Our menus offer an array of options for every season and style. Based on your budget and preferences, our experts will guide you through the process, while incorporating your tastes along the way. Please note that this price ranges do not include service staff or rental items. Depending on the level of formality, timeline and budget, here are the most popular formats to consider.

**PLATED MEALS**
starting at $65 per person

Plated meals are the most formal form of dinner service, but can still be innovative and fun with the Di Bruno Bros. touch!

**BUFFET**
starting at $55 per person

A casual style of dinner service, elegantly presented in non-traditional serving pieces and table garnishes.

**STATIONS & COCKTAIL PARTIES**
starting at $50 per person

Stations are a very popular style of service. Whether heartier stations for dinner, or lighter stations for a free flowing cocktail party, these displays epitomize the liveliness and warmth of all that Di Bruno Bros. has to offer.

**FAMILY STYLE**
starting at $85 per person
(including applicable serving pieces)

Highlighting the legacy of Di Bruno Bros.’ cuisine, our family-style menu has a vast selection of simply prepared traditional dishes complete with warm, inviting presentations. Break bread with your loved ones in style!
HORS D’ŒUVRES

**BEEF**

**FRANKS IN A BLANKET**
mini all beef hot dog, puff pastry, Di Bruno Bros. Abbruzze cheese spread

**ANGUS BEEF SLIDER**
angus beef burger, Di Bruno Bros. Cheddar & Horseradish cheese spread

**ANGUS STEAK TARTARE**
beef tenderloin, warm Comté gougere

**CHEESESTEAKE EGGROLL**
beef rib eye, bell peppers, mushrooms, onions, American cheese

**PORK & CHARCUTERIE**

**APPLEWOOD BACON CHEDDAR MELTS**
crispy hash browns, Cabot Clothbound Cheddar

**PROSCIUTTO WRAPPED GRISSINI**
Prosciutto San Daniele, grissini, truffle butter

**CROQUE MADAME**
sunny side quail egg, Comté, Jambon de Paris

**PHILLY PRETZEL ROLL SLIDER**
pretzel button, Di Bruno Bros. Abbruzze cheese spread, sweet soppressata, peppadew

**PROSCIUTTO WRAPPED DATES**
Prosciutto San Daniele, Gorgonzola Dolce

**LAMB**

**BABY LAMB CHOP**
lamb chop, violet mustard, Provencal crumbs

**HARISSA SPICED LAMB MEATBALL**
ground lamb, ras el hanout

**PULTRY**

**THAI CHICKEN ENDEIVE SPEARS**
bell peppers, cilantro, mint, sambal, Di Bruno Bros. black lava cashews

**DUCK CONFIT TACO**
green papaya salad, cilantro, toasted sesame seeds

**FOIE GRAS TERRINE AU TORCHON**
foie gras, fig jam, brioche crouton
HORS D’OEUVRES

**SEAFOOD**

**CRAB TACO**
chipotle remoulade, micro cilantro

**CLASSIC SHRIMP COCKTAIL**
spicy cocktail sauce, grated horseradish

**MAINE LOBSTER ROLL**
Maine lobster, shallots, mayo, buttered roll, snipped chive

**PETROSSIAN CAVIAR**
potato blini, chive crème fraiche

**VEGETARIAN**

**TRUFFLE-SCENTED MUSHROOM ARANCINI**
Italian parsley aioli

**TRUFFLE SOTTOCENERE TRIPLE GRILLED CHEESE**
Sottocenerre, Tartufo paste, toasted brioche loaf

**WATERMELON, FETA, & DI BRUNO BROS. BLACK LAVA SEA SALT**
micro basil, Di Bruno Bros. balsamic glaze

**SPICY TUNA CRISPY TACO**
avocado, pickled red onion

**LOBSTER MELT**
hash browns, Cabot Clothbound Cheddar, chive

**MINI CRAB CAKES**
roasted pepper aioli

**EGGPLANT CAPONATA**
baguette crostini, micro basil

**GOAT CHEESE BALLS**
Di Bruno Bros. cinnamon cocoa pecans, truffle honey, Di Bruno Bros. crostini
**CACIO E PEPE**
fettucine, Di Bruno Bros. Sicilian olive oil, butter, freshly cracked pepper, spun in a wheel of Pecorino Romano

**RISOTTO STATION  choose two**
- truffle-scented wild mushrooms, Chianti shallot confit
- rock shrimp, asparagus, meyer lemon, Italian parsley
- pancetta, English peas, pearl onions, Grana Padano
- Maine lobster, heirloom tomatoes, spinach pureé
- butternut squash, Bayley Hazen blue, dried cranberries, Di Bruno Bros. trés toffee pecans (seasonal)

