

# Wedding Menu



**CICONTE'S**  
Pizzeria

**Cinder**  
**CBAR**

**LANDMARK**  
AMERICANA  
TAP & GRILL

**The Village Pub**

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

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# — WEDDING MENUS —

ALL PACKAGES INCLUDE: cocktail hour, 3 or 4-course plated dinner, selected dessert display, wedding cake, coffee station, table linens & napkins, and our exclusive maître d' service

## CLASSIC RECEPTION

\$88 per person

6 BUTLERED HORS  
D'OEUVRES  
CHARCUTERIE STATION  
1 COCKTAIL STATION

SALAD  
2 ENTRÉE CHOICES  
*choice of parmesan risotto -  
roasted or mashed potato*  
CHEF'S CHOICE OF  
SEASONAL VEGETABLE

CHOICE OF DESSERT  
CUSTOMIZED WEDDING CAKE  
LATE NIGHT SNACK

## LET'S CELEBRATE

\$99 per person

8 BUTLERED HORS  
D'OEUVRES  
CHARCUTERIE STATION  
2 COCKTAIL STATIONS

SALAD  
3 ENTRÉE CHOICES  
*choice of parmesan risotto -  
roasted or mashed potato*  
CHEF'S CHOICE OF  
SEASONAL VEGETABLE

CHOICE OF DESSERT  
CUSTOMIZED WEDDING CAKE  
LATE NIGHT SNACK

## SPREAD THE LOVE

\$109 per person

10 BUTLERED HORS  
D'OEUVRES  
CHARCUTERIE STATION  
2 COCKTAIL STATIONS  
1 PREMIUM COCKTAIL STATION  
(EXCLUDED RAW BAR)

SALAD  
INTERMEZZO COURSE  
3 ENTRÉE CHOICES  
*choice of parmesan risotto -  
roasted or mashed potato*  
CHEF'S CHOICE OF  
SEASONAL VEGETABLE

CHOICE OF DESSERT  
CUSTOMIZED WEDDING CAKE  
LATE NIGHT SNACK

## — CUSTOMIZED PACKAGES —

package pricing is for plated entrées. buffet options: 2 entrées, add \$5 per person OR 3 entrées, add \$8 per person.

Our Event Coordinator will work one-on-one with you to  
create your own customized package!

Menus are based on a 50-guest minimum. Smaller groups may be accommodated, and pricing will vary. Package pricing is valid for 2026 dates. All packages are subject to service charges and tax. Add 4% for 2027 pricing and 6% for 2028 pricing. Vendor & children's meal options and pricing are available. Dietary restrictions are available upon request. Please ask your event coordinator for pricing.

# — HORS D'OEUVRES —

(Choose 6, 8, OR 10)

## MEAT

### LAMB CHOPS LOLLIPOPS

*roasted lamb, mint chimichurri*

### MONGOLIAN BEEF SKEWERS

*pan-seared flank steak, sesame seeds, onions and scallions*

### CHICKEN AND WAFFLE

*breaded chicken, waffles, spicy honey, pickle*

### SAUSAGE STUFFED MUSHROOMS

*sweet italian sausage, bread crumbs, and parmigiano*

### CHICKEN MVP

*chicken cutlet bites, vodka sauce, burrata cheese, dollop of pesto, fresh basil, shredded parmigiano*

### SIRLOIN CROSTINI

*seared sirloin, homemade crostini bread, arugula and horseradish crema*

### ROASTED ASPARAGUS AND PROSCIUTTO

*roasted asparagus wrapped in crispy prosciutto*

### PIGS IN A BLANKET

*all beef hot dogs wrapped in a biscuit dough*

### ROAST PORK EGG ROLL

*italian-style roasted pork, broccoli rabe, sharp provolone, garlic aioli*

### BUFFALO CHICKEN SPRING ROLL

*served with bleu cheese*

### PEPPERONI STROMBOLI BITES

*pepperoni and mozzarella stuffed dough, marinara sauce*

### CHEESESTEAK EGG ROLL

*philly-style steak, american cheese, served with ketchup*

### CHICKEN CORDON BLEU

*chicken breast stuffed with ham and swiss cheese, served with a chive crema*

## VEGETARIAN

### RICOTTA AND HONEY CROSTINI

*herb mixed, honey*

### VEGETABLE EGG ROLLS

*sweet thai chili*

### TOMATO BRUSCHETTA

*finely chopped garlic, parsley, onions, basil, olive oil. served with crostini*

### EGGPLANT ROLLATINI

*sliced eggplant, breaded, fried and stuffed with cheese, tomato sauce and basil*

