

DeCicco
& Sons
QUALITY FIRST

DeCicco & Sons
EVENTS & CUISINE

Events &
Catering
Menu

AN ASSORTMENT OF FRESH HORS D'OEUVRES, ENTRÉES,
PLATTERS, SIDES, CAKES, PIES, COOKIES AND CONFECTIONS
THAT ARE PERFECT FOR ANY OCCASION.

ARDSLEY, NY • ARMONK, NY • BREWSTER, NY • HARRISON, NY
LARCHMONT, NY • MILLWOOD, NY • PELHAM, NY

NEED HELP MAKING YOUR SPECIAL EVENT UNFORGETTABLE?



Pairing impeccable taste with endless creativity, our events team will help plan every facet of your company's holiday party, family holiday dinner, birthday, or other special event. Quality cuisine, elegant decor, exquisite

centerpieces, custom cakes, fresh flowers, party favors, and much more are our specialties!

If you are looking for a fun, elegant and accessible space for your next special event, our upstairs dining area in Armonk is available for any occasion! With privacy, ample space for tables, two bocce courts, and a private bar with multiple craft beers on tap, it can be a perfect setting for your event. Now you can enjoy your party or special event creatively designed and catered in your home or backyard with DeCicco & Sons' cuisine, or in the comfort of our spacious upstairs dining area. Simply relax, have fun and enjoy your next event by the DeCicco & Sons Events & Cuisine team!

Contact them today and let them help you make your dream event a reality!

Events@DeCiccocom.com

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EventsByLuisa.com

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*Creative Director & Event Planner
Luisa DeCicco, PhD*



*Event Planner
Katherine Fosella*



CUSTOM CAKES AND FAVORS



EXQUISITE AND ELEGANT PLATED CUISINE



WEDDINGS · BIRTHDAYS · GRADUATIONS · HOLIDAYS
CORPORATE GATHERINGS · CHRISTENINGS · BABY SHOWERS
BRIDAL SHOWERS AND MUCH MORE!

Homemade Breakfast



Scrambled Eggs



Homemade Oatmeal



Assorted Mini Bagels

ASSORTED MINI MUFFINS TRAY

Two dozen assorted fresh mini muffins.

MINI DANISHES & CROISSANT TRAY

One dozen assorted mini danishes and one dozen fresh croissants.

ASSORTED MINI BAGEL TRAY

Plain and vegetable cream cheese and jelly on the side. Priced per person at a minimum of 10 people.

SCRAMBLED EGGS

BREAKFAST SAUSAGE

BACON

HOME FRIES

ASSORTED CHOBANI YOGURTS

Flavors based on availability.

HOMEMADE OATMEAL

Served with your choice of three toppings: cinnamon, brown sugar, granola, raisins, strawberries, blueberries, or almonds.

DECICCO & SONS OWN FRESHLY BREWED COFFEE TO-GO

Disposable coffee caddy with cups, lids, regular milk, half and half, and assorted sweeteners. Decaf also available. Serves 8-10 people.

TEA SERVICE TO-GO

Disposable hot water caddy with assorted herbal teas, cups, lids, regular milk, half and half, lemon wedges, honey, and assorted sweeteners. Serves 8-10 people.

DECICCO & SONS OWN FRESHLY SQUEEZED ORANGE JUICE OR APPLE CIDER

Add to your breakfast experience with a half gallon of our freshly squeezed orange juice or apple cider. (Apple cider is seasonal and not available all year round)

Customize menus to your liking. More options available upon request.

BUILD YOUR OWN BREAKFAST SANDWICH STATION

Breakfast just the way you like it! We included everything you need to customize your own egg sandwich.

PACKAGE INCLUDES

Scrambled eggs
White and yellow American cheese
Breakfast sausage
Bacon
Home fries
Rolls or bagels

Priced per person at a minimum of 10 people.



YOGURT & GRANOLA PARFAIT BAR

Create your own breakfast parfait with yogurt, granola, nuts, and fresh berries.

BAR INCLUDES

Vanilla yogurt
Strawberry yogurt
Granola
Sliced strawberries
Blueberries
Sliced almonds

Priced per person at a minimum of 10 people.



BAGELS & LOX BREAKFAST PACKAGE

Great for breakfast or brunch.

PACKAGE INCLUDES

Sliced smoked salmon
Sliced tomatoes
Sliced red onion
Capers
Lemon wedges
Black olives
Bagels
Cream cheese

M 8 - 12 People
L 16 - 24 People



Hors d'oeuvres

DECICCO & SONS' HORS D'OEUVRES ARE HANDMADE FRESH TO ORDER BY OUR SKILLED CHEFS AND ELEGANTLY PLATED FOR PERFECT PRESENTATION.



