OUR STORY:

Di Bruno Bros. has been a part of the fabric of Philadelphia since the opening of their Italian Market location in 1939. As one of the founding food families in Philadelphia, Di Bruno's is committed to ensure that Philadelphia remains a prestigious food city with evolving neighborhoods. Celebrating their 75th Anniversary, with more than 350 proud team members, the company has evolved into a community-driven enterprise with five specialty food retail locations, and commissary/catering, import and e-commerce divisions. The spirit of “Celebrating Great Food & Great People” has always been a part of our everyday business philosophy, inspired by Danny and Joe's belief that each customer was treated like family and always completely satisfied.

Our Catering To Go services offer the same quality ingredients and personalized service as you’ve come to expect in our stores and retail outlets. Using only the freshest and highest quality ingredients, our chef-crafted menu will be sure to please all tastes. Healthy options along with classic delicacies, Di Bruno Bros. Catering To Go is perfect for any business meeting, luncheon or any occasion.

We encourage you to call for more information about Di Bruno Bros. full service events. 215.665.1659

OUR GUARANTEE:

Our goal is to exceed our customer’s expectations. If you are not completely satisfied with your catering experience, we would like to hear from you.
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BREAKFAST

FRESH START BREAKFAST  sm $70 (serves up to 12)  lg $135 (serves up to 24)
NY style bagels, assorted mini pound cake, European style Danish, and all butter croissants accompanied by cream cheese, butter, and fruit preserves

NY BAGEL BASKET  sm $55 (serves up to 12)  lg $100 (serves up to 24)
Freshly baked NY style bagels, whipped butter, fruit preserves with plain and chive cream cheese

GRANOLA AND YOGURT PARFAIT  $4 each (6 person minimum)
Greek yogurt, granola and fresh berries

SEASONAL SLICED FRESH FRUIT AND BERRIES  sm $40 (serves up to 12)  lg $70 (serves up to 24)
Seasonal sliced fruit, fresh berries with honey yogurt dip

NORWEGIAN SMOKED SALMON PLATTER  $140 (serves up to 12)
Smoked salmon, cucumber, tomato, red onion, capers, hard-boiled egg, cream cheese and NY style bagels

SPECIALITY QUICHES  sm $60  lg $110 (served at room temperature)
Choose one:
• Smoked salmon - nova lox, cream cheese, red onion
• Americano - applewood smoked bacon, cabot clothbound cheddar, scallions
• Spinachi - baby spinach, goat cheese, roasted peppers

EUROPEAN BREAKFAST CHEESE TRAY  sm $85 (serves up to 12)  lg $150 (serves up to 24)
Mini burrata, delice de bourgogne, ricotta salata, prima donna, speck, soppressata, fresh strawberries, grapes, fig jam, honey butter, french baguette and croissants
*requires minimum of 72 hours’ notice

HOT BREAKFAST

(Hot serves up to 12; large serves up to 24)

HOUSE OF CHEESE OMELETTES  sm $75  lg $140
• Farm fresh eggs lightly griddled and stuffed with our handmade mozzarella
• Add Prosciutto di Parma  sm $12  lg $24

BREAKFAST MEATS  sm $45  lg $85
Choice of: Applewood smoked bacon; turkey bacon; pork sausage or turkey sausage
**CRISP POTATO AND YELLOW ONION HASH**  sm $25  lg $45
Pan griddled Idaho potatoes, carmelized onions and bell peppers

**CHEESE BLINTZ**  sm $50  lg $90
Fresh crepes rolled and filled with sweet cottage cheese and pan grilled. Served with apple compote

**BREAKFAST BUNDLES**

**EUROPEAN BREAKFAST**  sm $120 (serves up to 12)
European breakfast cheese tray, fresh fruit tray, croissants

**AMERICANO BREAKFAST**  sm $160 (serves up to 12)
Cheese omelettes, blintzes, potato and onion hash, choice of breakfast meat and a fresh fruit tray

