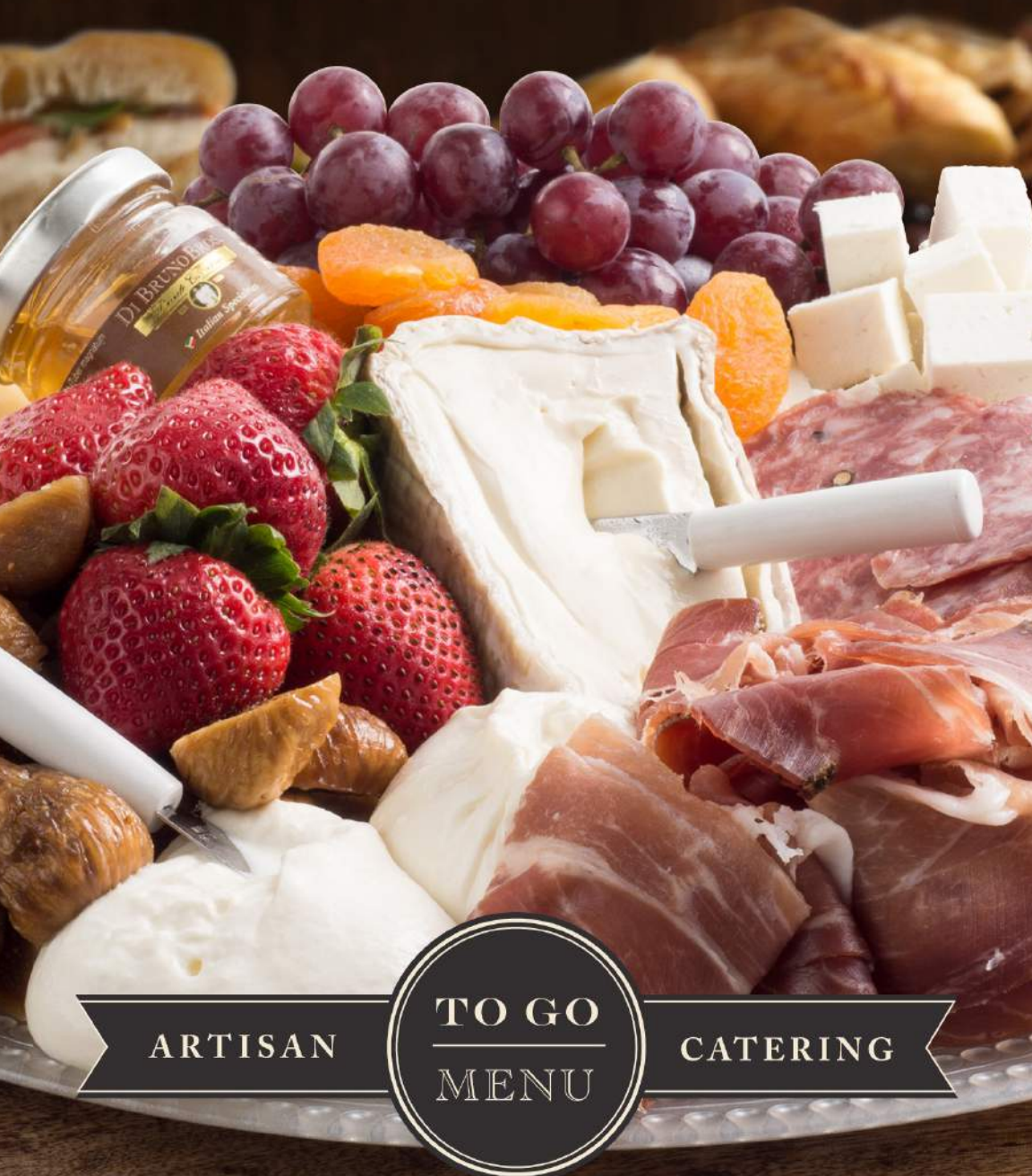


DI BRUNO BROS.

Culinary Pioneers Since 1939



ARTISAN

TO GO
MENU

CATERING



THANK YOU FOR CHOOSING DI BRUNO BROS. CATERING.

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

(small 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, caramelized 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

DB 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

DB 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
- spiniach 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.*

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

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, parmigianno 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



SPECIALTY SALADS

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

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

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

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

V **TUNISIAN COUS COUS**
Large pearl cous cous, 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

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

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

V **SOUTHERN STYLE COLESLAW** sm \$20 lg \$35
Classic combination of carrot, cabbage, celery seeds and sweet creamy dressing



DiBruno Signature Dish



Gluten-Free



Vegan



Vegetarian

DI BRUNO BROS. “HOUSE OF CHEESE”

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, abruzzo 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, valdeon, 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 speciality 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' OEUUVRES

 **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, Sicilian olive oil and aged balsamic, paired with olive oil crostini

HOT HORS D' OEUUVRES \$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' OEUUVRES \$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, dijonnaise



DiBruno Signature Dish



Gluten-Free



Vegan



Vegetarian

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, Parmigianno 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 parmigianno 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



DiBruno Signature Dish



Gluten-Free



Vegan



Vegetarian



PASTA ENTREES

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

all Italian market favorites include freshly baked Italian bread

DB LASAGNA BOLOGNESE sm \$65 lg \$125

Meat sauce, ricotta and mozzarella

DB RIGATONI WITH SUNDAY GRAVY sm \$75 lg \$140

Nonna's "gravy", meatballs and sausage, simmered for hours and tossed with rigatoni

ORIECHETTE WITH BROCCOLI RABE AND CHICKEN SAUSAGE sm \$65 lg \$125

A classic Italian dish with artisan chicken sausage, tender broccoli rabe, garlic, herbs, and a touch of crushed red pepper

🌿 TORCHIO ALLA PRIMAVERA sm \$55 lg \$85

Little shells, cooked al dente tossed with seasonal vegetables and finished with a light garlic and basil sauce

🌿 BAKED PENNE RIGATE sm \$45 lg \$85

Marinara, ricotta and fresh mozzarella

🌿 LASAGNA FLORENTINE sm \$55 lg \$105

Spinach, ricotta, mozzarella and béchamel

SIDES

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

🌿 *all sides are gluten-free and vegan*

RISO ALLA FUNGI sm \$40 lg \$75

Kennett square mushrooms, bell peppers, prepared pilaf style in a light mushroom stock

SMASHED YUKON POTATOES sm \$35 lg \$65

Hand tossed with olive oil, roasted garlic and rosemary, quickly baked

BROCCOLI RABE sm \$45 lg \$85

Roasted garlic and extra virgin olive oil

FIRE GRILLED ASPARAGUS sm \$45 lg \$85

Caramelized shallots and extra virgin olive oil

GREEN BEANS ALMONDINE sm \$40 lg \$75

Green beans, toasted almonds and extra virgin olive oil

**Please see our website for seasonal offerings



DiBruno Signature Dish



Gluten-Free



Vegan



Vegetarian

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



DiBruno Signature Dish



Gluten-Free



Vegan



Vegetarian

DI BRUNO BROS.

Culinary Pioneers Since 1939

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