

Cocktail Stations



CICONTE'S
Pizzeria

Cinder
CBAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ STATIONS MENU /—

ALL PACKAGES INCLUDE:

china and flatware

menus are based upon a 50-guest count minimum

linens and staffing are additional. smaller groups will be accommodated, and pricing will vary

additional service charges may be applicable. all events are subject to service charge and sales tax

vendor and children's meal options available upon request

FLAVOR JUNCTION STATION

\$30 per person

CHOOSE TWO STATIONS

CULINARY CORNER STATION

\$38 per person

CHOOSE THREE STATIONS

GOURMET LANE

\$48 per person

CHOOSE FOUR STATIONS

—/ 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.

—/ RECEPTION STATION \—

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

BROCCOLI CHEDDDAR BITES

served with ranch dressing

MINI CHEESESTEAKS

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

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

SLIDER BAR STATION

(choose 2)

SHRIMP PO' BOY

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

CRAB CAKE SLIDERS

remoulade sauce

ROAST PORK SLIDER

italian style roast pork, spinach, sharp provolone

CHICKEN CUTLET SLIDER

homemade focaccia, mozzarella, red pepper coulis, garlic pesto

CHEESEBURGER SLIDER

american cheese, lettuce and tomato

BUFFALO CHICKEN SLIDER

breaded chicken, pickle, blue cheese, iceberg lettuce

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 PIZZA

italian tomatoes, fresh mozzarella, pepperoni, sausage

PASTA STATION

(choose 2)

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

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

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

IL MACELLAIO "CARVING STATION"

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

BEEF TENDERLOIN

slow-roasted, browned crust, bordelaise

NY STRIPLOIN

*homemade garlic basil pesto rub,
beef au jus*

PORK LOIN

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

SMOKED TURKEY

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

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

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*

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*

SOUTH OF THE BORDER STATION

(\$5 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

COUNTRY COOKING STATION

BUTTERMILK CHICKEN BITES

crispy southern buttermilk chicken

HOMEMADE CORN BREAD

freshly baked

BUTTERMILK WAFFLES

maple syrup

FOUR CHEESE MAC

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

ALL ABOUT THE GREENS STATION

(add grilled salmon for \$4 per person)

romaine

tomato

roasted peppers

olives

grated pecorino romano

candied walnuts

spring mix

carrots

strawberries

goat cheese

hard boiled eggs

grilled chicken

cucumbers

red roasted beets

dried cranberries

feta cheese

croutons

chopped bacon

DRESSINGS

(choose 3)

HOMEMADE CAESAR

ITALIAN HOAGIE DRESSING

WILD BERRY VINAIGRETTE

RANCH

BALSAMIC VINAIGRETTE

BLUE CHEESE

— COLD DISPLAYS —

add any display below for \$5 per person

CHARCUTERIE STATION

ITALIAN ANTIPASTO

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

NUTS AND CHEESE CORNER STATION

fontina, gorgonzola, mozzarella, sharp provolone, candied walnuts, cashews, fig jam, dried cranberries
– served with crackers –

SPREADS STATION

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

served with assorted pita, breads and crackers

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, roasted peppers, capers, raisins, onions, celery, tomatoes

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

SOUTHWEST STATION

GUACAMOLE

BLACK BEANS

PICO DE GALLO

CORN SALSA

served with fresh corn tortilla chips

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

(\$15 per person)

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

FEAST OF SHRIMP STATION

(\$7 per person, choose 2)

JUMBO SHRIMP COCKTAIL

BADA BANG SHRIMP

CAJUN SHRIMP

SHRIMP SCAMPI

served with garlic toast

served with lemon wedges, spicy cocktail sauce

— HORS D'OEUVRES —

(butlered during cocktail hour)

add 6 butlered hot hors d'oeuvres for \$8 to any stations package

MEAT

CHICKEN CORDON BLEU

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

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

SIRLOIN CROSTINI

seared sirloin, homemade crostini bread, arugula and horseradish crema

ROASTED ASPARAGUS & PROSCIUTTO

roasted asparagus wrapped in crispy prosciutto

PIGS IN A BLANKET

all beef hot dogs wrapped in a biscuit dough

CHICKEN MVP

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

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

ROAST PORK EGG ROLL

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

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

MINI STUFFED PEPPERS

basmati rice, roasted peas, tomato sauce

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

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

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

—/ MINIATURE PASTRY DISPLAY /—

\$4 per person

MINI CHOCOLATE CHIP CANNOLI

MINI CHEESECAKES

ITALIAN CREAM PUFFS

MINI ECLAIRS

CHOCOLATE CHERRY WAFFLE CUPS

PEANUT BUTTER CAKE BITES

BROWNIES

ASSORTED COOKIES

ASSORTED DESSERT SHOOTERS

ESPRESSO & CAPPUCINO BAR

\$14 per person

FULL SERVICE ESPRESSO BAR

2 hours

– (barista required, \$200) –

OFFERINGS INCLUDE

ESPRESSO

CAPPUCINO

LATTES

AMERICANO

CAFÉ MOCHA

CHAI LATTE

LOOSE LEAF TEA

flavored syrups, rock candy, stirrers, cocoa and cinnamon shakers
assorted sugar selection; whole, skim, & almond milk

SUNDAE OASIS

\$5 per person (includes whipped cream, candy & nut toppings, cherries)

VANILLA & CHOCOLATE ICE CREAM

CHOCOLATE & CARAMEL SAUCE

CUSTOM CAKE

CREATE YOUR OWN CUSTOM 2 TO 4 TIER OR SHEET CAKE

share your dream design ideas with us

– prices available upon request –

—/ BAR & BEVERAGE /—

a bartender fee is required for all packages \$250

THE SIGNATURE BAR PACKAGE

(\$27 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
COORS LIGHT

STELLA ARTOIS
BUD LIGHT
CORONA
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

(\$22 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
CORONA

MICHELOB ULTRA
CORONA LIGHT
SAMUEL ADAMS
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

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. A rental fee is mandatory for the rental of kitchen equipment if required for your event.
4. Variations in pricing may occur for special menu requests.
5. Due to market fluctuations, substitutions or price adjustments may be necessary.
6. All food must be purchased and provided by CICONTE'S CATERING & EVENTS, as external catering is prohibited.
7. Bar package selections must be finalized 45 days before the event to facilitate liquor permits.
8. We reserve the right to refuse alcoholic beverages to any guest.
9. 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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