**BREAKFAST BEVERAGES**

**COFFEE SERVICE**
$25.00 per box (serves up to 10)
Fair Trade freshly brewed regular or decaffeinated coffee, cream, sugar and sweeteners

**TEA SERVICE**
$25.00 per box (serves up to 10)
Herbal teas, cream, sugar, sweeteners, honey and lemon

**FRUIT JUICES**
$2.25 per person (minimum 6)
Orange, grapefruit

**BOTTLED WATER**
$2.50 each (minimum 6)
**LUNCH**

**DI BRUNO SANDWICHES AND WRAPS**

Individual bags of chips included

**SIGNATURE SANDWICHES**  sm $110 (serves up to 12)  lg $210 (serves up to 24)
Assorted sandwiches featuring seasonal offerings and our favorite Di Bruno Classics. Please visit our website for seasonal specifics.
Classics include: Pronto chicken, turkey napoleon, Italian, caprese

**PICCOLO BITES**  sm $145 (serves up to 12)  lg $280 (serves up to 24)
Assorted miniature sandwiches featuring seasonal offerings and our favorite Di Bruno Classics. Please visit our website for seasonal specifics.
Classics include: Pronto chicken, turkey napoleon, Italian, caprese

**9TH ST. HOAGIES**  sm $100 (serves up to 12)  lg $190 (serves up to 24)
Classic deli style hoagies served on Italian seeded roll
Classics include: Turkey provolone, Italian, tuna

**DB WRAPS**  sm $105 (serves up to 12)  lg $200 (serves up to 24)
Assorted seasonal wraps. Please view our website for seasonal specifics.
Classics include: Chicken caesar, Italian, turkey BLT

**HOT SANDWICH SELECTIONS**

(small pan serves up to 12; large pan serves up to 24)
All hot sandwiches include freshly baked Italian rolls

**SLOW ROASTED ITALIAN STYLE PORK**  sm $80  lg $140
12 hour braised slow roasted Italian pork and sweet & tangy natural jus

**ROAST BEEF AU JUS**  sm $80  lg $140
Angus top round, au jus, horseradish sauce

**OVEN ROASTED TURKEY**  sm $80  lg $140
House roasted breast of turkey and natural gravy

**MEATBALLS IN GRAVY**  sm $60  lg $115
Chef Liuzza’s recipe, fresh herbs, garlic pecorino Romano and slowly simmered marinara sauce

**ITALIAN STYLE SAUSAGE AND PEPPERS**  sm $60  lg $115
Sweet Italian sausage, Spanish onions, bell peppers and marinara

**SOUTH PHILLY CONDIMENT TRAY**  sm $35  lg $60
Broccoli Rabe, roasted peppers, long hots, pickles, mild provolone and grated pecorino Romano
BOXED LUNCHES

(Minimum of 10 box lunches)

SANDWICH BOX $13
All sandwich boxes include chef selection of side salad, chips, pickle, house baked cookie, and bottle of water.

• pronto chicken
• Italian hoagie
• turkey napoleon
• caprese

SALAD BOX $13
All salad boxes include choice of fruit cup or yogurt parfait, petite roll & butter, and a bottle of water.

• insalata caprese
• spinich Di Bruno
• garden salad
• caesar salad
• tuscan kale and red quinoa salad
• mediterranean tuna salad
• California cobb

SPECIALTY BOX $15
All specialty boxes include exquisite cheese, rustic charcuterie, dried & seasonal fruit, a baguette, and a bottle of water.

