



DeCicco & Sons

EVENTS & CATERING

2024 CATERING MENU

An assortment of fresh hors d'oeuvres, entrées, platters, sides, cakes, pies, cookies, and confections that are perfect for any occasion!

READY TO PLACE YOUR ORDER?
CATERING.DECICCOS.COM





BREAKFAST PACKAGES

SMOKED FISH BRUNCH

sliced salmon, whitefish, baked salmon, and whitefish salad with a separate platter of sliced tomatoes and onions, capers, olives, pumpernickel bread, bagels, and cream cheese

M \$249 | Serves 8-10 People
L \$389 | Serves 14-18 People

NOVA SALMON PACKAGE

bagels and cream cheese, sliced smoked salmon, sliced tomatoes, sliced red onion, lemon wedges, black olives, and capers

M \$185 | Serves 8-10 People
L \$225 | Serves 14-18 People

BREAKFAST

A FRESH START TO YOUR DAY

YOGURT PARFAITS | *v*

vanilla yogurt with mixed berries and granola

\$5 | EA

8" QUICHES

choice of broccoli, bacon, lorraine, spinach, ham, or grilled vegetable

\$15 | EA

MINI QUICHES

assorted varieties

\$24 | DZ

BROWN SUGAR OATMEAL | *v*

add on mixed berries for topping \$15/\$30

M \$35 | **L \$65**

MINI BAGEL PLATTER | *v*

with cream cheese and butter on the side

\$40 | 12 PC

BREAKFAST MINI PASTRY PLATTER | *v*

an assortment of mini muffins, croissants, chocolate croissants, and danishes

\$45 | 24 PC

\$89 | 48 PC

SCONE PLATTER | *v*

assorted sweet scones served with cream and preserves

\$45 | 12 PC

\$79 | 24 PC

HOME FRIES | *v, gf*

M \$45 | **L \$85**

SCRAMBLED EGGS | *v, gf*

M \$49 | **L \$95**

FRITTATA | *gf*

your choice of mushroom and Gruyère, caramelized onions and bacon, or chorizo and pepper jack cheese

M \$60 | **L \$115**

CHALLAH FRENCH TOAST | *v*

your choice of powdered sugar with fresh berries or cinnamon apple topping and maple syrup

M \$60 | **L \$115**

BREAKFAST SAUSAGE | *gf*

also available in turkey

M \$60 | **L \$115**

BACON | *gf*

also available in turkey

M \$75 | **L \$145**

FRESH FRUIT

FRESH FRUIT SALAD | *v, gf*

M \$40 | **L \$75**

MIXED BERRY SALAD | *v, gf*

M \$55 | **L \$105**

HOT & COLD DRINKS TO GO

DECICCO & SONS OWN FRESH SQUEEZED ORANGE JUICE

\$9 | EA

TEA SETUP TO GO

disposable hot water caddy with twelve assorted herbal teas, ten cups and lids, stirrers, honey, and lemon wedges

\$24 | EA

COFFEE SETUP TO GO

disposable regular or decaf coffee caddy with ten cups and lids, stirrers, a pint of half and half and quart of almond milk, with two dozen sugar packets, one dozen Splenda, and one dozen Equal packets

\$28 | EA

DECICCO & SONS OWN HOT CIDER SETUP TO GO

disposable caddy comes with ten cups and lids

\$28 | EA

HOT COCOA SETUP TO GO

made with whole milk, disposable caddy comes with ten cups and lids

\$30 | EA

HORS D'OEUVRES

CROWD FAVORITE - SMALL BITES

MINI MAC & CHEESE BITES | *v*

\$18 | DZ

MINI ARANCINI | *v*

available in truffle porcini, quattro formaggi, and asparagus pimento

\$24 | DZ

FALAFEL | *v*

ground chickpea with fresh herbs fried to perfection comes with tzatziki

\$24 | DZ

MINI SAUSAGE MEATBALLS | *gf*

made from our fresh store-made ground sausage served in our store-made San Marzano sauce

\$24 | DZ

SAMOSAS | *v*

Indian pastries filled with spiced potatoes and peas

\$24 | DZ

WALTER'S® PIGS IN A BLANKET

with Walter's mustard

\$24 | DZ

WAGYU PIGS IN A BLANKET

kobe wagyu beef mini hot dogs wrapped in crispy flaky puff pastry accompanied with stone ground mustard

\$26 | DZ

STUFFED ARTICHOKE HEARTS | *v*

breaded artichokes stuffed with three cheeses, garlic, and spices

\$28 | DZ

TRUFFLE POTATO CROQUETTES | *v*

classic croquette enhanced with white truffle oil

\$28 | DZ

BUFFALO CHICKEN SPRING ROLLS

chicken tossed in a spicy cheddar cream cheese sauce in a crunchy light spring roll

\$30 | DZ

MOZZARELLA & TOMATO SKEWERS | *v, gf*

handmade fresh mozzarella and cherry tomatoes, skewered and drizzled with balsamic glaze

\$32 | DZ

BRIE & RASPBERRY PHYLLO STARS | *v*

fresh phyllo filled with creamy brie and raspberry preserves

\$34 | DZ

BISQUE BOULES

available in French onion or tomato cheddar

\$34 | DZ

ANTIPASTO SKEWERS | *gf*

delicately skewered mix of olives, provolone, soppressata, and marinated vegetables

\$36 | DZ

EGGPLANT CAPRESE STACK | *v*

fried eggplant and fresh pulled mozzarella with sundried tomatoes

\$36 | DZ

ROAST BEEF CROSTINI

thinly sliced store-made roast beef atop a seasoned crostini with caramelized onions and a horseradish crème

\$36 | DZ

MINI EMPANADAS

assorted turnovers filled with your choice of beef, chicken, or vegetarian

\$36 | DZ

PIZZA CUPCAKES | *v*

a fan favorite from kids to adults, hand-held margarita pizza

\$36 | DZ

BACON & GOAT CHEESE PHYLLO CUP

smooth goat cheese with bits of crunchy bacon and sweet fig jam in a phyllo tartelette

