

Cocktail Stations



CICONTE'S

Cinder
BEAR

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 manager will work one-on-one with you to

create your own customized package!

cocktail hour, passed hot hors d'oeuvres, cold displays, desserts, beverages, and bar packages are available.

—/ RECEPTION STATION /—

ALL ABOUT THE TOTS

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*

MINI CHEESESTEAKS

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

HOMEMADE POPPERS

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

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*

AMERICAN CHEESE

made with bacon or tomato

SMOKED HAM & FONTINA

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*

WOOD FIRE PIZZA STATION

(choose 3)

WHITE PIZZA

*choose between a four cheeses 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*

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*

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*

ORIENTAL

(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 "CARVIN STATION"

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

BEEF TENDERLOIN

slow-roasted, browned crust

SMOKED TURKEY

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

PORK LOIN

italian style roast pork, slow-roasted, herb mix

NY STRIPLOIN

homemade garlic basil pesto rub

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

TAPAS STATION

(\$5 per person, choose 2)

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

(\$5 per person, 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

FOUR CHEESE MAC

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

BUTTERMILK WAFFLES

maple syrup

HOMEMADE CORN BREAD

freshly baked

ALL ABOUT THE GREENS STATION

romaine

tomato

roasted peppers

olives

grated pecorino romano

candied walnuts

spring mix

carrots

strawberries

goat cheese

hard boiled egg

grilled chicken

cucumbers

red roasted beets

dried cranberries

feta cheese

croutons

chopped bacon

add grilled salmon for \$4 per person

DRESSINGS

choose 3:

HOMEMADE CAESAR

ITALIAN HOAGIE DRESSING

WILD BERRY VINAIGRETTE

RANCH

BASAMIC VINAIGRETTE

BLUE CHEESE

—/ COLD DISPLAYS /—

add any display below for \$5 per person

CHARCUTERIE STATION

ITALIAN ANTIPASTO

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

NUTS AND CHEESE CORNER STATION

ASSORTED INTERNATIONAL CHEESES

served with dried or fresh fruit, nuts & crackers

SPREADS

CRUDITE'

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 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

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

\$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

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 blue 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-crusted 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

—/ MINATURE PASTRY DISPLAY /—

\$4 per person

MINI CHOCOLATE CHIP CANNOLI
MINI ECLAIRS
BROWNIES

MINI CHEESECAKES
CHOCOLATE CHERRY GANACHE
CUPS
ASSORTED COOKIES

ITALIAN CREAM PUFFS
PEANUT BUTTER CUPS

homemade

ASSORTED DESSERT SHOOTERS

ESPRESSO & CAPPUCINO BAR

\$14 per person

FULL SERVICE ESPRESSO BAR

2 hours

– (barista required, \$200) –

OFFERINGS INCLUDE

ESPRESSO
AMERICANO
LOOSE LEAF TEA

CAPPUCINO
CAFÉ MOCHA

LATTES
CHAI LATTE

flavored syrups, rock candy, stirrers, cocoa and cinnamon shakers.
sugar selections, whole, skim, and almond milk

WAFFLE WHIRLWIND DELIGHT STATION

\$7 per person

UPGRADE YOUR ICE CREAM STATION TO AN ICE CREAM WAFFLE STATION

(action station requires chef, \$175)

FRESH WAFFLES
made to order
STRAWBERRIES
CARAMEL SAUCE

FRESH WHIPPED CREAM
CHOCOLATE SAUCE
SPRINKLES

SUNDAE OASIS

\$5 per person

VANILLA & CHOCOLATE ICE CREAM

CHOCOLATE & CARAMEL SAUCE

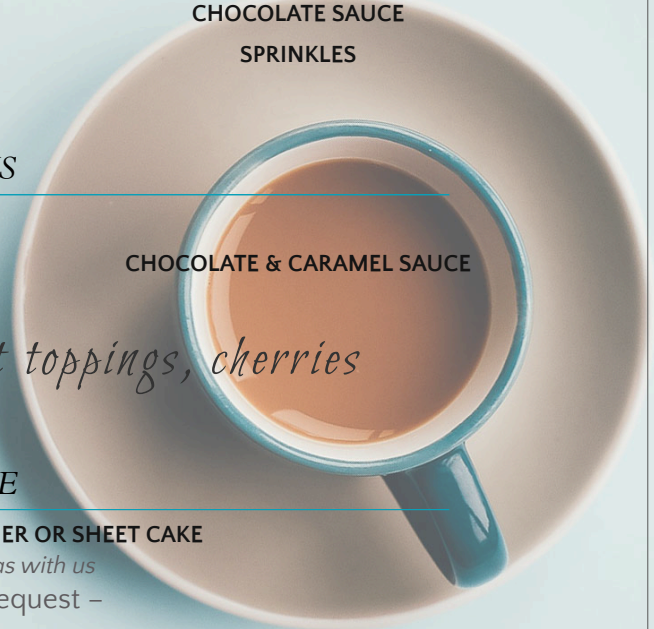
whipped cream, candy & nut toppings, cherries

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 | 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

(\$22 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 PEAR LANDMARK The Village Pub

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