Di Bruno Bros.
Catering & Events

DELIVERY & IN-STORE PICKUP
CATERING MENU

215.665.1659 • DIBRUNOCATERING.COM
As with so many Italian immigrants in the 1930’s, Danny and Joe Di Bruno, along with their brothers and sisters, came to Philadelphia through Ellis Island in search of the American Dream. Utilizing their third grade educations, their willingness to work endless hours, and their entrepreneurial spirit, the brothers opened Di Bruno Bros. cheese shop at 930 S. 9th Street. Since then, Di Bruno Bros. has grown by leaps and bounds! We hope you have the opportunity to experience Danny and Joe’s legacy of culinary adventure through Di Bruno Bros. Catering & Events. We strive to bring the same flavor, warmth, and magic that you would find in one of our stores to every event we have the pleasure of catering so bring a taste of Philly to your next get-together!

THE DI BRUNO BROS. STORY

OUR CATERING EXPERTISE

AUTHENTIC | INGREDIENTS-DRIVEN
CUSTOM | EXPERIENCE-INFORMED

DELIVERY & IN-STORE PICKUP MENU

If you’re interested in adding an item to your delivery & in-store pickup order that is on our full service catering & events menu, please inquire with a sales associate.

BREAKFAST | 4-5
SANDWICHES | 6-7
SALADS | 8-9
CHEESE BOARDS | 10-11
PLATTERS & HORS D’OEUVRES | 12-13
ENTRÉES, PASTAS & SIDES | 14-15
DESSERTS & BEVERAGES | 16-17
ADDITIONAL INFO & FEES | 18-19

GF GLUTEN-FREE*
VG VEGAN
V VEGETARIAN
*While ingredients are Gluten-Free, please note recipes are not made in a Gluten-Free facility.
À LA CARTE BREAKFAST

SMOKED SALMON PLATTER
sm $180
Hand-Sliced Smoked Salmon, Tomato, Cucumber, Lettuce, Onion, Capers, Olives, Hard Boiled Egg, Swiss Cheese, Cream Cheese, Assorted Mini Bagels

MAKE YOUR OWN AVOCADO TOAST | V
lg $220
Creamy Avocado, Grilled Sourdough, Tomato, Red Onion, Lime, Jalapeños, Ricotta Salata, Cilantro, Sea Salt
+ Add Crumbled Bacon: $35
+ Add Lump Crab Meat (1lb): $50
+ Add Smoked Salmon (1lb): $45

FRESH START BREAKFAST | V
sm $70 | md $105 | lg $135
Mini Bagels, Breakfast Breads, Danish, Croissants, Butter, Cream Cheese, Fruit Preserves

EUROPEAN BREAKFAST CHEESE TRAY
sm $90 | md $120 | lg $150
Mahon, Comté Fleur, Delice de Bourgogne, Prima Donna, Speck, Jambon de Paris, Grapes, Fig Jam, Raisin Walnut Baguette, Petite Croissants

GRIDDLED CHALLAH
FRENCH TOAST | V
sm $70 | md $100 | lg $130
Berries, Butter, Maple Syrup

BREAKFAST SANDWICHES
sm $120 | md $180 | lg $240
Ketchup, Hot Sauce, Salt & Pepper
• Egg White, Gruyere, Mushroom, Di Bruno Bros. Abbruzzese Cheese Spread on English Muffin | V
• Egg, Bacon, Cheddar on Croissant
• Egg, Cheddar, Di Bruno Bros. Garlic & Herb Cheese Spread on Bagel | V

BREAKFAST FRITTATA | GF
sm $60 | md $80 | lg $100
Mix of individual frittatas in these flavors:
• Bacon, Cheddar, Broccoli
• Spinach, Tomato, Feta | V
• Egg White, Gruyere, Mushroom | V

BREAKFAST MEATS | GF
sm $45 | md $65 | lg $85
Choose 1: Applewood Smoked Bacon, Pork Sausage, Turkey Bacon, Turkey Sausage

POTATO LATKES
sm $50 | md $70 | lg $90
Applesauce, Sour Cream

GRANOLA & YOGURT PARFAIT | V
$5/person | 6 person minimum
Greek Yogurt, Granola, Berries

