

Wedding Menu



CICONTE'S

Cinder
BEAR

LANDMARK
AMERICANA
TAP & GRILL

The Village Pub

cicontescatering.com

Follow US



—/ WEDDING MENUS /—

ALL PACKAGES INCLUDE: cocktail hour, 3 or 4-course plated dinner, miniature pastry display, wedding cake, coffee station, table linens & napkins, and our exclusive maître d' service

CLASSIC RECEPTION

\$85 per person

6 butlered hors d'oeuvres
charcuterie station
1 cocktail station

salad
2 entrée choices
*choice of parmesan risotto -
roasted or mashed potato*
chef's choice of seasonal
vegetable

assorted miniature pastries
customized wedding cake
"late night snack"

LET'S CELEBRATE

\$95 per person

8 butlered hors d'oeuvres
charcuterie station
2 cocktail station

salad
3 entrée choices
*choice of parmesan risotto -
roasted or mashed potato*
chef's choice of seasonal
vegetable

assorted miniature pastries
customized wedding cake
"late night snack"

SPREAD THE LOVE

\$105 per person

10 butlered hors d'oeuvres
charcuterie station
2 cocktail station
1 premium cocktail station
(excluded raw bar)

salad
intermezzo course
3 entrée choices
*choice of parmesan risotto -
roasted or mashed potato*
chef's choice of seasonal
vegetable

assorted miniature pastries
customized wedding cake
"late night snack"

CUSTOMIZED PACKAGES

Package pricing is for plated entrées. Buffet Options: 2 entrées add \$5 per person OR 3 entrées add \$8 per person.

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 2024 dates. All packages are subject to service charges and tax. Add 4% for 2025 pricing and 6% for 2026 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 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-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

— COCKTAIL STATION —

SERVED DURING THE COCKTAIL HOUR

CHARCUTERIE STATION

ITALIAN ANTIPASTO

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

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

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

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*

—/ LET'S TAKE IT TO ANOTHER LEVEL /—

SERVED DURING THE COCKTAIL HOUR – (ADDITIONAL CHARGE PER PERSON)

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

(\$13 per person)

assorted rolls to include: spicy tuna roll, california roll, philadelphia roll, salmon avocado roll

– served with soy sauce, pickled ginger and wasabi –

IL MACELLAIO "CARVIN STATION"

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

BEEF TENDERLOIN

slow-roasted, browned crust

PORK LOIN

italian style roast pork, slow-roasted, herb mix

SMOKED TURKEY

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

NY STRIPLOIN

homemade garlic basil pesto rub

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

ORIENTAL STATION

(\$7 per person, 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

TAPAS STATION

(\$5 per person, choose 2)

ALBONDIGAS

*spanish chorizo meatball, garlic
tomato chipotle sauce*

CHICKEN CROQUETTE

*panko breaded fried potato chicken
fritter, smoked paprika aioli*

SHRIMP CEVICHE PATACONES

*citrus tomato marinated shrimp,
crispy fried plantain*

PINCHOS

*adobo marinated grilled steak
skewers, chimichurri sauce*
– (sub steak with chicken also
available) –

PATATAS BRAVA

*roasted crispy potato, spicy tomato
sauce, manchego cheese*

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

—/ SALADS /—

choose 1

BERRY FIELDS SALAD

spinach, frisee, shaved red onions, strawberries, raspberries, blueberries, blackberries, wild berry vinaigrette

MISTO SALAD

chopped romaine, roasted zucchini and eggplant, mozzarella, orzo pasta, fennel, red onion, cherry tomatoes, pepperoncini, fried pepperoni, pesto vinaigrette

CLASSIC CAESAR

red and green chopped baby romaine, homemade caesar dressing, ricotta salata, pecorino romano, roasted red peppers, toasted bread crumbs

THE BALBOA SALAD

roasted long hot and olive antipasto, sundried tomatoes, fried pepperoni, fried prosciutto, sharp provolone, pecorino romano, shaved parmesan, romaine, arugula, italian hoagie dressing

—/ ENTRÉES /—

all entrées include chef's choice of seasonal vegetables & your choice of starch (* indicates served plated only, + indicates market conditions may require a substitution or price increase)

CENTER CUT FILET MIGNON*+

marinated with salt, pepper and olive in, in a bordelaise sauce

BRAISED BEEF SHORT-RIB+

slow roasted beef chuck, au jus

PORK RIBEYE

oven-roasted pork ribeye, Cherry pepper au jus, micro arugula

CHICKEN MILANESE

breaded chicken cutlet, arugula, cherry tomatoes, olive oil, fresh lemon squeeze, balsamic glaze, shaved parmigiano

STUFFED CHICKEN PARMIGIANO

butterflied chicken cutlet, breaded and stuffed with basil, mozzarella, parmigiano, topped with marinara and shaved asiago

POLLO LIMONE

pan-seared chicken breast, lemon, white wine butter sauce, capers and fresh parsley

STUFFED CHICKEN FLORENTINE

stuffed with spinach, fontina, and gruyere mix, sweet roasted peppers, red pepper coulis

EGGPLANT ROLLATINI

egg battered eggplant, sautéed spinach, mozzarella, ricotta, pecorino, marinara sauce, fresh basil

CHICKEN MARSALA

pan-seared chicken breast, cremini mushrooms, marsala wine sauce

ROASTED VEGETABLE TOWER

eggplant, zucchini, yellow squash, roasted peppers, spinach, portobello mushrooms, vegan pesto

MEDITERRANEAN SEA BASS+

pan-seared, blistered cherry tomatoes, lemon caper beurre blanc

CRAB CAKES+

jumbo lump crab cake mix, roasted red pepper blush

ROASTED SALMON

oven-roasted salmon, spinach, sundried tomatoes, white wine butter sauce

BULLEIT SALAMON

maple bulleit bourbon glaze, candied walnuts

STUFFED FLOUNDER

flaky white flounder, oven-roasted, stuffed with spinach and feta cheese in a white wine butter sauce

—/ MINATURE PASTRY DISPLAY /—

MINI CHOCOLATE CHIP CANNOLI

MINI ECLAIRS

CHOCOLATE DIPPED BROWNIES

BUTTER COOKIES

FRUIT TARTS

MINI CHEESECAKES

SEASONAL MINI PIES

CHOCOLATE CHERRY GANACHE CUPS

homemade

ITALIAN CREAM PUFFS

PEANUT BUTTER CUPS

COCONUT COOKIE BARS

ASSORTED DESSERT SHOOTERS

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

—/ FIRESIDE STATION /—

(\$5 per person)

hot chocolate – mini marshmallow – chocolate bars – graham 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 \$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 applies 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 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 CEAR LANDMARK The Village Pub

Sammi-Jo Danze: (856) 381-3092

cicontecatering@gmail.com