

Wedding Stations Menu



CICONTE'S
Pizzeria

Cinder
CBAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ WEDDING MENU /—

ALL PACKAGES INCLUDE:

cocktail hour, reception stations, selected dessert display, wedding cake, coffee station, table linens & napkins, and our exclusive maître d' service

GLAMOUR

\$78 per person

6 BUTLERED HORS D'OEUVRES

2 RECEPTION STATIONS

CHOICE OF DESSERT

1 COCKTAIL STATION

1 ACCOMPANIMENT STATION

**CUSTOMIZED
WEDDING CAKE**

ROMANCE

\$88 per person

8 BUTLERED HORS D'OEUVRES

3 RECEPTION STATIONS

CHOICE OF DESSERT

1 COCKTAIL STATION

1 ACCOMPANIMENT STATION

**CUSTOMIZED
WEDDING CAKE**

FAIRY TALE

\$104 per person

10 BUTLERED HORS D'OEUVRES

3 RECEPTION STATIONS

CHOICE OF DESSERT

2 COCKTAIL STATIONS

**2 ACCOMPANIMENT
STATIONS**

**CUSTOMIZED
WEDDING CAKE**

—/ CUSTOMIZED PACKAGES /—

**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 & WAFFLE

breaded chicken, waffles, spicy honey, pickle

SAUSAGE STUFFED MUSHROOMS

sweet italian sausage, bread crumbs, and parmigiano

ROAST PORK EGG ROLL

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

SIRLOIN CROSTINI

seared sirloin, homemade crostini bread, arugula and horseradish crema

ROASTED ASPARAGUS & PROSCIUTTO

roasted asparagus wrapped in crispy prosciutto

CHICKEN MVP

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

PIGS IN A BLANKET

all beef hot dogs wrapped in a biscuit dough

BUFFALO CHICKEN EGG 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 & HONEY CROSTINI

herb mixed, honey

VEGETABLE EGG ROLL

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

ITALIAN STUFFED MUSHROOMS

white button mushroom filled with seasoned pecorino bread crumb

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 & 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

BUFFALO CAULIFLOWER

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

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

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

SALMON KABOB

baked salmon, mango pineapple glaze

MINI CRAB CAKES

lump crab meat mixture, remoulade sauce

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

SEA SCALLOPS

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

BADA BANG SHRIMP

fried shrimp, bada bang 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

GRILLED CHEESE STATION

(choose 2)

CLASSIC

served with tomato bisque shots

TURKEY & GRUYERE

made with a cranberry chutney

FRENCH ONION GRILLED CHEESE

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

AMERICAN CHEESE

made with bacon or tomato

TOMATO & MOZZARELLA

fresh mozzarella, tomatoes, pesto aioli

SMOKED HAM & FONTINA

dijonnaise

SPREADS STATION

served with assorted pita, breads and crackers

CRUDITÉ

colorful veggies, served with a veggie dip

SPINACH & ARTICHOKE DIP

cream cheese, mozzarella, fresh spinach, herb mix

RICOTTA & HONEY

creamy italian ricotta cheese, honey, herb mix

LEMON HUMMUS

traditional chickpea and tahini hummus, fresh lemon juice

ITALIAN BRUSCHETTA STATION

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, onions, celery, tomatoes, and mixed vegetables

BASIL PESTO

homemade fresh basil, olive oil, garlic, romano cheese

GIARDINIERA & OLIVE

OIL COMPOTE
mediterranean pickled vegetables
– served with bread, crostini, and crackers

SOFT PRETZEL STATION

a variety of soft pretzels displayed with dipping sauces

AMERICAN CHEESE SAUCE

CHEDDAR LAGER

HONEY DIJON

NUTS AND CHEESE CORNER STATION

fontina, gorgonzola, mozzarella, sharp provolone, candied walnuts, cashews, fig jam, dried cranberries

– served with crackers –

FEAST OF SHRIMP STATION

\$5 per person

JUMBO SHRIMP COCKTAIL

BADA BANG SHRIMP

CAJUN SHRIMP

SHRIMP SCAMPI

served with garlic toast

served with lemon wedges, spicy cocktail sauce

—/ RECEPTION STATIONS —/

IL MACELLAIO "CARVING STATION"

(choose 2)

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

TAPAS STATION

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

(choose 2)

CARNE ASADA

seasoned, marinated and grilled steak

BRAISED CHICKEN

seasoned, braised chicken

PORK CARNITAS

mexican style, seasoned,
slow-roasted pork

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

COUNTRY COOKING STATION

BUTTERMILK CHICKEN BITES

crispy southern buttermilk chicken

HOMEMADE CORN BREAD

freshly baked

BUTTERMILK WAFFLES

maple syrup

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

BOLOGNESE

beef and pork ragù, pecorino,
ricotta, rotini pasta

TORTELLINI ALLA PANNA

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

RIGATONI ITALIANO

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

WOOD FIRED PIZZA STATIONS

(choose 2)