*Homemade
Pigs-in-a-Blanket*



*Crab, Avocado
& Mango
Vietnamese Rolls*



*Mini Black
Bean Cakes*



*Caprese
Phyllo Cups*



*Bocconcini &
Tomato Skewers*

ALL HORS D'OEUVRES ARE AVAILABLE BY THE DOZEN

HOMEMADE PIGS IN A BLANKET

Mini beef hot dogs baked into a puff pastry sleeve. Gluten-free dough available.

SKIRT STEAK SKEWERS

Premium Angus beef chunks of skirt steak skewered with chimichurri.

CHICKEN SATAY

Skewered pieces of chicken served with peanut dipping sauce.

MINI CHEESEBURGER SLIDERS

Fresh ground certified black Angus chuck, hand formed into patties and served with a choice of classic accompaniments.

MINI CRAB CAKES

Fresh bite-sized mini crab cakes, served with rémoulade sauce.

TRUFFLE & PROSCIUTTO GRILLED CHEESE SANDWICH PIECES

Freshly sliced prosciutto grilled with assorted cheeses and brushed with truffle oil on artisanal bread.

BOCCONCINI & TOMATO SKEWERS

Handmade fresh mozzarella and cherry tomatoes, skewered and drizzled with balsamic glaze.

CRAB, AVOCADO & MANGO VIETNAMESE ROLLS

With plum dipping sauce.

MINI BLACK BEAN CAKES

With avocado butter and julienne relish.

EGGPLANT CAPONATA CROSTINI

Old world Sicilian caponata on toasted garlic crostini.

ASSORTED EMPANADAS

Choose from beef, chicken, or vegetarian.

PEPPERCORN CRUSTED BLACK ANGUS BEEF ON GARLIC FOCACCIA

Freshly grilled beef on garlic focaccia with Boursin cheese and roasted grape tomatoes.

DUCK WONTONS WITH ROASTED PINEAPPLE CHUTNEY

HORSERADISH TOPPED ROAST BEEF CROSTINI

MINI ITALIAN SAUSAGE MEATBALLS

Served in our San Marzano tomato sauce.

CAPRESE PHYLLO CUP

Handmade fresh mozzarella, tomato, and basil phyllo cups drizzled with balsamic glaze.



ATTENTIVE, KNOWLEDGEABLE
& PROFESSIONAL

OUR EXPERIENCED WAIT STAFF CAN WORK ANY EVENT WITH FINESSE

Our Events & Cuisine's wait staff, bartenders, and other skilled event professionals allow you and your guests to relax and have fun, leaving your party in very capable hands. Learn more about how you can hire the perfect event team at EventsByLuisa.com

Event Platters



Grilled Vegetable Platter



Sliced Honey-Brined Turkey Breast Platter



Sliced Beef Tenderloin Platter



Fresh Handmade Signature Mozzarella & Tomato Platter



Fresh Seasonal Fruit Platter



Italian Antipasto Platter



Executive Cold Cut Combo Platter

CRUDITÉ PLATTER

An arrangement of cherry tomatoes, carrots, celery, peppers, broccoli, and cauliflower

ASSORTED HUMMUS PLATTER

A choice of three homemade hummus options: regular, roasted red pepper, black bean, eggplant or garlic with fresh vegetables, and pita chips for dipping.

DECICCO'S SIGNATURE DIPS & TORTILLA CHIPS

Fresh handmade guacamole, a variety of handmade salsas, and tortilla chips.

FRESH FRUIT PLATTER

Seasonal fruits, cut fresh and arranged on a platter. Custom combinations welcome.

FRESH HANDMADE SIGNATURE MOZZARELLA & TOMATO PLATTER

Our homemade fresh mozzarella, sliced and arranged with freshly sliced tomatoes and basil.

ITALIAN ANTIPASTO PLATTER

Dry hot and sweet sausage and soppressata, roasted peppers, rolled prosciutto, rolled ham capocollo, fontinella cheese, bocconcini, marinated artichokes, and olives.

MEDITERRANEAN PLATTER

Hummus, chick pea salad, tabbouleh, pickles, eggplant, stuffed grape leaves, quinoa salad, cous cous salad, olive and feta cheese salad, and pita chips for dipping.

EXECUTIVE COLD CUT COMBO

Turkey, ham, salami, roast beef, chicken breast, Swiss cheese, and American cheese.

BRUSCHETTA PLATTER

Mushroom, tomato, and caponata bruschetta with fresh toasted baguettes.

SPINACH & ARTICHOKE DIP

Fresh spinach dip served in a pumpernickel bowl.

SLICED BEEF TENDERLOIN PLATTER

Expertly carved and perfectly portioned for sandwiches or light entrées. Prepared with sautéed caramelized onions, roasted red peppers, and horseradish sauce.

SLICED HONEY-BRINED TURKEY BREAST PLATTER

Expertly carved and made with our special blend of honey, spices, peppercorns and juniper berries.

