



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.

MAKE YOUR NEXT EVENT UNFORGETTABLE!



DeCicco & Sons Events and Cuisine creates memorable private and corporate events by working with our accomplished team of chefs and designers to craft parties, celebrations, and sophisticated events that create lasting impressions.

We offer comprehensive planning services, working with you to choose and prepare everything from cuisine, custom dessert, décor, floral, staff, rentals, and more. We cater to a wide range of event styles, and our extensive menu and attention to detail allow us to make your event truly personal and unique.

DeCicco & Sons Events and Cuisine will help you organize, design, and set up your event with ease. From a private celebration to your dream wedding, we work with you every step of the way to ensure every detail is suited to your individual tastes and needs.

No matter the size or type of event, we can help create successful and unforgettable experiences for every occasion.

We will make sure your next party, function, or special event is exceptional and memorable. Whatever the scope of your vision, DeCicco & Sons Events and Cuisine can help you achieve it!



Founder
Luisa DeCicco, PhD



Event Planner
Brittany Arocho



Catering Associate
Matt DiNapoli

events@deciccos.com
914.775.8880

deciccoevents.com
f i @deciccoevents



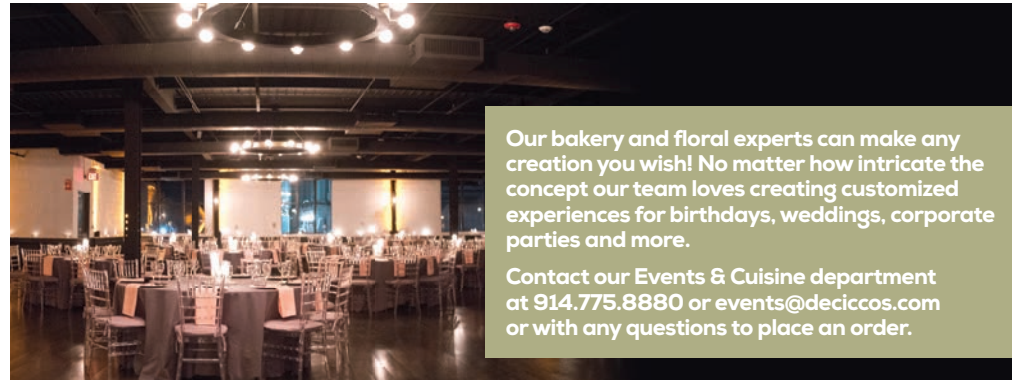
**BRIDAL & BABY SHOWERS
WEDDINGS • CHRISTENING
GRADUATIONS • BIRTHDAYS
CORPORATE GATHERINGS
HOLIDAYS & MUCH MORE!**

Custom Decor, Floral & Desserts



Our bakery and floral experts can make any creation you wish! No matter how intricate the concept our team loves creating customized experiences for birthdays, weddings, corporate parties and more.

Contact our Events & Cuisine department at 914.775.8880 or events@deciccos.com or with any questions to place an order.



Store-Made Breakfast



ASSORTED MINI MUFFIN TRAY

Two dozen assorted fresh mini muffins.

MINI DANISH & MINI CROISSANT TRAY

One dozen assorted mini danishes and one dozen fresh mini croissants.

ASSORTED MINI BAGEL TRAY ►

Cream cheese, butter, and jelly on the side. One dozen minimum.

STORE-MADE QUICHES ▲

Your choice of Broccoli, Spinach, Ham, or Bacon. More options are also available and may be subject to additional charges.

STORE-MADE FRITTATA

Your choice of Florentine, Three Cheese, or Ham, Potato and Cheese.

YOGURT & GRANOLA PARFAIT

ASSORTED GREEK YOGURTS

HOME FRIES

◀ SCRAMBLED EGGS

BREAKFAST SAUSAGE

TURKEY SAUSAGE

BACON

TURKEY BACON

CHALLAH FRENCH TOAST

Your choice of powdered sugar with fresh berries or cinnamon apple topping.

DECICCO & SONS OWN FRESHLY BREWED COFFEE TO-GO

Disposable coffee caddy with cups, lids, regular milk, half and half, stirrers, 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, honey, lemon wedges, stirrers, and assorted sweeteners. Serves 8-10 people.

FRESHLY SQUEEZED ORANGE JUICE

Add to your breakfast experience with a half gallon of our freshly squeezed orange juice.

BAGELS & SMOKED SALMON BREAKFAST PACKAGE

Great for breakfast or brunch.

PACKAGE INCLUDES

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



Breakfast stations and bars are also available. Some customer favorites include "Build Your Own Breakfast Sandwich Station" and "Yogurt & Granola Parfait Bar."