• antipasto
• the cheese plate
• mediterranean

**See our seasonal favorites online or ask your sales rep for details.**
GREEN SALADS

(small serves up to 12; large serves up to 24)

Add grilled chicken to any salad sm $15 lg $25

GARDEN SALAD sm $35 lg $65
Mixed lettuces, French beans, baby tomatoes, cucumbers, onions, carrots, roasted vegetable vinaigrette

INSALATA CAPRESE sm $35 lg $65
Mixed greens, our handmade mozzarella, vine ripened tomatoes, crisp cucumber, balsamic dressing

TUSCAN KALE AND RED QUINOA SALAD sm $45 lg $75
Tuscan kale, extra virgin olive oil, red quinoa, almonds, goat cheese, golden raisins, cranberries, sunflower seeds, balsamic vinaigrette dressing

SPINACHI DI BRUNO sm $35 lg $65
Baby spinach, Black label prosciutto, dried figs, parmigiano reggiano, marcona almonds, balsamic vinaigrette

MEDITERRANEAN TUNA SALAD sm $45 lg $75
Flott tuna, baby lettuce, chick peas, olives, piquillo peppers, baby heirloom tomatoes, roasted vegetable vinaigrette

CALIFORNIA COBB sm $45 lg $75
Crisp romaine, blue cheese, tomato, bacon, onion, edamame, egg, avocado ranch dressing

CORPORATE LUNCHEON PACKAGES

all packages serve up to 12 people

DB SIGNATURE SANDWICH PACKAGE $185
• tray of assorted sandwiches
• choice of any green salad
• pasta Di Bruno
• chocolate brownie and cookie tray
• spring water and soda

TO YOUR HEALTH PACKAGE $195
• DB wraps
• house or Greek salad
• tabbouleh or cous cous salad
• seasonal fresh fruit tray
• spring water and fruit juice

DB PICCOLO BITES PACKAGE $219
• tray of DB signature sandwiches
• choice of any green salad
• pasta Di Bruno
• chocolate brownie and cookie tray
• spring water and soda

ITALIAN MARKET PACKAGE $230
• choice of hot sandwich selection
• south philly condiment tray
• pasta carmella
• choice of any green salad
• mini cannoli tray
• spring water and soda
SPECIALTY SALADS

small $45 (serves up to 12); large $75 (serves up to 24)

**PASTA CARMELLA**
Penne, smoked gouda, spinach, roasted peppers, asiago and creamy sriracha dressing

**PASTA DI BRUNO**
Torchio, roasted peppers, olives, artichokes, parmesan reggiano, garlic and olive oil

**TABBOULEH**
Bulgur wheat, cucumber, tomato, fresh mint and parsley

**TUNISIAN COUS COUS**
Large pearl couscous, chick pea, carrot, harissa and fresh herbs

**TUNA PASTA SALAD**
Torchio, olives, bell peppers, fresh herbs

**Please see our website for seasonal offerings.**

CLASSIC DELI SALADS

(small serves up to 12; large serves up to 24)

**MOM’S MACARONI SALAD** sm $25 lg $45
Elbow macaroni, onions, celery, vinegar, mayonnaise and fresh parsley

**SEASONAL FRESH FRUIT SALAD** sm $30 lg $55
Fresh cut melons, pineapple, grapes and seasonal berries

**RED BLISS POTATO SALAD** sm $25 lg $45
Red potato, onion, celery and classic mayonnaise

**SOUTHERN STYLE COLESLAW** sm $20 lg $35
Classic combination of carrot, cabbage, celery seeds and sweet creamy dressing
Our culinary pioneering spirit has been and will always be inspired by our passion for discovery and celebrating great cheeses from around the world with our customers. It was Danny and Joe who first brought authentic, Cave-Aged Swiss Emmenthaler to Philadelphia and we have continued in that pioneering spirit ever since. These cheese boards were designed by our team of Certified Cheese Professionals™ to help you celebrate any occasion. Each is hand-crafted with exquisite cheese, rustic charcuterie, bread, crackers, dried or seasonal fruit and roasted (small serves up to 12; large serves up to 24)

**CLASSIC SELECTIONS**

**THE CROWD PLEASER** sm $70 lg $130
Sharp provolone, aged gouda, cantal, pecorino crotonese, roasted garlic & herb cheese spread, soppressata and pepperoni