GRILLED VEGETABLE PLATTER WITH BALSAMIC GLAZE

Fresh roasted peppers, eggplant, zucchini, asparagus, mushroom, endive, radicchio, and onions, grilled to perfection and drizzled with balsamic glaze.

SUSHI & SASHIMI PLATTER

Assorted fresh handmade sushi and sashimi. Custom combinations welcome.

SLICED NOVA SALMON PLATTER

Sliced salmon platter with a separate platter of sliced tomatoes and onions, capers, olives, bagels and cream cheese.

SLICED NOVA SALMON BRUNCH PACKAGE

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.

EXTRA LARGE SHRIMP PLATTER

With lemon and cocktail sauce (26 - 30 ct per lb)

35 pc (1.5 lb)

50 pc (2 lb)

75 pc (3 lb)

100 pc (4 lb)

COLOSSAL SHRIMP PLATTER

With lemon and cocktail sauce (13 - 15 ct per lb)

21 pc (1.5 lb)

28 pc (2 lb)

32 pc (3 lb)

56 pc (4 lb)



Cheese Platters



Cheese Plate Trio



Cheese Plate Quartet



Premium Cheese Platter



International Cheese Platter



Elegant Cheese Platter

Board only available upon request

CHEESE PLATE TRIO ONE

With Beemster, Jarlsberg, and Manchego.

CHEESE PLATE QUARTET

With Danish Blue, Brie, Jarlsberg, and Bucheron.

GOURMET CHEESE PLATTER

With Swiss, Pepper Jack, Smoked Gouda, Cheddar and Havarti.

DOUBLE DELIGHT CHEESE PLATTER

Same cheese selection as Gourmet Cheese Platter, but also includes fresh fruit.

INTERNATIONAL CHEESE PLATTER

With Brie, Jarlsberg, Parmigiano Reggiano, Manchego and Stilton or Fresh Goat.

DELUXE CHEESE PLATTER

With Manchego, Cheddar, Fresh Goat, Havarti, Brie, Jarlsberg, red and green grapes, and dried apricots.

PREMIUM CHEESE PLATTER

With Manchego, Jarlsberg, Cheddar, Fresh Goat, and Brie.

ELEGANT CHEESE PLATTER

With Stilton, New York Cheddar, Jarlsberg, Fresh Goat, Manchego, and Parmigiano Reggiano.

Crackers can be added to any platter for an additional \$10.



Deluxe Cheese Platter



A WORLD OF CHEESE

RIGHT AT YOUR FINGERTIPS

DeCicco & Sons carries a veritable wealth of cheeses, with varieties numbering in the thousands from countries all over the world. Whether you're looking to construct the perfect cheese platter or simply want to try something different on your burger, we are here to help.

Homemade Salads



Elegant Tossed Salad



Suzie's Kale & Pignoli Salad



Mesclun Salad



Kale & Chick Pea Salad

ELEGANT TOSSED SALAD

Fresh lettuce tossed with sliced tomatoes, cucumbers, and red onions, topped with croûtons and your choice of dressing.

CAESAR SALAD

Fresh romaine lettuce, shredded Parmigiano Reggiano and Greek feta cheese, topped with our homemade Caesar dressing and croûtons.

BOUNTIFUL GREEN SALAD

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

TRADITIONAL GREEK SALAD

Fresh tomatoes, onions, sliced cucumbers, feta cheese and olives, seasoned with salt and oregano and dressed with olive oil.

SPINACH SALAD

Fresh spinach, sliced mushrooms, bacon bits, and chopped eggs, tossed in our own raspberry vinaigrette.

BOCCONCINI & TOMATO SALAD

Bite size fresh mozzarella with cherry tomatoes and Italian vinaigrette.

CHOPPED CHEF'S SALAD

Lettuce, tomatoes, cucumbers, radishes, olives, hard boiled eggs, salami, ham, turkey, Swiss cheese and croûtons, with a choice of two dressings.

MESCLUN SALAD

Baby mixed greens, goat cheese, dried cranberries, granny smith apples and walnuts in a homemade vinaigrette.

IRISH POTATO SALAD

Yellow Yukon potatoes with bacon and sour cream.

MUSHROOM & FENNEL SALAD

GRILLED CORN SALAD

TORTELLINI & PESTO

Cheese-filled tortellini with peas in pesto sauce.

MEDITERRANEAN QUINOA SALAD

Cooked quinoa, olives, cherry tomatoes, arugula and red onions tossed in olive oil with salt and pepper.

ZESTY KALE & QUINOA SALAD

Fresh kale, red quinoa, chick peas, and parsley tossed in a lemon dressing.

SUZIE'S KALE & PIGNOLI SALAD

Fresh kale, pignoli nuts, currants, and grated cheese dressed with olive oil.

