

CICADA RESTAURANT AND BAR

BANQUET DINNER MENUS

Dinner includes choice of Pasta or Risotto, Salad, Meat or Fish, Dessert and Coffee

Meat Selections

Chicken Breast with Dijon Mustard-Blueberry Sauce

Chicken Breast with Carciofi, Capers, Sun-Dried Tomatoes and Sweet Vermouth Sauce

Boneless Chicken Stuffed with Fontina Cheese and Asparagus with Green Basil Sauce

Aged New York Steak Grilled with Roasted Fingerling Potatoes, Sautéed Vegetables, and Black Peppercorn Sauce

Lamb Loin with Cabernet-Mint Sauce

Braised Short Ribs with Polenta

Veal Chop with Sweet Cipollini Onions and Herb Au Jus

Seared Filet Mignon with Trio of Mashed Potatoes, Spinach, and Carrot with Red Wine Sauce

Fish Selections

Pistachio Crusted Atlantic Salmon with Red Skinned Mashed Potatoes, Haricot Vert and Pernod Sauce

Red Snapper Pizzaiola with Tomato Sauce, Black Olives, Roasted Potatoes and Sautéed Spinach

Wild Black Bass with Roasted Potatoes, Vegetables and Lemon Virgin Olive Oil-Herb Sauce

Pan seared Halibut with Crispy Carrot, Edamame Puree and Sesame-Ginger Sauce

Vegetarian Selections

Eggplant Rollatini with Capellini, Spinach, Ricotta and Tomato Coulis

Penne with Sun-dried Tomato, Rapini Broccoli, Garlic-Olive Oil Sauce

Multi-grilled Vegetables with Brown Rice Pilaf

Prices are subject to 9.0% sales tax and 20% service charge

Prices are subject to change without notice

CICADA RESTAURANT AND BAR

Four Course Choices:

Pastas & Risottos

Smoked Chicken Ravioli with Spinach and Radicchio in a Tomato Cream Sauce

Risotto with Roasted Vegetables, Mushrooms, Carrots and Peas

Ravioli Stuffed with Goat Cheese and Spinach in a Fresh Tomato Coulis

Homemade Gnocchi with Cicada Bolognese Sauce

Lobster Ravioli with Asparagus Tips and an Opal Basil Sauce

Orecchiette with Rapini Broccoli, Sun-dried Tomato, Garlic and Olive Oil

Risotto with Porcini Mushrooms and Light Truffle Oil

Goat Cheese Ravioli with Asparagus, Portabella Mushroom and Light Chunky Tomato Sauce

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Salad

Mixed Greens with Roasted Bell Peppers, Pine Nuts and Balsamic Vinaigrette

Tres Colores with Arugula, Radicchio, Endive and Parmesan Slivers in a Balsamic Vinaigrette

*Spinach Salad with White Mushrooms, Cavallo Cheese in Orange Champagne Vinaigrette
Caesar Salad with Crisp Parmesan*

Mizuna Lettuce with Roasted Beets, Herb Goat Cheese, and Roasted Hazelnuts

*Hearts of Romaine and Endive with Gorgonzola Cheese in Truffle Oil Vinaigrette
Topped with Homemade Potato Chips*

Watercress with Vine-Ripened Tomato and Ricotta Salata with Lemon Dressing

Dessert

Key Lime Lemon Meringue Tart

Blueberry Pie with Crème Anglaise

Warm Fresh Berry Cobbler with Vanilla Bean Ice Cream

Chocolate Lava Cake with a Raspberry Coulis

Loco Cheesecake with Mixed Berries Sauce

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Cold Hors D'oeuvres Selection

(50 Piece Minimum)

Smoked Salmon Crepe with Basil Aioli

*Ahi Tuna Tartar with Wasabi Caviar
In a Mini Cone*

Lobster and Mango Brochette

Potato Chip with Duck and Apricot Confit

*Vegetable Roll with Rice Paper
And Sweet Chili Garlic Sauce*

Gazpacho Shrimp on a Wonton Spoon

Blinis with Lobster and Chive Crème Fraîche

Skewered Bocconcini with Artichoke and Black Olives

Endive with Corn Salad

Mushroom Crostini with Black Truffle Cheese

*Smoked Chicken on Purple Potato Chip
With Sweet Chili Sauce*

Hot Hors D'oeuvres Selection

(50 piece minimum)