### MAC & CHEESE BITES

*four cheese mac and cheese, breaded and fried*

### BUFFALO CAULIFLOWER

*lightly breaded, fried, choice of bada bang sauce or honey sweet*

### FONTINA & PEPPERS ARANCINI

*roasted peppers, fontina cheese, marinara sauce*

### SPANAKOPITA

*crispy layers of phyllo dough, filled with spinach and feta cheese*

### GOAT CHEESE CROSTINI

*homemade crostini bread, fig jam, goat cheese crema*

### SPINACH AND ARTICHOKE CROSTINI

*homemade crostini bread topped with spinach and artichoke cream cheese spread*

### ZUCCHINI & POTATO LATKE

*chive sour cream*

### MINI STUFFED PEPPERS

*basmati rice, roasted peas, tomato sauce*

### TRUFFLED WILD

### MUSHROOM ARANCINI

*pecorino cream sauce*

### EGGPLANT CAPONATA

*diced roasted eggplant, roasted peppers, capers, raisins, onions, celery, tomatoes*

### CAPRESE SKEWERS

*fresh mozzarella, tomatoes, basil, pecorino basil pesto*

### TOMATO BASIL BISQUE SHOOTERS

*with farmhouse grilled cheese*

### ITALIAN STUFFED MUSHROOMS

*white button mushroom filled with seasoned pecorino bread crumb*

## SEAFOOD

### TUNA TARTARE CUPS

*panko crusted fried rice cup, ahi tuna, sriracha, sesame oil, soy sauce, sesame seeds, scallions, lime juice, sweet thai chili aioli*

### SHRIMP COCKTAIL SHOOTERS

*steamed jumbo shrimp, cocktail sauce, parsley, lemon wedge*

### SEA SCALLOPS

*pan-seared scallops, garlic wine butter sauce, fresh parsley*

### SALMON KABOB

*baked salmon, mango pineapple glaze*

### TEQUILA SHRIMP SHOOTER

*poached shrimp, tequila lime sauce, fresh cilantro*

### CRAB & ROASTED PEPPERS BRUSCHETTA

*diced red and yellow peppers, crab meat, fresh basil, garlic aioli*

### BADA BANG SHRIMP

*fried shrimp, bada bang sauce*

### MINI CRAB CAKES

*lump crab meat mixture, remoulade sauce*

### CRAB RANGOON

*cream cheese and lump crab mix, fried wonton cup, sweet thai chili sauce*

### SCALLOP WRAPPED IN BACON

*pan-seared scallops wrapped in crispy bacon*

### AVOCADO & SHRIMP TOSTITO

*homemade guacamole, grilled shrimp, pico de gallo, tostito chips*

### PROSCIUTTO WRAPPED SHRIMP

*jumbo shrimp wrapped in crispy imported prosciutto*

# — COCKTAIL STATION —

SERVED DURING THE COCKTAIL HOUR

## CHARCUTERIE STATION

### ITALIAN ANTIPASTO

*air-dried italian meats & cheeses, olives, sweet roasted peppers, vegetables, crostini*

## ALL ABOUT THE TOTS STATION

### TATER-TINI STATION

*buttermilk mashed and sweet mashed potatoes*

– toppings include: bacon, cheddar cheese, chives, sour cream, cinnamon cream cheese dip, and marshmallows –

## GAME DAY STATION

### CHICKEN CUTLET SLIDERS

*breaded chicken, broccoli rabe, sharp provolone, garlic aioli*

### MINI CHEESESTEAKS

*chopped steak, fried onions, cheese whiz, side of ketchup*

### BROCCOLI CHEDDAR BITES

*served with ranch dressing*

## GRILLED CHEESE STATION

(choose 2)

### CLASSIC

*served with tomato bisque shots*

### TURKEY & GRUYERE

*made with a cranberry chutney*

### TOMATO & MOZZARELLA

*fresh mozzarella, tomatoes, pesto aioli*

### SMOKED HAM & FONTINA

*dijonnaise*

### AMERICAN CHEESE

*made with bacon or tomato*

### FRENCH ONION GRILLED CHEESE

*pecorino toasted, fontina cheese, smoked gouda, french onion spread*

## SPREADS STATION

*served with assorted pita, breads and crackers*

### CRUDITÉ

*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*

## SLIDER BAR STATION

(choose 2)

### CRAB CAKE SLIDERS

*remoulade sauce*

### BUFFALO CHICKEN SLIDER

*breaded chicken, pickle, blue cheese, iceberg lettuce*

### ROAST PORK SLIDER

*italian style roast pork, spinach, sharp provolone*

### SHRIMP PO' BOY

*butterflied and breaded shrimp, pickle, lettuce, tomato, old bay, remoulade sauce*

### CHEESEBURGER SLIDER

*american cheese, lettuce and tomato*

### CHICKEN CUTLET SLIDER

*homemade focaccia, mozzarella, red pepper coulis, garlic pesto*

## WOOD FIRED PIZZA STATION

(choose 3)