\$36 | DZ

ARTICHOKE ASIAGO PHYLLO CUP | *v*

creamy artichoke and asiago spread in a phyllo tartelette

\$36 | DZ

MINI BLT STACK

crispy bacon, fresh lettuce, and ripe tomatoes with garlic aioli on openfaced toast

\$36 | DZ

SPANAKOPITA TRIANGLES | *v*

spinach and cheese filling folded in phyllo and baked until crispy

\$36 | DZ

WATERMELON & FETA SKEWERS | *v, gf*

\$36 | DZ

PROSCIUTTO MELON SKEWERS | *gf*

\$36 | DZ

MUSHROOM & GRUYÈRE CROSTINI | *v*

sautéed mushrooms covered in melted Gruyère atop a seasoned crostini

\$36 | DZ

CHICKEN SALAD PEPPADEWS | *gf*

tangy mild peppadews stuffed with classic chicken salad

\$36 | DZ

CHICKEN SATAY

grilled and skewered teriyaki chicken served with peanut dipping sauce

\$36 | DZ

CRAB CAKE BITES

fresh bite-sized mini crab cakes served with rémoulade sauce

\$42 | DZ

CUCUMBER SHRIMP BITES | *gf*

grilled shrimp atop sliced cucumber with an herbed cream cheese

\$42 | DZ

SKIRT STEAK SKEWERS | *gf*

premium Angus skirt steak grilled and skewered with a chimichurri dipping sauce

\$48 | DZ

CHICKEN CAESAR ENDIVE

\$48 | DZ

PROSCIUTTO & SAINT AGUR BLUE CHEESE STUFFED DATES

\$48 | DZ

SMOKED SALMON BLINI

smoked salmon on top of a blini with crème fraîche

\$60 | DZ

BUFFALO CHICKEN SLIDERS

fresh ground chicken burgers infused with buffalo sauce and blue cheese on a potato bun

\$60 | DZ

CHEESEBURGER SLIDERS

fresh ground DeCicco & Sons Naturally Black Angus burgers with cheddar cheese on a potato bun with ketchup

\$60 | DZ

WILD MUSHROOM POLENTA | *v, gf*

seared polenta topped with crème fraîche, sautéed mushrooms, and microgreens

\$72 | DZ

MINI LOBSTER ROLLS

fresh lobster with a light mayonnaise and citrus dressing on a New England split top bun

\$110 | DZ



For item descriptions or to place your order please scan QR or visit

CATERING.DECICCOS.COM

CHEESE & CHARCUTERIE

REGIONAL OFFERINGS

CASUAL CHEESE BOARD | *v, gf*

with Swiss, Pepper Jack, Cheddar, Smoked Gouda, and Havarti with fresh and dried fruit

M \$85 | L \$110

SIGNATURE CHEESE BOARD | *v, gf*

with Brie, Jarlsberg, Manchego, fresh Goat Chèvre, and Parmigiano Reggiano

M \$125 | L \$165

BAVARIAN BOARD | *v, gf*

Brie, Gruyère, Danish Blue Cheese, and Old Amsterdam aged gouda with radishes, cornichons, grapes, and grain mustard

M \$149 | L \$199

PARISIAN BOARD | *gf*

Comté, P'tit Basque, Brebirousse, Trufondor, Bûcheron, Jambon de Paris, D'Artagnan dry boar Saucisson, Dalmatia fig spread, and dried apricots

M \$179 | L \$229

AMERICAN BOARD | *gf*

Cypress Grove Midnight Moon, BellaVitano Balsamic cheese, Barely Buzzed, Cypress Grove Lamb Chopper, Jasper Hill Moses Sleeper, eight-year-aged Wisconsin cheddar, domestic prosciutto, Vermont Summer sausage and cured pepperoni, with Medjool dates and quicos

M \$179 | L \$229

ITALIAN BOARD | *gf*

Parmigiano Reggiano, Robiola Bosina, Moliterno Al Tartufo, Auricchio Provolone, Prosciutto di Parma, Alps Dry Sweet Sausage, Alps Dry Hot Soppressata, and Parma Cotto, with roasted fava beans and dried figs

M \$189 | L \$249

SPANISH BOARD | *gf*

Manchego, Drunken Goat, Leonora, Urgèlia, Jamon Serrano, Salchichón, Ibérico ham, truffle Marcona almonds, spicy quicos, caramelized pecans, and Membrillo quince paste

M \$189 | L \$249

MOZZARELLA & TOMATO PLATTER | *v, gf*

our fresh handmade mozzarella, sliced and arranged with freshly sliced tomatoes and basil with a side of balsamic glaze

M \$59 | Serves 8-10 People

L \$79 | Serves 14-16 People

MOZZARELLA, PROSCIUTTO, AND TOMATO PLATTER | *gf*

our fresh handmade mozzarella, sliced and arranged with salty prosciutto, freshly sliced tomatoes, and basil with a side of balsamic glaze

M \$79 | Serves 8-10 People

L \$99 | Serves 14-16 People

ALMOND CRUSTED BAKED BRIE & CROSTINI | *v*

creamy baked brie with almonds and raspberry jam in a puff pastry cover with crostini

M \$95

ANTIPASTO PLATTER | *gf*

hot and sweet dry sausage, soppressata, Prosciutto di Parma, ham capocollo, fontinella cheese, bocconcini, marinated artichokes, marinated mushrooms, roasted peppers, and olives

M \$125 | L \$165

PREMIUM ANTIPASTO PLATTER | *gf*

Auricchio Provolone, Parmigiano Reggiano, Prosciutto di Parma, hot and sweet dry sausage, mortadella, soppressata, bocconcini, marinated artichokes, marinated mushrooms, roasted peppers, and olives

M \$175 | L \$225

SERVING SIZES / NUMBER OF PEOPLE

(M) PLATTER / UP TO 15

(L) PLATTER / UP TO 25

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v VEGETARIAN
gf GLUTEN-FRIENDLY*

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Ask our team about bread, cracker, jam, and honey pairing options.

