

Salads

Half / Full
\$35.99 / \$55.99

Elegant Tossed Salad

Fresh lettuce accompanied by sliced tomatoes, cucumbers, and red onions topped with croutons and your choice of dressing

Greek Salad

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

Caesar Salad

Fresh Romaine lettuce, shredded parmigiano with Greek feta cheese topped with our store made Caesar dressing and croutons

Spinach Salad

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

Premium Salads

Half / Large
\$39.99 / \$74.99

Pasta Verde Salad

Sautéed broccoli mixed with our fresh pasta, garlic, olive oil and a grated cheese sauce

Bocconcini & Tomato Salad

Bite Size Bocconcini with cherry tomatoes and Italian vinaigrette

Fresh Nutty Salad

Mesclun and romaine lettuce topped with goat cheese, pecans and cranberries

Chef Salad

Lettuce, tomatoes, cucumbers, radishes, olives, salami, ham, turkey, swiss cheese, hard boiled eggs & croutons



Party Heros



All heros topped with lettuce and tomato on freshly baked Italian bread

Classic American

Boar's Head boiled ham, turkey, and DeCicco's store made roast beef with a choice of American or Swiss cheese

\$16.99 per foot

Italian Combo

Boar's Head ham, pepperoni, Hormel Di'Lusso genoa salami, Prosciutto Di Parma, mortadella, sliced provolone cheese, and roasted red peppers

\$16.99 per foot

Grilled Vegetarian Delight

Grilled eggplant, zucchini, peppers, and onions

\$16.99 per foot

DeCicco's Special

Chicken cutlet, store made fresh mozzarella

\$19.99 per foot

Buffet Packages

Cold Cut Package

10 person minimum
\$13.49 per person

Your choice: 4 meats and 2 cheeses compliments of Boar's Head, and either wheat, rye or white bread
Accompanied by: potato salad, macaroni salad, mixed olives, pickles, roasted peppers, pretzels, potato chips, mustard and mayonnaise

Executive Chef Gourmet Package

20 person minimum
\$17.99 per person

Your Choice: 1 Pasta Dish, 2 Entrees, and tossed salad
Accompanied by: bread, serving spoon, forks, knives, spoons, plates, napkins and Sternos

Pasta Choices: Baked Ziti, Pasta Primavera, Italian Style Lasagna, Rigatoni Di Filetto, Penne a la Vodka, Macaroni & Cheese

Entrée Choices: Chicken Parmigiana, Chicken Marsala, Chicken Francaise, Chicken Piccata, Fried Chicken, Sausage & Peppers, Italian Meatballs, Swedish Meatballs, Steak Pizaiola, Beef Stroganoff, BBQ Spare Ribs, Eggplant Parmigiana

Executive Chef Cutting Board

Market Price

- Roasted Prime Rib of Beef
- Beef Wellington
- Filet Mignon
- Roasted Whole Turkey
- Roasted Turkey Breast
- Stuffed Cornish Game Hens

- Stuffed Pork Loin
- Roasted Leg of Lamb
- Baked Spiral Ham
- Crown Roast of Pork
- Steamed Lobster
- Poached Salmon

Baskets

Custom Specialty, Gourmet, Fruit, and Cheese Baskets

Available in various sizes and perfect for all occasions. Contact us for more details!

From the Bakery

Assorted Mini Pastries

Assorted Large Italian Pastries

Assorted Biscotti

Butter Cookies

Cannoli Chips & Dip Platter

Custom Cakes

Store Baked Cakes

Store Baked Cheesecakes

Store Baked Fresh Pies

Kosher parve Cakes & Artisanal Breads also available.



Cookie, Mini Pastry or Large Pastry Platters Available!



Catering Menu

Cornwall • (845) 534-9900

Cross River • (914) 763-5293

Jefferson Valley • (914) 245-1262

Katonah • (914) 401-9909

New City • (845) 639-6996

Scarsdale • (914) 725-3807

Don't see what you need for your special event? Please feel free to ask for any custom orders.

www.deciccomarket.com

10/2016

Prices subject to change.

Event Platters

Medium / Large

Medium 14" Round Platter – Serves 12-18 People
Large 16" Round Platter – Serves 22-28 People

Fresh Hummus with Pita Chips

Chick pea salad and tabouli

\$39.99 / \$49.99

Vine Ripened Tomatoes and Fresh Mozzarella

Vegetable Fruit

\$49.99 / \$69.99

\$59.99 / \$64.99

\$69.99 / \$74.99

Deluxe Salad

A collection of our store made tuna salad, egg salad, chopped chicken liver, and whitefish salad served on a platter

\$59.99 / \$79.99

Medium 16" Round Platter – Serves 12-18 People
Large 18" Round Platter – Serves 22-28 People

Gourmet Cheese

Platter of assorted cheddar, swiss, provolone, monterey jack, and smoked gouda cheeses

\$69.99 / \$89.99

(Your Choice of 5)

