

DI BRUNO BROS.  
**CATERING**  
— & EVENTS —

**THANKSGIVING**  
**IN-STORE PICKUP MENU**



DI BRUNO BROS.  
**CATERING**  
— & EVENTS —

**THANKSGIVING ORDER/PICKUP DETAILS**

Please place orders by *Thursday, November 16<sup>th</sup> before 5pm* and pickup your orders between *Wednesday, November 22<sup>nd</sup> before 5pm and Thursday, November 23<sup>th</sup> before 12pm.*\*

*\*Please note: These dates may vary based on pickup location.*

Please call our catering team to place your order. Pickup is available from our Rittenhouse Square, Franklin Market, and Ardmore Farmers Market locations.

*To place an order call*

**215.665.1659**



**BIG CHEESY SMILES!** We've created beautiful cheese spreads for every type of cheese lover. Crowd pleasers, European breakfast, beer lovers, red & white wine lovers, and more. Cheese makes people smile; it's science!



**SHARE A TASTE OF PHILLY!** Enjoy Philly bite by bite, with dishes full of flavors straight from the Italian Market, locally-sourced ingredients, and enough Philly street cred to go around.



**AT YOUR SERVICE!** Di Bruno Bros. Catering & Events strives for all our guests to be wide-eyed with culinary excitement! Our services include in-store pickup, delivery, full-service catering, and hosted events in our own Rittenhouse Square location!



*Di Bruno Bros. Story*

*Since 1939, Di Bruno Bros has established a legacy of culinary pioneering with exceptional and warm hospitality. Join us on a culinary adventure filled with incredible flavors, smiles abound, and cheeses from around the corner, and around the world.*

# CHEESE BOARDS

*Small (serves up to 12), Large (serves up to 24)*

Our cheese boards are perfectly composed for easy holiday entertaining! Designed by our Certified Cheese Professionals™, we offer a cheese board for any occasion. Each is handcrafted with exquisite cheese, rustic charcuterie, dried or seasonal fruit and roasted nuts. All cheese boards include a tray of artisanal bread, crostini crackers, and flatbreads.

## CLASSIC SELECTIONS

### THE CROWD PLEASER

*sm \$75, lg \$135*

Sharp provolone, aged Gouda, Cantal, Pecorino Crotonese, DB Roasted Garlic & Herb Cheese Spread, sweet soppressata, pepperoni, toffee cashews, and fig preserves

### THE ITALIAN MARKET

*sm \$80, lg \$140*

Parmigiano Reggiano, sharp provolone, Gorgonzola Dolce, sweet soppressata, Prosciutto di Parma, DB Abbruzzese Cheese Spread, whole grain mustard, candied pecans, and truffle honey

### THE RITTENHOUSE

*sm \$80, lg \$140*

Gorgonzola Dolce, aged Asiago, Manchego, Parmigiano Reggiano, Delice de Bourgogne, DB Roasted Garlic & Herb Cheese Spread, sweet soppressata, toffee cashews, and truffle honey

### THE MONGER FAVORITE

*sm \$85, lg \$160*

Pecorino Crotonese, Delice de Bourgogne, Prima Donna, Cabot Clothbound Cheddar, DB Provolone & Chianti cheese spread

## BEVERAGE PAIRING BOARDS

### THE BEER LOVER

*sm \$75, lg \$150*

Cabot Clothbound Cheddar, Taleggio, Stilton Reserve, Speck Alto Adige, pickles, DB Cheddar & Horseradish with Smoky Bacon Cheese Spread, Marcona almonds, whole grain mustard

### THE RED WINE

*sm \$95, lg \$180*

Cantal, Valdeon, Humboldt Fog, Prima Donna, Prosciutto di Parma, and black lava cashews

### THE WHITE WINE

*sm \$105, lg \$190*

Mini burrata, Gorgonzola Dolce, Pecorino Crotonese, Delice de Bourgogne, sweet soppressata, cinnful cocoa pecans

### THE DELICE CHEESE "CAKE"

*lg \$145*

half wheel of delice de bourgogne, an infamous french triple crème cheese, topped with amarena cherries and rubbed with a cinnful cocoa pecan crust, raisin ficelle, raisin nut crisps, figs, strawberries, prosciutto di parma





SWEET  
ITALIAN  
SAUSAGE  
STUFFING



CANDIED  
YAMS

MASHED  
CAULIFLOWER



HARVEST  
ROOT  
VEGETABLES





ALL NATURAL  
SLOW ROASTED  
WHOLE TURKEY



PUMPKIN  
CHIPOTLE  
BISQUE



# THANKSGIVING DINNER PACKAGE

*(Serves 6) Comes with dinner rolls, butter, cranberry relish, and a side of gravy.  
The price of the package depends on the entrée you choose.  
Includes choice of 2 vegetables, 1 stuffing, 1 potato, and 1 dessert.*