FRESH HAND ROLLED SUSHI



PAIRS WELL WITH

**CRISPY VEGGIE
SPRING ROLL** | v
with sweet chili dipping sauce
\$30 | DZ

DUMPLINGS
available in chicken, pork,
or veggie, and served with
a sweet soy dipping sauce
M \$49 | L \$95

**GARLIC CHILI
EDAMAME PODS** | v, gf
M \$35 | L \$65

**CRUNCHY ASIAN
CABBAGE SALAD** | v
shredded cabbage and carrots,
scallion, edamame, mandarin
orange, and slivered almonds
in a roasted sesame dressing
M \$49 | L \$95

**SHUMAI & GYOZA
SUPREME SUSHI PLATTER**
assorted mixed shrimp shumai, pork
gyoza, chicken gyoza, shrimp gyoza,
veggie gyoza with edamame, spicy mayo,
seaweed salad, and Japanese dressing
M \$99 | L \$139

**OSAKA CASTLE
SUSHI PLATTER**
New York roll, spicy tuna lobster
sandwich, tempura shrimp roll, spicy
tuna volcano, spicy salmon volcano,
spicy lobster volcano
M \$99 | L \$139

**SAKURA GARDEN
SUSHI PLATTER** | v
vegetarian roll, cucumber avocado roll,
veggie spring roll, veggie naruto maki,
avocado dragon roll, bed of edamame,
and seaweed salad
M \$99 | L \$139

**MIKE'S FAVORITE
PICKS SUSHI PLATTER** | gf
tuna roll, salmon roll, spicy tuna roll,
spicy seared tuna roll, Manhattan roll,
green dragon roll, veggie spring roll, tuna
salmon spring roll, veggie naruto maki
M \$119 | L \$159

**SAMURAI FUSION
SUSHI PLATTER** | gf
No Rice
tuna & salmon spring roll, salmon spring
roll, veggie spring roll, summer spring roll,
Manhattan roll, veggie naruto maki, tuna
salmon naruto maki, tuna salmon spring
roll, tuna salmon mango spring roll
M \$119 | L \$159

**DECICCO & SONS
SPECIAL SUSHI PLATTER**
tuna roll, salmon roll, spicy tuna roll, spicy
tuna lobster sandwich, yellowtail with
scallion, veggie naruto maki, veggie spring
roll, tuna salmon spring roll, tuna salmon
mango spring roll
M \$119 | L \$159

**SALMON LOVERS
SUSHI PLATTER** | gf
salmon roll, spicy salmon roll,
pink lady roll, salmon with avocado roll,
Philadelphia roll, salmon spring roll,
salmon nigiri, salmon sashimi
M \$119 | L \$159

VOLCANO SUSHI PLATTER
spicy tuna roll, spicy salmon roll, spicy crab
roll, spicy shrimp roll, red dragon roll, crazy
spicy tuna dragon roll, spicy tuna volcano,
spicy salmon volcano, spicy lobster
volcano, green dragon roll
M \$119 | L \$159

**THE RAINBOW DRAGON
SUSHI PLATTER**
rainbow roll, pink lady roll, green dragon roll,
shrimp dragon roll, red dragon roll, crazy
tuna dragon roll, dancing dragon roll
M \$119 | L \$159

FIESTA SUSHI PLATTER
Largest Roll Assortment
California roll, vegetarian roll, tuna roll,
salmon roll, tempura shrimp roll, rainbow
roll, red dragon roll, pink lady roll, spicy
tuna roll, green dragon roll, yellowtail
with scallion roll, spicy tuna crunch,
crazy dragon roll
M \$129 | L \$179

sushi boat rental available for an additional \$50 per platter

EVENT PLATTERS

FOR EASY ENTERTAINING

CRUDITÉ | *v, gf*
an arrangement of cherry tomatoes, carrots, celery, peppers, broccoli, and cauliflower with vegetable dip

M \$75 | L \$95

FRESH FRUIT | *v, gf*
M \$85 | L \$105

BRUSCHETTA | *v*
tomato bruschetta in a sourdough boule with seasoned crostini
M \$55

EGGPLANT CAPONATA | *v*
eggplant caponata in a sourdough boule with seasoned crostini
M \$55

SLICED HONEY BRINED TURKEY | *gf*
expertly carved and made with our special blend of honey, peppercorns spices, and juniper berries with cranberry relish
M \$75 | L \$100

SIGNATURE TORTILLA CHIPS & DIPS | *v*
fresh store-made guacamole, mild tomato salsa, and pineapple salsa with corn tortilla chips
M \$75 | L \$95

FLOUR TORTILLA CHIPS & DIPS
buffalo chicken dip, artichoke asiago dip, and spinach dip with flour tortilla chips
M \$95 | L \$115

HUMMUS PLATTER | *v*
classic, roasted red pepper, and caramelized onion hummus with grilled pita bread triangles and crudité
M \$95 | L \$145

GRILLED VEGETABLE PLATTER | *v, gf*
M \$99 | L \$129

POACHED SALMON | *gf*
poached salmon decorated with cucumbers and served with lemon and herbs accompanied by a dill sauce
M \$125 | L \$245

CLASSIC COLD CUT
Black Forest Ham, Honey Turkey, Roast Beef, Swiss, and Cheddar, with Kaiser rolls and served with mayonnaise and mustard on the side
M \$135 | L \$195

SLICED FILET MIGNON PLATTER | *gf*
thinly sliced DeCicco & Sons Naturally Black Angus beef accompanied by caramelized onions and horseradish sauce. This platter is perfect for light entrées or sandwiches.
M \$180 | L \$360

SHRIMP COCKTAIL | *gf*
served with lemon wedges and cocktail sauce

Colossal

15 \$75 | 20 \$110 | 30 \$145

Extra Jumbo

30 \$80 | 40 \$110 | 60 \$155

Extra Large

45 \$60 | 60 \$80 | 90 \$110

SHRIMP AND JONAH CRAB CLAW PLATTER | *gf*
served with lemon wedges and cocktail sauce

M \$195

OSCIETRA CAVIAR PLATTER
Oscietra caviar, blinis, crème fraîche, chopped red onions, hard boiled eggs, and chives
M \$275

SERVING SIZES / NUMBER OF PEOPLE

(M) PLATTER / UP TO 15
(L) PLATTER / UP TO 25

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v VEGETARIAN
gf GLUTEN-FRIENDLY*