**THE ITALIAN MARKET** sm $75 lg $135
Parmigiano reggiano, sharp provolone, gorgonzola dolce, sweet soppressata, prosciutto, abbruzze cheese spread and whole grain mustard

**THE RITTENHOUSE** sm $85 lg $155
Gorgonzola dolce, aged asiago, parmigiano reggiano, manchego, delice de bourgogne, roasted garlic herb cheese spread and soppressata

**INNOVATIVE PAIRINGS**

**THE BEER LOVER** sm $90 lg $175
Cabot clothbound cheddar, tallegio, stilton reserve, speck alto adige, pickles, DB bacon horseradish spread, marcona almonds, whole grain mustard

**THE RED WINE** sm $95 lg $180
Cantal, vaideon, humboldt fog, prima donna, prosciutto di parma, black lava cashews

**THE WHITE WINE** sm $95 lg $180
Mini burrata, delice de bourgogne, gorgonzola dolce, pecorino crotonese, sweet soppressata, cocoa pecans

*requires minimum of 72 hours’ notice

*These cheese boards are accompanied with cheese mongers pairing notes and specialty breads
PARTY COLLECTIONS

SPECIALTY PLATES

(small serves up to 12; large serves up to 24)

CRISP CRUDITE PLATE  sm $40  lg $80
Fresh local and seasonal vegetables and creamy herb dressing

FIRE ROASTED VEGETABLES  sm $45  lg $90
Grilled zucchini, yellow squash, red peppers, asparagus, artichokes, eggplant and portabella

MEDITERRANEAN SAMPLER  sm $50  lg $100
Kalamata olives, feta cheese, sliced cucumber, roasted peppers, roasted garlic hummus, tabbouleh and soft pita

TRADITIONAL ANTIPASTO  sm $60  lg $120
Prosciutto di parma, soppressata, pepperoni, grilled asparagus, artichokes, hand-stuffed pepper shooters, lightly dressed mozzarella, sharp provolone and imported olives

CHILLED COLOSSAL SHRIMP  $140 (serves up to 24)
Four dozen poached gulf shrimp with lemon and classic cocktail sauce

HORS’ D’ OEUVRES

DI BRUNO FAMILY RECIPE CHEESE SPREADS  $45 (serves up to 12)
Spicy abbruzze, roasted garlic, and gorgonzola spreads with grapes, artisan breads and crostini

SPINACH ARTICHOKE DIP  $35 (serves up to 12)
Roasted garlic morsels, creamed spinach, marinated artichokes with sliced baguette

FRESH TOMATO BRUSCHETTA  $40 (36 pc)
Vine ripened tomatoes, with a touch of cucumber, artichokes, basil, Sicillian olive oil and aged balsamic, paired with olive oil crostini

HOT HORS’ D’ OEUVRES  $30 per dozen (minimum 2 dozen per selection)
• Mini crabcakes with red pepper aioli
• Lobster arancini, tarragon pesto
• Artichoke and sausage stuffed mushrooms
• Meatball slider kit - mini meatballs, pecorino Romano, tiny brioche rolls
• Cabots clothbound cheddar mac and cheese bites

COLD HORS’ D’ OEUVRES  $25 per dozen (minimum 2 dozen per selection)
• Humbolt fog crostini with truffle honey
• Delice de Bourgogne on raisin ficelle with amerena cherries and cinful cocoa pecans
• Manchengo and membrillo triangles with black olive caramel and marcona almonds
• Pinenut dusted tuna on cucumber with spicy tuna aioli
• Charcuterie skewers, our best from the charcuterie counter, cornichons, dijonaise
MAIN COURSES

(small pan serves up to 12; large pan serves up to 24)
all Main Courses include freshly baked Italian bread

ENTREES

CHICKEN PICCATA  sm $65  lg $125
Lemon, shallot, garlic, capers and white wine sauce

CHICKEN PARMESAN  sm $65  lg $125
Breaded eggplant, mozzarella, marinara and parmesan cheese

