Twelve at your table.
Nothing to cook.

CULTO ITALIANO

Three feasts for twelve, from $50 a person
Nov 26 & Dec 25 · (917) 325-5619
cultoitaliano.com

The *Holiday* Table

THANKSGIVING & CHRISTMAS CATERING MENU 2026





Buone Feste!

Bring Culto to your holiday table.

The holidays are all about family, food, and celebration. Whether you're planning a cozy dinner, a company holiday party, or a festive neighborhood gathering, Culto Italiano brings authentic Italian catering that feels homemade — but better.

In these pages: platters and canapés to open the evening, complete feasts for twelve, holiday roasts for smaller tables and our classic Italian meals. Every menu can be customized.

— From our kitchen in Bergenfield to your table

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TO BEGIN · PACKAGES & PLATTERS

Per *cominciare*

The most delicious way to kick off your feast — and set the stage for an epic meal.

PACKAGES

Holiday Entertaining $120

The most delicious way to kick off your feast.

Italian antipasto platter, chicken lollipops, truffle potato croquettes and crispy cauliflower with yogurt sauce.

SERVES 8 · $15 PER PERSON

Autentico Gathering $160

Set the stage for an epic meal.

Appetizers and canapés: shrimp platter with our cocktail sauce, stuffed mushrooms with chestnuts and gorgonzola, fried zucchini flowers, our homemade arancini.

SERVES 8 · $20 PER PERSON

PLATTERS

Caprese $80

An impressively simple Italian classic with layers of juicy tomatoes, fresh mozzarella and fresh basil. With a side of EVOO and vincotto.

SERVES 8 · $10 PER PERSON

Buonissimo $160

Cheese and meat platter

Prosciutto di Parma, mortadella with pistachio, soppressata piccante, Gorgonzola Dolce DOP, Pecorino Romano DOP, Parmigiano aged 24 months, pitted Castelvetrano olives, fresh fruit.

SERVES 8 · $20 PER PERSON

Eccellenza $120

Roast beef platter

Homemade sliced roast beef with arugula, oven-roasted cremini mushrooms, chestnuts, creamy pecorino sauce and mustard.

SERVES 8 · $15 PER PERSON



Drape your table in *“abbondanza.”*

CULTO ITALIANO · HOLIDAY 2026

ICONIC CANAPÉS

Stuzzichini

Small plates built on our kitchen's signatures — from the eggplant parmigiana to the meatballs in San Marzano sauce.



Crostino di melanzane, with our eggplant parmigiana.

Fichi e prosciutto $48

Figs stuffed with Pecorino Romano, wrapped in Prosciutto di Parma and baked.

SERVES 4 · $12 PER PERSON

Crostino di melanzane $40

Crostini with our iconic eggplant parmigiana and Pecorino Romano.

SERVES 4 · $10 PER PERSON

Crostino di bresaola $50

Crostino with Italian whipped ricotta and thinly sliced bresaola.

SERVES 4 · $12.50 PER PERSON

Polpetta sliders $48

Fried bun filled with our iconic Italian meatball, San Marzano tomato sauce, creamy pecorino sauce and fresh basil.

SERVES 4 · $12 PER PERSON

Funghi e gorgonzola $40

Stuffed mushrooms with chestnuts and gorgonzola.

SERVES 4 · $10 PER PERSON

Crostino al salmone $50

Smoked salmon on crostini with Italian cream cheese and caper berries.

SERVES 4 · $12.50 PER PERSON

Crostino goloso $40

Crostino with garlic aioli, roasted peppers and fried chicken breast.

SERVES 4 · $10 PER PERSON

Fior di zucchini $40

Fried zucchini flowers stuffed with ricotta and parmigiano.

SERVES 4 · $10 PER PERSON



FEASTS FOR TWELVE

Squisito

Spreads from start to finish.

Start new holiday traditions with lavish feasts starring succulent roasts paired with thoughtfully curated sides. Skip the prep, save time and revel in the joy of family gatherings.

THANKSGIVING · FOR 12

Accoglienza

$600

$50 PER PERSON · PAGE 6

CHRISTMAS · FOR 12

Magia di Natale

$1,200

$100 PER PERSON · PAGE 7

NEAPOLITAN HOLIDAY · FOR 12

Natale in casa Napoli

$1,800

$150 PER PERSON · PAGE 8



THANKSGIVING FOR 12

Accoglienza

$600

SERVES 12
$50 PER PERSON

Luxurious appetizer platters, two entrées and robust sides to drape your table in "abbondanza."