SEASONAL FRUIT & BERRIES | V GF
sm $55 | md $70 | lg $90
Honey Yogurt Dip

DEEP DISH PANCAKES | V
sm $90 | md $125 | lg $160
Fruit Compote, Butter, Maple Syrup
Choose 1: Blueberry & Granola or Cranberry Apple

PROTEIN POWER SNACK BOX | GF
$7 each/minimum of 6
• Hard Boiled Egg, Mahon, Jambon de Paris, and Honey Pecans
• Hard Boiled Egg, Comté, Cucumbers, Peppers, and Black Lava Cashews

BREAKFAST BUNDLE
sm $190 | md $285 | lg $380
Includes:
• Farm Fresh Scrambled Eggs
• Mini Bagels with Cream Cheese, Butter, & Fruit Preserves
• Potato Latkes
• Seasonal Fruit & Berries
• Choice of one Breakfast Meat

MAKE YOUR OWN AVOCADO TOAST
small serves up to 12, medium serves up to 18, large serves up to 24

BREAKFAST BUNDLE
small serves up to 12, medium serves up to 18, large serves up to 24
## SANDWICH PACKAGES

**SIGNATURE SANDWICH TRAY**
*small serves up to 12, medium serves up to 18, large serves up to 24*

- **sm** $110 | **md** $165 | **lg** $220
- Includes: individual bags of chips
- **PRONTO CHICKEN**: Mozzarella, Roasted Peppers, Pesto, Spinach, Ciabatta
- **TURKEY NAPOLEON**: Brie, Fig Jam, Caramelized Onions, 7 Grain Bread
- **ROAST BEEF & CHEDDAR**: Aged NY Cheddar, Baby Spinach, Horseradish Aioli, Onion Pocket
- **CAPRESE | V**: Tomato, Mozzarella, Arugula, Pesto, Ciabatta
- **VEGAN SANDWICH | VG**: + additional $9/sandwich
- Roasted Portobello Mushrooms, Beefsteak Tomato, Alfalfa Sprouts, Avocado Spread, Ciabatta

**9TH STREET HOAGIE TRAY**
- **sm** $110 | **md** $165 | **lg** $220
- Includes: individual bags of chips, spicy mustard, mayo, pickles, hot & sweet peppers
- **TURKEY**: Provolone, Lettuce, Tomato, Seeded Roll
- **TUNA SALAD**: Lettuce, Tomato, Onion, Seeded Roll
- **ITALIAN**: Genoa Salami, Soppressata, Provolone, Lettuce, Roasted Peppers, Onion
- **GRILLED EGGPLANT | V**: Abbruzze Cheese Spread, Broccoli Rabe, Roasted Peppers, Sharp Provolone

**SOUTH PHILLY CLASSICS**
- **sm** $110 | **md** $165 | **lg** $220
- Includes: individual bags of chips
- **PRETZEL PORCHETTA**: Roasted Pork, Roasted Pepper, Provolone, Broccoli Rabe, Sharp Provolone, Pretzel Hero
- **CHICKEN RAPINI**: Breaded Chicken Cutlet, Roasted Pepper, Sharp Provolone, Broccoli Rabe, Abbruzzese Cheese Spread, Sesame Semolina
- **FARMHOUSE TURKEY**: Aged NY Cheddar, English Cucumber, Sriracha Aioli, Pumpernickel Onions Pocket
- **SPRING GARDEN | V**: Roasted Portobello, Roasted Pepper, Baby Spinach, Abbruzse Cheese Spread, Olive Pocket

**WRAP TRAY**
- **sm** $100 | **md** $150 | **lg** $200
- Includes: individual bags of chips
- **CHICKEN CAESAR**: Parmesan, Romaine, Kale, Tomato
- **TURKEY BLT**: Lettuce, Bacon, Mayo, Tomato
- **ITALIAN HOAGIE**: Genoa Salami, Capicola, Soppressata, Provolone, Lettuce, Roasted Peppers, Onion
- **GRILLED EGGPLANT | V**: Abbruzze Cheese Spread, Broccoli Rabe, Roasted Peppers, Sharp Provolone

