

Evening Menu



CICONTE'S
Pizzeria

Cinder
CBAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

Follow Us



—/ EVENING MENU /—

ALL SELECTIONS INCLUDE EXCLUSIVE MAITRE D' SERVICE

china and flatware

menus are based upon a 50 guest count minimum. linens and staffing are additional. station attendants \$175. 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.

CLASSIC CELEBRATION

\$40 per person (plated)

1 SALAD

2 ENTRÉE CHOICES

entrée counts due with final count

MINIATURE PASTRY DISPLAY

THE PERFECT PARTY

\$45 per person (plated)

1 SALAD

3 ENTRÉE CHOICES

entrée counts due with final count

1 COLD DISPLAY

MINIATURE PASTRY DISPLAY

FIESTA BUFFET

\$45 per person

1 SALAD

2 ENTRÉE CHOICES

MINIATURE PASTRY DISPLAY

THE TABLE AFFAIR BUFFET

\$50 per person

1 SALAD

3 ENTRÉE CHOICES

CHARCUTERIE DISPLAY

MINIATURE PASTRY DISPLAY

—/ UPGRADE ANY PACKAGE /—

BUTLERED HORS D'OEUVRES

COCKTAIL STATIONS

—/ COLD DISPLAYS /—

add any display below for \$5 per person

CHARCUTERIE STATION

ITALIAN ANTIPASTO

air-dried italian meats & cheeses, olives, sweet roasted peppers, vegetables, crostini

NUTS AND CHEESE CORNER STATION

*fontina, gorgonzola, mozzarella, sharp provolone, candied walnuts, cashews, fig jam, dried cranberries
– served with crackers –*

SPREADS

served with assorted pita, breads and crackers

CRUDITÉ

colorful veggies, served with a veggie dip

LEMON HUMMUS

traditional chickpea and tahini hummus, fresh lemon juice

RICOTTA & HONEY

creamy italian ricotta cheese, honey, herb mix

SPINACH & ARTICHOKE DIP

cream cheese, mozzarella, fresh spinach, herb mix

ITALIAN BRUSCHETTA STATION

CHOPPED POMODORO

bruschetta style chopped tomatoes, garlic, olive oil, herb mix

GIARDINIERA & OLIVE

OIL COMPOTE

*mediterranean pickled vegetables
– served with bread, crostini,
and crackers*

HERB RICOTTA

creamy italian ricotta cheese, herb mix

EGGPLANT CAPONATA

diced roasted eggplant, roasted peppers, capers, raisins, onions, celery, tomatoes

BASIL PESTO

homemade fresh basil, olive oil, garlic, romano cheese

OLIVE TAPENADE

kalamata greek olives, anchovies, capers, parsley, garlic, lemon juice

SOFT PRETZEL STATION

a variety of soft pretzels displayed with dipping sauces

AMERICAN CHEESE SAUCE

CHEDDAR LAGER

HONEY DIJON

SOUTHWEST STATION

served with fresh corn tortilla chips

GUACAMOLE CORN SALSA

PICO DE GALLO

BLACK BEANS

RAW BAR STATION

served on ice with lemon, cocktail sauce, mignonette, horseradish & tabasco
(market price)

JUMBO SHRIMP COCKTAIL SEASONAL OYSTERS

LUMP CRAB COCKTAIL

CRAB CLAWS

SUSHI STATION

\$15 per person

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

FEAST OF SHRIMP

served with lemon wedges, spicy cocktail sauce

\$7 per person
choose 2

JUMBO SHRIMP COCKTAIL BADA BANG SHRIMP

CAJUN SHRIMP

SHRIMP SCAMPI
served with garlic toast

— SALADS —

BERRY FIELDS SALAD

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

CLASSIC CAESAR

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

MISTO SALAD

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

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 —

all entrées include chef's selection of vegetable & potato, with the exception of those marked with (*).

+ = buffet only

CRAB CAKES

jumbo lump crab cake mix, roasted red pepper blush

- \$4 per person -

ROASTED SALMON

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

EGGPLANT ROLLATINI

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

CHICKEN PICCATA

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

CHICKEN PARMIGIANO

breaded chicken cutlet, fresh basil, mozzarella, parmigiano, topped with marinara sauce

SHRIMP ARUGULA & PARM *

sautéed shrimp, chopped and mixed in white wine butter sauce, with fresh arugula, penne pasta and shaved parmigiano

TORTELLINI ALFREDO *

creamy alfredo sauce, served with cheese tortellini, grated pecorino romano

FOUR CHEESE MAC *

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

PENNE ALLA VODKA *

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

BRAISED BEEF SHORT-RIB

slow roasted beef chuck, au jus

- \$5 per person -

TRI-TIP

garlic and herb mix roasted tri-tip, served with au jus

ROASTED VEGETABLE TOWER

eggplant, zucchini, yellow squash, roasted peppers, spinach, portobello mushrooms, vegan pesto

FLOUNDER FLORENTINE

oven-roasted, served with spinach, fontina, and gruyere mix, roasted peppers, red pepper coulis

CHICKEN MARSALA

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

ROAST BEEF +

*slow-roasted, served with au jus, & horseradish cream
- served with club rolls*

PORK LOIN +

*italian style roast pork, slow roasted, herb mix, served with side of broccoli rabe, sharp provolone, and roasted peppers
- served with club rolls*

SMOKED TURKEY +

*house-smoked, slow-roasted turkey, pastrami rub, served with a side of provolone, roasted peppers, & sautéed spinach
- served with club rolls*

—/ MINIATURE PASTRY DISPLAY /—

**MINI CHOCOLATE
CHIP CANNOLI**

MINI ECLAIRS

BROWNIES

MINI CHEESECAKES

ASSORTED COOKIES

CHOCOLATE CHERRY WAFFLE CUPS

ITALIAN CREAM PUFFS

**PEANUT BUTTER
CAKE BITES**

**ASSORTED DESSERT
SHOOTERS**

ESPRESSO & CAPPUCCINO BAR

\$14 per person

FULL SERVICE ESPRESSO BAR

2 hours

– (barista required, \$200) –

—/ OFFERINGS INCLUDE /—

ESPRESSO

AMERICANO

LOOSE LEAF TEA

CAPPUCCINO

CAFÉ MOCHA

LATTES

CHAI LATTE

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

(\$27 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

MICHELOB ULTRA

BLUE MOON

COORS LIGHT

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

(\$22 per person)

—/ ASSORTED WINES /—

CHARDONNAY

PROSECCO

CABERNET

—/ BOTTLED BEER /—

(choice of 3)

HEINEKEN

AMSTEL LIGHT

CORONA

YUENGLING LAGER

STELLA ARTOIS

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BLUE MOON

SAMUEL ADAMS

MICHELOB ULTRA

MILLER LITE

COORS LIGHT

BUD LIGHT

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

CUSTOMIZED ICE LUGE

(custom pricing)

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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