

# Wedding Stations



**CICONTE'S**  
Pizzeria

**Cinder  
BAR**

**LANDMARK**  
AMERICANA  
TAP & GRILL

**The Village Pub**

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

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## —/ WEDDING MENUS /—

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**

**LATE NIGHT SNACK**

### →&lt; CUSTOMIZED PACKAGES &gt;←

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**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*

## 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*

## 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 AND 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*

#### 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

### 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*

#### 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*

#### FOUR CHEESE MAC

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

#### BOLOGNESE

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

### WOOD FIRED PIZZA STATIONS

(choose 2)

#### MARGHERITA PIZZA

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

#### 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*

#### 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*

#### 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  
BROWNIES  
ASSORTED DESSERT SHOOTERS

ITALIAN CREAM PUFFS  
PEANUT BUTTER CAKE BITES  
ASSORTED COOKIES

## HOMEMADE

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*

## 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*

### 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

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

(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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