MARGHERITA PIZZA

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

JERSEY LONG HOT PIZZA

parmesan cream, sausage, long
hots, sharp provolone

WHITE PIZZA

choose between a four cheese or a
white with mozzarella & broccoli

THE PHILLY DILLY

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

BUFFALO CHICKEN

homemade buffalo sauce, grilled
chicken, light touch of mozzarella

MAYALINA

italian tomatoes, fresh mozzarella,
pepperoni, sausage

— RECEPTION STATIONS —

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

WOK BOX STATION

(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

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

LUAU STATION

HULI HULI CHICKEN SKEWER

grilled chicken thighs glazed with pineapple-ginger teriyaki

HAWAIIAN MACARONI SALAD

elbow mac, shredded carrots, sweet onions, scallions, mayo, pineapple tidbits, pineapple juice

KALUA PORK SLIDERS

pulled pork, hawaiian roll, tangy island slaw

WINTER STATION

CHICKEN POT PIE CUPS

chicken vegetable veloute, peas, potatoes, puff pastry

CHILI SHOOTER

homemade chili, sour cream, scallions, tortilla strips

FRENCH ONION CHEESEBURGER

focaccia bread, burger patty, caramelized onions, provolone, swiss, pecorino romano

— ACCOMPANIMENTS —

ALL ABOUT TOTS

TATER-TINI STATION

buttermilk mashed and sweet mashed potatoes

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

PANETTINI & OIL

SLICED BAGUETTE TOASTED FOCACCIA

MARINATED OLIVES CHOPPED TOMATO & BASIL

ASSORTED DIPPING OILS

SALAD SHOOTER

(choose 1)

CLASSIC CAESAR

red and green chopped baby romaine, homemade caesar dressing, ricotta salata, pecorino romano, roasted red peppers, toasted bread crumbs

BERRY FIELDS SALAD

spinach, frisee, shaved red onions, strawberries, raspberries, blueberries, blackberries, wild berry vinaigrette

—/ DESSERTS /—

(choose 1)

MINIATURE PASTRY DISPLAY

MINI ECLAIRS

MINI CHOCOLATE CHIP CANNOLI

MINI CHEESECAKES

CHOCOLATE CHERRY WAFFLE CUPS

ASSORTED DESSERT SHOOTERS

PEANUT BUTTER CAKE BITES

ITALIAN CREAM PUFFS

BROWNIES

ASSORTED COOKIES

COOKIE & MILK SHOOTERS

WHOLE MILK

MINI CHOCOLATE CHIP COOKIES

CHOCOLATE MILK

FIRESIDE STATION

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

SUNDAE BAR

VANILLA AND CHOCOLATE ICE CREAM

CHOCOLATE AND CARAMEL SAUCE

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

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!

—/ IT NEVER ENDS /—

LATE-NIGHT SNACKS

(choose 1)

CHEESESTEAK SLIDER

philly style chopped steak, fried onions, cheese whiz

GRILLED CHEESE

assorted selection

BREAKFAST SANDWICH

bacon, sausage or pork roll served with egg and cheese

– club roll or english muffin –

PHILLY SOFT PRETZEL

served with mustard

—/ 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
BUD LIGHT
MILLER LITE

STELLA ARTOIS
CORONA
MICHELOB ULTRA
COORS LIGHT

(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
BLUE MOON
MILLER LITE
COORS LIGHT

YUENGLING LAGER
AMSTEL LIGHT
STELLA ARTOIS
MICHELOB ULTRA

CORONA LIGHT
SAMUEL ADAMS
CORONA
BUD 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 /—

01. All pricing for packages applies to events taking place in the year 2026.
02. There will be a 4% price increase for events scheduled in 2027 and a 6% increase for events in 2028.
03. 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.
04. A rental fee is mandatory for the rental of kitchen equipment if required for your event.
05. Variations in pricing may occur for special menu requests.
06. Due to market fluctuations, substitutions or price adjustments may be necessary.
07. All food must be purchased and provided by CICONTE'S CATERING & EVENTS, as external catering is prohibited.
08. Bar package selections must be finalized 45 days before the event to facilitate liquor permits.
09. 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

01. To secure your event date, a 20% deposit is required at the time of signing the contract.
02. 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.
03. Acceptable forms of payment include credit card, check, or cash, except the final payment, as mentioned above.
04. A 3.5% processing fee is applied to all credit card payments.
05. A 20% service charge applies to all package pricing, including additional charges for food, rentals, beverages, set-up, and extra staffing.
06. Events falling on a Holiday, Holiday weekend, or the evening before a Holiday may incur additional staffing fees to account for Holiday Pay.
07. Events located beyond a one-hour drive from our corporate facility may be subject to travel costs.
08. Applicable state liquor and sales tax will be added to taxable charges.
09. 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

01. If the event is canceled within 14 days of its scheduled date, 75% of the total contracted amount is due.
02. 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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