KALE & CHICK PEA SALAD

Fresh kale, chick peas, peppers, and onions tossed in a lemon dressing.

GRILLED CHICKEN SALAD

Homemade using all natural, antibiotic free chicken containing no added hormones, and premium ingredients.



Bountiful Greek Salad

FRESH HANDMADE MOZZARELLA

MADE DAILY THE OLD FASHIONED WAY

Carlo Fernandez and our skilled team of mozzarella makers create mozzarella by hand all day, every day, ensuring that multiple varieties, such as smoked, salted, braids, knots, bocconcini and more, make it into our recipes and onto your table soft, fresh, and at its most delicious.



Soups, Gravies, Sauces & Traditional Sides



Traditional Bread Stuffing



String Beans Almondine



Candied Yams



Roasted Rosemary Potatoes

SAUSAGE STUFFING

CHESTNUT STUFFING

**TRADITIONAL
BREAD STUFFING**

**HOMEMADE
MASHED POTATOES**

Hand-mashed potatoes
with butter, milk, salt and pepper.
Choice of sweet or white potatoes.

CANDIED YAMS

With marshmallows.

**ROASTED BUTTERNUT SQUASH
WITH PEPPERCORN SLAB BACON**

Drizzled with Vermont maple syrup.

ROASTED BRUSSELS SPROUTS

With balsamic glaze.

ROASTED ROOT VEGETABLES

Butternut squash, turnips, yellow and
red beets, sweet potatoes, and carrots.

STEAMED MIXED VEGETABLES

Broccoli, carrots, green and yellow zucchini,
cauliflower, red and green peppers and
red onion steamed and tossed with fresh
garlic and olive oil.

CARROT OR CORN SOUFFLÉ

**CRANBERRY ORANGE
RELISH**

**STRING BEANS
ALMONDINE**



BROCCOLI RABE

Sautéed in garlic and olive oil.

ROASTED ROSEMARY POTATOES

GRILLED ASPARAGUS

With balsamic glaze or hollandaise sauce.

**BEER BATTERED
ARTICHOKE HEARTS**

HOMEMADE CRANBERRY SAUCE

**HOMEMADE WALNUT
CRANBERRY ORANGE SAUCE**

BUTTERNUT SQUASH BISQUE

TURKEY, CHICKEN OR PUMPKIN SOUP

HOMEMADE BROWN GRAVY



*Homemade
Mashed Potatoes*

Fresh Vegetable Dishes



Eggplant Rollatini



CHEF-PREPARED FRESH

RESTAURANT-QUALITY USING OUR OWN SPECIAL RECIPES

Steve Miceli and the rest of our accomplished kitchen staff work together with our deli departments on an ever-rotating selection of entrées, soups, sides, salads, and much more. From time-honored customer favorites to all-new culinary delights, we have something for everyone.

EGGPLANT PARMIGIANA

Fried eggplant layered with our homemade Nonna DeCicco San Marzano tomato sauce, fresh mozzarella, and grated Romano cheese.

EGGPLANT ROLLATINI

Fried eggplant rolled and stuffed with fresh ricotta and mozzarella, and topped with Nonna DeCicco San Marzano tomato sauce.

EGGPLANT FLORENTINE

Baked eggplant, rolled and stuffed with fresh mozzarella, ricotta and spinach topped with fresh mozzarella,

PUMPKIN RAVIOLI SALAD

Watercress, caramelized pecans, onions and butternut squash.

BUTTERNUT CRANBERRY SALAD

Freshly baked butternut squash with onions and cranberries.

ROASTED BUTTERNUT SQUASH WITH FRESH HERBS

Prepared with fresh herbs and roasted to perfection.

VEGETABLE FRIED RICE

Fried rice with fresh vegetables.

RATATOUILLE

Baked fresh vegetables topped with marinara sauce.



FRESH QUALITY PRODUCE

AN ESSENTIAL INGREDIENT IN ALL OF OUR DISHES

From imported Italian San Marzano Tomatoes to fruit and vegetables from local farms and orchards, **Fortis** and our in-store chefs utilize only top quality produce, always.



Homemade Pastas Dishes



Tortellini Pesto



Orecchiette with Broccoli Rabe & Sausage



Tortellini Alla Panna & Funghi Porcini

FARFALLE PRIMAVERA

Bow tie pasta, fresh vegetables, garlic and olive oil.

FARFALLE VERDE

Bow tie pasta, broccoli, and carrots tossed in garlic, olive oil, and Parmigiano Reggiano cheese.

OLD-FASHIONED MACARONI & CHEESE

Cavatappi pasta blended with our own fresh cheeses and baked to a golden brown.

RIGATONI FILETTO DI POMODORO

San Marzano Tomatoes, onions, garlic, and extra virgin olive oil over fresh rigatoni.

CLASSIC BAKED ZITI

Ricotta, mozzarella, grated cheese and our homemade Nonna DeCicco San Marzano tomato sauce.