### WHITE PIZZA

*choose between a four cheese or a white with mozzarella and broccoli*

### JERSEY LONG HOT PIZZA

*parmesan cream, sausage, long hots, sharp provolone*

### BUFFALO CHICKEN

*homemade buffalo sauce, grilled chicken, light touch of mozzarella*

### THE PHILLY DILLY

*kosher dill pickles, fontina, mozzarella, chopped bacon, roasted garlic dill aioli*

### MARGHERITA PIZZA

*imported italian tomato sauce, homemade fresh mozzarella, basil, olive oil*

### MAYALINA

*italian tomatoes, fresh mozzarella, pepperoni, sausage*

## PASTA STATION

(choose 2)

### PENNE ALLA VODKA

*penne rigate, tomato cream sauce, green peas, cherry tomatoes*

### FOUR CHEESE MAC

*elbow pasta, mozzarella, cheddar, pepper jack, romano cheese*

### RIGATONI ITALIANO

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

### TORTELLINI ALLA PANNA

*cheese stuffed pasta, diced bacon, green peas, parmigiano cream sauce*

### BOLOGNESE

*beef and pork ragù, pecorino, ricotta, rotini pasta*



## — LET'S TAKE IT TO ANOTHER LEVEL —

SERVED DURING THE COCKTAIL HOUR – (ADDITIONAL CHARGE PER PERSON)

### RAW BAR STATION

(market price)

**JUMBO SHRIMP COCKTAIL**  
**CRAB CLAWS**

**LUMP CRAB COCKTAIL**  
**SEASONAL OYSTERS**

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

### SUSHI STATION

(\$13 per person)

*assorted rolls to include: spicy tuna roll, california roll, philadelphia roll, salmon avocado roll*  
– served with soy sauce, pickled ginger and wasabi –

### IL MACELLAIO "CARVING STATION"

(choose 1 for \$7 per person, choose 2 for \$12 per person)

**BEEF TENDERLOIN**

*slow-roasted, browned crust, bordelaise*

**SMOKED TURKEY**

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

**PORK LOIN**

*italian style roast pork, slow-roasted, cherry pepper au jus,*  
*herb mix*

**NY STRIPLOIN**

*homemade garlic basil pesto rub, beef au jus*

served with mini rustic rolls, horseradish sauce – chef attendant fee \$175

### WOK BOX STATION

(\$7 per person, choose 2)

**MONGOLIAN STYLE BEEF**

*flank steak strips, vegetable stir fry,*  
*scallions, oriental spice mix*

**GENERAL TSO'S CHICKEN**

*deep-fried chicken, homemade*  
*garlic glaze, soy sauce, and chiles*

**GENERAL TSO'S TOFU**

*golden, pan-fried tofu, general tso's*  
*sauce with a perfect balance of*  
*sweet, savory, and spicy*

served with steamed jasmine rice in chinese food boxes with chopsticks

### TAPAS STATION

(\$5 per person)

**PINCHOS**

*adobo marinated grilled steak skewers,*  
*chimichurri sauce*  
– sub steak with chicken  
also available

**HAM & CHEESE CROQUETTE**

*panko breaded fried potato,*  
*imported ham, cooper sharp*  
*american, marinara sauce*

**EMPANADAS**

*enchilada style pulled chicken, pico*  
*de gallo, sour cream, queso fresco*

### SOUTH OF THE BORDER STATION

(\$6 per person, choose 2)

**CARNE ASADA**

*seasoned, marinated and grilled steak*

**PORK CARNITAS**

*mexican style, seasoned,*  
*slow-roasted pork*

**BRAISED CHICKEN**

*seasoned, braised chicken*

served with soft tortillas, sour cream, pico de gallo, guacamole, cheddar jack cheese, spicy queso, salsa verde  
accompanied with mexican street corn dip and fresh corn tortilla chips

## —/ 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 /—

all entrées include seasonal vegetables & your choice of starch

### **CENTER CUT FILET MIGNON\*+**

*marinated with salt, pepper and olive oil, in a bordelaise sauce*

### **BRAISED BEEF SHORT-RIB**

*slow roasted beef chuck, au jus*

### **PORK RIBEYE**

*oven-roasted pork ribeye, cherry pepper au jus, micro arugula*

### **CHICKEN MILANESE**

*breaded chicken cutlet, arugula, cherry tomatoes, olive oil, fresh lemon squeeze, balsamic glaze, shaved parmigiano*

### **STUFFED CHICKEN PARMIGIANO**

*butterflied chicken cutlet, breaded and stuffed with basil, mozzarella, parmigiano, topped with marinara and shaved asiago*

### **POLLO LIMONE**

*pan-seared chicken breast, lemon, white wine butter sauce, capers and fresh parsley*