An Assortment of Gourmet Vegetable Pizzas

Sweet Potato Beignets with Cinnamon

Chicken Satay with Thai Peanut Sauce

*Potato Pancakes Topped with House Smoked Salmon,
Crème Fraîche and Fresh Dill*

Seasonal Vegetable Quiche

Mascarpone Fig in Phyllo Purse

*Puff Pastry with Radicchio and Smoked
Scamorza Cheese*

Dungeness Crab Cakes with a Lemon Caper Aioli

Tempura Shrimp with Sugar Cane and Ponzu

*Gourmet Finger Size Turkey Burger with
Mayo aioli*

*Gourmet Finger Size Cheese Burger with
Southwestern Sauce*

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Crepe Station

Caramelized Bananas and Toasted Pecans

Roasted Hawaiian Pineapple with Dark Rum and Vanilla Cream

Mixed Fresh Berries and Caramel Sauce

Fresh Summer Fruits and Passion Fruit Glaze

Warm Apple with Cinnamon and Calvados

Chocolate Ganache, Fresh Oranges and Grand Marnier

(Choose a Total of Two Flavors from the Above List)

Cheese Station

An Array of Imported and Domestic Cheeses

An Assortment of Breads and Crackers

Garnished with Fresh & Dried Fruits

Fruit Station

Platter of Seasonal Fresh Fruit

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Buffet Menus

Prices are Per Person

50 Person Minimum

Dinner Buffet #1

Choose any One of the following Salads:

*Caesar; Mixed Greens with Roasted Peppers, Pine Nuts and Balsamic Vinaigrette;
Mixed Green with Heart of Palms and Asparagus Basil Vinaigrette*

Grilled Marinated Italian Vegetables

Whole Atlantic Poached Salmon with Dill Crème Fraîche

Ravioli with Ricotta and Spinach in a Cream Sauce with Toasted Walnuts

Sautéed Boneless Breast of Chicken with Exotic Mushrooms

Braised Spinach with Garlic, Lemon & Olive Oil

Assorted Pastries and Cookies

Dinner Buffet #2

Choose One the Following Salads:

*Mixed Greens with Roasted Peppers, Pine Nuts and Balsamic Vinaigrette;
Spinach Salad with Mushroom and Orange Segments*

Tagliatelle with Duxelles Sauce

Orecchiette Amatriciana

*Grilled Atlantic Salmon with Oven Roasted Tomatoes, Caramelized Red Pearl
Onions and Baby Spinach*

Rosemary Roasted Red Fingerling Potatoes

Sauté of Seasonal Vegetables

Grilled New York Loin of Beef with Cognac Peppercorn Sauce

Or

Mustard Panko Crusted New Zealand Lamb with Honey Mustard Sauce

Assorted Pastries and Cookies

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CICADA BUFFET STATIONS

*Prices are Per Person
50 Person Minimum*

Carving Station

(all chef carved on display)

Roasted Boneless Breast of Turkey with Sicilian Herbs, Spices and Gravy

Or

Roasted New York Loin of Beef with Cognac Peppercorn Sauce

Or

Leg of Lamb

Served with

Garlic Mashed Potatoes and Fresh Spinach Braised with Lemon and Extra Virgin Olive Oil

Antipasto Station

Choice of Caesar Salad or Baby Organic Greens with Roasted Peppers and Pine Nuts;

Grilled Marinated Italian Vegetables

Caprese

Selection of Cold Cuts

All Served with Assortment of Homemade Breads

Homemade Pasta Station

Gnocchi with Pesto and Pine Nuts; Penne Arrabbiata with Asparagus;

Agnolotti of Exotic Mushrooms in Sage Butter Sauce;

Homemade Chicken and Pine Nut Tortellini with Roasted Artichoke and Butternut Squash;

And Ricotta Ravioli in a Cream Sauce with Toasted Walnuts;

Choose any 2 of the Above

Shrimp Ravioli with Curry and Asparagus Tips

Lobster Ravioli with Baby Leeks and a Black Truffle Mascarpone Sauce

Seafood Lasagna with Crab, Shrimp, Scallops and Baby Vegetables

)

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CICADA BUFFET STATIONS CONT.

