

Evening Menu



CICONTE'S

Cinder
BAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ EVENING MENUS /—

– all selections include exclusive maitre d’service –
china, water glasses, 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

MINIATURE PASTRY DISPLAY

entrée counts due with final count

THE PERFECT PARTY

\$45 per person (plated)

1 SALAD

1 COLD DISPLAY

3 ENTRÉE CHOICES

entrée counts due with final count

MINIATURE PASTRY DISPLAY

—/ BUFFET SELECTIONS /—

FIESTA

\$45 per person

1 SALAD

2 ENTRÉE CHOICES

MINIATURE PASTRY DISPLAY

THE TABLE AFFAIR

\$50 per person

1 SALAD

CHARCUTERIE DISPLAY

3 ENTRÉE CHOICES

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*

—/ UPGRADE ANY PACKAGE /—

BUTLERED HORS' D'OUVRES

COCKTAIL STATION

—/ 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

ASSORTED INTERNATIONAL CHEESES

served with dried or fresh fruit, nuts & crackers

SPREADS

CRUDITE'

colorful veggies, served with a veggie dip

SPINACH & ARTICHOKE DIP

cream cheese, fresh spinach, mozzarella, herb mix

served with assorted pita, breads and crackers

RICOTTA & HONEY

creamy italian riccotta cheese, honey, herb mix

LEMON HUMMUS

traditional chickpea and tahini hummus, fresh lemon juice

ITALIAN BRUSCHETTA STATION

CHOPPED POMODORO

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

OLIVE TAPENADE

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

HERB RICOTTA

creamy italian riccotta 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

GIARDINIERA AND OLIVE OIL COMPOTE

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

SOFT PRETZEL STATION

a variety of soft pretzels displayed with dipping sauces

AMERICAN CHEESE SAUCE

CHEDDAR LAGER

HONEY DIJON

SOUTHWEST STATION

GUACAMOLE

BLACK BEANS

PICO DE GALLO

CORN SALSA

served with fresh corn tortilla chips

RAW BAR STATION

(market price)

JUMBO SHRIMP COCKTAIL

CRAB CLAWS

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

LUMP CRAB COCKTAIL

SEASONAL OYSTERS

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

\$7 per person

choose 2

JUMBO SHRIMP COCKTAIL

BADA BANG SHRIMP

CAJUN SHRIMP

SHRIMP SCAMPI

served with garlic toast

served with lemon wedges, spicy cocktail sauce

—/ 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 choice 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 and tossed with lemon, capers and white wine

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

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

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

CRAB CAKES

jumbo lump crab cake mix, roasted red pepper blush
- \$4 per person -

—/ MINATURE PASTRY DISPLAY /—

MINI CHOCOLATE CHIP CANNOLI
MINI ECLAIRS
CHOCOLATE DIPPED BROWNIES
BUTTER COOKIES

FRUIT TARTS
MINI CHEESECAKES
SEASONAL MINI PIES
CHOCOLATE CHERRY GANACHE
CUPS

ITALIAN CREAM PUFFS
PEANUT BUTTER CUPS
COCONUT COOKIE BARS

homemade

ASSORTED DESSERT SHOOTERS

tiramisu - strawberry shortcake - triple chocolate mousse - cannoli cream cup

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

SANDAE OASIS

\$5 per person

VANILLA & CHOCOLATE ICE CREAM

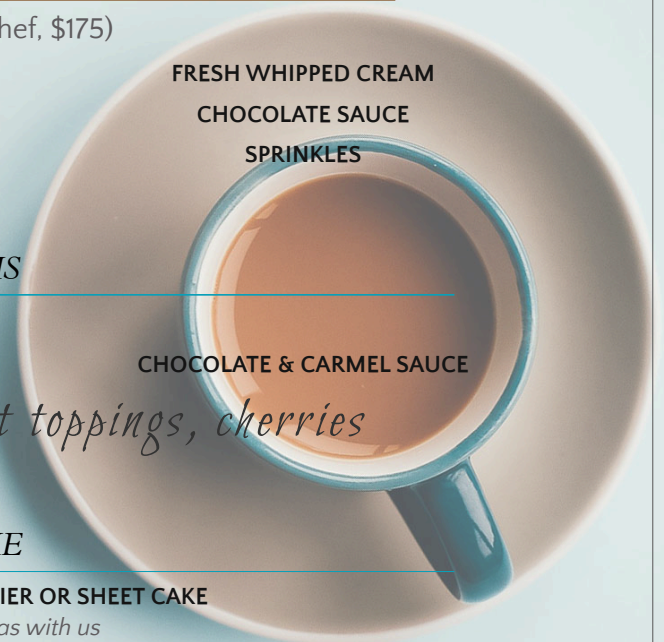
whipped cream, candy & nut toppings, cherries

CHOCOLATE & CARAMEL SAUCE

CUSTOM CAKE

CREATE YOUR OWN CUSTOM 2 TO 4 TIER OR SHEET CAKE

share your dream design ideas with us
- prices available upon request -





CICONTE'S Cinder BEAR LANDMARK The Village Pub

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