



## Cooking Party Sample Program & Menus

### Welcome to Cibi!

#### Sample program

6:00 – 6:30 PM: Cocktails, appetizer & introductions

- ◆ Cibi staff introductions
- ◆ Objectives of the evening
  - #1: FUN & camaraderie
  - #2: Learn about foods & cooking techniques

6:30 – 8:00 PM - Hands-on & demo cooking

8:00 PM – 10PM-ish Dinner & dessert

#### Menu

#### Vegetarian

\$50+ tax & service charge per person

#### *Antipasti - Appetizers*

#### *Served during arrival*

Cheese & fruit plate served with crusty Italian bread & crackers

#### *Il Primo - First course – Vegan*

#### *Hands-on & demo cooking*

Homemade semolina pasta & classic tomato & basil sauce with beans

Served with Pecorino Romano cheese on the side

#### *Il Secondo, Contorni e Insalata-*

#### *Entrée, sides & salad*

#### *Hands-on & demo cooking*

Portobello Mushrooms stuffed with Fontina and Parmigiano Reggiano cheese

Roasted Potatoes & seasonal vegetables, dressed with extra virgin olive oil

A simple romaine and cucumber salad dressed with red wine vinaigrette

#### *Dolce, caffè e tè - Dessert, coffee & tea*

#### *Cake or mini-desserts*



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### Menu

#### **Homemade pasta & light-meat entrée**

\$50+ tax & service charge per person

#### **Antipasti - Appetizers**

##### *Served during arrival*

Cheese, salami & fruit plate; with crusty Italian bread & crackers

#### **Hands-on Cooking**

##### **Il Primo - First course**

Homemade pasta with classic tomato & basil sauce

Served with Pecorino Romano cheese on the side

##### **Il Secondo - Entrée**

Grilled herbed pork tenderloin, drizzled with balsamic sauce  
*or grilled or roasted herbed chicken or turkey served with fruit sauce*

##### **Contorni - Sides**

Roasted Potatoes & seasonal vegetables, dressed with extra virgin olive oil

##### **Insalata - Salad**

A simple romaine and cucumber salad dressed with red wine vinaigrette

##### **Dolce, caffè e tè - Dessert, coffee & tea**

##### **Prepared & served by Cibi Staff**

cake or mini-desserts



## Cooking Party Sample Program & Menus

### Menu

#### **Homemade ravioli & seafood entrée**

\$52 + tax & service charge per person

#### *Appetizers*

*Served during cocktail hour*

European Cheese, Salami & Fruit Platter

#### *Starter*

4 Cheese or Artichoke ravioli (*hands-on cooking*)  
with Vodka Sauce (*demo*)

#### *Entrée*

*hands-on cooking*

Seafood (Shrimp, scallops and/or cod) in wrapped in prosciutto  
Over baby greens dressed with lemon caper sauce  
Served with bruschetta (garlic bread)

#### *Dessert*

Strawberries macerated in Limoncello  
served over vanilla ice cream garnished with berries  
Cinnamon almond wafer cookies



## Cooking Party Sample Program & Menus

### Menu

#### Beef tenderloin entree

\$55 + tax & service charge per person

#### *Appetizers*

*Served during cocktail hour*

European cheeses, Salami & fruit

#### *First course*

#### **Demo & hands-on cooking**

Romaine, baby spinach, fennel and oranges with toasted pine nuts

Dressed with honey white wine vinaigrette

#### *Entrée*

#### **Demo & hands-on cooking**

Beef Tenderloin, marinated in balsamic vinegar & dry Marsala wine

Mushroom and shallot sauce

Garlic smashed potatoes with gorgonzola cheese

Roasted winter vegetables, garnished with roasted red pepper

#### *Dessert, Coffee & Tea*

*Prepared & served by Cibi staff*

Pumpkin Bread pudding served with whipped cream