Contact our Events & Cuisine department at 914.775.8880 or events@deciccos.com with any questions or to place an order.

All menu items can be customized upon request. Custom orders may be subject to additional charges. More options are also available.



Hors d'oeuvres



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 deciccoevents.com

We offer a wide variety of fresh, handmade hors d'oeuvres from our experienced chefs. Below are a few examples of some of our customer favorites. Custom requests are welcome. All hors d'oeuvres are available by the dozen.

CONTACT OUR EVENTS & CUISINE DEPARTMENT AT EVENTS@DECICCOS.COM OR 914.775.8880 WITH ANY QUESTIONS OR TO PLACE AN ORDER.

TRUFFLE & PROSCIUTTO GRILLED CHEESE SANDWICH PIECES

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

MINI ITALIAN SAUSAGE MEATBALLS

Hand formed Italian sausage meatballs in our own San Marzano tomato sauce.

BOCCONCINI & TOMATO SKEWERS

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

HORSE RADISH TOPPED ROAST BEEF CROSTINI

Thinly sliced store-made roast beef atop a seasoned crostini with caramelized onions and a horseradish creme.

MINI MACARONI & CHEESE BITES

These crispy fried treats with a creamy macaroni and cheese center are a comfort classic with a twist offered in traditional, bacon, or lobster

ASSORTED MINI EMPANADAS

Crispy turnovers filled with a choice of beef, chicken, or vegetable.

MINI CRAB CAKES

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

MINI LOBSTER ROLLS

Fresh lobster tossed with a touch of mayonnaise piled on to a soft New England style split-top bun.

CHICKEN SATAY

Grilled and skewered pieces of chicken served with peanut dipping sauce.

SKIRT STEAK SKEWERS

Premium Black Angus skirt steak grilled and skewered with a chimichurri dipping sauce.

MINI CHEESEBURGER SLIDERS

Fresh ground certified Black Angus chuck, hand formed into patties and topped with cheddar cheese, on a potato bun.

VEGGIE BLACK BEAN BITES

Sautéed fresh vegetables with quinoa and black beans topped with our store-made mild guacamole.

WAGYU PIGS IN A BLANKET

Kobe Wagyu beef mini hot dogs wrapped in crispy flaky puff pastry accompanied with stone ground mustard.

BREAD BOULE BITES

Choice of *French Onion Boule*, caramelized onions with Gruyère cheese or *Tomato Bisque Boule*, creamy tomato bisque with pesto and cheddar cheese. Both served in a hollowed mini brioche.

BUFFALO CHICKEN SPRING ROLLS

A twist on a party favorite, tender chicken in a creamy spicy cheddar cream cheese sauce encased in a crunchy light spring roll.

PHYLLO STARS

Choice of *Brie & Raspberry*, fresh phyllo filled with creamy Brie, raspberry preserves, and almonds or *Pear & Roquefort*, fresh phyllo filled with tangy Roquefort and a pear reduction.

ARANCINI

Choice of *Asparagus Arancini*, creamy risotto with asparagus, red peppers, and Fontina cheese, *Truffle Porcini Arancini*, truffle accented risotto with Porcini mushroom and mozzarella or *Quattro Formaggi Arancini*, risotto accented with Gouda, Fontinella, Cream Cheese, and Mozzarella in a crispy coating.

Cheese Platters



CHEESE PLATE QUARTET

With Danish Blue, Brie, Jarlsberg, and Bucheron.

GOURMET CHEESE PLATTER

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

INTERNATIONAL CHEESE PLATTER

With Brie, Parmigiano Reggiano, Jarlsberg, Manchego, and Goat.

DELUXE CHEESE PLATTER ▼

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

All platters are garnished with dried and fresh fruit. Crackers can be added to any platter for an additional charge of \$10 for medium and \$20 for large.

Custom platters are also available. Contact our Events & Cuisine department at 914.775.8880 or events@deciccos.com with any questions or to place an order.



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.

Event Platters



BRUSCHETTA PLATTER

Choice of tomato bruschetta or eggplant caponata in a sourdough bowl with freshly toasted baguettes.

FRESH HANDMADE SIGNATURE MOZZARELLA & TOMATO PLATTER

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

DECICCO & SONS SIGNATURE DIPS & TORTILLA CHIPS

Our fresh handmade guacamole, our store-made mild salsa and your choice of pineapple or mango salsa, and DeCicco & Sons Own corn tortilla chips.

CRUDITÉS PLATTER

An arrangement of cherry tomatoes, carrots, celery, peppers, broccoli, and cauliflower with vegetable dip.

