



Bar Cicchetti Catering

DROP-OFF DELIVERY

We will drop off hot food to your event in disposable aluminum pans. Disposable utensils are available upon request at no charge.

Chaffing dishes & sternos for hot holding are available upon request. + 30

STATIONED FOOD SERVICE

+ 125 PER SERVER

We will serve you and your guests at your residence, office, or venue of choice. Includes delivery and setup of food selection in chaffing dishes with service utensils. Our staff will setup, serve, breakdown and clean up the stationed food service area.

We recommend one server for every 30 expected guests.

Private In-Home Dining

WITH CHEF JONATHON STRANGER

STARTS at 150/PP

Host an all-inclusive event for up to 20 guests in your own home (or other venue with kitchen access). Work with Chef to create a custom menu and the perfect evening for your event.

Catering Menu

Small Plates

7.00/person

CRISPY CAULIFLOWER ^{GF} ^V
garlic aioli, fried green onion,
house peppadew hot sauce

PATATAS BRAVAS ^{GF} ^V
rosemary, lime, garlic & brava aioli

CHICKEN WINGS
peppadew hot sauce, or
jalapeno chimichurri

LAMB MEATBALLS
spiced yogurt, jalapeno chimichurri

FRIED CHICKEN THIGH
sorghum pepper glaze, green onion,
maldon salt, pickled red onion

SLOW-BRAISED PORK RIBS ^{GF}
honey, parmesan, garden herbs

POTATO JACKETS
parmesan creme, bacon,
pickled peppers, green onion

CHEESEBURGER SLIDERS
caramelized onion, pickle, lettuce,
tomato, garlic aioli, american cheese

BEEF & PEPPER SLIDERS
caramelized peppers & onions,
blue cheese, provolone, brava aioli

BLACKENED CHICKEN SLIDERS
smoked bacon, avocado, tomato,
pickled red onion, garlic aioli,
american cheese, local greens

HOUSE LOCAL GREENS ^{GF} ^V
parmesan, anchovy vinaigrette

MEDITERRANEAN SALAD ^{GF} ^V + 4
roasted red peppers, feta cheese,
cherry tomatoes, green beans,
artichoke hearts, olives, croutons,
oregano vinaigrette

Pastas

12.00/person

PARISIAN POTATO GNOCCHI ^{GF} ^V
garden herbs, white wine, garlic

BLACKENED CHICKEN ALFREDO
house made pappardelle, parmesan
cream, shaved parmesan

CHORIZO MAC AND CHEESE
parmesan creme, blue cheese, garlic

Entrees

20.00/person

KUROBOTA PORK SHANK ^{GF}
slow-braised and basted in
sorghum stock, cherry peppers,
with seasonal vegetables

YELLOWFIN TUNA ^{GF}
israeli cous cous, green beans, cherry
tomato, kalamata olive, cilantro pesto

FISH & CHIPS
beer-battered mahi mahi, curry aioli

ROASTED RED CHILE BRISKET ^{GF}
avocado, corn tortillas,
spicy citrus slaw

WAGYU SIRLOIN STEAK ^{GF} + 8
smoked paprika caramel sauce, or
chimichurri, with seasonal vegetables

SURF & TURF ^{GF} + 10
yellowfin tuna and wagyu sirloin,
israeli cous cous, green beans,
cherry tomato, kalamata olive,
cilantro pesto

Desserts

5.00/person

CINNAMON ROLL BREAD PUDDING

CHOCOLATE MOUSSE OF ELEGANCE

Semi-Private Events

in the upstairs bar & lounge of Bar Cicchetti

SEMI-PRIVATE COCKTAIL HOUR

25.00/PP/HR

Treat your guests with full access to our upstairs bar & lounge. Includes limited bar service, and hors d'oeuvres served passed or stationed.

Customize the length of your event to your needs with pricing by the hour.



HORS D'OEUVRES choose a selection of 5 small plates and/or desserts from the catering menu. *add items for an additional charge.*



LIMITED BAR SERVICE basic spirits, cocktails, beer, and house wine. *custom or themed cocktail available for additional charge.*

CAPACITY up to 65 guests seated, or 100 guests standing.

SEMI-PRIVATE RECEPTION

35.00/PP/HR

All of the above... with full open bar service.



HORS D'OEUVRES choose a selection of 5 small plates and/or desserts from the catering menu. *add items for an additional charge.*



OPEN BAR SERVICE all spirits, cocktails, beer, wines by-the-glass. *custom or themed cocktail available for additional charge.*

CAPACITY up to 65 guests seated, or 100 guests standing.

SEMI-PRIVATE SEATED DINNER

90.00/PP

Treat your guests with full access to our upstairs bar & lounge, and a formal seated dinner with a four-course pre-set menu and open bar service.



FOUR-COURSE DINNER 2 small plates, salad, entree, dessert. *add courses for an additional charge.*



OPEN BAR SERVICE all spirits, cocktails, beer, wines by-the-glass. *custom or themed cocktail available for additional charge.*

CAPACITY up to 40 guests seated traditionally, or up to 65 guests seated including bar and lounge seats.

Private Events

two levels of dining space at Bar Cicchetti, with two bars and patio seating!

PRIVATE BUYOUT RECEPTION

Treat your guests with full, private access to the entire restaurant. Includes limited bar service, and hors d'oeuvres served passed or stationed.



HORS D'OEUVRES choose a selection of 5 small plates and/or desserts from the catering menu. *add items for an additional charge.*



LIMITED BAR SERVICE basic spirits, cocktails, beer, and house wine. *custom or themed cocktail available for additional charge.*

CAPACITY up to 100 guests seated, or 150 guests standing.

SUNDAY-THURSDAY

6,500.00

FRIDAY-SATURDAY

8,500.00

PRIVATE BUYOUT SEATED DINNER

Treat your guests with full, private access to the entire restaurant, and a formal seated dinner with a five-course pre-set menu and open bar service.



FIVE-COURSE DINNER 3 small plates, salad, and pasta each served family-style for the table, choice of entree per person, and dessert. *add courses for an additional charge.*



OPEN BAR SERVICE all spirits, cocktails, beer, wines by-the-glass. *custom or themed cocktail available for additional charge.*

CAPACITY up to 100 guests seated.

SUNDAY-THURSDAY

8,000.00

FRIDAY-SATURDAY

10,000.00

All private & semi-private events will have taxes and a 20% gratuity applied to final bill.

Semi-private events have a minimum of 20 guests and 2 hours, and a booking fee may be applied for peak hours.