

Lunch Menu



CICONTE'S

Cinder
BEAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ LUNCH MENU —/

– all selections include exclusive maitre d'service –
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

\$28 per person (plated)		
1 SALAD	2 ENTRÉE CHOICES <i>entrée counts due with final count</i>	MINIATURE PASTRY DISPLAY

THE PERFECT PARTY

\$32 per person (plated)		
1 SALAD	3 ENTRÉE CHOICES <i>entrée counts due with final count</i>	MINIATURE PASTRY DISPLAY

—/ BUFFET SELECTIONS —/

FIESTA

\$32 per person		
1 SALAD	2 ENTRÉE CHOICES OR BUFFET STATIONS	MINIATURE PASTRY DISPLAY

THE TABLE AFFAIR

\$40 per person		
1 SALAD CHARCUTERIE DISPLAY	3 ENTRÉE CHOICES OR BUFFET STATIONS MINIATURE PASTRY DISPLAY	

—/ BUFFET STATIONS —/

served with club rolls
(counts as 1 choice)

ROAST BEEF

*slow-roasted, served with au jus,
and horseradish crema*

PORK LOIN

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

SMOKED TURKEY

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

—/ ADD WOOD FIRE PIZZA TO YOUR BUFFET —/

(for \$5 per person – choose 2)

WHITE PIZZA

*choose between a four cheeses or a
white with mozzarella and broccoli*

JERSEY LONG HOT PIZZA

*parmesan cream, sausage, long
hots, sharp provolone*

BUFFALO CHICKEN

*homemade buffalo sauce, grilled
chicken, light touch of mozzarella*

THE PHILLY DILLY

*kosher dill pickles, fontina,
mozzarella, chopped bacon, roasted
garlic dill aioli*

MARGHERITA PIZZA

*imported italian tomato sauce,
homemade fresh mozzarella, basil,
olive oil*

—/ 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 (*).

ROASTED SALMON

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

FLOUNDER FLORENTINE

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

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

PENNE ALLA VODKA *

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

SHRIMP ARUGULA & PARM *

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

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

CHICKEN MARSALA

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

CHICKEN PARMIGIANO

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

FOUR CHEESE MAC *

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

TORTELLINI ALFREDO *

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

—/ MINATURE PASTRY DISPLAY /—

\$4 per person

MINI CHOCOLATE CHIP CANNOLI
MINI ECLAIRS
BROWNIES

MINI CHEESECAKES
ASSORTED COOKIES
CHOCOLATE CHERRY GANACHE
CUPS

ITALIAN CREAM PUFFS
PEANUT BUTTER CUPS

homemade

ASSORTED DESSERT SHOOTERS

ESPRESSO & CAPPUCINO BAR

\$14 per person

FULL SERVICE ESPRESSO BAR

2 hours

– (barista required, \$200) –

OFFERINGS INCLUDE

ESPRESSO
AMERICANO
LOOSE LEAF TEA

CAPPUCINO
CAFÉ MOCHA

LATTES
CHAI LATTE

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

WAFFLE WHIRLWIND DELIGHT STATION

\$7 per person

UPGRADE YOUR ICE CREAM STATION TO AN ICE CREAM WAFFLE STATION

(action station requires chef, \$175)

FRESH WAFFLES
made to order
STRAWBERRIES
CARAMEL SAUCE

FRESH WHIPPED CREAM
CHOCOLATE SAUCE
SPRINKLES

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 OR 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
YUENGLING LAGER
CORONA LIGHT
BLUE MOON

AMSTEL LIGHT
SAMUEL ADAMS
MILLER LITE | YUENGLING

STELLA ARTOIS
CORONA
BUD LIGHT | COORS LITE |
MICHELOB ULTRA

(non-alcoholic beer available upon request)

—/ ASSORTED LIQUOR /—

STOLI
CAPTAIN MORGAN SPICED RUM
DEWAR'S
BAILEYS
LIMONCELLO
SWEET & DRY VERMOUTH

TANQUERAY
MALIBU COCONUT RUM
JACK DANIELS
TRIPLE SEC
APPLE PUCKER

BACARDI SUPERIOR
JOSE CUERVO SILVER
AMARETTO
KAHLUA
PEACH SCHNAPPS

(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

SOFT DRINKS

(\$3 per person)

ICE TEA
DIET PEPSI
GINGER ALE

PEPSI
STARRY

A FEW PARTICULARS TO NOTE

FOOD/BEVERAGE

- 1. All pricing for packages applies to events taking place in the year 2025.
- 2. There will be a 4% price increase for events scheduled in 2026 and a 6% increase for events in 2027.
- 3. Every package includes China, Water Glasses, Flatware, and Linens. Linen provisions encompass guest tables, food tables, and up to four additional linens. Additional requested linens will incur an extra charge.
- 4. A rental fee is mandatory for the rental of kitchen equipment if required for your event.
- 5. Variations in pricing may occur for special menu requests.
- 6. Due to market fluctuations, substitutions or price adjustments may be necessary.
- 7. All food must be purchased and provided by CICONTE'S CATERING & EVENTS, as external catering is prohibited.
- 8. Bar package selections must be finalized 45 days before the event to facilitate liquor permits.
- 9. We reserve the right to refuse alcoholic beverages to any guest.
- 10. Menu and setup details need to be confirmed by 4 weeks before the event.

GUARANTEES/PAYMENT

- 1. To secure your event date, a 20% deposit is required at the time of signing the contract.
- 2. 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.
- 3. Acceptable forms of payment include credit card, check, or cash, except the final payment, as mentioned above.
- 4. A 3.5% processing fee is applied to all credit card payments.
- 5. A 20% service charge applies to all package pricing, including additional charges for food, rentals, beverages, set-up, and extra staffing.
- 6. Events falling on a Holiday, Holiday weekend, or the evening before a Holiday may incur additional staffing fees to account for Holiday Pay.
- 7. Events located beyond a one-hour drive from our corporate facility may be subject to travel costs.
- 8. Applicable state liquor and sales tax will be added to taxable charges.
- 9. 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

- If the event is canceled within 14 days of its scheduled date, 75% of the total contracted amount is due.
- 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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