

Brunch Menu



CICONTE'S
Pizzeria

Cinder
CBAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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— BRUNCH BUFFET MENU —

\$40 per person

ALL SELECTIONS INCLUDE EXCLUSIVE MAITRE D' SERVICE

china and flatware

menus are based upon a 50 guest count minimum. linens and staff are additional. smaller groups will be accommodated, and pricing will vary. additional service charges will be applicable. all events are subject to service charge and sales tax.

BREAKFAST

COFFEE STATION

BREAKFAST POTATOES

MINI PANCAKE BOARD

mini pancakes, assorted berries, and toppings

SEASONAL FRUIT

freshly cut

BANANAS FOSTER FRENCH TOAST

corn flake-crusting french toast, bananas, light rum raisin caramel sauce

SAUSAGE & BACON

EGGS

choose between scrambled or frittata

– frittata choice: ham and gruyere or asparagus and fontina

ELEVATE YOUR BREAKFAST

additional \$4 per person

OMELET STATION

create your own

BELGIAN WAFFLE STATION

served with berries, whipped cream and syrup

YOGURT PARFAIT JARS

CARAMEL APPLE

yogurt, apple compote, salted caramel sauce, granola streusel

THE CLASSIC

housemade granola, yogurt, blueberry, raspberry, honey

LEMON BLUEBERRY

lemon honey yogurt, blueberry compote, crunchy sweet almonds

PASTA

choose 1

PENNE ALLA VODKA

penne rigate, tomato cream sauce, green peas, cherry tomatoes

FOUR CHEESE MAC

elbow pasta, mozzarella, cheddar, pepper jack, romano cheese

RIGATONI ITALIANO

rigatoni pasta, sweet italian sausage, broccoli rabe, shaved pecorino romano, in a white wine butter sauce

TORTELLINI ALLA PANNA

cheese stuffed pasta, diced bacon, green peas, parmigiano cream sauce

SALADS

choose 1

BERRY FIELDS SALAD

spinach, frisee, shaved red onions, strawberries, raspberries, blueberries, blackberries, wild berry vinaigrette

MISTO SALAD

chopped romaine, roasted zucchini and eggplant, mozzarella, orzo pasta, fennel, red onion, cherry tomatoes, pepperoncini, fried pepperoni, pesto vinaigrette

CLASSIC CAESAR

red and green chopped baby romaine, homemade caesar dressing, ricotta salata, pecorino romano, roasted red peppers, toasted bread crumbs

THE BALBOA SALAD

roasted long hot and olive antipasto, sundried tomatoes, fried pepperoni, fried prosciutto, sharp provolone, pecorino romano, shaved parmesan, romaine, arugula, italian hoagie dressing

— ENTRÉES —

(choose 1)

BULLEIT SALMON

*maple bulleit bourbon glaze,
candied walnuts*

EGGPLANT ROLLATINI

*egg battered eggplant, sautéed
spinach, mozzarella, ricotta,
pecorino, marinara sauce,
fresh basil*

ROASTED SALMON

*oven-roasted salmon, spinach,
sundried tomatoes, white wine
butter sauce*

CHICKEN MARSALA

*pan-seared chicken breast,
cremini mushrooms, marsala
wine sauce*

STUFFED FLOUNDER

*flaky white flounder,
oven-roasted, stuffed with
spinach and feta cheese in a
white wine butter sauce*

CHICKEN PICCATA

*pan-seared chicken tossed with lemon
and capers in white wine sauce*

STUFFED CHICKEN

PARMIGIANO

*butterflied chicken cutlet,
breaded and stuffed with
basil, mozzarella,
parmigiano, topped with
marinara and shaved asiago*

CHICKEN MILANESE

*breaded chicken cutlet,
arugula, cherry tomatoes,
olive oil, fresh lemon
squeeze, balsamic glaze,
shaved parmigiano*

IL MACELLAIO "CARVING STATION"

(choose 1) \$7 per person

chef attendant required \$175

BEEF TENDERLOIN

*slow-roasted, browned
crust, bordelaise*

NY STRIPLOIN

*homemade garlic basil pesto rub,
beef au jus*

PORK LOIN

*italian style roast pork, slow-roasted,
cherry pepper au jus, herb mix*

SMOKED TURKEY

*house-smoked, slow-roasted,
turkey breast, pastrami
rub, dijonnaise*

served with mini rustic rolls, dijonnaise sauce, horseradish sauce

— CULINARY REFINEMENTS —

RAW BAR

market price

JUMBO SHRIMP COCKTAIL

CRAB CLAWS

served on ice with lemon, cocktail sauce, mignonette, horseradish & tabasco

LUMP CRAB COCKTAIL

SEASONAL OYSTERS

SUSHI BAR

\$10 per person

*assorted rolls to include: spicy tuna roll, california roll, philadelphia roll, salmon avocado roll
served with soy sauce, pickled ginger and wasabi*