ONLY AVAILABLE FOR THANKSGIVING

Classic roasted whole turkey
With turkey gravy

Prosciutto di maiale glassato
Maple bourbon glazed ham

Eccellenza Italian antipasto platter

Cocktail di gamberi
Shrimp with cocktail sauce

Aromatic butternut squash soup

Creamy mashed potatoes

Fagiolini alla provenzale
String beans with San Marzano tomato sauce, garlic and EVOO, baked with Parmigiano Reggiano

Truffle potato croquettes

Creamy spinach dip

Ciabatta and crostini bread





Parmigiana di melanzane.

CHRISTMAS FOR 12

Magia *di Natale*

$1,200

SERVES 12
$100 PER PERSON

- Whole filet mignon
  With an elegant Barolo red wine jus
- Porchetta di Ariccia
- Lasagnetta bolognese
- Parmigiana di melanzane
- Insalata di rinforzo
- Eccellenza Italian antipasto platter
- Mashed potatoes
- Sautéed cremini mushrooms
- Sautéed broccolini
  With garlic, EVOO and a touch of Calabrian chili peppers
- Ciabatta and crostini bread

NEAPOLITAN HOLIDAY MENU FOR 12

Natale *in casa Napoli*

$1,800

SERVES 12
$150 PER PERSON

A seafood menu, the way the holidays are celebrated in Naples.

Crostino al salmone affumicato
Smoked salmon on crostini with Italian cream cheese and caper berries

Alici marinate
Marinated anchovies

Polpo all'insalata
Octopus salad with potatoes

Paccheri ai frutti di mare
Artisanal fresh paccheri with mussels, littleneck clams, shrimp and calamari, garlic and EVOO, a white wine reduction, fresh parsley, cherry tomatoes and a touch of Calabrian chili

Orata al forno
Oven-roasted Mediterranean orata with cherry tomato sauce, garlic and EVOO

Frittura di mare
Golden fried calamari, shrimp and whiting, salt and pepper, fresh lemon

Baccalà fritto o in cassuola
Golden fried cod — or steamed with cherry tomato sauce, garlic and EVOO, capers, Gaeta black olives and fresh parsley

Impepata di cozze
Fresh steamed mussels with generous amounts of freshly ground black pepper

Ciabatta bread

HOLIDAY ROASTS · SERVED WITH THEIR SIDES

Arrosti *delle feste*

Filetto di manzo al forno $400



Oven-roasted beef tenderloin filet mignon with an elegant Barolo wine jus. With citrus asparagus, lightly sautéed spinach and truffle mashed potatoes.

SERVES 8 · $50 PER PERSON

Carré di agnello $240

Lamb rack roasted with herbs. With lightly sautéed cremini mushrooms, broccolini with garlic, EVOO and a touch of Calabrian chili, and truffle mashed potatoes.

SERVES 4 · $60 PER PERSON



Porchetta di Ariccia $300

Oven-roasted pork belly with herbs. With cremini mushrooms and mashed potatoes.

SERVES 10 · $30 PER PERSON

Salmone zenzero e limone $150

Pan-seared salmon filet with lemon and ginger sauce. With roasted potatoes with fresh rosemary, garlic and EVOO, and lightly sautéed spinach.

SERVES 4 · $37.50 PER PERSON

CLASSIC ITALIAN MEALS · FOR 4

I *classici*

A selection of meals for you to enjoy an authentic experience.



Pappardelle alla bolognese, plated in our kitchen.



Insalata tricolore.

Il *Bolognese*

$200

SERVES 4
$50 PER PERSON

- Pappardelle alla bolognese
- Parmigiana di melanzane
- Insalata tricolore
- Ciabatta bread

Il *Napoletano*

$200

SERVES 4
$50 PER PERSON

- Paccheri alla Genovese
- Ragù napoletano
- Calamari fritti
- Ciabatta bread



HOW TO ORDER

Prenota *la tua festa*

Book early *— holiday weekends fill fast. Every menu can be* ***customized****, and we cater anywhere in* ***New Jersey*** *and* ***New York****.*

01 Choose your menu

02 Confirm your guest count

03 Select your date and location

04 Relax — we'll take care of the rest

Order early

Holiday dates fill fast. Call us to reserve your **Thanksgiving, Nov 26** or **Christmas, Dec 25** order.

Pickup & delivery

Ask us about **pickup in Bergenfield**, **delivery** areas and fees when you order.

Heating & prices

Ask us about **reheating** instructions, tax, service and **deposit** when you order.

Dietary needs

Vegetarian and **gluten-free** options on request. Please tell us about any **allergies** when you order.

CULTO ITALIANO

CATERING

(917) 325-5619
corrado@cultoitaliano.com

PIZZERIA & KITCHEN

49 W Church St
Bergenfield, NJ 07621
(201) 648-0111

ONLINE

cultoitaliano.com
@cultoitaliano_catering