

Brunch Menu



CICONTE'S

Cinder
BEAR

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

BANANA FOSTER FRENCH TOAST

*corn flake-crusted 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

OMLET STATION

create your own

YOGURT PARFAIT JARS

– "MAPLE BOURBON": mini bacon
pancake, mini blueberry pancake,
maple bourbon yogurt

– "THE CLASSIC": granola, yogurt,
blueberry, raspberry, honey

– "STRAWBERRY DOUGHNUT":
homemade strawberry yogurt,
cinnamon fried doughnut

BELGIAN WAFFLE STATION

*served with berries, whipped cream
and syrup*

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*

MEZZI RIGATONI

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

SACCHETTINI ALLA PANNA

*cheese stuffed purse pouches, 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 SALAMON

*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 "CARVIN STATION"

(choose 1) \$7 per person

chef attendant required \$175

BEEF TENDERLOIN

slow-roasted, browned crust

SMOKED TURKEY

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

PORK LOIN

italian style roast pork, slow-roasted, herb mix

SMOKED HAM

honey glazed

served with mini rustic rolls, dijonnaise sauce, horseradish sauce

—/ CULINARY REFINEMENTS /—

RAW BAR

JUMBO SHRIMP COCKTAIL

CRAB CLAWS

LUMP CRAB COCKTAIL

SEASONAL OYSTERS

market price

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

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

—/ 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 & CAPPUCCINO BAR

\$14 per person

(minimum of 100 guests)

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

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

THE BREAKFAST JUICE PACKAGE

(\$3 per person)

ORANGE JUICE
PINEAPPLE

CRANBERRY
TOMATO

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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