

Wedding Stations



CICONTE'S

Cinder
BAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ WEDDING MENUS /—

ALL PACKAGES INCLUDE: cocktail hour, reception stations, miniature pastry display, wedding cake, coffee station, table linens & napkins, and our exclusive maître d' service

GLAMOUR

\$78 per person

6 BUTLERED HORS
D'OEUVRES
1 COCKTAIL STATION

2 RECEPTION STATIONS
1 ACCOMPANIMENT STATION

ASSORTED MINIATURE
PASTRIES
CUSTOMIZED WEDDING
CAKE

ROMANCE

\$88 per person

8 BUTLERED HORS
D'OEUVRES
1 COCKTAIL STATIONS

1 ACCOMPANIMENT STATION
3 RECEPTION STATIONS

ASSORTED MINIATURE
PASTRIES
CUSTOMIZED WEDDING
CAKE

FAIRY TALE

\$104 per person

10 BUTLERED HORS
D'OEUVRES
2 COCKTAIL STATION

3 RECEPTION STATIONS
2 ACCOMPANIMENT
STATION

ASSORTED MINIATURE
PASTRIES
CUSTOMIZED WEDDING
CAKE

"LATE NIGHT SNACK"

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 2025 dates. All packages are subject to service charges and tax. Add 4% for 2026 pricing and 6% for 2027 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

southern fried chicken, waffles, spicy honey, pickle

SAUSAGE STUFFED MUSHROOMS

sweet italian sausage, bread crumbs, and parmigiano

CHICKEN CORDON BLEU

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

SIRLOIN CROSTINI

seared sirloin, homemade crostini bread, augula 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 sriracha ketchup

CHICKEN SALTIMBOCCA

pan-seared chicken topped with prosciutto, mozzarella, and sage leaves, served in a white wine butter sauce

VEGETARIAN

RICOTTA AND HONEY CROSTINI

herb mixed, honey

VEGETABLE SPRING ROLLS

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

SPINACH, EGG & CHEESE BITES

miniature, baked egg, cheese and spinach

FONTINA & PEPPERS ARANCINI

roasted peppers, fontina cheese, marinara sauce

SPANAKOPITA

crispy layers of phyllo dough, filled with spinach and feta cheese

GOAT CHEESE CROSTINI

miniature crostini bread, fig jam, goat cheese crema

VEGAN BONELESS BITES

smoked paprika aioli

SPINACH AND ARTICHOKE CROSTINI

homemade crostini bread topped with spinach and artichoke cream cheese spread

POTATO LATKE

chive sour cream

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

AHI TUNA

sesame seared tuna, fried wonton chips, wasabi aioli

SHRIMP COCKTAIL SHOOTERS

steamed jumbo shrimp, cocktail sauce, parsley, lemon wedge

SEA SCALLOPS

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

AVOCADO & SHRIMP TOSTADA

homemade guacamole, grilled shrimp, pico de gallo, salsa verde, fried corn tortilla

BADA BANG SHRIMP

crispy panko-crusting shrimp, bada bang sauce

MINI CRAB CAKES

lump crab meat mixture, remoulade sauce

PROSCIUTTO WRAPPED SHRIMP

jumbo shrimp wrapped in crispy imported prosciutto

SALMON CAKES

homemade mini salmon cake bites, creamy dill sauce

SCALLOP WRAPPED IN BACON

pan-seared scallops wrapped in crispy bacon

TEQUILA SHRIMP SHOOTER

poached shrimp, tequila lime sauce, fresh cilantro

CLAMS BRUSCHETTA

chopped and sautéed clams, garlic white wine butter sauce, crostini bread, fresh parsley

CRAB RANGOON

cream cheese and lump crab mix, fried wonton wrapper, sweet thai chili sauce

— COCKTAIL STATION —

SERVED DURING THE COCKTAIL HOUR

CHARCUTERIE STATION

ITALIAN ANTIPASTO

kalamata olives, roasted red peppers, italian giardiniera, dry salame, prosciutto, soppressata, fontina, gorgonzola, ciliegine mozzarella

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

AMERICAN CHEESE

made with bacon or tomato

SPREADS

CRUDITE'

colorful veggies, served with a veggie dip

SPINACH & ARTICHOKE DIP

cream cheese, fresh spinach, mozzarella, herb mix

RICOTTA & HONEY

creamy italian riccotta 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 riccotta 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

ASSORTED INTERNATIONAL CHEESES

served with dried or fresh fruit, nuts & crackers

FEAST OF SHRIMP

\$5 per person

JUMBO SHRIMP COCKTAIL

BADA BANG SHRIMP

served with lemon wedges, spicy cocktail sauce

CAJUN SHRIMP

SHRIMP SCAMPI

served with garlic toast

—/ RECEPTION STATIONS /—

IL MACELLAIO "CARVIN STATION"

(choose 2)

BEEF TENDERLOIN

slow-roasted, browned crust

SMOKED TURKEY

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

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

PORK LOIN

italian style roast pork, slow-roasted, herb mix

NY STRIPLOIN

homemade garlic basil pesto rub

TAPAS STATION

(choose 3)

ALBONDIGAS

spanish chorizo meatball, garlic tomato chipotle sauce

PINCHOS

*adobo marinated grilled steak skewers, chimichurri sauce
- sub steak with chicken also available -*

CHICKEN CROQUETTE

panko breaded fried potato chicken fritter, smoked paprika aioli

PATATAS BRAVA

roasted crispy potato, spicy tomato sauce, manchego cheese

SHRIMP CEVICHE PATACONES

citrus tomato marinated shrimp, crispy fried plantain

EMPANADAS

enchilada style pulled pork, 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, slow-roasted 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

(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

MEZZI RIGATONI

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

SACCHETTINI ALLA PANNA

cheese stuffed purse pouches, diced bacon, green peas, parmigiano cream sauce

WOOD FIRE PIZZAS

(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 cheeses or a white with mozzarella and 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

—/ RECEPTION STATIONS /—

SLIDER BAR

(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, remoulade sauce

CHEESEBURGER SLIDER

american cheese, lettuce and tomato, mini brioche bun

PULLED PORK

homemade bbq sauce, crispy onions, mini brioche bun

ORIENTAL 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

MINI CHEESESTEAKS

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

HOMEMADE POPPERS

cream cheese, fresh jalapenos, breaded and fried, spicy mango dipping sauce

—/ 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

—/ MINATURE PASTRY DISPLAY /—

MINI ECLAIRS
MINI CHOCOLATE CHIP CANNOLI
MINI CHEESECAKES

**CHOCOLATE CHERRY GANACHE
CUPS**
BROWNIES
ASSORTED COOKIES

ITALIAN CREAM PUFFS
PEANUT BUTTER CUPS

HOMEMADE

ASSORTED DESSERT SHOOTERS

—/ FIRESIDE STATION /—

(\$5 per person)

hot chocolate - mini marshmallow - chocolate bars - gram crackers
virgin or spiked

—/ MASON JARS 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*
BANANA 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*

—/ SUNDAE BAR /—

(\$5 per person)

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

WEDDING CAKE or CUP CAKES

(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
ASSORTED GRILLED CHEESE
assorted

—/ 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
MILLER LITE | YUENGLING

STELLA ARTOIS
CORONA
BUD LIGHT | COORS LITE |
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 PUCKERS

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 LITE

YUENGLING LAGER
AMSTEL LIGHT
STELLA ARTOIS

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 2025.
2. There will be a 4% price increase for events scheduled in 2026 and a 6% increase for events in 2027.
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

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



CICONTE'S Cinder BEAR LANDMARK The Village Pub

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