FRESH FRUIT PLATTER

Fresh seasonal fruit arranged on a platter. Custom combinations are welcome, but may be subject to additional charges.

GRILLED VEGETABLE PLATTER

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

MEDITERRANEAN PLATTER

Hummus, chickpea salad, tabbouleh, eggplant caponata, stuffed grape leaves, and olive and feta cheese salad, and grilled pita bread triangles for dipping.

ASSORTED HUMMUS PLATTER

Our store-made black bean, roasted red pepper, and garlic hummus with grilled pita bread triangles and fresh vegetables.

SLICED HONEY-BRINED TURKEY BREAST PLATTER

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

EXECUTIVE COLD CUT COMBO

Ham, salami, roast beef, and choice of turkey or chicken breast, and Swiss cheese and American cheese.

SUSHI & SASHIMI PLATTER

Assorted fresh handmade sushi and sashimi. Custom combinations are welcome, but may be subject to additional charges.

ITALIAN ANTIPASTO PLATTER

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

POACHED SALMON PLATTER

Poached salmon served with lemon and herbs accompanied by a dill sauce.

SLICED FILET MIGNON PLATTER

Thinly sliced DeCicco & Sons Naturally USDA Black Angus beef accompanied by caramelized onions and horseradish sauce. This platter is expertly carved and perfectly portioned for light entrées or sandwiches. Our beef has no antibiotics or added hormones ever and is humanely raised on family farms.

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.

USA WILD-CAUGHT, STORE COOKED SHRIMP PLATTERS

EXTRA LARGE SHRIMP	40 pc. (1.5 lbs.)
With lemon and cocktail sauce	55 pc. (2 lbs.)
(26 - 30 ct. per lb.)	85 pc. (3 lbs.)
	110 pc. (4 lbs.)

COLOSSAL SHRIMP	18 pc. (1.5 lbs.)
With lemon and cocktail sauce	24 pc. (2 lbs.)
(16 - 20 ct. per lb.)	36 pc. (3 lbs.)
	48 pc. (4 lbs.)

Rolls can be added to any platter order for an additional charge starting at \$10 per dozen.

Store-Made Salads

ELEGANT TOSSED SALAD

Fresh lettuce tossed with sliced tomatoes, cucumbers, and red onions, topped with croûtons and balsamic vinaigrette.

CAESAR SALAD

Fresh romaine lettuce topped with Caesar dressing, shaved Parmigiano Reggiano, 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.

CHOPPED CHEF'S SALAD

Lettuce, tomatoes, cucumbers, radishes, olives, hard-boiled eggs, salami, ham, turkey, Swiss cheese, and croûtons, served with French and ranch dressings.

MESCLUN SALAD

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

KALE & CHICKPEA SALAD

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

SUZIE'S KALE & PIGNOLI SALAD

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

ZESTY KALE & QUINOA SALAD

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

MEDITERRANEAN QUINOA SALAD

Quinoa, olives, cherry tomatoes, arugula and red onions tossed in extra virgin olive oil with salt and pepper.

TRADITIONAL GREEK SALAD

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

IRISH POTATO SALAD

Yellow Yukon potatoes with bacon and sour cream.

BOCCONCINI & TOMATO SALAD

Bite-size fresh mozzarella with cherry tomatoes and Italian vinaigrette.

MEDITERRANEAN BABY PENNE PASTA SALAD

Baby penne pasta tossed with bocconcini, cherry tomatoes, diced bell peppers, and Italian dressing.

TORTELLINI & PESTO SALAD

Cheese filled tortellini with peas in pesto sauce.

TUSCAN GRILLED CHICKEN SALAD

Grilled all-natural, antibiotic-free chicken with snow peas, red and green sliced peppers, and Vidalia onions tossed in Italian seasoning, balsamic vinegar and extra virgin olive oil.

GRILLED CORN SALAD

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

Grilled chicken can be added to any medium salad for an additional \$10 and \$15 for large.

Avocado or shrimp can be added to any salad for an additional charge of \$15 for medium and \$25 for large.



Store-Made Pasta Dishes



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.



FARFALLE PRIMAVERA

Bow tie pasta, zucchini, broccoli, carrot, cauliflower, and sautéed onions, tossed with grated Parmigiano Reggiano cheese, fresh garlic, and extra virgin olive oil.

OLD-FASHIONED MACARONI & CHEESE

Cavatappi pasta blended and topped with an assortment of fresh cheeses.

RIGATONI FILETTO DI POMODORO

Fresh rigatoni, San Marzano tomatoes, onions, and garlic tossed in extra virgin olive oil.