Double Delight

Gourmet cheese platter with fruit platter

\$69.99 / \$89.99

International Cheese Platter

Imported Sharp Cheddar
Creamy French Brie
Spanish Manchego
Norwegian Jarlsberg Swiss
Holland, Danish or Italian Gouda

\$69.99 / \$89.99

(Your Choice of 5)

Rustic European Antipasto

Dry Sausage (Hot or Sweet)
Dry Italian Sopressata (Hot or Sweet)
Imported Italian Prosciutto
Mortadella
Fresh Mozzarella
Imported Provolone
Olives

\$89.99 / \$119.99

Wrap Galore Platter

10 person minimum

\$8.95 per Wrap

Elegant Petite Sandwich Platter

10 person minimum

\$7.99 per Sandwich

Premium Event Platters

Decicco Signature Smoked Fish Platter

2lbs. Sliced Nova
1 Large deboned Whitefish
-stuffed with Whitefish Salad
Garnished with red onions, tomatoes & capers

10-14 People \$149.99

16-18 People \$179.99

Sliced Salmon Platter

Sliced salmon including a sliced tomato & onion platter with capers & olives, bagels and cream cheese



2lbs-\$99

3lbs-\$159

4lbs-\$179

Executive Cold Cut Platter

16" Platter \$69.99 Serves 10 people

18" Platter \$89.99 Serves 14-18 people

Turkey, ham, salami, roast beef, and 2 cheeses

Fresh from the Sea Shrimp Platter

Small 30 Shrimp

\$29.99

Medium 60 Shrimp

\$44.99

Large 90 Shrimp

\$59.99



1/2 Tray – Serves 8-10 People
Full Tray – Serves 16-20 People

Delicious Entrees Catering to Your Needs For Every Occasion

1/2 Tray – Serves 8-10 People
Full Tray – Serves 16-20 People

Pasta

Half / Full

\$39.99 / \$69.99

Classic Baked Ziti

Ricotta, mozzarella, grated cheese and our homemade tomato sauce

Penne a la Vodka

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

Old Fashioned Macaroni & Cheese

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

Rigatoni Filetto

Di Pomodoro
San Marzano tomatoes, prosciutto di parma, onions, garlic, extra virgin olive oil

Premium Pasta

Half / Full
\$42.99 / \$79.99

Orecchiette with Broccoli Rabe & Sausage

Broccoli rabe sautéed with garlic, olive oil and our own homemade sausage

Pasta Bolognese

Sautéed beef, pork & veal with red peppers, red wine, 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 tomato sauce

Pasta Primavera

You choice of pasta with a bountiful selection of seasoned vegetables, fresh garlic, extra virgin olive oil and grated Locatelli Romano cheese

Cheese or Florentine Lasagna Rolls

Lasagna noodles rolled and stuffed with fresh ricotta and mozzarella cheese, topped with our fresh homemade tomato sauce (Cheese) or fresh Alfredo white sauce (Florentine)

Mama DeCicco's Homemade Lasagna

Half / Full
\$44.99 / \$84.99

Choice of meat, spinach, or cheese & vegetable layers of fresh, homemade lasagna noodles with ricotta, mozzarella and grated Locatelli cheese

Eggplant

Half / Full
\$44.99 / \$84.99

Eggplant Parmigiana

Fried eggplant layered with our homemade tomato sauce and fresh mozzarella and grated Romano cheese

Eggplant Rollatini

Fried eggplant rolled and stuffed with fresh ricotta and mozzarella cheese, smothered in marinara sauce

Eggplant Florentine

Fried eggplant rolled and stuffed with fresh ricotta, spinach, and Romano cheese topped with white Alfredo sauce

Eggplant Moussaka

Fried eggplant layered with beef, potatoes and sautéed mushrooms topped with bechamel sauce

Chicken

Half / Full

\$49.99 / \$97.99

Chicken Marsala

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

Chicken Florentine

Rolled boneless chicken breast stuffed with spinach and fresh mozzarella in Francaise sauce

Chicken Piccata

Sautéed boneless chicken breast in a white wine, butter, and garlic lemon sauce topped with capers

Chicken Cordon Bleu

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

Southern Fried Chicken

Tender pieces of chicken deep fried in our homemade batter

Chicken Wings

Battered wings and drumettes tossed in your choice of barbecue or buffalo sauce

Chicken Tenders

Pieces of tender chicken fried in our homemade batter with choice of dipping sauce

Beef

Half / Full
\$42.99 / \$78.99

Italian Style Meatballs

Ground beef with our own house blend of Italian seasonings smothered in our homemade tomato sauce

Swedish Meatballs

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

Pot Roast

Thinly sliced beef in our own homemade brown gravy

BBQ

Half / Full
\$45.99 / \$87.99

BBQ Pulled Pork

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

Teriyaki Glazed BBQ Chicken

Pieces of chicken glazed with teriyaki sauce

BBQ Grilled Lemon Chicken

Grilled chicken breast marinated in a lemon sauce

Chicken Parmigiano

Homemade chicken cutlets smothered in our tomato sauce, topped with mozzarella cheese