PENNE A LA VODKA

Homemade vodka sauce made with fresh cream and imported Italian San Marzano tomatoes, Parmigiano Reggiano cheese, Pecorino Romano cheese, and prosciutto.

RIGATONI BOLOGNESE

Sautéed beef, pork and veal with red peppers, red wine, imported Italian San Marzano tomatoes, grated Pecorino Romano cheese, fresh garlic and basil.

STUFFED SHELLS

Fresh pasta stuffed with ricotta and mozzarella cheese topped with our homemade Nonna DeCicco San Marzano tomato sauce.

RAVIOLI

Pasta pillows filled with ricotta cheese in a marinara or vodka sauce.

LINGUINE ALFREDO

Linguine pasta tossed in a fresh creamy Alfredo sauce.

LINGUINE VONGOLE

Linguine with fresh clams in a butter sauce.

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE

Semolina pasta circles with sautéed broccoli rabe and fresh sausage.

MAMA DECICCO'S HOMEMADE LASAGNA

Choice of meat, spinach, or cheese and vegetables layered with ricotta, mozzarella, and grated Pecorino Romano cheese.

TORTELLINI ALLA PANNA E FUNGHI PORCINI

Cheese-filled pasta bathed in Alfredo sauce with prosciutto, shallots and porcini mushrooms.

FRESH LOBSTER MACARONI & CHEESE

Fresh chunks of lobster and macaroni covered in a zesty cheddar and mellow Gruyère cheese.



OUR FAMILY'S SAUCES

"GRAVY" JUST HOW MOM USED TO MAKE IT

Our signature sauce recipes are very important to us. Many of these recipes hail from our childhood, originating from Nonna DeCicco herself. She used to personally cook every sauce in the early days of our stores over four decades ago, and her love is still there in every bite.



All Natural Chicken



Stuffed Chicken Florentine



Chicken Cacciatore



Tuscan Grilled Chicken

CHICKEN MARSALA

Sautéed boneless all natural chicken breast with marsala wine, butter, and sliced mushrooms.

CHICKEN CACCIATORE

Pieces of tender chicken with carrots, potatoes, mushrooms, onion and peppers in a red wine marinara sauce.

CHICKEN PARMIGIANO

Homemade all-natural chicken cutlets smothered in our homemade Nonna DeCicco San Marzano tomato sauce, topped with fresh handmade mozzarella cheese.

CHICKEN FRANCAISE

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

ROSEMARY CHICKEN

Baked with fresh herbs.

BUFFALO WINGS

With hot sauce.

CHICKEN CAPRESE

Chicken Milanese topped with fresh homemade bruschetta and mozzarella.

STUFFED CHICKEN BREAST

Fresh all natural chicken stuffed with porcini mushrooms and leeks.

CHICKEN MEATBALLS

CHICKEN SORRENTINO

Breast of all natural chicken with eggplant, prosciutto, mozzarella cheese and tomato buerre blanc.

CHICKEN CORDON BLEU

Rolled boneless chicken breast stuffed with ham and imported Swiss cheese, smothered in our homemade marsala sauce.

STUFFED CHICKEN FLORENTINE

Rolled boneless all natural chicken breast stuffed with spinach and fresh handmade mozzarella in Francaise sauce.

STUFFED GRILLED CHICKEN PICCATA

Fresh all natural chicken with artichokes and sun-dried tomatoes in a caper lemon sauce.

TUSCAN CHICKEN

Grilled chicken with fresh sliced handmade mozzarella, broccoli rabe, and fresh sliced tomatoes.

TERIYAKI GLAZED BBQ CHICKEN

Pieces of chicken glazed with teriyaki sauce.

BBQ GRILLED LEMON CHICKEN

Grilled chicken breast marinated in lemon sauce.



WE ONLY USE ALL NATURAL CHICKEN

NO ANTIBIOTICS EVER, AND NO ADDED HORMONES

In the interest of offering the most delicious dishes possible, every chef and member of our deli staff, including Deli Director **Flavia Rubinstein**, uses all-natural chicken in every entrée, side, salad, and other prepared food item in our stores.

That means you get to enjoy peak quality, delicious natural chicken in any dish you order, from our Signature Chicken Salad, Chicken Meatballs and Hot Buffalo Wings to our Stuffed Chicken Florentine, Chicken Cordon Bleu, and everything in between. It's just one more way that DeCicco & Sons puts 'Quality First.'