PENNE A LA VODKA

Store-made vodka sauce made with fresh cream, San Marzano tomatoes, and a blend of Parmigiano Reggiano and Pecorino Romano cheese. (Prosciutto available upon request).

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.

CHEESE MANICOTTI

Fresh pasta stuffed with ricotta and mozzarella cheese topped with our own San Marzano tomato sauce.

RAVIOLI

Pasta pillows filled with ricotta in our own San Marzano tomato sauce.

FETTUCCINE ALFREDO

Fettuccine pasta tossed in a fresh creamy Alfredo sauce.

LINGUINE VONGOLE

Linguine pasta with fresh clams tossed in extra virgin olive oil, garlic, and a white wine sauce.

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE

Ear shaped pasta with sautéed broccoli rabe and fresh sausage in an extra virgin olive oil and garlic sauce.

CLASSIC BAKED ZITI

Ricotta, mozzarella, and a grated blend of Parmigiano Reggiano and Pecorino Romano cheese and our own San Marzano tomato sauce.

MAMA DECICCO'S STORE-MADE LASAGNA

Choice of meat or cheese lasagna layered with ricotta, mozzarella, and a grated blend of Parmigiano Reggiano and Pecorino Romano cheese.

WILD MUSHROOM & TRUFFLE RISOTTO

Rich and decadent truffle infused risotto with porcini mushrooms, black pepper, butter, parsley, and Parmigiano Reggiano.

FRESH LOBSTER MACARONI & CHEESE

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

TRUFFLE CREAM PAPPARDELLE

Pappardelle pasta wild mushroom and truffle cream sauce.

SHRIMP SCAMPI & LINGUINE

Extra large shrimp over linguine tossed in extra virgin olive oil, fresh garlic, lemon juice, and parsley in a white wine sauce.

Grilled chicken can be added to any pasta for an additional charge of \$10 for medium and \$15 for large. Shrimp can be added for an additional charge of \$15 for medium and \$25 for large.

NONNA DECICCO'S SAN MARZANO TOMATO SAUCE

All items are prepared in store by our professional chefs using quality ingredients. Our chefs exclusively use San Marzano tomatoes, grown only in Italy at the base of Mount Vesuvius, and Extra Virgin Olive Oil imported from Italy for all of our pasta dishes, classic tomato sauces, and hot food bar specialties.

Fresh Seafood



DECICCO & SONS FRESH SEAFOOD & STORE-MADE SALADS

Our seafood is delivered daily from various locations around the world. We use fresh, never frozen seafood whenever it is available.

All of our seafood salads are store-made and made fresh daily by our staff following our specially crafted recipes.

MUSSELS MARINARA

Fresh mussels prepared in our own San Marzano tomato sauce.

CALAMARI MARINARA

Fresh calamari with basil and oregano in our own San Marzano tomato sauce.

ENCRUSTED SALMON

Baked salmon topped with your choice of freshly crushed pistachios, walnuts, sun-dried tomatoes, pesto, potato, or almonds.

TERIYAKI GLAZED SALMON

Baked salmon with teriyaki and toasted sesame seeds.

GRILLED SALMON

With fresh herbs and lemon.

ROASTED SALMON

With fresh herbs accompanied by three lemon crème fraîche.

STUFFED FLOUNDER

Fresh flounder stuffed with spinach or crab meat and herb spiced panko.

FRIED FLOUNDER

Breaded and garnished with lemon.

GRILLED SWORDFISH OR SEA BASS

Grilled with fine herbs and Dijon mustard sauce.

COCONUT SHRIMP

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

FRIED OR GRILLED JUMBO SHRIMP

Served with lemon wedges with your choice of San Marzano or tartar sauce on the side.

FRIED CALAMARI

Served with lemon wedges and our own San Marzano tomato sauce.

STORE-MADE CALAMARI SALAD

Calamari, roasted red peppers, fresh onions, sliced olives, and celery, tossed with extra virgin olive oil, lemon juice, rice vinegar, Italian seasoning and spices.