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FRESH SALADS

LIGHTEN UP YOUR MEAL

GARDEN SALAD | v

fresh romaine tossed with sliced tomatoes, cucumbers, and red onions, with croutons and balsamic vinaigrette

M \$40 | L \$75

CAESAR SALAD

fresh romaine lettuce with Caesar dressing, shaved Parmigiano Reggiano, and croutons

M \$40 | L \$75

BOUNTIFUL GREEK SALAD | v, gf

fresh romaine lettuce with red onions, fresh tomatoes, green and red peppers, feta cheese and Greek olives, with a vinaigrette dressing

M \$40 | L \$75

TRI-COLOR PASTA SALAD | v

tri-color rotini, bell peppers, carrots, red onions, broccoli, in an Italian vinaigrette

M \$40 | L \$75

CHOPPED MARKET SALAD | v, gf

chopped romaine lettuce with diced red onion, black olives, chickpeas, cherry tomatoes, cucumber, and feta with Italian vinaigrette

M \$45 | L \$85

MESCLUN SALAD | v, gf

baby mixed greens, goat cheese, dried cranberries, granny smith apples, and candied walnuts with raspberry vinaigrette

M \$45 | L \$85

CITRUS CHICKPEA SALAD | v, gf

chickpeas, diced bell peppers, scallions, and lemon cider vinaigrette

M \$45 | L \$85

LUISA'S PEAR & POMEGRANATE SALAD | v, gf

arugula, grilled pears, pomegranate seeds, walnuts, feta crumbles, thinly sliced red onions, with a raspberry vinaigrette

M \$49 | L \$95

BEET & GOAT CHEESE | v, gf

arugula with beets, goat cheese, pecans, and sliced red onions

M \$49 | L \$95

ZESTY KALE & QUINOA | v, gf

fresh kale, red and white quinoa, chickpeas, and parsley tossed in a lemon dressing

M \$49 | L \$95

MEDITERRANEAN QUINOA SALAD | v, gf

quinoa, olives, cherry tomatoes, arugula and red onions tossed in a light vinaigrette

M \$49 | L \$95

IRISH POTATO SALAD | gf

yellow Yukon potatoes with bacon and sour cream

M \$49 | L \$95

CAPRESE PENNE PASTA SALAD | v

baby penne pasta tossed with fresh mozzarella, cherry tomatoes, diced bell peppers in Italian dressing; add pesto for \$10 | \$20

M \$49 | L \$95

GRILLED CORN SALAD | v, gf

fresh corn, grilled and sliced off the cob, red bell peppers, and Vidalia onion tossed in extra virgin olive oil

M \$55 | L \$105

MOZZARELLA & TOMATO SALAD | v, gf

bite-size fresh mozzarella with cherry tomatoes in Italian vinaigrette

M \$55 | L \$105

PESTO TORTELLINI SALAD | v

cheese filled tortellini with peas in pesto sauce

M \$55 | L \$105

TRADITIONAL MACARONI SALAD | v

M \$35 | L \$65

TRADITIONAL COLESLAW | v, gf

M \$35 | L \$65

TRADITIONAL POTATO SALAD | v, gf

M \$40 | L \$75

SERVING SIZES / NUMBER OF PEOPLE

(M) HALF BOWL / 8-10

(L) FULL BOWL / 12-18

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v VEGETARIAN
gf GLUTEN-FRIENDLY*

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PASTA

OUR FAVORITE PART OF THE MEAL

FARFALLE PRIMAVERA | *v*
bow tie pasta, zucchini, broccoli, carrot, cauliflower, and sautéed onions, tossed with grated Parmigiano Reggiano cheese, fresh garlic, and extra virgin olive oil
M \$49 | L \$95

OLD FASHIONED MACARONI & CHEESE | *v*
cavatappi pasta in a creamy classic cheese sauce
M \$49 | L \$95

RIGATONI FILETTO DI POMODORO | *v*
rigatoni in a light San Marzano sauce
M \$49 | L \$95

PENNE ALLA VODKA | *v*
vodka sauce made with fresh cream, San Marzano tomatoes, and a blend of Parmigiano Reggiano and Pecorino Romano cheese
M \$49 | L \$95

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE
ear shaped pasta with sautéed broccoli rabe and fresh crumbled sausage in an extra virgin olive oil and garlic sauce
M \$49 | L \$95

CLASSIC BAKED ZITI | *v*
ziti with ricotta, mozzarella, and a grated blend of Parmigiano Reggiano and Pecorino Romano cheese in our store-made San Marzano sauce
M \$49 | L \$95

FETTUCCHINE ALFREDO | *v*
fettuccine pasta tossed in a creamy Alfredo sauce
M \$55 | L \$105

STUFFED SHELLS IN SAN MARZANO SAUCE | *v*
ricotta stuffed shells in our store-made San Marzano sauce
M \$55 | L \$105

SPAGHETTI & MEATBALLS
M \$55 | L \$105

RIGATONI BOLOGNESE
sautéed beef, pork and veal with carrots, onion, celery, red wine, San Marzano tomatoes, a grated blend of Parmigiano Reggiano and Pecorino Romano cheese, fresh garlic, and basil
M \$55 | L \$105

MAMA DECICCO'S LASAGNA
meat or cheese lasagna layered with ricotta, mozzarella, and a grated blend of Parmigiano Reggiano and Pecorino Romano cheese
M \$65 | L \$109

MUSHROOM & TRUFFLE CREAM RISOTTO | *v, gf*
rich and decadent truffle infused risotto with porcini mushrooms, black pepper, butter, parsley, and Parmigiano Reggiano
M \$65 | L \$125

TRUFFLE CREAM CAVATELLI | *v*
cavatelli pasta and wild mushroom in a rich truffle cream sauce
M \$65 | L \$125

LINGUINE SHRIMP SCAMPI
extra-large shrimp over linguine in a garlic butter sauce
M \$85 | L \$165

LINGUINE VONGOLE
linguine pasta with fresh clams tossed in extra virgin olive oil garlic sauce
M \$85 | L \$165

