



DeCicco & Sons

EVENTS & CATERING

# 2025 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-roasted 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**





### SERVING SIZES / NUMBER OF PEOPLE

(M) PLATTER / UP TO 15

(L) PLATTER / UP TO 25

All prices subject to change  
based on market price.

**v** VEGETARIAN

**gf** GLUTEN-FRIENDLY\*

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please note recipes are not made  
in a Gluten or allergy free facility.  
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# 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, Brebrousse,  
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**

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



# FRESH HAND ROLLED SUSHI

## 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**

## 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**

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, store-roasted roast beef, honey turkey, 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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### SERVING SIZES / NUMBER OF PEOPLE

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

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**v** VEGETARIAN  
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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**



# 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**

### **FETTUCCINE 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

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.



# 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 HONEY HAM | *gf*

slices of ham in a honey glaze

**M \$69 | L \$129**

### 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\*

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# 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 OR 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

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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**  
\$32.99 | EA

**1.5LB BISCOTTI**  
\$32.99 | EA

**1.5LB BUTTER  
COOKIES**  
\$32.99 | EA

**3LB PREMIUM  
BUTTER COOKIES**  
\$69.99 | EA

**ASSORTED  
MINI PASTRY**  
\$32.99 | 12PC  
\$59.99 | 24PC

## CHEESECAKE

**7" PLAIN  
OR MARBLE**  
\$21.99 | EA

**7" FRESH FRUIT**  
\$31.99 | EA

**6" RAINBOW COOKIE**  
\$29.99 | EA

## CAKES

**RAINBOW  
COOKIE CAKE**  
\$31.99 | EA

**7-LAYER CAKE**  
\$31.99 | EA

**7" CHOCOLATE  
MOUSSE CAKE**  
\$32.99 | EA

**7" STRAWBERRY  
SHORTCAKE**  
\$34.99 | EA

**TIRAMISU**  
\$31.99 | EA

## PIES & TARTS

**8" CANNOLI PIE**  
\$21.99 | EA

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

**SALINGER'S  
9" APPLE CRUMB**  
\$27.99 | EA

**8" FRESH  
FRUIT TART**  
\$31.99 | EA

**FRUTTI DI BOSCO**  
\$31.99 | 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

**PROSCIUTTO  
BREAD**  
\$9.99 | 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](https://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](mailto: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](mailto: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](http://deciccoevents.com)  
 [events@deciccos.com](mailto:events@deciccos.com)

 **914.775.8880**  
  [@deciccoevents](https://www.instagram.com/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  
1 Legend Drive, Sleepy Hollow, NY 10591  
266 Route 202, Somers, NY 10589

**Last updated 3/18/25. All prices subject to change.**