## CHOOSE 1 ENTRÉE —

### **DI BRUNO'S SIGNATURE TURKEY BRACIOLA** \$195

A slowly roasted boneless roulade of free range turkey breast filled with dark meat, turkey sausage and herbs, sliced and served with a golden chanterelle turkey gravy

### **SLICED OVEN ROASTED TURKEY** \$195

Boneless turkey with a chanterelle turkey gravy

### **ALL NATURAL SLOW ROASTED WHOLE TURKEY** \$210

## CHOOSE 2 VEGETABLES —

#### **GF HARVEST ROOT VEGETABLES**

**VG** Caramelized and finished with herbs and Sicilian olive oil.

#### **GF ROASTED BRUSSELS SPROUTS**

**VG** Flash-roasted and tossed with candied pecans, aged balsamic, and Sicilian olive oil

#### **GF MASHED CAULIFLOWER**

**V** Hearty cauliflower, puréed mashed potato style with butter, cream, and sour cream

#### **GF HARICOTS VERTS ALMONDINE**

**VG** French beans, roasted almonds and the highest-quality olive oil

## CHOOSE 1 STUFFING —

#### **V OLD FASHIONED STUFFING**

Artisanal bread, fresh herbs, vegetables and all natural vegetable stock

#### **SWEET ITALIAN SAUSAGE STUFFING**

Italian bread stuffing with sweet sausage & roasted red peppers

## CHOOSE 1 POTATO —

#### **V CHIVE MASHED POTATOES**

Creamy golden potatoes, mashed with sour cream & chives

#### **GF CANDIED YAMS**

**V** Roasted yams tossed in a spiced honey pecan glaze

## CHOOSE 1 DESSERT —

Spiced Pumpkin Pie, Granny Smith Apple Pie, Southern Pecan Pie

*Making your protein at home?*

## THANKSGIVING SIDES PACKAGE

*\$75 (serves 6)*

- Choose 3 Vegetables
- Choose 1 Stuffing
- Choose 1 Potato

*Add À la Carte sides \$15 each*

# THANKSGIVING À LA CARTE

## HORS D'OEUVRES

### V CHIPOTLE PUMPKIN BISQUE

*\$24 (serves up to 6)*  
Spicy, sweet and creamy; seasoned with ginger and fall spices

### CLASSIC MINISTRONE

*\$24 (serves up to 6)*  
Panchetta, roma tomatoes, chicken stock, Italian seasoning, macaroni, fresh vegetables

### TRADITIONAL ANTIPASTO

*\$70 (serves up to 12)*  
Prosciutto di Parma, soppressata, pepperoni, grilled asparagus, artichokes, hand-stuffed pepper shooters, sharp provolone, lightly dressed mozzarella, and imported olives

### V SPINACH & ARTICHOKE DIP

*\$40 (serves up to 12)*  
Roasted garlic morsels, creamed spinach, marinated artichokes, served in bread bowl with a sliced baguette

### STUFFED MUSHROOMS

*\$56 (2 dozen)*  
Baked with sweet Italian sausage

### V CRISP CRUDITÉ PLATE

*\$50 (serves up to 12)*  
Fresh local and seasonal vegetables, with a creamy herb dressing

### MARYLAND STYLE MINI CRAB CAKES

*\$56 (2 dozen)*  
Served with red pepper aioli

### LOBSTER ARANCINI

*\$56 (2 dozen)*  
Served with tarragon pesto

### GF CHILLED COLOSSAL SHRIMP

*\$140 (4 dozen)*  
Poached in a bouquet of herbs, white wine, and citrus, served with cocktail sauce

## DESSERTS

### À LA CARTE

### SPICED PUMPKIN PIE

*\$25 (serves up to 6)*

### GRANNY SMITH APPLE PIE

*\$25 (serves up to 6)*

### SOUTHERN PECAN PIE

*\$30 (serves up to 6)*

### SEASONAL FRUIT TRAY

*\$55 (serves up to 12)*  
*\$90 (serves up to 24)*

### FRESH FRUIT TART

*\$30 (serves up to 6)*

### MINI CANNOLI

*\$30 (serves up to 6)*



GRANNY SMITH APPLE PIE



## ORDERING & PICKUP DETAILS

Please call our catering team to place your order.

**PHONE:** 215.665.1659

**EMAIL:** [Catering@dibruno.com](mailto:Catering@dibruno.com)

Pickup is available from our Rittenhouse Square, Franklin Market, and Ardmore Farmers Market locations. Please note: Heating instructions are included, as items need to be heated before serving.

### THANKSGIVING ORDER/PICKUP DETAILS

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You can always include additional items from our everyday catering menu to your Holiday order. There is also a full selection of gifts and entertaining options available online.

### INTERESTED IN DELIVERY?

*Please visit our website to see our holiday delivery menu!*

**DIBRUNOCATERING.COM**