LOBSTER MACARONI & CHEESE
fresh chunks of lobster with macaroni covered in a zesty cheddar and mellow Gruyère cheese béchamel
M \$89 | L \$175



SERVING SIZES / NUMBER OF PEOPLE

(M) HALF TRAY / 8-10
(L) FULL TRAY / 12-18

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v VEGETARIAN
gf GLUTEN-FRIENDLY*

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CHICKEN ENTRÉES

CHICKEN TENDERS

with ketchup and honey mustard

M \$55 | L \$105

CHICKEN MARSALA

boneless chicken breast sautéed in marsala wine, butter, and freshly sliced mushrooms

M \$69 | L \$129

CHICKEN PARMIGIANA

breaded chicken cutlet in our store-made San Marzano sauce and topped with mozzarella cheese

M \$69 | L \$129

CHICKEN FRANÇAISE

egg battered boneless chicken breast sautéed with white wine, butter and lemon sauce

M \$69 | L \$129

CHICKEN WINGS

fried chicken wings with a choice of plain, buffalo, BBQ, teriyaki, or garlic Parmesan

M \$69 | L \$129

BONELESS WINGS

boneless chicken wings with a choice of plain, buffalo, BBQ, teriyaki, or garlic Parmesan

M \$69 | L \$129

CHICKEN CAPRESE

breaded chicken cutlet topped with our fresh store-made mozzarella and sliced cherry tomatoes

M \$69 | L \$129

GRILLED LEMON CHICKEN *gf*

grilled chicken breast marinated with fresh herbs in a light lemon sauce

M \$69 | L \$129

GRILLED CHICKEN BRUSCHETTA *gf*

grilled chicken breast served on a bed of arugula and topped with our bruschetta

M \$69 | L \$129

CHICKEN PICCATA

egg battered boneless chicken breast in a lemon caper sauce

M \$69 | L \$129

HERB GRILLED CHICKEN THIGHS *gf*

boneless chicken roasted with fresh herbs and extra virgin olive oil

M \$69 | L \$129

BUTTERMILK FRIED CHICKEN

assorted chicken parts breaded and fried to perfection

M \$69 | L \$129

STUFFED CHICKEN FLORENTINE

breaded chicken roulade with spinach and mozzarella in française sauce

M \$75 | L \$145

CHICKEN CORDON BLEU

breaded chicken roulade with ham and Swiss cheese in our française sauce

M \$75 | L \$145

CHICKEN SCARPARIELLO

boneless chicken pieces with hot cherry peppers, diced potatoes, and sausage in a tangy sauce

M \$75 | L \$145

SLICED TURKEY BREAST IN GRAVY

turkey breast in classic turkey gravy

M \$60 | L \$115

We use DeCicco & Sons Naturally Chicken for all of our catering orders - no antibiotics or added hormones ever, and is certified humanely raised on family farms.



SERVING SIZES / NUMBER OF PEOPLE

(M) HALF TRAY / 8-10

(L) FULL TRAY / 12-18

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v VEGETARIAN
gf GLUTEN-FRIENDLY*

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MEAT PROTEINS

We use DeCicco & Sons Naturally Meats for all of our catering orders - no antibiotics or added hormones ever, and is certified humanely raised on family farms.

DeCicco & Sons
NATURALLY



BEEF

ITALIAN STYLE MEATBALLS

ground beef with our house blend of Italian seasonings, in our store-made San Marzano sauce

M \$65 | L \$125

PEPPER STEAK

premium butcher-cut beef with sautéed peppers and onions in a brown sauce

M \$69 | L \$129

HERB MARINATED SIRLOIN STEAK | *gf*

sliced sirloin steak on a bed of sautéed spinach and mushrooms

M \$79 | L \$155

SLICED BRISKET

tender slices of beef cooked in a brown gravy with vegetables

M \$95 | L \$185

BRAISED SHORT RIBS | *gf*

tender boneless short ribs braised in balsamic

M \$125 | L \$245

GRILLED SKIRT STEAK WITH VEGETABLES | *gf*

butcher-cut premium beef paired with grilled green peppers and onions and topped with chimichurri sauce

M \$175 | L \$345

PEPPER CRUSTED FILET MIGNON | *gf*

black angus beef tenderloin accompanied by caramelized onions and horseradish crème

M \$180 | L \$360

HAM

SLICED GLAZED HAM | *gf*

slices of ham in a honey glaze

M \$65 | L \$125

8LB GLAZED SPIRAL HAM | *gf*

spiraled on the bone, covered in a brown sugar honey glaze

M \$85

PORK

BBQ RIBS

pork glazed with our BBQ sauce

M \$69 | L \$129

PORCHETTA | *gf*

slices of all natural slow-roasted pork, seasoned with Italian spices

M \$69 | L \$129

SAUSAGE & PEPPERS | *gf*

our store-made sausage with sautéed onions and peppers

M \$69 | L \$129

PULLED PORK

pork butt smoked and cooked to perfection, shredded in a smoky BBQ glaze

M \$69 | L \$129

STUFFED PORK LOIN

all-natural boneless pork loin rolled, roasted, and sliced; stuffed with mozzarella, prosciutto, and spinach, topped with a pork gravy

M \$75 | L \$145

VEAL

VEAL PARMIGIANA

breaded veal in our store-made San Marzano sauce and topped with mozzarella cheese

M \$99 | L \$195

VEAL MARSALA

thin slices of veal sautéed in Marsala wine, butter, and sliced mushrooms

M \$99 | L \$195

VEAL PICCATA

thin slices of veal sautéed in a butter lemon sauce with capers

M \$99 | L \$195

LAMB

SLICED LEG OF LAMB | *gf*

roasted and sliced herb marinated leg of lamb with a cherry balsamic sauce

M \$129 | L \$249

LAMB CHOPS | *gf*

Australian lamb chops roasted in herbs with a cherry balsamic sauce and mint jelly

\$129 | 12 PC

\$249 | 24 PC

SEAFOOD ENTRÉES

STUFFED CLAMS

made with surf clams, clam stock, stuffing blend, onions, butter, celery, garlic, and spices

