrup
Stuffed Chicken Breast, spinach, fontina cheese
Red Velvet Pancakes, royal frosting
Pasta w/ pesto sauce and heirloom tomatoes
Calentado, rice and beans, scrambled eggs
Classic Sausage & Peppers

Salad (choose one)
Bistro salad, mixed greens, goat cheese, sherry vinaigrette
Classic Caesar Salad

Includes bacon or chicken sausage, breakfast potatoes and bread service.
Coffee and tea included

\$6 Add on (choose 2)
Shrimp shooters, cocktail sauce, horseradish crema
Cheeseburger sliders, pickle, Bario sauce
Mini Lump Crab Cakes, citrus tartar sauce

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DINNER PACKAGE
\$45

Bread Service: Ricotta crostini or Bruschetta

First Course, Family Style (choose two)
Ricotta Balls, orange & saffron aioli
Crispy Calamari, Brooklyn style
Flatbread of the Day
Caprese Salad, Leoni mozzarella, basil, heirloom tomatoes
Beef Empanadas, Bario sauce

Second Course (choose one)
Bistro salad, mixed greens, sherry vinaigrette, goat cheese
Classic Caesar Salad
Arugula & Beet Salad, goat cheese, citrus vinaigrette

Second Course (choose one)
Pasta w/ wild mushroom, cream sauce
Pasta w/ tomato, basil sauce
Pasta w/ vodka sauce

Main Course (choose three)
Fish of the Day
Roasted Chicken Breast
Grilled Pork Loin w/ fig demi glaze
Ricotta with pesto & shrimp
Grilled NY Steak Add \$9 per order

All entrees served with potato and seasonal vegetables
Coffee and tea included

Executive Chef Carlos Rodriguez-Lima

DINNER BUFFET
\$36

Cocktail Hour (choose three)
Caprese Skewers, Leoni mozzarella, basil, heirloom tomatoes
Crispy Calamari, Brooklyn style
Ricotta Bites, panko crusted ricotta, herbed honey
Beef Empanadas, Bario Sauce
Roast Beef, orange and saffron aioli

Buffet (choose three)
Fish of the Day
Stuffed Chicken Breast, spinach and fontina cheese
Roasted pork loin, fig demi glaze
Pasta with choice of pesto, tomato & basil, or vodka sauce
Flat Iron Steak: \$6 per person

Salad Course (choose one)
Bistro salad, mixed greens, sherry vinaigrette, goat cheese
Classic Caesar Salad

Includes potato and seasonal vegetables
Coffee and tea included

\$6 Add on (choose 2)
Shrimp shooters, cocktail sauce, horseradish crema
Cheeseburger sliders, pickle, Bario sauce
Mini Lump Crab Cakes, citrus tartar sauce

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COCKTAIL PARTY
\$55

Premium open bar
25 person minimum

Butler service (choose six)
Ricotta Balls, panko crusted ricotta, herbed honey
Shrimp Shooters, cocktail sauce, horseradish crema
Beef Empanadas, Bario sauce
Ricotta Balls, orange and saffron aioli
Caprese Skewers, Leoni mozzarella, basil, heirloom tomatoes
Vegetable Spring Rolls, sriracha aioli
Chicken Skewers w/ orange, ginger, jalapeno sauce
House made Falafel w/ cilantro, ginger aioli
Cheeseburger Sliders w/ pickle, Bario sauce
Steak Skewers \$3 add on per person

Cocktail Party \$45
Beer, wine, sangria, well drinks
Choose four food options from above

All cocktail parties are held for three hours

BEVERAGE PACKAGES

Package #1
\$12 House wines, sangria, champagne beverages, soda

Package #2
\$16 House wine, sangria, champagne, beer, well drinks, soda

Package #3
\$25 beer, wine, sangria, premium alcohol

Add \$5 to all packages on Friday & Saturday evening.



Tax (8.875%) and gratuity (20%) will be added to the subtotal of the event.

*To reserve the main dining room for Saturday and Sunday brunch, the host must guarantee a minimum of 40 guests. For Friday or Saturday evening, there is an additional \$10 charge per person for events taking place in the main dining room. The host must also guarantee a minimum of 30 guests. To reserve a private event in the back dining room, the host must guarantee a minimum of 15 guests. To reserve both the main dining room and cocktail area, the host must guarantee a minimum of 30 guests. To reserve the cocktail area the host must guarantee a minimum of 20 guests. If the number of guests present is lower than the guaranteed minimum, the host will be responsible for the minimum headcount. Cebu Bar & Bistro requires that the host notifies the venue at least 5-7 days prior to the event with their exact headcount. All deposits are non-refundable.

Executive Chef Carlos Rodriguez-Lima