STORE-MADE BABY OCTOPUS SALAD

Baby octopus, celery, red onion, roasted red peppers, and sliced olives, tossed with extra virgin olive oil, balsamic glaze, lemon juice, rice vinegar, Italian seasoning, and spices. ▼

STORE-MADE PREMIUM SEAFOOD SALAD

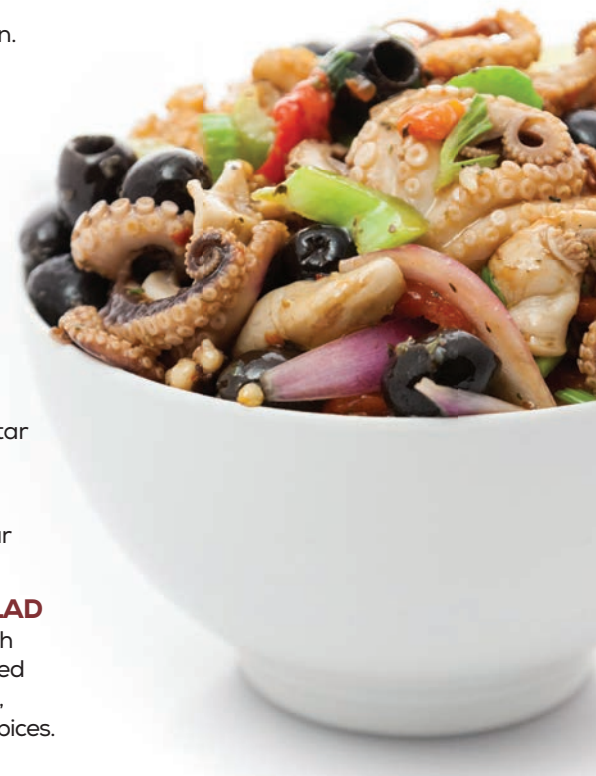
Shrimp, calamari rings, and baby octopus combined with yellow mustard, parsley, cilantro, mixed peppers, celery, and onion, tossed in extra virgin olive oil, lemon juice, rice vinegar, Italian seasoning, and spices.

STORE-MADE SHRIMP & SCALLOP SALAD

Shrimp and sea scallops combined with mixed peppers, celery, and red onion, tossed in extra virgin olive oil, lemon juice, rice vinegar, Italian seasoning, and spices

◀ SHRIMP & JONAH CRAB CLAW PLATTER

Two pounds of shrimp with one and a half pounds of Jonah Crab Claws.



All-Natural Chicken

DECICCO & SONS NATURAL CHICKEN

All of our dishes are made
with all-natural chicken.

No antibiotics, ever!

No added hormones, ever!

Certified humanely raised
on family farms with an
all-vegetarian Non-GMO diet.

CHICKEN MARSALA

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

CHICKEN CACCIATORE

Pieces of bone-in chicken with carrots,
mushrooms, onion and peppers in our
own San Marzano tomato sauce.

CHICKEN PARMIGIANO

Store-made breaded chicken
cutlets smothered in our San Marzano
tomato sauce, topped with our fresh
mozzarella cheese.

CHICKEN FRANÇAISE

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

ROSEMARY CHICKEN

Pieces of bone-in chicken roasted
with fresh herbs and extra virgin
olive oil.

BUFFALO WINGS

Choice of mild or hot buffalo sauce,
plain, barbecue, or honey barbecue.

CHICKEN CAPRESE

Store-made breaded chicken
cutlets topped with our fresh
store-made mozzarella and
sliced cherry tomatoes.

GRILLED LEMON CHICKEN

Grilled chicken breast marinated
in fresh herbs and lemon white
wine sauce.

GRILLED CHICKEN BRUSCHETTA

Grilled all-natural chicken breast served
on a bed of arugula and topped with our
store-made bruschetta.

CHICKEN SORRENTINO

All-natural chicken breast layered
with eggplant, prosciutto, and mozzarella
cheese in a tomato beurre blanc.

CHICKEN CORDON BLEU

Breaded and rolled boneless chicken
breast stuffed with ham and imported
Swiss cheese, smothered in our store-
made française sauce.

STUFFED CHICKEN FLORENTINE

Breaded and rolled boneless chicken
breast stuffed with spinach and fresh
handmade mozzarella in française sauce.

STUFFED CHICKEN PICCATA

All-natural chicken breast with artichokes
and sun-dried tomatoes in a caper
lemon sauce.



WE ONLY USE ALL-NATURAL CHICKEN

NO ANTIBIOTICS, EVER! NO ADDED HORMONES, EVER!

In the interest of offering the most delicious dishes possible, every chef
and member of our kitchen staff uses all-natural chicken in every entrée,
side, salad, and other prepared food item in our stores.

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

Quality Fresh Meats & BBQ



CHEF-PREPARED FRESH

RESTAURANT-QUALITY USING OUR OWN SPECIAL RECIPES

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.

BEEF ENTRÉE

BEEF BRACIOLE

Tender slices of beef stuffed with Parmigiano Reggiano, and Italian seasoning, braised in our store-made San Marzano tomato sauce.

ITALIAN STYLE MEATBALLS

Ground beef with our house blend of Italian seasonings, smothered in our store-made San Marzano tomato sauce.