\$24 | DZ

LEMON GARLIC LOBSTER TAILS | *gf*

7oz lobster tails topped with garlic butter and lemon

\$30 | EA

MUSSELS MARINARA | *gf*

fresh mussels prepared in our store-made San Marzano sauce

M \$39 | L \$79

GARLIC WINE MUSSELS | *gf*

mussels braised in garlic and white wine sauce, add a baguette for \$4 each

M \$45 | L \$85

FRIED CALAMARI

served with lemon wedges and our store-made San Marzano sauce

M \$69 | L \$129

PAELLA | *gf*

traditional Spanish rice with shrimp, mussels, clams, calamari, chorizo, and vegetables

M \$69 | L \$129

FRIED JUMBO SHRIMP

jumbo shrimp fried to golden brown served with a tartar sauce

M \$69 | L \$129

SEAFOOD FRA DIAVOLO | *gf*

jumbo shrimp, mussels, clams, and calamari in a spicy red sauce

M \$75 | L \$135

COCONUT SHRIMP

panko breaded shrimp rolled in coconut served with sweet chili sauce on the side

M \$75 | L \$145

STUFFED FLOUNDER

fresh flounder filled with crab meat stuffing

M \$79 | L \$155

LOBSTER MACARONI & CHEESE

fresh chunks of lobster and macaroni covered in a zesty cheddar and mellow Gruyère cheese béchamel

M \$89 | L \$175

CALAMARI SALAD | *gf*

M \$99

CRAB STUFFED SHRIMP

M \$99 | L \$195

SHRIMP PARMIGIANA

breaded and fried jumbo shrimp topped with our store-made San Marzano sauce and mozzarella

M \$99 | L \$195

SHRIMP FRANÇAISE

floured and egg battered jumbo shrimp in française sauce

M \$99 | L \$195

ROASTED SALMON | *gf*

with fresh herbs accompanied by a lemon crème fraîche

M \$99 | L \$195

SALMON PICCATA

roasted salmon in a butter lemon caper sauce

M \$99 | L \$195

COCONUT MANGO SALMON | *gf*

M \$99 | L \$195

PREMIUM SEAFOOD SALAD | *gf*

shrimp, calamari, and baby octopus in a zesty herb vinaigrette

M \$125

JUMBO LUMP CRAB CAKES

\$129 | 12 PC

\$249 | 24 PC



SERVING SIZES / NUMBER OF PEOPLE

(M) HALF TRAY / 8-10

(L) FULL TRAY / 12-18

All prices subject to change based on market price.

v VEGETARIAN
gf GLUTEN-FRIENDLY*

*While ingredients are Gluten-Free, please note recipes are not made in a Gluten or allergy free facility. There is potential for cross-contact.



GOURMET DINNERS

COMPLETE MEALS
FOR SIX

SPIRAL HAM DINNER | *gf*

includes a whole glazed spiral ham, a family tray each of roasted potatoes, garlic string beans, and honey glazed baby carrots

\$169 | EA

**GRILLED PATAGONIAN
SALMON DINNER** | *gf*

includes antibiotic and hormone free, Patagonian Salmon with a family tray each of roasted potatoes, garlic string beans, and honey glazed baby carrots

\$199 | EA

BRISKET DINNER

includes brisket braised in a brown gravy with vegetables, with a family tray each of roasted potatoes and garlic string beans, three quarts of matzoh ball soup, and a pint of gravy

\$199 | EA

FILET MIGNON DINNER* | *gf*

includes DeCicco & Sons Naturally USDA Black Angus beef, a family tray each of roasted rosemary potatoes, roasted brussels sprouts with Balsamic glaze, and honey glazed baby carrots, along with one pint of store-made beef au jus

\$369 | EA

RACK OF LAMB DINNER* | *gf*

includes free range, hormone and antibiotic free Australian lamb with a family tray each of roasted rosemary potatoes, garlic string beans, and honey glazed baby carrots

\$399 | EA

PRIME RIB DINNER* | *gf*

includes DeCicco & Sons Naturally USDA Black Angus beef, a family tray each of roasted rosemary potatoes, roasted brussels sprouts with balsamic glaze, and honey glazed baby carrots, along with one pint of store-made beef au jus

\$425 | EA

*These proteins are seared to bring up to desired internal temperature when reheating; cooking thermometer is recommended

**NO SUBSTITUTIONS
ON PACKAGES PLEASE**

SCAN QR FOR
REHEATING
INSTRUCTIONS



VEGETABLES & SIDES

ALL THE EXTRAS

**CILANTRO
LIME RICE** | *v, gf*
M \$40 | L \$75

**ROASTED
GARLIC RICE** | *v, gf*
M \$40 | L \$75

RICE PILAF | *v, gf*
yellow rice with mixed vegetables
M \$45 | L \$85

MASHED POTATOES | *v, gf*
M \$45 | L \$85

**ROASTED ROSEMARY
POTATOES** | *v, gf*
quartered potatoes seasoned
and tossed with rosemary, spices,
and extra virgin olive oil, roasted
to a golden brown
M \$45 | L \$85

**STRING BEANS
ALMONDINE** | *v, gf*
green beans steamed and lightly
tossed in fresh garlic and extra virgin
olive oil topped with slivered almonds
M \$49 | L \$95

**GARLIC
STRING BEANS** | *v, gf*
M \$49 | L \$95

**BALSAMIC
BRUSSELS SPROUTS** | *v, gf*
roasted Brussels sprouts
caramelized in a balsamic glaze
M \$49 | L \$95

BROCCOLI RABE | *v, gf*
with garlic and olive oil
M \$49 | L \$95

**HERB ROASTED
BUTTERNUT SQUASH** | *v, gf*
M \$49 | L \$95

**HONEY GLAZED
CARROTS** | *v, gf*
heirloom carrots glazed with
honey and roasted to perfection;
add herb ricotta for \$15 | \$30
M \$49 | L \$95

**STEAMED
VEGETABLES** | *v, gf*
broccoli, carrots, and cauliflower,
steamed and tossed with fresh
garlic and extra virgin olive oil
M \$49 | L \$95

