

Lunch Menu



CICONTE'S
Pizzeria

Cinder
CBAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ LUNCH 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

\$28 per person (plated)

1 SALAD

2 ENTRÉE CHOICES

MINIATURE PASTRY DISPLAY

entrée counts due with final count

THE PERFECT PARTY

\$32 per person (plated)

1 SALAD

3 ENTRÉE CHOICES

MINIATURE PASTRY DISPLAY

entrée counts due with final count

FIESTA BUFFET

\$32 per person

1 SALAD

2 ENTRÉE CHOICES

MINIATURE PASTRY DISPLAY

THE TABLE AFFAIR BUFFET

\$40 per person

1 SALAD

3 ENTRÉE CHOICES

CHARCUTERIE DISPLAY

MINIATURE PASTRY DISPLAY

—/ ADD WOOD FIRED PIZZA TO YOUR BUFFET —/

(for \$5 per person - choose 2)

MARGHERITA PIZZA

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

WHITE PIZZA

choose between a four cheese or a white with mozzarella & 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

MAYALINA

italian tomatoes, fresh mozzarella, pepperoni, sausage

—/ SALADS /—

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 /—

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

+ = buffet only.

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

TORTELLINI ALFREDO *

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

PENNE ALLA VODKA *

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

FOUR CHEESE MAC *

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

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

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

(\$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
COORS LIGHT**

**STELLA ARTOIS
CORONA
MICHELOB ULTRA
BUD LIGHT**

(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

(\$22 per person)

—/ ASSORTED WINES /—

CHARDONNAY

PROSECCO

CABERNET

—/ BOTTLED BEER /—

(choice of 3)

**HEINEKEN
YUENGLING LAGER
BLUE MOON
MILLER LITE**

**AMSTEL LIGHT
STELLA ARTOIS
SAMUEL ADAMS
COORS LIGHT**

**CORONA
CORONA LIGHT
MICHELOB ULTRA
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. 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.
04. A rental fee is mandatory for the rental of kitchen equipment if required for your event.
05. Variations in pricing may occur for special menu requests.
06. Due to market fluctuations, substitutions or price adjustments may be necessary.
07. All food must be purchased and provided by CICONTE'S CATERING & EVENTS, as external catering is prohibited.
08. Bar package selections must be finalized 45 days before the event to facilitate liquor permits.
09. 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

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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