**SANDWICH BOX**
- **$18/box | 12 box minimum**
- Salad box available upon request
- Includes: Pasta Di Bruno, Antipasto, Cookie, Fruit Salad, Bottled Water
- **EXECUTIVE**: Pronto Chicken Sandwich, Turkey Napoleon Sandwich, Italian Hoagie, Tuna Hoagie, Chicken Caesar Wrap, Grilled Eggplant Wrap, Homemade Abbruzze Chips, Cookie & Brownie Tray, Soft Drinks, Sparkling Water, Iced Tea
- **CRAFT YOUR OWN SANDWICH**
- **sm** $240 | **md** $360 | **lg** $480
- Includes: assorted artisanal rolls
- **PROTEIN**: Includes all of the following: Breaded Chicken Cutlets, Roasted Turkey, Roast Beef, Wine-Cured Salami, Portobello Mushrooms
- **CHEESE**: Includes all of the following: Handcrafted Mozzarella, Sharp Provolone, Selection of Di Bruno Bros. Signature Cheese Spreads
- **CONDIMENTS**: Includes all of the following: Dijon Mustard, Mayonnaise, Fig Jam, Lettuce, Onion, Tomatoes, Pickles, Peppadews, Pepper Shooters, Caramelized Onions, Broccoli Rabe, Long Hot Peppers, Roasted Peppers
- **CHOOSE 1 SALAD**: Garden Salad, Caesar Salad, or Field & Orchard Salad
- **CHOOSE 1 SIDE**: Pasta Carmella, Pasta Di Bruno, or Tomato Mozzarella Classico
- **CHOOSE 1 DESSERT**: Italian Dessert Tray or Cookie & Brownie Tray

**À LA CARTE SANDWICH TRAYS**
GREEN SALADS

GARDEN SALAD | GF VG
sm $35 | md $50 | lg $65
Mixed Lettuce, Carrots, Baby Tomatoes, Cucumbers, Onions, French Beans, Lemon Vinaigrette

CAESAR SALAD
sm $35 | md $50 | lg $65
Crisp Romaine, Shaved Asiago Cheese, Garlic & Herb Croutons, Caesar Dressing

FIELD & ORCHARD SALAD | GF V
sm $45 | md $65 | lg $85
Spring Lettuce, Apricots, Goat Cheese, Seasonal Berries, Almonds, Balsamic Dressing

add a protein to any salad

CHICKEN | GF
sm $40 | md $60 | lg $80

TOFU | VG GF
sm $40 | md $60 | lg $80

SALMON | GF
sm $90 | md $135 | lg $180

STEAK | GF
sm $90 | md $135 | lg $180

COMPOSED SALADS

À la carte salads are available upon request for $75/each and serve 12 people.
Includes: artisanal rolls, butter, Italian dessert tray

ChoosE 3:

TUNA NIÇOISE SALAD | GF
Romaine Lettuce, Niçoise Olives, French Beans, Egg, Tomato, Lemon Anchovy Vinaigrette

HEIRLOOM TOMATO, MOZZARELLA & ARUGULA SALAD | GF V
Pecorino Romano, Balsamic Dressing

TUSCAN BEAN & ESCAROLE SALAD | GF
Prosciutto Di Parma, Lemon Vinaigrette

SPECIALTY SALADS

PASTA CARMELLA | V
sm $45 | md $65 | lg $85
Penne, Smoked Gouda, Spinach, Roasted Peppers, Asiago, Creamy Sriracha Dressing

PASTA DI BRUNO | V
sm $45 | md $65 | lg $85
Artichokes, Fire Roasted Peppers, Broccoli, Olives, Spinach, Ricotta Salata, Basil Pesto

TOMATO MOZZARELLA CLASSICO | GF V
sm $50 | md $70 | lg $90
Chèvre, Heirloom Tomatoes, Basil, Olive Oil

CORN, EDAMAME & QUINOA | GF VG
sm $45 | md $65 | lg $85
Red Peppers, Cilantro, Olive Oil, Lemon

SUPERFOOD SLAW | GF VG
sm $45 | md $65 | lg $85
Medley of Shredded Red Cabbage, Kohlrabi, Broccoli, Brussels Sprouts, dressed with Extra Virgin Olive Oil & Dijon Mustard