**ROASTED
VEGETABLES** | *v, gf*
M \$49 | L \$95

**ROASTED GARLIC
MASHED POTATOES** | *v, gf*
classic mashed potatoes
accented with roasted garlic
M \$49 | L \$95

**ROASTED ROOT
VEGETABLES** | *v, gf*
butternut squash, turnips, yellow and
red beets, sweet potatoes, and carrots
tossed with fresh garlic and extra
virgin olive oil
M \$55 | L \$105

**ROASTED EGGPLANT
WITH FETA** | *v, gf*
eggplant roasted in extra virgin
olive oil in a Greek vinaigrette with
feta and mint
M \$55 | L \$105

**FIRE ROASTED
CAULIFLOWER STEAKS
WITH CHIMICHURRI** | *v, gf*
cauliflower roasted on an open flame
with a bright chimichurri to compliment
M \$55 | L \$105

GRILLED ASPARAGUS | *v, gf*
M \$55 | L \$105

**EGGPLANT
PARMIGIANA** | *v*
fried eggplant layered with
our store-made San Marzano
sauce, mozzarella, and grated
Parmigiano Reggiano
M \$55 | L \$105

**EGGPLANT
ROLLATINI** | *v*
fried eggplant, rolled and stuffed
with fresh ricotta and mozzarella,
topped with our store-made
San Marzano sauce
M \$55 | L \$105

**SAUSAGE STUFFED
MUSHROOMS**
mushroom caps stuffed with a
delicious sausage and mozzarella filling
M \$55 | L \$105

**SPINACH STUFFED
MUSHROOMS**
mushroom caps stuffed with a
delicious spinach and mozzarella filling
M \$55 | L \$105

POTATOES AU GRATIN | *v*
layers of thinly sliced potatoes
in a creamy cheese sauce
M \$60 | L \$115

CREAMED SPINACH | *v*
spinach in a luscious cream sauce
M \$60 | L \$115

POTATO LATKES | *v*
served with sour cream
and apple sauce
M \$60 | L \$115



SERVING SIZES / NUMBER OF PEOPLE

(M) HALF TRAY / 8-10
(L) FULL TRAY / 12-18

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gf GLUTEN-FRIENDLY*

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HEROS & SANDWICHES

CASUAL PARTY CLASSICS

HEROS

*minimum 2ft. per style
add avocado for \$3 per foot*

ITALIAN COMBO

Boar's Head deluxe ham, pepperoni, Hormel Di Lusso Genoa Salami, sliced provolone cheese, roasted red peppers and shredded lettuce

\$22 | FT

GRILLED VEGETABLE DELIGHT HERO | v

grilled eggplant, zucchini, peppers, onions, and lettuce with choice of fresh mozzarella or garlic hummus

\$22 | FT

ROAST BEEF HERO

our store-roasted roast beef and topped with cheddar, caramelized onions, horseradish sauce, and lettuce

\$22 | FT

EGGPLANT DELUXE HERO | v

fried eggplant, our fresh handmade mozzarella, roasted red peppers, and lettuce with balsamic glaze

\$22 | FT

CLASSIC AMERICAN HERO

Boar's Head deluxe ham, turkey, and store-roasted roast beef with American cheese, lettuce, and sliced tomatoes with mayonnaise and mustard

\$22 | FT

CAPRESE HERO | v

our fresh handmade mozzarella, thinly sliced tomatoes, and fresh basil with balsamic glaze

\$22 | FT

DECICCO & SONS SPECIAL HERO

all-natural, antibiotic-free breaded or grilled chicken cutlets and our fresh handmade mozzarella, topped with roasted red peppers and balsamic glaze

\$22 | FT

BLAZING BUFFALO HERO

Boar's Head Blazing Buffalo Chicken, pepper jack cheese, caramelized onion, lettuce, and Boar's Head Chipotle Gourmaise

\$24 | FT

BBQ CHICKEN HERO

breaded chicken cutlet, cheddar cheese, red onions, and lettuce with BBQ sauce

\$24 | FT

TUSCAN GRILLED CHICKEN HERO

all-natural antibiotic-free grilled chicken, provolone, broccoli rabe, and garlic aioli

\$24 | FT

TURKEY BLT HERO

turkey with bacon, lettuce, tomato, and mayonnaise

\$26 | FT

TEA SANDWICH PLATTERS

TEA SANDWICH PLATTER

minimum twenty pieces per order

\$2.50 | EA

turkey, gouda, and pears with honey mustard

prosciutto, fig jam, and arugula

ham, cheddar, and green apple with honey mustard

BLT with aioli

grilled eggplant with roasted red pepper hummus | v

caprese with balsamic glaze | v

egg salad | v

artisanal chicken salad with cranberry and almonds

smoked salmon with cream cheese and caper

curried chicken salad

cucumber, cream cheese, lemon zest, and dill | v

WRAP & SANDWICH PLATTERS

minimum ten pieces per order

WRAP

\$12 | EA

CIABATTA ROLL

\$12 | EA

CROISSANT

\$12 | EA

KAISER ROLL

\$12 | EA

MINI ROLLS

\$7 | EA

Chicken BLTA - Boar's Head EverRoast Chicken, bacon, avocado, and pepperhouse gourmaise

Gourmet Ham & Cheddar - Boar's Head Honey Ham, cheddar, thinly sliced apple, and lettuce with honey mustard

Tuscan Chicken - grilled chicken, provolone, broccoli rabe, and garlic aioli

Classic Roast Beef - store-roasted roast beef with cheddar, caramelized onions, and horseradish

Eggplant Deluxe - fried eggplant, with fresh handmade mozzarella, roasted red peppers, and lettuce with balsamic glaze | v

Bistro Turkey & Brie - Boar's Head Honey Turkey, Brie, lettuce, and honey mustard

Veggie Delight - grilled vegetables with roasted red pepper hummus and lettuce | v