ITALIAN STYLE SAUSAGE AND PEPPERS  sm $60  lg $115
Sweet Italian sausage, Spanish onions, bell peppers and marinara

MEATBALLS IN GRAVY  sm $60  lg $115
Chef Liuzza’s recipe, fresh herbs, garlic, pecorino Romano and slowly simmered marinara sauce

LUMP CRABCAKES  sm $120  lg $225
Maryland style, baked to perfection with roasted pepper aioli

CHILEAN SEA BASS WITH TOMATO FENNEL BROTH  sm $180  lg $340
Seared, buttery and flakey sea bass, tomato and fennel broth, vegetable brunoise garnish

HERB DUSTED SALMON  sm $100  lg $190
Lightly seared with fine herbs and basted with a whole grain mustard veloute

CHIANTI BRAISED SHORT RIBS WITH TOMATO CONFIT  sm $150  lg $290
A classic preparation laced with fine chianti, herbs and veal stock, garnished with tomato confit

THREE CHEESE EGGPLANT LASAGNA  sm $65  lg $125
Oven roasted eggplant layered with our handmade mozzarella, Parmigiano reggiano, ricotta cheese, marinara sauce, fresh Italian herbs, topped with vine ripened tomatoes gratinee

EGGPLANT MEATBALLS  sm $75  lg $140
Roasted eggplant bound with fresh bread crumbs, garlic, herbs and parmigiano reggiano served with pomodoro sauce and blistered baby tomatoes

VEGETARIAN CHILI  sm $65  lg $120
A medley of fresh vegetables, farro grain simmered and toasted with aromatic spices and tomato

**Please speak to your sales rep about our weekly Italian dinner packages
**PASTA ENTREES**

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**Please see our website for seasonal offerings**
SWEETS

(small serves up to 12; large serves up to 24)

CLASSIC CANNOLI  sm $40  lg $75
Chocolate chip ricotta, chocolate, and vanilla

HOUSE BAKED COOKIES  sm $40  lg $75
Chocolate chunk, oatmeal raisin, peanut butter milk chocolate, double dutch walnut, white chocolate cranberry

HOUSE BAKED COOKIES AND BROWNIES  sm $45  lg $85
Assorted house baked cookies and assorted brownies

LUSCIOUS DESSERT BARS  sm $50  lg $95
Raspberry linzer, classic fudge, classic cookie, caramel nut, apple crumb

MINI CUPCAKES  sm $50  lg $95
An assortment of bite size mini artisan cupcakes

SHEET CAKE (SINGLE LAYER)  half $60 (serves 25-30)  whole $110 (serves 50-55)
Cake choices: yellow • chocolate • pound • red velvet
Icing choices: buttercream • chocolate • whipped cream • cream cheese

**Specialty cakes and Italian cookies are available upon request. Please ask your salesperson

BEVERAGES

COFFEE SERVICE  $25 per box (serves up to 10)
Fair trade freshly brewed regular or decaffeinated coffee, cream, sugar and sweeteners

TEA SERVICE  $25 per box (serves up to 10)
Herbal teas, cream, sugar, sweeteners, honey and lemon

ASSORTED SOFT DRINKS  $2.50 each (minimum 6)

BOTTLED WATER  $2.50 each (minimum 6)

**Premium beverages available upon request

We offer complimentary serviceware including plates, napkins, flatware and serving utensils.

Premium serviceware is available for an additional charge.

• We kindly request 48 hours’ notice for all orders
• $100 minimum order for all deliveries
• Delivery charges apply
• Pick up is available from our Rittenhouse Square, Franklin or Ardmore Farmer’s Market Locations
CATERING CONTACT INFO:
215.665.1659 • DiBruno.com/catering
435 Fairmount Ave. Philadelphia, PA 19123

VISIT OUR RETAIL LOCATIONS:
Rittenhouse Square • Ardmore Farmer’s Market • Italian Market
The Market at the Comcast Center • The Franklin

DiBruno.com/Catering