*Prices are Per Person
50 Person Minimum*

Seafood Station

*Jumbo Shrimp with Traditional Cocktail Sauce;
Oysters and Little Neck Clams on the ½ Shell;
Smoked Mussels with Lemon Vinaigrette
Selection of Smoked Fish (Eel, Trout and Salmon)*

Caviar Station (Market Price)

*Beluga Caviar
Osetra Caviar
Sevruga Caviar*

*Served with
Blinis or Toast Points, Crème Fraîche and Assorted Condiments*

Dessert Station

*Chocolate Mousse Cake, Espresso Tiramisu,
Homemade Cheesecake, Espresso Brownies,
Lemon Tart, Fresh Fruit Tart, Pecan Tartlettes
Strawberries Dipped in Chocolate
Homemade Cookies & Truffles
Éclairs
White Chocolate Raspberry Mousse
Home Made Donut Holes with 5 Dipping Sauces
(Chocolate, Vanilla, Peanut Butter, Lemon and Strawberry)
Assorted Petit Fours
(Mini Fruit Tarts –Lemon bars, Chocolate Brownies, Handmade Truffles – Chocolate Dipped Strawberries)*

Choose any 5

Choose any 9

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BEVERAGE PRICE LIST

- Call Bar 3 Hour minimum at \$ per person for first 3 hours every additional hour is \$ per person per hour
- Premium Bar 3 Hour minimum at \$ per person for first 3 hours every additional hour is \$ per person per hour
- Super Premium Bar 3 Hour minimum at \$ per person for first 3 hours every additional hour is per person per hour
- Beer, Wine & Champagne Bar 3 hour min at \$ per person for first 3 hours hour every additional hour is \$ per person per hour

Mineral Water \$ per liter

Champagne Toast
\$ per glass

Lemonade and Mineral Water Station
\$ per person
Pre-ceremony Only

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CICADA MISCELLANEOUS ADDITIONAL CHARGES

Call or email for pricing

Overtime

Valet Parking

Valet Parking

Wedding Ceremony

Hostess/Coat Check (mandatory)

Cash Bartender

Cake Cutting

Chiavaris Chairs

Dance Floors (18 x 24)

INCLUDED (Larger sizes available upon request)

Stage (9x15 fits most 8 to 10 piece bands)

INCLUDED (Larger sizes available upon request)

Vendor Meals (band, photographer, etc.)

(salad–pasta–soda / juice / water / **no alcohol**)

Cicada Site Fee

Menus for Table

Piano Player

Price Varies Depending on Criteria

Flowers

Prices Vary Depending on Arrangement

Special Linens

Based on Size and Fabric

A service charge may apply for the handling of special linens,
charger plates and other miscellaneous rentals.

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LIQUOR			
	<u>CALL</u>	<u>PREMIUM</u>	<u>SUPER PREMIUM / TOP SHELF</u>
<u>VODKA</u>	GORDONS	STOLI	STOLI GOLD
		KETEL ONE	MEZZALUNA
		ABSOLUT	GREY GOOSE
		SMIRNOFF	BELVEDERE
		SKYY	CHOPIN
<u>GIN</u>	GORDONS	BOMBAY	BOMBAY SAPPHIRE
		BEEFEATER	BOODLES
		TANQUEREY	
<u>RUM</u>	CASTILLO	BACARDI	PYRAT XO RSV PLANTERS GOLD
		MEYERS	MALIBU
		CAPTAIN MORGAN	
<u>TEQUILA</u>	JALISCO	CUERVO	CUERVO 1800
		DON JULIO BLANC	TRES GENERACIONES
		PATRON	HUERADURA
<u>SCOTCH</u>	GRANTS	JOHNNY WALKER RED	JOHNNY WALKER BLACK
		CHIVAS REGAL	CHIVAS 18
		DEWARS	DIMPLE PINCH
		CUTTY SARK	
<u>BOURBON</u>	JIM BEAM	JACK DANIELS	KNOB CREEK
		WILD TURKEY	CROWN ROYAL
		SEAGRM'S V.O.	MAKERS MARK
<u>BRANDY</u>	MISSION TRAILS	COURVOISIER VS	COURVOISIER VSOP
		HENNESSEY VS	HENNESSEY VSOP
		MARTELL VS	MARTELL VSOP

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