DESSERTS & BREAD

FRESHLY BAKED TREATS

PLATTERS

**CANNOLI
CHIPS & DIP**
\$17.99 | EA

**CHOCOLATE
DIPPED PRETZELS**
\$29.99 | 20CT

**1.5LB RAINBOW
COOKIES**
\$29.99 | EA

**1.5LB BISCOTTI
& QUARESIMALI**
\$29.99 | EA

**1.5LB BUTTER
COOKIES**
\$29.99 | EA

**3LB PREMIUM
BUTTER COOKIES**
\$64.99 | EA

**ASSORTED
MINI PASTRY**
\$29.99 | 12PC
\$49.99 | 24PC

CHEESECAKE

**7" PLAIN
OR MARBLE**
\$19.99 | EA

**FRESH FRUIT OR
RAINBOW COOKIE**
\$29.99 | EA

CAKES

**RAINBOW
COOKIE CAKE**
\$29.99 | EA

7-LAYER CAKE
\$31.99 | EA

**7" CHOCOLATE
MOUSSE CAKE**
\$31.99 | EA

**7" STRAWBERRY
SHORTCAKE**
\$33.99 | EA

TIRAMISU
\$31.99 | EA

PIES & TARTS

CANNOLI PIE
\$19.99 | EA

**SALINGER'S
APPLE PIE**
\$27.99 | EA

FRUTTI DI BOSCO
\$27.99 | EA

**8" FRESH
FRUIT TART**
\$29.99 | EA

**SALINGER'S
KEYLIME PIE**
\$29.99 | EA

BREAD

RUSTIC BAGUETTE
\$3.99 | EA

ITALIAN BASTONE
\$3.99 | EA

SESAME TWIST
\$4.99 | EA

SOURDOUGH BOULE
\$5.99 | EA

RUSTIC CIABATTA
\$5.99 | EA

ASIAGO BATARD
\$5.99 | EA

BRICK OVEN BOULE
\$6.49 | EA

**CRANBERRY
WALNUT BATARD**
\$6.99 | EA

7-GRAIN BOULE
\$6.99 | EA

**6PK CORNBREAD
LOAVES**
\$6.99 | EA

**ASIAGO SALAMI
PEPPERONI**
\$7.99 | EA

**PLAIN DINNER
ROLLS**
\$8.99 | DZ



**LOOKING FOR A CUSTOM
CAKE OR SIGNATURE DESSERT
FOR AN UPCOMING EVENT?**

with a two week lead time,
our Catering Team can work
with you to create custom
desserts perfect for your event

REQUEST A QUOTE TODAY!

☎ 914.775.8880

✉ EVENTS@DECICCOS.COM



ADDITIONAL INFORMATION

CASUAL ENTERTAINING DELIVERY & IN-STORE PICKUP INFORMATION

ORDER DETAILS

We kindly request 72 business hours notice for all orders, excluding custom bakery requests and staffed events. If you would like to book a staffed event or request a custom menu, we recommend a 6-week notice as we typically book out most weekends and have limited availability during the week. To place an order call 914.775.8880 or order online at catering.deciccos.com.

CANCELLATION DETAILS

We accept cancellations up to 72 business hours in advance for no additional charge, excluding holiday weeks and custom requests. During the holidays, one week cancellation notice is required. Cancellations after 72-hours are subject to a cancellation fee up to the full price of order.

ORDER TEMPERATURE

Please note that all orders are prepared cold for reheating. If hot pickup or delivery is needed please specify in your order notes or call our office to coordinate. Due to exceptional volume for the holidays, only cold pickup is available.

DELIVERY DETAILS

Catering deliveries are available upon request and availability, with a minimum spend dependent on address. Delivery charges are based on zip code and apply to all orders. We kindly request a minimum 72-hour notice for deliveries. Call 914.775.8880 to schedule a delivery.

PICKUP DETAILS

Pickup is available in any of our ten locations, seven days a week. Our locations are: Ardsley, Armonk, Bedford, Brewster, Eastchester, Harrison, Larchmont, Millwood, Pelham, and Somers.

DIETARY NEEDS & ALLERGIES

We are happy to work with you regarding dietary needs. Please call to discuss accommodations with one of our Event Planners at 914.775.8880. Regarding allergies, while we can accommodate most requests, we are not an allergen or nut-free facility, so while we are careful there is potential for cross contact. We do not recommend placing an order if there is a severe allergy.

OTHER CATERING SERVICES

As a complete event planning team, we offer all event services from start to finish- with the ability to do as little or as much as you need. This includes menu consultation, our award-winning catering, staffing, rental coordination, custom desserts, favors, and more! To plan your event, please contact one of our Event Planners at 914.775.8880 or events@deciccos.com.

STAFFING OPTIONS

If you would like to book a staffed event, please call 914.775.8880 or email us at events@deciccos.com. One of our Event Planners can help guide you through this process. We recommend a minimum 6-week notice as we book up most weekends and have limited availability during the week. In addition to staffing, we offer custom menus, décor, rentals, and more!

BEST OF WESTCHESTER BEST CATERER WINNER

2021
2022
2023
2024



A NOTE FROM OUR TEAM

A sincere thank you for thinking of us to help host your next occasion. Our Event & Catering team is here to help with anything you need. We look forward to working with you!

CATER WITH US!

DeCicco & Sons Events and Catering is a leader in full-service event planning, with a creative and energetic team ready to make your dream event a reality.

Our comprehensive services include impeccable cuisine, custom desserts, event design, floral, and more. With vision and a touch of elegance, we will help you create a successful and unforgettable experience.

**PLACE YOUR ORDER WITH OUR
AWARD-WINNING TEAM TODAY AT
CATERING.DECICCOS.COM**



SCAN TO ORDER



 deciccoevents.com
 events@deciccos.com

 **914.775.8880**
  **@deciccoevents**

PICK-UP LOCATIONS

21 Center Street, Ardsley, NY 10502
17 Maple Avenue, Armonk, NY 10504
422 Old Post Road, Bedford, NY 10506
50 Independent Way, Brewster, NY 10509
777 White Plains Road, Eastchester, NY 10583
7 Halstead Avenue, Harrison, NY 10528
2141 Palmer Avenue, Larchmont, NY 10538
230 Saw Mill River Road, Millwood, NY 10546
43 Fifth Avenue, Pelham, NY 10803
266 Route 202, Somers, NY 10589

Last updated 4/25/24. All prices subject to change.