PEPPER STEAK

Premium butcher-cut DeCicco & Sons Natural steak with sautéed peppers and onions in a brown sauce.

BEEF BRISKET

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

GRILLED SKIRT STEAK

Premium butcher-cut DeCicco & Sons Natural skirt steak, topped with chimichurri sauce over sautéed fresh grilled vegetable.

Rolls can be added to any order for an additional charge starting at \$10 per dozen.

PORK ENTRÉE

BBQ PULLED PORK

Pork butt smoked and cooked to perfection. Shredded and smothered in a smoky BBQ glaze. Great with potato rolls! Rolls are available for an additional charge.

BBQ GLAZED SPARE RIBS

Ribs glazed with our store-made BBQ sauce grilled to perfection.

STUFFED LOIN OF PORK

All-natural boneless pork loin rolled, roasted, and sliced; stuffed with ricotta, mozzarella, and prosciutto, topped with a white wine pork gravy.

PORCHETTA ▶

Slices of all-natural pork, seasoned with Italian spices and slow-roasted with caramelized onions. Perfect for sandwiches.

SAUSAGE & BROCCOLI RABE

DeCicco & Sons store-made sausage sautéed with fresh broccoli rabe, garlic, and extra virgin olive oil.

SAUSAGE & PEPPERS

DeCicco & Sons store-made sausage smothered with sautéed onions and peppers. Mini club rolls are available upon request for an additional charge.

8 LB. BONE-IN GLAZED SPIRAL HAM

BABY SUCKLING PIG

Slow roasted whole suckling pig.

*Pigs start at 20 lbs. Please provide one weeks notice for order.

DECICCO & SONS NATURAL BEEF & PORK

All of our dishes are made with all-natural beef and pork.

No antibiotics, ever!

No added hormones, ever!

Both are humanely raised on family farms.

Our pork is raised on an all-vegetarian gluten-free diet.



Fresh Turkey Packages

ALL TURKEY DINNERS INCLUDE ALL-NATURAL, LOCAL, ANTIBIOTIC-FREE TURKEY WITH NO ADDED HORMONES.

All packages serve 6-8 people unless otherwise noted.

FRESHLY COOKED ▼ TURKEY (PK #1)

Our turkey dinner includes a 1/3 tray each of store-made mashed potatoes, string beans with garlic, and traditional stuffing, along with one quart of turkey gravy and one pint of cranberry sauce.

FRESHLY COOKED LARGE TURKEY (PK #2)

Our large turkey dinner includes a 1/2 tray each of store-made mashed potatoes, string beans with garlic, and traditional stuffing, along with one quart each of turkey gravy and cranberry sauce.

FRESHLY COOKED BONE-IN TURKEY BREAST (PK #3)

Our turkey breast dinner includes a 1/3 tray each of store-made mashed potatoes, string beans with garlic, and traditional stuffing, along with one pint each of turkey gravy and cranberry sauce.

WHOLE COOKED TURKEY ONLY OPTIONS

Oven Roasted Fresh Conventional or Natural Turkey only options:

14-16 LB. TURKEY
18-20 LB. TURKEY
22-24 LB. TURKEY

BONELESS TURKEY BREAST

Served with our store-made turkey gravy.

All packages are available year round.
Add \$15 for a carved turkey.



Fresh Gourmet Dinners

GLAZED SPIRAL HAM DINNER ▼

Our custom spiral ham dinner includes a 1/3 tray each of store-made mashed potatoes, garlic string beans, and traditional stuffing, along with one pint of gravy.

FILET MIGNON ROAST DINNER

Our filet mignon roast dinner includes DeCicco & Sons Naturally USDA Black Angus beef, a 1/3 tray each of store-made mashed potatoes, garlic string beans, and roasted brussels sprouts with balsamic glaze, along with one quart of store-made beef au jus.

PRIME RIB ROAST DINNER

Our prime rib roast dinner includes DeCicco & Sons Naturally USDA Black Angus beef, a 1/3 tray each of store-made mashed potatoes, garlic string beans, and sautéed broccoli with garlic, along with one quart of store-made beef au jus.

SEAFOOD FRA DIAVOLO

Our seafood dinner includes a 1/2 tray of mixed seafood featuring shrimp, mussels, clams, and calamari tossed in a spicy fra diavolo sauce, a 1/2 tray of linguine also tossed in fra diavolo sauce, a 1/3 tray of sautéed broccoli rabe, and a loaf of garlic bread. (Mild sauce also available)

GRILLED SALMON DINNER

Our grilled salmon package includes 4 lbs. of freshly grilled lemon salmon and 1/3 tray each of string beans with garlic, sautéed broccoli with garlic, and rice with vegetables.