BUILD YOUR OWN GRAIN & SALAD BARS

build your own GRAIN BAR
lg $480
Includes: assorted artisanal rolls

GRAINS & PROTEINS
Includes all of the following:
Quinoa, Farro, Grilled Chicken, Grilled Tofu, Chick Peas, Trés Toffee Cashews, Sunflower Seeds

GRILLED VEGGIES
Includes all of the following:
Zucchini, Yellow Squash, Portobello Mushrooms, Peppers

ACCOMPANIMENTS
Includes all of the following:
Dried Cranberries, Dried Apricots, Roasted Vegetable Dressing, Extra Virgin Olive Oil, White Balsamic Vinegar

build your own SALAD BAR
lg $350
Includes: assorted artisanal rolls

VEGGIES
Includes all of the following:
Romaine, Mixed Greens, Tomatoes, Bell Peppers, Green Beans, Cucumbers, Crispy Fried Shallots

PROTEINS
Includes all of the following:
Grilled Chicken, Hard Boiled Eggs, Chick Peas, Edamame, Black Lava Cashews, Sunflower Seeds, Shaved Grana Padano, Crumbled Blue Cheese

ACCOMPANIMENTS
Includes all of the following:
Dried Cranberries, Croutons, Choice of Two Salad Dressings

MAKE IT A PACKAGE

SALAD BAR PACKAGE | lg $550
GRAIN BAR PACKAGE | lg $680

Includes choice of Soup, Cookie & Brownie Tray

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ACCOMPANIMENTS
Includes all of the following:
Dried Cranberries, Croutons, Choice of Two Salad Dressings

MAKE IT A PACKAGE

SALAD BAR PACKAGE | lg $550
GRAIN BAR PACKAGE | lg $680

Includes choice of Soup, Cookie & Brownie Tray
### THE CROWD PLEASER

**$80** | **$110** | **$145**

Sharp Provolone, Aged NY Cheddar, Aged Gouda, Pecorino Crotonese, Di Bruno Bros. Signature Cheese Spread, Pepperoni, Sweet Sopressata, Black Lava Cashews, Fig Preserves

### THE ITALIAN MARKET

**$80** | **$110** | **$145**

Taleggio DOP, Piave, Grana Padano, Gorgonzola Dolce, Prosciutto San Daniele, Sweet Soppressata, Fig Jam, Trés Toffee Cashews, Dried Apricots, Di Bruno Bros. Signature Cheese Spread, Grapes

### THE FRENCH QUARTER

**$90** | **$125** | **$160**

Comté Fleur, Ossau Iraty, Fourme D’ambert, Carre Du Berry, Saucisson Sec, Pâté De Campagne, Fig Jam, Honey Pecans, Dried Apricots, Cornichons, Di Bruno Bros. Signature Cheese Spread, Grapes

### THE AMERICAN DREAM

**$110** | **$150** | **$190**

Cabot Clothbound Cheddar, Humboldt Fog, Moses Sleeper, Bayley Hazen, Brooklyn Cured Prosciutto, Finocchiona, Fig Jam, Black Lava Cashews, Dried Apricots, Di Bruno Bros. Signature Cheese Spread, Grapes

### THE SPANISH ALHAMBRRA

**$90** | **$120** | **$150**

Manchego, Mahon, Miticana De Cabra, Valdeon, Jamon Serrano, Chorizo Palacios, Fig Jam, Marcona Almonds, Dried Apricots, Di Bruno Bros. Cheese Spread, Grapes

### THE DELICE CHEESE "CAKE"

**$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, Prosciutto Di Parma, Raisin Ficelle, Raisin Nut Crisps, Figs, Strawberries

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**CHEESE BOARDS**

All cheese boards are designed by our chefs and Certified Cheese Professionals™ and include a tray of artisanal bread, crostini crackers, and flatbreads. Gluten-free crackers available upon request.