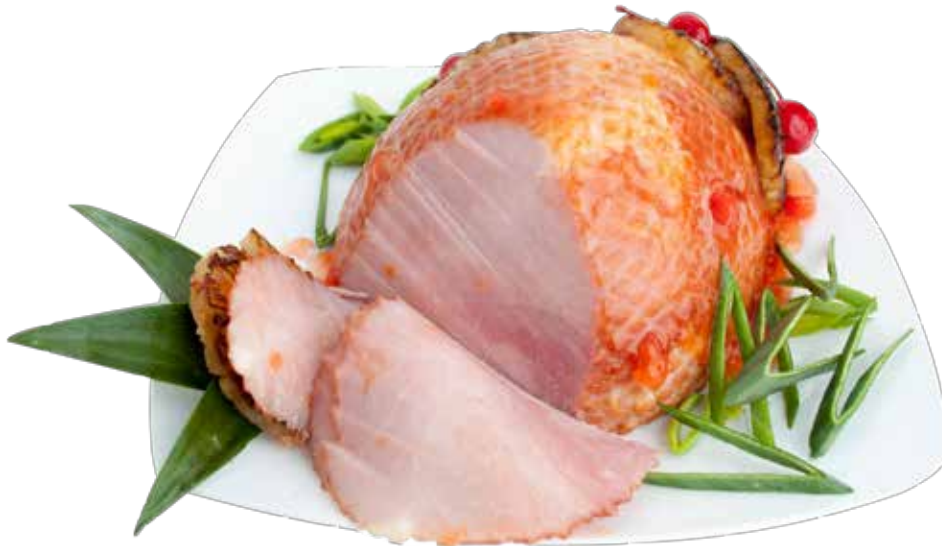
Gourmet Dinners, Entrées, & Fresh Turkeys

Each dinner includes one 1/3 tray each of homemade mashed potatoes, string beans almondine, and traditional stuffing, as well as one pint each of homemade gravy and homemade cranberry sauce.

All turkey dinners include all-natural local antibiotic free turkey with no added hormones.



Freshly Cooked Turkey Dinner



Spiral Ham

ENTRÉE ONLY OPTIONS

FRESHLY COOKED TURKEY

A full custom turkey dinner.
Serves 8-10 people.

FRESHLY COOKED LARGER TURKEY

A full custom turkey dinner includes 1/2 trays of sides mentioned above and one quart each of gravy and cranberry sauce.
Serves 14-16 people.

FRESH CONVENTIONAL OR NATURAL WHOLE COOKED TURKEY

Add \$15 for a carved turkey.

14-16 LB TURKEY

18-20 LB TURKEY

24-26 LB TURKEY

28-30 LB TURKEY

FRESHLY COOKED BONE-IN TURKEY BREAST

A full custom turkey dinner.
Serves 8-10 people.

BEEF TENDERLOIN DINNER

Premium Angus beef tenderloin dinner.
Serves 6-8 people.

PRIME RIB ROAST DINNER

Premium Angus beef prime rib dinner. Serves 6-8 people.

SPIRAL HAM DINNER

A custom spiral ham dinner includes 1/2 trays of sides mentioned above and one quart each of gravy and cranberry sauce. Serves 10-12 people.

OVEN ROASTED TURKEY ON THE BONE

All-Natural Plainville Farms turkey on the bone.

OVEN ROASTED TURKEY BREAST

SPIRAL HAM

BEEF TENDERLOIN

PRIME RIB ROAST



JUST HOW YOU LIKE IT

WE'LL CUSTOMIZE ANY ENTRÉE OR PACKAGE TO YOUR LIKING



From cutting your meat order to your specifications to accommodating substitutions or add-ons, **Yenedi Ramirez** and the rest of our team are here to ensure your satisfaction.

Let us know how we can help!

Quality Fresh Meats & BBQ



Beef Brisket



Veal Marsala



Pepper Steak



Stuffed Pork Loin Florentine

BEEF ENTRÉE

ITALIAN STYLE MEATBALLS

Ground beef with our own house blend of Italian seasonings, smothered in our homemade Nonna DeCicco San Marzano tomato sauce.

GRILLED SKIRT STEAK

Butcher-cut premium Black Angus beef with chimichurri sauce.

PEPPER STEAK

Butcher-cut premium Black Angus skirt steak with peppers and onions.

BEEF BRISKET

Tender slices of beef cooked in a brown gravy and red wine sauce, topped with an assortment of mushrooms.

SWEDISH MEATBALLS

Ground beef and pork rolled into bite size meatballs, smothered in our brown sauce with mushrooms.

BEEF SHORT RIBS

Made with Bourguignon sauce with fresh mushrooms

PORK ENTRÉE

BONELESS STUFFED LOIN OF PORK

Ricotta, mozzarella, prosciutto and spinach.

STUFFED PORK LOIN FLORENTINE

Pork loin, stuffed with spinach and fresh handmade mozzarella cheese, sliced and topped in a light garlic and pork gravy.

BABY SUCKLING PIG

Slow roasted whole suckling.

BBQ GLAZED SPARE RIBS

Ribs glazed with DeCicco & Sons homemade BBQ sauce grilled to perfection.