CANDIED BACON STATION

\$6 per person

CHILI HONEY

CHOCOLATE SAUCE

plain or spicy

CANDIED

—/ MINIATURE PASTRY DISPLAY /—

\$4 per person

**MINI CHOCOLATE CHIP
CANNOLI**

MINI CHEESECAKES

ITALIAN CREAM PUFFS

MINI ECLAIRS

ASSORTED COOKIES

**PEANUT BUTTER
CAKE BITES**

BROWNIES

**CHOCOLATE CHERRY WAFFLE
CUPS**

**ASSORTED DESSERT
SHOOTERS**

ESPRESSO & CAPPUCCINO BAR

\$14 per person

(minimum of 100 guests)

FULL SERVICE ESPRESSO BAR

2 hours

– (barista required, \$200) –

—/ OFFERINGS INCLUDE /—

ESPRESSO

CAPPUCCINO

LATTES

AMERICANO

CAFÉ MOCHA

CHAI LATTE

LOOSE LEAF TEA

flavored syrups, rock candy, stirrers, cocoa and cinnamon shakers
sugar selections, whole, skim, and almond milk

SUNDAE OASIS

\$5 per person

VANILLA & CHOCOLATE ICE CREAM

CHOCOLATE & CARAMEL SAUCE

whipped cream, candy & nut toppings, cherries

CUSTOM CAKE

CREATE YOUR OWN CUSTOM 2 TO 4 TIER SHEET CAKE

share your dream design ideas with us

– prices available upon request –

—/ BAR & BEVERAGE /—

a bartender fee is required for all packages \$250

THE SIGNATURE BAR PACKAGE

(\$20 per person)

—/ ASSORTED WINES /—

CHARDONNAY

PROSECCO

CABERNET

—/ BOTTLED BEER /—

(choice of 2)

HEINEKEN

AMSTEL LIGHT

STELLA ARTOIS

YUENGLING LAGER

SAMUEL ADAMS

CORONA

CORONA LIGHT

MILLER LITE

COORS LIGHT

BLUE MOON

MICHELOB ULTRA

BUD LIGHT

(non-alcoholic beer available upon request)

—/ ASSORTED LIQUOR /—

STOLI

TANQUERAY

BACARDI SUPERIOR

CAPTAIN MORGAN SPICED RUM

MALIBU COCONUT RUM

JOSE CUERVO SILVER

DEWAR'S

JACK DANIELS

AMARETTO

BAILEYS

TRIPLE SEC

KAHLUA

LIMONCELLO

APPLE PUCKER

PEACH SCHNAPPS

SWEET & DRY VERMOUTH

(top shelf available at additional cost)

THE WINE & BEER PACKAGE

(\$15 per person)

BOTTLED BEER

choose 2

ASSORTED WINES

THE BAR SETUP PACKAGE

(\$7 per person)

if you would like to purchase your own alcohol, we'll do the work! includes bar necessities

GARNISH

lemons, limes, cherries, olives

SIGNATURE COCKTAILS

MIXERS

sodas, juices, sour mix, grenadine

THE BREAKFAST JUICE PACKAGE

(\$4 per person)

ORANGE JUICE

CRANBERRY

PINEAPPLE

TOMATO

A FEW PARTICULARS TO NOTE

—/ FOOD/BEVERAGE /—

01. All pricing for packages applies to events taking place in the year 2026.
02. There will be a 4% price increase for events scheduled in 2027 and a 6% increase for events in 2028.
03. A rental fee is mandatory for the rental of kitchen equipment if required for your event.
04. Variations in pricing may occur for special menu requests.
05. Due to market fluctuations, substitutions or price adjustments may be necessary.
06. All food must be purchased and provided by CICONTE'S CATERING & EVENTS, as external catering is prohibited.
07. Bar package selections must be finalized 45 days before the event to facilitate liquor permits.
08. We reserve the right to refuse alcoholic beverages to any guest.
09. Menu and setup details need to be confirmed by 4 weeks before the event.
10. Additional staffing fees may apply.

GUARANTEES/PAYMENT

01. To secure your event date, a 20% deposit is required at the time of signing the contract.
02. The final payment must be settled 14 days before the event and is accepted only in the form of a certified bank check or cash.
03. Acceptable forms of payment include credit card, check, or cash, except the final payment, as mentioned above.
04. A 3.5% processing fee is applied to all credit card payments.
05. A 20% service charge applies to all package pricing, including additional charges for food, rentals, beverages, set-up, and extra staffing.
06. Events falling on a Holiday, Holiday weekend, or the evening before a Holiday may incur additional staffing fees to account for Holiday Pay.
07. Events located beyond a one-hour drive from our corporate facility may be subject to travel costs.
08. Applicable state liquor and sales tax will be added to taxable charges.
09. All deposits are non-refundable and non-transferable.
10. Final counts and floor plans must be submitted 21 days before the scheduled event.

CANCELLATION POLICY

01. If the event is canceled within 14 days of its scheduled date, 75% of the total contracted amount is due.
02. If the event is canceled within 7 days of its scheduled date, 100% of the total contracted amount is due. Previous payments cannot be refunded.



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