

Wedding Menu



CICONTE'S
Pizzeria

**Cinder
BAR**

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

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

ECCPLANT 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 baba 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, baba 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

CLASSIC

served with tomato bisque shots

TURKEY & GRUYERE

made with a cranberry chutney

GRILLED CHEESE STATION

(choose 2)

TOMATO & MOZZARELLA

fresh mozzarella, tomatoes, pesto aioli

AMERICAN CHEESE

made with bacon or tomato

SMOKED HAM & FONTINA

dijonnaise

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

CHEESEBURGER SLIDER

american cheese, lettuce and tomato

SHRIMP PO' BOY

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

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

MARGHERITA PIZZA

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

THE PHILLY DILLY

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

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

BOLOGNESE

beef and pork ragù, pecorino, ricotta, rotini pasta

TORTELLINI ALLA PANNA

cheese stuffed pasta, diced bacon, green peas, parmesan cream sauce

→ 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*

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 bulleit 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

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

AMSTEL LIGHT

STELLA ARTOIS

YUENGLING LAGER

SAMUEL ADAMS

CORONA

CORONA LIGHT

MILLER LITE

COORS LIGHT

BLUE MOON

BUD LIGHT

MICHELOB ULTRA

(non-alcoholic beer available upon request)

—/ ASSORTED LIQUOR /—

STOLI

TANQUERAY

BACARDI SUPERIOR

CAPTAIN MORGAN SPICED RUM

MALIBU COCONUT RUM

JOSE CUERVO SILVER

DEWAR'S

JACK DANIELS

AMARETTO

BAILEYS

TRIPLE SEC

KAHLUA

LIMONCELLO

APPLE PUCKER

PEACH SCHNAPPS

SWEET & DRY VERMOUTH

(top shelf available at additional cost)

THE WINE & BEER PACKAGE

(\$25 per person)

—/ ASSORTED WINES /—

CHARDONNAY

PROSECCO

CABERNET

—/ BOTTLED BEER /—

(choice of 3)

HEINEKEN

AMSTEL LIGHT

CORONA

YUENGLING LAGER

STELLA ARTOIS

CORONA LIGHT

BLUE MOON

SAMUEL ADAMS

MICHELOB ULTRA

MILLER LITE

COORS LIGHT

(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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