

Cocktail Stations



CICONTE'S

Cinder
BAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

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—/ STATIONS MENU /—

ALL PACKAGES INCLUDE:

china, water glasses 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

30TH STREET STATION

\$30 per person

CHOOSE TWO STATIONS

BROAD STREET STATION

\$38 per person

CHOOSE THREE STATIONS

MARKET STREET STATION

\$48 per person

CHOOSE FOUR STATIONS

—/ CUSTOMIZED PACKAGES /—

our event coordinator 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.

— COCKTAIL 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

philly style breaded chicken, broccoli rabe, sharp provolone

MINI CHEESESTEAKS

philly-style 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

SMOKED HAM & FONTINA

AMERICAN CHEESE

made with bacon or tomato

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 bread shrimp, pickle, lettuce, tomato, remoulade sauce

CHEESEBURGER SLIDER

american cheese, lettuce and tomato

PULLED PORK

homemade bbq sauce, crispy onions

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

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

purse pouches cheese stuffed pasta, 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

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

(\$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

(\$6 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 fennel

olives

grated pecorino romano

candied walnuts

baby greens

carrots

strawberries

goat cheese

hard boiled egg

grilled chicken

cucumbers

red roasted beets

dried cranberries

feta cheese

croutons

add grilled salmon for \$4 per person

DRESSINGS

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

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

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

served with assorted pita, breads and crackers

RICOTTA & HONEY

creamy italian riccotta 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 riccotta 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 LOLLI-POPS

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 BASIL BRUSCHETTA

garlic, finely chopped onions, parsley, basil, olive oil

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

—/ MINATURE PASTRY DISPLAY —/

\$4 per person

MINI CHOCOLATE CHIP CANNOLI
MINI ECLAIRS
CHOCOLATE DIPPED BROWNIES
BUTTER COOKIES

FRUIT TARTS
MINI CHEESECAKES
SEASONAL MINI PIES
CHOCOLATE CHERRY GANACHE
CUPS

ITALIAN CREAM PUFFS
PEANUT BUTTER CUPS
COCONUT COOKIE BARS

homemade

ASSORTED DESSERT SHOOTERS

tiramisu - strawberry shortcake - triple chocolate mousse - cannoli cream cup

ESPRESSO & CAPPUCINO BAR

\$14 per person

(minimum of 100 guests)

FULL SERVICE ESPRESSO BAR

2 hours

- (barista required, \$200) -

OFFERINGS INCLUDE

ESPRESSO
AMERICANO
LOOSE LEAF TEA

CAPPUCCINO
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

SANDAE OASIS

\$5 per person

VANILLA & CHOCOLATE ICE CREAM

CHOCOLATE & CARAMEL SAUCE

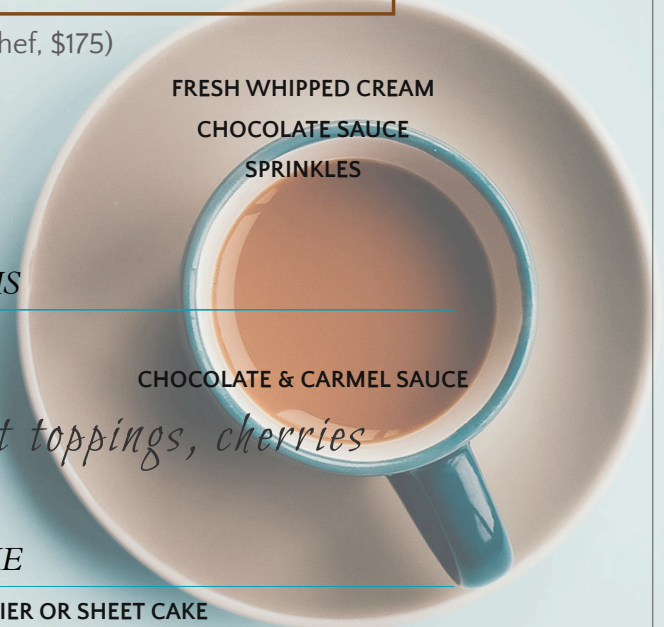
whipped cream, candy & nut toppings, cherries

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 \$200

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

STELLA ARTOIS
CORONA
COORS LITE

(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

(super premium 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 is applicable to events taking place in the year 2024.
2. There will be a 4% price increase for events scheduled in 2025 and a 6% increase for events in 2026.
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 not allowed.
8. Bar package selections must be finalized at least 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 no later than 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, with the exception of the final payment, as mentioned above.
4. A 3.5% processing fee is applied to all credit card payments.
5. A 20% service charge is applicable 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 traveling 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 cancelled within 14 days of its scheduled date, 75% of the total contracted amount is due.
- If the event is cancelled within 7 days of its scheduled date, 100% of the total contracted amount is due. Previous payments cannot be refunded.



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