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<th>small serves up to 12, medium serves up to 18, large serves up to 24</th>
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DIPS & PLATTERS

TRADITIONAL ANTIPASTO
sm $70 | md $100 | lg $130
Prosciutto Di Parma, Pepperoni, Sopressata, Grilled Asparagus, Artichokes, Pepper Shooters, Marinated Ciliegine, Sharp Provolone, Imported Olives, Artisanal Bread & Crackers

CRISP CRUDITÉ PLATE | GF V
sm $40 | md $60 | lg $80
Fresh Local and Seasonal Vegetables, Creamy Herb Dressing

VEGETABLE AL FORNO | V
sm $50 | md $70 | lg $90
Grilled Seasonal Vegetables, Hummus, Marinated Feta, Sliced Pita

CHARCUTERIE TRAY
sm $85 | md $130 | lg $170
Prosciutto Di Parma, Finocchiona Salami, Hot Coppa, Pepperoni, Tartufo, Chorizo Dulce, Sweet Sopressata, Cornichons, Pickled Tomatoes, Peppadews, Olives, Whole Grain Mustard, French Pâté, Artisanal Breads & Crackers

BRUSCHETTA TRIO | V
sm $60
Mushroom And Leek Bruschetta, Tomato and Artichoke Bruschetta, Eggplant Caponata, Artisanal Breads & Crackers

SPINACH & ARTICHOKE DIP | V
sm $40
Roasted Garlic Morsels, Creamed Spinach, Marinated Artichokes, Served in a Bread Bowl with Artisanal Breads & Crackers

CREAMY CRAB DIP
sm $60
Lump Crabmeat, Cheddar, a touch of Horseradish, Artisanal Breads & Crackers, Served in a Bread Bowl with Artisanal Breads & Crackers

COLOSSAL SHRIMP COCKTAIL | GF
sm $140 (4 dozen)
Poached in Herbs, White Wine, & Citrus, served with Cocktail Sauce

SERVED HOT

FIG & Mascarpone Beggar’s Purse | V
Savory pairing Of Calimyrna Figs and Mascarpone wrapped in a light, buttery Phyllo Pastry

SPANAKOPITA | V
Phyllo Pastry filled with Spinach and Feta, Spicy Garlic & Cucumber Yogurt Sauce

MOZZARELLA ARANCINI | V
Basil Pesto Sauce

SESAME CRUSTED CHICKEN SKEWERS
Thai Chili Dip

MINI MARYLAND CRAB CAKES
Red Pepper Aioli

THAI SHRIMP SPRING ROLLS
Shrimp, Fresh Cilantro, Panang, Sweet Chili Sauce

PORK & BROCCOLI RABE SPRING ROLLS
Roasted Shredded Pork, Broccoli Rabe, Di Bruno Bros. Abbruzze Crema

SERVED COLD

TOMATO & MOZZARELLA SKEWERS | GF V
Marinated Ciliegine, Grape Tomatoes, Fresh Basil, Olive Oil, Balsamic Syrup

CAULIFLOWER ARANCINI | GF V
Riced Cauliflower Balls, Mozzarella, Tomato, Basil, Gluten Free Bread Crumbs, Basil Pesto

MINI MARYLAND CRAB CAKES
ENTRÉES
*Indicates entrées that can be served with Italian rolls to make into a sandwich.
Includes: artisanal rolls & butter

CHICKEN PARMIGIANO
sm $85 | md $125 | lg $160
Breaded Chicken, Parmigiano Reggiano, Fresh Mozzarella, Marinara, with Sautéed Spinach

ITALIAN STYLE SAUSAGE & PEPPERS* | GF
sm $80 | md $110 | lg $145
Sweet Italian Sausage, Spanish Onions, Bell Peppers, Marinara, with Griddled Potatoes

MEATBALLS IN GRAVY*
sm $70 | md $100 | lg $125
All-Beef Meatballs, Garlic, Herbs, Pecorino Romano, Simmered In Marinara, with Broccoli Rabe

ITALIAN BEEF BRISKET* | GF
sm $85 | md $115 | lg $145
Braised in our Signature Marinara & Spices, Long-Hot Peppers, Sharp Provolone, with Horseradish Sauce

CHICKEN PICCATA
sm $80 | md $120 | lg $155
Lightly Egg Battered, White Wine & Lemon Caper Sauce, with Lemon Grilled Asparagus

BEEF SHORT RIB
sm $150 | md $225 | lg $300
Tender-Braised, Red Wine Jus, Oven Roasted Tomatoes, Crisp French Beans

EGGPLANT LOMBARDY | GF V
sm $100 | md $150 | lg $200
Grilled Eggplant Rolled with Ricotta, Spinach, Roasted Tomatoes, Pomodoro Sauce

