

# Evening Menu



CICONTE'S

Cinder  
BEAR

LANDMARK  
AMERICANA  
TAP & GRILL

The Village Pub

[cicontescatering.com](http://cicontescatering.com)

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## —/ EVENING MENUS —/

– 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

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 OR BUFFET  
STATIONS

MINIATURE PASTRY DISPLAY

### THE TABLE AFFAIR

\$50 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*

## —/ UPGRADE ANY PACKAGE —/

BUTLERED HORS’ D’OUVRES

COCKTAIL STATION

## —/ COLD DISPLAYS /—

add any display below for \$5 per person

### CHARCUTERIE STATION

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#### ITALIAN ANTIPASTO

*kalamata olives, roasted red peppers, italian giardiniera, dry salame, prosciutto, soppressata, fontina, gorgonzola, ciliegine mozzarella*

### NUTS AND CHEESE CORNER STATION

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#### ASSORTED INTERNATIONAL CHEESES

*served with dried or fresh fruit, nuts & crackers*

#### SPREADS

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##### CRUDITE'

*colorful veggies, served with a veggie dip*

##### SPINACH & ARTICHOKE DIP

*cream cheese, fresh spinach, mozzarella, herb mix*

##### RICOTTA & HONEY

*creamy italian ricotta cheese, honey, herb mix*

##### LEMON HUMMUS

*traditional chickpea and tahini hummus, fresh lemon juice*

served with assorted pita, breads and crackers

### ITALIAN BRUSCHETTA STATION

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#### 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 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*

#### GIARDINIERA AND OLIVE OIL COMPOTE

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

### SOFT PRETZEL STATION

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a variety of soft pretzels displayed with dipping sauces

#### AMERICAN CHEESE SAUCE

#### CHEDDAR LAGER

#### HONEY DIJON

### SOUTHWEST STATION

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#### GUACAMOLE

#### BLACK BEANS

#### PICO DE GALLO

#### CORN SALSA

served with fresh corn tortilla chips

### RAW BAR STATION

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(market price)

#### JUMBO SHRIMP COCKTAIL

#### CRAB CLAWS

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

#### LUMP CRAB COCKTAIL

#### SEASONAL OYSTERS

### SUSHI STATION

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\$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

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\$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 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*

### **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  
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

\$5per 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

(\$27 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 PUCKERS

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  
BLUE MOON  
MILLER LITE  
COORS LITE

YUENGLING LAGER  
AMSTEL LIGHT  
STELLA ARTOIS

CORONA LIGHT  
SAMUEL ADAMS  
CORONA

(non-alcoholic beer available upon request)

### 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

- 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.



CICONTE'S Cinder PEAR LANDMARK The Village Pub

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