All packages are available year round.

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, our deli managers and the rest of our team are here to ensure your satisfaction. Let us know how we can help!

Fresh Vegetable Sides & Dishes

TRADITIONAL HERB BREAD STUFFING

Our store-made stuffing with chopped celery, onions, and carrots, mixed with fresh herbs and spices.

SAUSAGE STUFFING

Our traditional bread stuffing combined with pieces of our fresh store-made sausage, fresh herbs, and spices.

CHESTNUT STUFFING

Fresh store-roasted chestnuts blended into our cornbread-based stuffing with fresh herbs and spices.

STORE-MADE MASHED POTATOES

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

ROASTED ROSEMARY POTATOES

Quartered red potatoes seasoned and tossed with rosemary, spices and extra virgin olive oil, then roasted to a golden brown.

CANDIED YAMS

With marshmallows.

VEGETABLE FRIED RICE

White rice, carrots, corn, celery, onions, and peas tossed with extra virgin olive oil, soy sauce, and spices.

STRING BEANS ALMONDINE

Crispy green beans steamed and lightly tossed in fresh garlic and extra virgin olive oil topped with slivered almonds.

ROASTED BUTTERNUT SQUASH WITH FRESH HERBS

Prepared with fresh herbs and roasted to perfection.

RATATOUILLE

Baked fresh vegetables topped with our San Marzano tomato sauce.

SAUTÉED MUSHROOM & FENNEL

Roasted white mushrooms and roasted fennel with Vidalia onion tossed in extra virgin olive oil.

ROASTED BRUSSELS SPROUTS

With Parmigiano Reggiano and balsamic glaze.

ROASTED ROOT VEGETABLES

Butternut squash, turnips, yellow and red beets, sweet potatoes, and carrots tossed with fresh garlic and extra virgin olive oil.

STEAMED MIXED VEGETABLES

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

BROCCOLI RABE

Sautéed in garlic and extra virgin olive oil.

GRILLED ASPARAGUS

With balsamic glaze or freshly made hollandaise sauce.

EGGPLANT PARMIGIANA

Fried eggplant layered with our store-made San Marzano tomato sauce, fresh mozzarella, and grated Parmigiano Reggiano.

EGGPLANT ROLLATINI

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

STUFFED GRILLED EGGPLANT

Grilled eggplant, rolled and stuffed with provolone and roasted red peppers, topped with balsamic glaze.

CARROT OR CORN SOUFFLÉ

Great with any meat entrée.

VEGETABLE LASAGNA

Grilled vegetables layered with ricotta, mozzarella, and a grated blend of Parmigiano Reggiano and Pecorino Romano cheese in a béchamel sauce.

BUTTERNUT CRANBERRY SALAD

Freshly baked butternut squash with onions and dried cranberries.

PUMPKIN RAVIOLI SALAD

With watercress, caramelized pecans, onions and butternut squash.

STUFFED ZUCCHINI

Baked zucchini stuffed with shredded mozzarella, Pecorino Romano, garlic, and panko bread crumbs.

BEER BATTERED ARTICHOKE HEARTS

Made with Peroni beer, flour, and spices.

JUMBO STUFFED ARTICHOKE

Baked Artichokes topped with fresh mozzarella, panko bread crumbs, and Parmigiano Reggiano, toasted to a golden brown.

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, our in-store chefs utilize only top quality produce.

Soups, Gravies, & Sauces

BUTTERNUT SQUASH BISQUE

TURKEY, CHICKEN OR PUMPKIN SOUP

STORE-MADE TURKEY GRAVY

STORE-MADE CRANBERRY SAUCE

STORE-MADE ORANGE WALNUT CRANBERRY SAUCE

CRANBERRY ORANGE RELISH

Store-Made Sandwich Platters

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 fresh Italian bread, DeCicco & Sons heros, sandwiches and wraps are designed by our deli staff with the best taste in mind.

We will construct your order any way you would like. Just ask!

MINI ROLL SANDWICH PLATTER

Assorted mini plain, whole wheat, rye, pumpernickel, and multi-grain roll sandwiches arranged on a platter.

SANDWICH OR WRAP PLATTER

A beautifully arranged platter filled with your choice of wraps, sliced bread, ciabatta rolls, or croissants. All options are cut in half except for wraps, which are cut into thirds. All heros on the nextpage can also be made into sandwiches or wraps.