EGGPLANT MARSALA | VG
sm $90 | md $135 | lg $175
Pan-Seared Eggplant, Marsala Wine, Wild Mushrooms, Vegetable Stock

HERB-DUSTED SALMON
sm $150 | md $225 | lg $300
Lightly Seared with Herbs, basted with a Whole Grain Mustard Velouté, with Sautéed Fennel

LUMP CRAB CAKES
sm $150 | md $225 | lg $300
Maryland-Style, Roasted Pepper Aioli, with Sautéed Spinach

PASTA

RIGATONI WITH SUNDAY GRAVY
sm $85 | md $115 | lg $150
Nonna’s “Gravy”, Meatballs, Sausage, simmered for hours

CLASSIC MANICOTTI | V
sm $90 | md $135 | lg $175
Ricotta Cheese, Rose Sauce

RICOTTA GEMELLI CARBONARA
sm $90 | md $130 | lg $170
Handmade Ricotta Gemelli, English Peas, Pancetta, Caramelized Onions, Ribboned Egg, Alfredo Garlic Crema

PASTA PRIMAVERA | VG
sm $100 | md $140 | lg $180
Gemelli Pasta, Seasonal Vegetables, Garlic, White Wine, Tomato Fresco

BAKED PENNE RIGATE | V
sm $55 | md $75 | lg $95
Ricotta, Fresh Mozzarella, Marinara Sauce

BAKED PASTA FLORENTINE | V
sm $70 | md $90 | lg $110
Spinach, Fresh Mozzarella, Garlic, Creamy Alfredo Sauce

SIDES
small serves up to 12, medium serves up to 18, large serves up to 24

SOUTH PHILLY CONDIMENT TRAY | GF V
sm $40 | md $65 | lg $85
Mild Provolone, Broccoli Rabe, Roasted Peppers, Long-Hots, Pickles, Grated Pecorino Romano

FIRE-GRILLED ASPARAGUS | GF VG
sm $45 | md $65 | lg $85
Lemon Zest

GREEN BEAN ALMONDINE | GF VG
sm $40 | md $60 | lg $75
Roasted Almonds, Extra Virgin Olive Oil

CHARRED BROCCOLI | GF VG
sm $55 | md $75 | lg $95

ITALIAN FAVORITES package
sm $300 | md $450 | lg $600
Includes: artisanal rolls, butter, Italian dessert tray, bottled water, soft drinks, iced tea

CHOOSE 1: Entrée (+$5/pp for Beef Short Rib, Salmon, or Crab Cakes)
CHOOSE 1: Pasta
CHOOSE 1: Side
CHOOSE 1: Green Salad

add a protein to any pasta

CHICKEN | GF
sm $40 | md $60 | lg $80

TOFU | VG GF
sm $40 | md $60 | lg $80

SALMON | GF
sm $90 | md $135 | lg $180

STEAK | GF
sm $90 | md $135 | lg $180

CARAMELIZED PECAN BRUSSELS SPROUTS | GF VG
sm $60 | md $90 | lg $120

CHIVE MASHED POTATOES | GF V
sm $45 | md $65 | lg $85

RED BLISS POTATOES | GF VG
sm $45 | md $65 | lg $85
Extra Virgin Olive Oil, Aromatic Herbs, Sea Salt

VEGETABLE MEDLEY | GF VG
sm $45 | md $65 | lg $85
Cauliflower, Carrots, Broccoli, Extra Virgin Olive Oil
SWEETS

ITALIAN DESSERT TRAY | V
sm $65 | md $95 | lg $125
Premium Italian Cookie Assortment, Pizzelles, Biscotti, Cannoli Dip & Chips

BLUEBERRY BREAD PUDDING | V
sm $60 | lg $120
Fresh Blueberry Compote

CARAMEL CHOCOLATE BREAD PUDDING | V
sm $60 | lg $120
Housemade Caramel Sauce and Mini Chocolate Chips

CANNOLI DIP | V
sm $55
Mini Chocolate Chip Ricotta Cannoli

HOUSEMADE CHEESECAKES | V
sm $80 | md $125 | lg $160
Blueberry, Lemon, Chocolate, and Chocolate Caramel in Vanilla and Chocolate Tart Shells (2 per person)

HOUSEBAKED COOKIE & BROWNIES | V
sm $60 | md $85 | lg $110
Chocolate Chip Cookies, Oatmeal Raisin Cookies, Heath-Bar Cookies, Lemon Cooler Cookies, Belgian Chocolate Brownies

BEVERAGES

Inquire with a sales associate about upgraded & unique beverage offerings!