### **STUFFED CHICKEN FLORENTINE**

*stuffed with spinach, fontina, and gruyere mix, sweet roasted peppers, red pepper coulis*

### **CHICKEN ALLA VODKA**

*chicken cutlet, vodka sauce, burrata cheese, pesto, basil, shredded parmigiano*

### **EGGPLANT ROLLATINI**

*egg battered eggplant, sautéed spinach, mozzarella, ricotta, pecorino, marinara sauce, fresh basil*

### **ROASTED VEGETABLE TOWER**

*eggplant, zucchini, yellow squash, roasted peppers, spinach, portobello mushrooms, vegan pesto*

### **MEDITERRANEAN SEA BASS+**

*pan-seared, blistered cherry tomatoes, lemon caper beurre blanc*

### **CRAB CAKES+**

*jumbo lump crab cake mix, roasted red pepper blush*

### **ROASTED SALMON**

*oven-roasted salmon, spinach, sundried tomatoes, white wine butter sauce*

### **BULLEIT SALMON**

*maple bullelt bourbon glaze, candied walnuts*

### **STUFFED FLOUNDER**

*flaky white flounder, oven-roasted, stuffed with spinach and feta cheese in a white wine butter sauce*

(\* indicates served plated only, + indicates market conditions may require a substitution or price increase)

## —/ WEDDING CAKE OR CUPCAKES /—

(customized just for you)

we will be with you every step of the way as you collaborate with one of our partner pastry chefs to create your personalized wedding cake!

# DESSERTS

choice of 1

## —/ MINIATURE PASTRY DISPLAY /—

MINI CHOCOLATE CHIP CANNOLI  
MINI ECLAIRS  
ASSORTED COOKIES

MINI CHEESECAKES  
CHOCOLATE CHERRY WAFFLE CUPS  
ASSORTED DESSERT SHOOTERS

ITALIAN CREAM PUFFS  
PEANUT BUTTER CAKE BITES

## —/ COOKIE & MILK SHOOTERS /—

WHOLE MILK

CHOCOLATE MILK

MINI CHOCOLATE CHIP COOKIES

## —/ FIRESIDE STATION /—

hot chocolate - mini marshmallows - chocolate bars - graham crackers  
virgin or spiked

## —/ SUNDAE BAR /—

CHOCOLATE AND CARAMEL SAUCE

VANILLA AND CHOCOLATE ICE CREAM

whipped cream, candy & nut toppings, cherries

upgrade to an ice cream waffle station: additional \$3 per person, attendant required (\$175)

## —/ MASON JAR MINI PIES /—

(\$7 per person, choose 3)

### LEMON MERINGUE

*graham cracker crust, lemon custard,  
whipped cream*

### CHOCOLATE CREAM

*oreo cookie crust, chocolate mousse,  
chopped oreos, whipped cream*

### CLASSIC CHERRY

*cherry pie crust, cherry pie filling,  
topped with pie crust strips*

### BANANAS FOSTER

*graham cracker crust, banana  
flambé, coconut whipped cream,  
topped with a sugar cookie*

### APPLE CRUMB

*brown sugar and cinnamon roasted  
granny smith apples, vanilla ice  
cream, whipped cream, caramel  
sauce, honey granola oats*

# IT NEVER ENDS . . . .

## ❧ LATE-NIGHT SNACKS ❧

(choose 1)

### CHEESESTEAK SLIDER

*philly style chopped steak, fried onions, cheese whiz*

### BREAKFAST SANDWICH

*bacon, sausage or pork roll served with egg and cheese  
- club roll or english muffin*

### PHILLY SOFT PRETZEL

*served with mustard*

### GRILLED CHEESE

*assorted selection*

## —/ BAR & BEVERAGE /—

a bartender fee is required for all packages \$250

### THE SIGNATURE BAR PACKAGE

(\$30 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  
BUD LIGHT

STELLA ARTOIS  
CORONA  
COORS LIGHT  
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

(\$25 per person)

#### —/ ASSORTED WINES /—

CHARDONNAY

PROSECCO

CABERNET

#### —/ BOTTLED BEER /—

(choice of 3)

HEINEKEN  
YUENGLING LAGER  
BLUE MOON  
MILLER LITE

AMSTEL LIGHT  
STELLA ARTOIS  
SAMUEL ADAMS  
COORS LIGHT

CORONA  
CORONA LIGHT  
MICHELOB ULTRA

(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 2026.
2. There will be a 4% price increase for events scheduled in 2027 and a 6% increase for events in 2028.
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

1. If the event is canceled within 14 days of its scheduled date, 75% of the total contracted amount is due.
2. 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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**CBAR**

**LANDMARK**  
AMERICANA  
TAP & GRILL

**The Village Pub**

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