BBQ PULLED PORK

Pork butt smoked and cooked to perfection. Shredded and smothered in a smoky BBQ glaze.

SAUSAGE & BROCCOLI RABE

DeCicco's own homemade sausage made with fresh broccoli rabe, garlic, and extra virgin olive oil.

SAUSAGE & PEPPERS

DeCicco's own homemade sausage smothered with sautéed onions and peppers.

UNTRIMMED ENTRÉE

BONELESS ROASTED LEG OF LAMB*

COOKED & CARVED WHOLE TURKEY*

COOKED & CARVED TURKEY BREAST*

SPIRAL HAM*

VEAL ROAST*

STUFFED PORK*

*Item priced untrimmed and uncooked



Sausage & Peppers

Fresh Seafood



Branzino Del Mediterraneo



Raw Seafood Platter
Available upon request



Grilled Potato Encrusted Salmon



Surf & Turf

PISTACHIO ENCRUSTED SALMON

Salmon topped and baked with freshly crushed pistachios.

TERIYAKI GLAZED SALMON

With tossed sesame seeds.

GRILLED SALMON

With fresh herbs and lemon.

STUFFED FLOUNDER

Fresh flounder stuffed with spinach, crab meat and herb spiced bread crumbs.

SURF & TURF

Shrimp or lobster with Angus filet mignon baked in herbs and butter.

BRANZINO DEL MEDITERRANEO

Fresh branzino, baked with lemon, sea salt, ground black pepper and olive oil over a fresh Mediterranean salad.

SWEET POTATO CRUSTED RED SNAPPER

Citrus beurre blanc and ratatouille.

GRILLED SWORDFISH OR SEA BASS

Grilled with fine herbs and Dijon mustard sauce.

ITALIAN BAY SCALLOPS & JUMBO SEAFOOD SALAD

ITALIAN CALAMARI SALAD

With marinara sauce.

ITALIAN SEAFOOD SALAD

Large Shrimp, Calamari, and Bay Scallops.

SCUNGILLI SALAD

OCTOPUS SALAD

BACCALÀ SALAD

COLOSSAL SHRIMP & SEAFOOD SALAD

COCONUT SHRIMP

20 ct per lb

FRIED JUMBO SHRIMP

FRIED CALAMARI

FRIED SCALLOPS

MUSSELS MARINARA

CALAMARI MARINARA

PENNE WITH SHRIMP ALA VODKA

SHRIMP SCAMPI

FRIED FLOUNDER

FRIED BASA FILLET



Colossal Shrimp & Seafood Salad



Fried Calamari

Homemade Party Heroes & Sandwiches



Wraps Galore Platter

ELEGANT PETITE SANDWICH PLATTER

A beautifully arranged platter filled with small sandwiches of your choice. 10 person minimum.

WRAPS GALORE PLATTER

A beautifully arranged platter filled with wraps of your choice. 10 person minimum.



CUSTOM SANDWICHES PACKED WITH QUALITY

EVERY LAYER IS FILLED WITH QUALITY AND TASTE

With an abundant selection of Boar's Head cold cuts, fresh, crisp produce, handmade fresh mozzarella and store baked fresh Italian bread on hand, DeCicco & Sons heroes, sandwiches and wraps are designed by **Yesenia** and our deli staff with the best taste in mind. We will construct your order any way you would like. Just ask!

**ALL HEROES ARE MADE WITH BOAR'S HEAD COLD CUTS
AND TOPPED WITH LETTUCE AND TOMATO
ON FRESHLY-BAKED ITALIAN BREAD.**

ITALIAN COMBO

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

GRILLED VEGETABLE DELIGHT

Grilled Eggplant, zucchini, peppers and onions.

CAPRESE

DeCicco & Sons fresh handmade mozzarella, thinly sliced tomatoes and fresh basil.

CLASSIC AMERICAN

Boar's Head deluxe ham, turkey, and DeCicco's store made roast beef with a choice of American or Swiss cheese, lettuce and sliced tomatoes.

DECICCO & SONS SPECIAL

All natural antibiotic free and no added hormones chicken cutlets and DeCicco's own fresh handmade mozzarella.

EGGPLANT DELUXE

Fried eggplant, DeCicco & Sons fresh handmade mozzarella, roasted red peppers and lettuce.



Classic American Hero

Sweet & Savory Fresh Baked Breads



Plain Baguette



Challah Bread



Sourdough



Assorted Dinner Rolls



Pumpernickel Boule



Buttermilk Biscuits



Croissants



Cornbread

Bread selection may vary between stores.

SOURDOUGH STUFFING, ARTISANAL & ORGANIC BREADS AVAILABLE

STUFFING BREAD

ASSORTED DINNER ROLLS

Plain, poppy and sesame.

FANCY ASSORTED DINNER ROLLS

Brioche or Walnut.

