

# Cocktail Stations



**CICONTE'S**  
Pizzeria

**Cinder**  
**CBAR**

**LANDMARK**  
AMERICANA  
TAP & GRILL

**The Village Pub**

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

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## —/ STATIONS MENU /—

**ALL PACKAGES INCLUDE:**

china and flatware

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### FLAVOR JUNCTION STATION

\$30 per person

**CHOOSE TWO STATIONS**

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### CULINARY CORNER STATION

\$38 per person

**CHOOSE THREE STATIONS**

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### GOURMET LANE

\$48 per person

**CHOOSE FOUR STATIONS**

## —/ CUSTOMIZED PACKAGES /—

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

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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 CHEDDAR 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 & 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 ragu, 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

### BUTTERMILK WAFFLES

maple syrup

### FOUR CHEESE MAC

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

### HOMEMADE CORN BREAD

freshly baked

## 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, mozzarella, fresh spinach, herb mix

served with assorted pita, breads and crackers

#### 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, 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

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

#### LUMP CRAB COCKTAIL

#### SEASONAL OYSTERS

### 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

### BUFFALO CHICKEN EGG ROLL

served with bleu cheese

### 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

### 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

### ROAST PORK EGG ROLL

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

### ROASTED ASPARAGUS & PROSCIUTTO

roasted asparagus wrapped in crispy prosciutto

### MONGOLIAN BEEF SKEWERS

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

### PEPPERONI STROMBOLI BITES

pepperoni and mozzarella stuffed dough, marinara sauce

### CHEESESTEAK EGG ROLL

philly-style steak, american cheese, served with ketchup

## 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**

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**ESPRESSO & CAPPUCCINO BAR**

\$14 per person

**FULL SERVICE ESPRESSO BAR**

2 hours

*– (barista required, \$200) –*

—/ OFFERINGS INCLUDE /—

**ESPRESSO**

**CAPPUCCINO**

**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

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**SUNDAE OASIS**

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

**VANILLA & CHOCOLATE ICE CREAM**

**CHOCOLATE & CARAMEL SAUCE**

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**CUSTOM CAKE**

**CREATE YOUR OWN CUSTOM 2 TO 4 TIER 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

**MIXERS**  
sodas, juices, sour mix, grenadine

**SIGNATURE COCKTAILS**

CUSTOMIZED ICE LUGE

(custom pricing)

# A FEW PARTICULARS TO NOTE

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## —/ 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. A rental fee is mandatory for the rental of kitchen equipment if required for your event.
04. Variations in pricing may occur for special menu requests.
05. Due to market fluctuations, substitutions or price adjustments may be necessary.
06. All food must be purchased and provided by CICONTE'S CATERING & EVENTS, as external catering is prohibited.
07. Bar package selections must be finalized 45 days before the event to facilitate liquor permits.
08. We reserve the right to refuse alcoholic beverages to any guest.
09. Menu and setup details need to be confirmed by 4 weeks before the event.
10. Additional staffing fees may apply.

# GUARANTEES/PAYMENT

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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

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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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