COFFEE SERVICE
$25/box (serves up to 10 people)
Freshly Brewed Regular or Decaf Coffee, Cream, Sugar, Sweeteners

TEA SERVICE
$25/box (serves up to 10 people)
Herbal Teas, Cream, Sugar, Sweeteners, Honey, Lemon

BOTTLED WATER
$2.50/each

FRUIT JUICES
$2.50/each
Orange, Apple, Cranberry

ASSORTED SOFT DRINKS
$2.50/each

ITALIAN SODAS
$3.50/each
San Pellegrino Aranciata (Orange), San Pellegrino Limonata (Lemon)

GOLD PEAK ICED TEA
$2.50/each
Lemon, Diet, Unsweetened

COFFEE SERVICE

$25/box (serves up to 10 people)
Freshly Brewed Regular or Decaf Coffee, Cream, Sugar, Sweeteners

TEA SERVICE

$25/box (serves up to 10 people)
Herbal Teas, Cream, Sugar, Sweeteners, Honey, Lemon

BOTTLED WATER

$2.50/each

FRUIT JUICES

$2.50/each
Orange, Apple, Cranberry

ASSORTED SOFT DRINKS

$2.50/each

ITALIAN SODAS

$3.50/each
San Pellegrino Aranciata (Orange), San Pellegrino Limonata (Lemon)

GOLD PEAK ICED TEA

$2.50/each
Lemon, Diet, Unsweetened
ORDER DETAILS
We kindly request 48 business hours notice for all orders. We always have new things cooking—ask about our seasonal offerings. To place an order call 215.665.1659 or online at dibruno.catertrax.com. We are also available on Caviar catering.

CANCELLATION DETAILS
We accept cancellations up to 48 business hours in advance for no additional charge. Cancellations made less than 48 business hours prior to your event may still require full or partial invoice payment.

DELIVERY DETAILS
We offer delivery services for orders with a food and beverage minimum of $300 for breakfast items and $400 for lunch or dinner items.

Delivery charges are based on distance from our Northern Liberties Commissary:
- Less than 5 miles: $35 (example: Center City, Graduate Hospital, Fairmount, University City)
- Between 5-10 miles: $60 (example: Manayunk, The Navy Yard, Cherry Hill)
- Between 10-20 miles: $85 (example: Ardmore, Bensalem, Conshohocken, Chestnut Hill)
- Greater than 20 miles: Starting at $110 (example: Fort Washington, West Chester, Yardley)
- Weekend orders: $35 additional delivery fee. Time restrictions on weekends may apply.
- Early deliveries (prior to 7:30 AM) or late deliveries (post 4 PM): $35 additional delivery fee.
- Toll fees, late order fees, and additional service charges for large orders may apply.

DELIVERY & IN-STORE PICKUP INFORMATION

PICKUP DETAILS
For any order that doesn’t reach our food & beverage minimum for delivery, pickup is available at Rittenhouse, Franklin Market, Ardmore Farmers Market, and Northern Liberties Commissary locations. Please note that pickups are available 7 days a week (except holidays). Time varies by location.

SERVICEWARE
Please note that all food comes presented on high-quality disposable platters and bowls. Some of the food pictured in this menu has been replated and styled for display purposes. We offer complimentary disposable plates, napkins, flatware, and serving utensils. Premium serviceware is available for an additional cost.

DIETARY NEEDS
We are happy to work with you regarding dietary needs. Please call to discuss accommodations.

SEASONALITY
Please note some products are seasonal and their availability changes during the year. Should any substitution be made, it will be of the highest quality.

OUR GUARANTEE
We take great pride in the quality of our food and our goal is to provide you with the best product! If for some reason you are unsatisfied please don’t hesitate to call us at 215.665.1659.
BLUEBERRY BREAD PUDDING