SCONES

4 pack

CROISSANTS

4 pack

BRIOCHE

BREAD STICKS

7 oz container

BUTTERMILK BISCUITS

CORNBREAD

ASSORTED ITALIAN BREADS

CHALLAH BREAD

PLAIN BAGUETTE

RAISIN WALNUT BAGUETTE

2 LB PUMPERNICKEL BOULÉ

Great for a dip bread bowl!

3 LB PULLMAN WHITE LOAF

Great for stuffing!

SOURDOUGH

Great for stuffing!



Italian Bread

A BUSTLING IN-STORE BAKERY FULL OF DELIGHT

COOKIES, PIES, CONFECTIONS, CAKES, AND BREADS ARE OUR SPECIALTY

What's the secret to DeCicco & Sons always fresh and absolutely delicious bakery selection? Our full-service in-store bakery, which is always churning out endless lineups of cookies, pies, cakes, confections and breads all year long. From soft, fluffy dinner rolls and assorted colorful butter cookies to decadent themed cakes and cannoli made from scratch, our team of talented bakers is always putting their signature on a wide variety of baked goods, just for you.



Homemade Sweets & Desserts



Plain & Marble Cheesecake



Tiramisu Cake



Strawberry Short Cake



Italian Rum Cake



*Chocolate Mousse
Cream Pie*



Butter Cookies

Fresh Pastries & Cookies

ASSORTED COOKIE PLATTER
Butter Cookies, Rainbow Cookies,
Coconut macaroons, Pignoli cookies,
and Assorted Biscotti.

ASSORTED MINI PASTRIES

LARGE ITALIAN PASTRIES
Cannoli, Chocolate Cannoli, Éclairs,
Lobster Tails, Sfogliatelles, Napoleons,
Pasticcioni and Baba Rum.

THEMED COOKIE CAKES

**ELEGANT CANNOLI CHIPS
& DIP BOWL**

LARGE DECORATED CUPCAKES

SPRINKLE CAKE POPS

**CUSTOM DECORATED
CAKE POPS**

**LARGE DECORATED COOKIES
AND COOKIE POPS**

Cakes, Pies & Cheesecakes

CHOCOLATE MOUSSE CAKE
7" Chocolate cake with chocolate
mousse filling.

CASSATA SICILIANA CAKE

**TRI-COLOR CHOCOLATE
MOUSSE CAKE**

TIRAMISU CAKE

COCONUT LAYER CAKE

TRES LECHE CAKE

STRAWBERRY SHORTCAKE

NAPOLEON CAKE

ITALIAN RUM CAKE

FRESH FRUIT TART

FRUTTA DI BOSCO

APPLE GALETTE

FRANGIPAN TARTS
Cranberry pear, berry berry,
or sour cherry peach.

FRESH FRUIT CHEESECAKE

**PLAIN OR CHOCOLATE,
MARBLE CHEESECAKE**

CHOCOLATE COVERED CHEESECAKE
7" New York style cheesecake
covered in dark chocolate ganache.

**STORE BAKED FRESH
ITALIAN CHEESECAKE**
Sweet or wheat varieties.

CHOCOLATE MOUSSE CREAM PIE

KEY LIME PIE

9" PECAN PIE

10" APPLE OR PUMPKIN PIE

10" COCONUT CUSTARD PIE

Sugar Free Treats

FRUIT POCKETS & TURNOVERS

PIGNOLI & TRI-COLOR COOKIES

INDIVIDUAL CHEESECAKES

ASSORTED COOKIES & BISCOTTI

8" SUGAR FREE PIES

6" CHEESECAKES

All of Decicco & Sons' pastries and cookies are store baked and can be arranged on platters for an additional fee. Kosher cakes also available.

Custom Cakes & Cookies



CUSTOM-MADE CAKES & COOKIES

OUR BAKERS CAN MAKE ANY EDIBLE CREATION YOU WISH

No matter how intricate the concept, **Maria Ramirez** and our bakery team love creating customized cakes for birthdays, weddings, corporate parties and more.

Contact her today at specialtycakes@deciccos.com!

DeCicco & Sons

QUALITY FIRST

DeCicco & Sons
EVENTS & CUISINE



*From our table to yours. Thank you!
The DeCicco Family*

PLACE YOUR ORDER IN OUR DELI OR BY PHONE

21 Center St.
Ardsley, NY 10502
914.813.2009

17 Maple Ave.
Armonk, NY 10504
914.499.1100

50 Independent Way,
Brewster, NY 10509
845.278.0836

7 Halstead Ave.
Harrison, NY 10528
914.630.7830

2141 Palmer Ave.
Larchmont, NY 10538
914.873.4447

230 Saw Mill River Rd.
Millwood, NY 10546
914.294.5700

43 Fifth Ave. Pelham, NY 10803
914.738.1377

DECICCOS.COM