Chicken Francaise

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

Chicken Rollatini

Thin sliced chicken breast stuffed with imported prosciutto and homemade shredded mozzarella smothered in marsala sauce

Chicken Cacciatore

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

Roasted Chicken

Seasoned with garlic, onions, parsley and fresh herbs

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Seasoned with garlic, onions, parsley and fresh herbs

Beef Stroganoff

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

Beef Bourguignon

Tender beef medallions in a burgundy wine sauce with mushroom caps and sautéed pearl onions

Steak Pizaiola

Pieces of steak braised in a plum tomato sauce

BBQ Glazed Spare Ribs

Ribs glazed with DeCicco's own homemade BBQ sauce grilled to perfection

BBQ Glazed Chicken

Chicken parts glazed with DeCicco's own homemade BBQ sauce grilled to perfection

Pork

Half / Full

\$42.99 / \$78.99

Sausage and Peppers

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

Sausage and Broccoli Rabe

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

Pork Francaise

Pork cutlets cooked in a lemon, white wine, and butter sauce

Premium Pork

Half / Full
\$49.99 / \$97.99

Stuffed Pork Loin Florentine

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

Seafood

Half / Full
\$42.99 / \$79.99

Mussels Marinara

Fresh delivered mussels cooked in plum marinara sauce

Linguine with Clams

Cooked linguine topped with clams and your choice of white wine and garlic sauce or homemade marinara sauce

Premium Seafood

Half / Full
\$79.99 / \$149.99

Shrimp Scampi

Fresh shrimp prepared in a white wine, lemon and garlic sauce

Shrimp Parmigiana

Fresh shrimp smothered in DeCicco's own homemade tomato sauce topped with freshly shredded mozzarella cheese

Baked Salmon

Seasoned to perfection with your choice of sauce.

Veal

Half / Full
\$69.99 / \$128.99

Veal Marsala

Veal cutlets sautéed with marsala wine, butter and mushrooms

Veal and Peppers

Veal medallions sautéed in a marinara sauce with fresh slices of red and green peppers

Veal Francaise

Veal cutlets in a white wine, butter and lemon sauce

Pork Marsala

Pork cutlets smothered in a marsala demi glaze topped with an assortment of mushrooms

Pork Piccata

Pork cutlets cooked in a lemon, white wine, and garlic butter sauce topped with capers

Hawaiian Roast Pork

Whole pork loin marinated in our homemade Hawaiian sweet glaze, roasted to perfection

Crab Cakes

DeCicco's own store made crab cakes made with crabmeat, peppers and scallions covered with panko bread crumbs and cooked to a golden brown

Seafood Paella Rice

Saffron Rice with chicken , chorrito, clams, mussels, & vegetables. \$49.99 / \$97.99

Flounder Francaise

Egg battered boneless flounder sautéed with white wine, butter and lemon sauce

Stuffed Sole

Fresh sole stuffed with spinach, crabmeat and herb spiced bread crumbs

Stuffed Flounder

Fresh flounder stuffed with spinach, crabmeat and herb spiced bread crumbs

Asian

Half / Full

\$47.99 / \$89.99

General Tso's Chicken

Chunks of chicken glazed in our homemade General Tso's sauce

Sweet and Sour Chicken

Chunks of chicken smothered in a pungent sweet and sour sauce

Sesame Chicken

Tempura chicken smothered in a sweet and spicy sesame sauce

Sweet and Sour Pork

Tempura pork smothered in a pungent sweet and sour sauce

Vegetarian Egg Rolls

Freshly rolled eggrolls stuffed with cabbage

Orange Ginger Chicken

Tempura chicken chunks covered with an orange ginger flavored sauce

Side Dishes

Half / Full
\$39.99 / \$79.99

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

String Bean Almondine

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

Broccoli Rabe

Broccooli rabe sautéed in garlic and olive oil

String Bean Medley

String beans, carrot sticks, and wax beans steamed and tossed with fresh roasted garlic and extra virgin olive oil

Rice Balls (Arancini)

Butter and Herb Flavored Rice

Yellow Rice with Garden Vegetables

Spanakopita (Spinach Pie) Rice Pilaf

Pepper Steak

Butcher cut stir fry beef sautéed in a brown sauce accompanied by onions and peppers

Asian Beef

Tempura beef chunks cooked with peppers in a brown Chinese sauce

Szechuan Beef

Stir fry beef in a Szechuan sauce accompanied by freshly cut vegetables

Chicken Lo Mein

Lo Mein noodles with diced chicken and fresh vegetables

Chicken Fried Rice

Fried rice with diced chicken and fresh vegetables

Homemade Mashed Potatoes

Real potatoes mashed with butter, milk, salt and pepper

Roasted Red Potatoes

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

Potato Croquettes

Our own homemade mashed potatoes seasoned and stuffed with fresh mozzarella cheese, then fried to a golden brown

Roasted Vegetables

A collection of seasoned vegetables tossed in extra virgin olive oil and a balsamic glaze, then roasted to perfection

Rice Primavera

Rice and Beans