CUSTOMER FAVORITES

Turkey and Brie with lettuce and honey mustard

Eggplant, mozzarella, and roasted red pepper with lettuce

Roast Beef with cheddar cheese, caramelized onions, and horseradish sauce with lettuce

Chicken cutlet, mozzarella, with lettuce and tomato

TEA SANDWICH PLATTER

Choose from a selection of elegantly curated petite sandwiches perfect for brunch or bridal showers. Custom combinations and requests welcome. All tea sandwiches are served crustless.

CUSTOMER FAVORITES

Turkey with Brie and pears with honey mustard

Smoked salmon, cream cheese, and caper

Watercress, avocados, and tomatoes

Curried chicken salad

Crab salad

Ham, Brie, green apples and honey mustard

Cucumber, lemon zest and dill

Gluten-free bread or wraps are also available upon request for an additional charge.

All platters listed have a ten-item minimum.



Store-Made Party Heros

ALL HEROS ARE MADE WITH BOAR'S HEAD COLD CUTS AND TOPPED WITH LETTUCE AND TOMATO ON FRESHLY-BAKED ITALIAN BREAD. ALL HEROS CAN BE SLICED AND ARRANGED ON A PLATTER UPON REQUEST.

ITALIAN COMBO

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

GRILLED VEGETABLE DELIGHT

Grilled eggplant, zucchini, peppers, onions and lettuce.

CAPRESE

Our fresh handmade mozzarella, thinly sliced tomatoes and fresh basil.

ROAST BEEF WEDGE

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

EGGPLANT DELUXE

Fried eggplant, our fresh handmade mozzarella, roasted red peppers, and lettuce.

CLASSIC AMERICAN

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

DECICCO & SONS SPECIAL

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

Gluten-free bread is also available upon request for an additional charge.

FRESH HANDMADE MOZZARELLA

MADE FRESH DAILY

Our skilled team of mozzarella makers create mozzarella 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.



Store-Made Sweets & Desserts

FRESH PASTRIES & COOKIES

LARGE ITALIAN PASTRIES

Cannoli, Éclairs, Napoleons, Lobster Tails, Sfogliatelle, Pasticiotti and Baba Rum.

CUSTOM CAKE POPS

CUSTOM CUPCAKES

Mini and jumbo cupcakes are also available.

CUSTOM COOKIES

STORE BAKED ASSORTED COOKIES PLATTER

Three dozen assorted M&M, sugar, chocolate chip, oatmeal, and double chocolate chip.

BROWNIE BITES PLATTER

STORE-MADE BUTTER COOKIE PLATTER

STORE-MADE MINI ► PASTRY PLATTER

CHOCOLATE COVERED PRETZEL PLATTER

(24 pieces)

CHOCOLATE CHIP COOKIE SANDWICH PLATTER

STORE-MADE CANNOLI CHIPS & DIP PLATTER

CAKES

CHOCOLATE MOUSSE

TIRAMISU

NAPOLEON

STRAWBERRY SHORTCAKE

CARROT

TRES LECHES

ITALIAN RUM

RED VELVET

TARTS

◀ FRESH FRUIT TART

LEMON MERINGUE

FRANGIPANE

CHEESECAKES

PLAIN, CHOCOLATE, OR MARBLE

FRESH FRUIT

CHOCOLATE COVERED

ITALIAN

PIES

KEY LIME PIE

ASSORTED FRUIT & CRUMB PIES

SUGAR FREE TREATS

TURNOVERS

CHEESECAKES

APPLE PIE

ALMOND QUARESIMALE

All of DeCicco & Sons pastries and cookies can be arranged on platters for an additional fee. Kosher cakes also available.



Fresh Baked Goods

FRESH BREADS

ASSORTED ITALIAN BREADS

CHALLAH BREAD

PLAIN OR RAISIN WALNUT BAGUETTE

BRIOCHE LOAF

GARLIC BREAD

SOURDOUGH

Great for stuffing!

2 LB. PUMPERNICKEL BOULÉ

Great for a dip bread bowl!

RYE

CIABATTA

FOCACCIA

SWEET & SAVORY

ASSORTED DINNER ROLLS

Plain, poppy and sesame.

FANCY ASSORTED DINNER ROLLS

Brioche or Walnut.

SCONES

CROISSANTS

BREADSTICKS

CORNBREAD

Selection may vary between stores.



SOURDOUGH STUFFING, ARTISANAL & ORGANIC BREADS AVAILABLE

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.

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**

422 Old Post Rd., Bedford, NY 10506 • **914.288.5800**

50 Independent Way, Brewster, NY 10509 • **845.278.0836**

777 White Plains Rd., Eastchester, NY 10583 • **914.704.3220**

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**

266 Route 202, Somers, NY 10589 • **914.228.5600**

DECICCOS.COM

08/28/20