**GNOCCHI & RAGU  choose two**
- classic tomato pomodoro, fresh basil
- braised chicken, white wine, rosemary
- short rib, cipollini onion, Chianti demi
- wild-caught shrimp, fennel, tomato confit

**FABULOUS FONDUE**
duo of gourmet cheeses surrounded by a bounty of accoutrements including: Abbruzze sausage, bacon, apples, fingerling potatoes, cornichons, cauliflower, radishes, roasted carrots, charred Brussels sprouts, pearl onions, pretzel buttons, artisan bread

**BRAISED SHORT RIB & POLENTA**
tomato basil demi, carrot pureé, roasted heirloom carrots, parmesan polenta

**LOCH DUARTE SUSTAINABLE SALMON TRIO**
- seared salmon fillet, tomato caper lemon sugo, fregola
- roasted salmon, Sambuca roasted fennel, Marcona almonds, harissa aioli
- Calabrian salmon tartare, roasted bell peppers, lemon, Italian parsley, olives, Sicilian olive oil

**MAC & CHEESE ABBONDANZA**
Toppings: crab meat, crumbled bacon, bleu cheese, Abbruzze breadcrumbs, peppadews, scallions

**ITALIAN MARKET BUTCHER BLOCK**
includes: artisan rolls, whole grain bread, and Dijon mustard

**Meats:  choose one**
- tenderloin of beef
- rack of pork
- Prime rib of beef
- French turkey breast

**Sauces:  choose one**
- Chianti demi
- tomato basil demi
- chimichurri
- rosemary citrus au jus
- cranberry relish

**Sides:  choose two**
- chive mashed potatoes
- sweet potato hash
- parmesan polenta
- grilled asparagus
- heirloom baby carrots
- haricots verts with herb butter
- roasted potatoes with garlic & herbs
- sauteed broccoli rabe

**TACO STATION  choose two**
- chipotle-braised pulled short rib
- Italian-style carnitas
- pulled chicken tinga
- Zarandeado-style roasted red snapper fillet, achiote, and lime marinade
- rajas poblanas (roasted poblano peppers, caramelized onions, charred corn, Manchego)

**Toppings:** salsa verde, salsa roja, queso fresco, julienne radishes, pickled red onion, jalapeños, sour cream, cilantro, lime, corn & flour tortillas
IL MIGLIORE ANTIPASTI
Cheeses: Piave, Taleggio DOP, Delice de Bourgogne, Grana Padano, marinated Ciliegine, Gorgonzola Dolce
Charcuterie: Prosciutto San Daniele, Speck, Toscano salami, soppressata
Mozzarella Bar: eggplant caponata, marinated mushrooms, heirloom tomato relish, Di Bruno Bros. Sicilian olive oil, balsamico
Antipasti: pepper shooters, marinated Cerignola olives, grilled long stem artichokes, grilled zucchini, pecorino-dusted asparagus, roasted red peppers
Accompaniments: Chardonnay rustica, miche, raisin walnut ficelle, baguette, crostini, flatbread, Marcona almonds, Di Bruno Bros. trés toffee cashews, Di Bruno Bros. cinnful cocoa pecans, fig jam, Amarena cherries, dried apricots, dried figs, grapes

DANNY & JOE’S ANTIPASTI
Cheeses: Parmigiano Reggiano, marinated Ciliegine, Prima Donna, Di Bruno Bros. cheese spreads
Charcuterie: hot coppa, pepperoni, sweet soppressata
Antipasti: pepper shooters, marinated Cerignola olives, grilled eggplant, grilled zucchini, pecorino-dusted asparagus, marinated mushrooms, roasted red peppers
Accompaniments: Chardonnay rustica, miche, baguette, crostini, flatbread, fig jam, dried apricots, grapes

SEAFOOD BAR
jumbo shrimp cocktail, crab claws, oysters on the half shell, Maine lobster salad, shallot mignonette, classic cocktail sauce, marie rose sauce, lemon wedges

SPIEDINI EXTRAVAGANZA
Proteins: balsamic grilled chicken, marinated skirt steak, lemon-herb shrimp, falafel
Sauces: balsamic reduction, chimichurri, romesco, cucumber raita

MINI SANDWICH STATION
• Maine lobster salad, butter toasted bun
• chicken cutlet rapini, Di Bruno Bros. Abbruzzese cheese spread, sharp provolone, broccoli rabe, roasted peppers, sesame semolina
• smoked salmon, cream cheese, cucumber, tomato, everything bagel
• seared filet mignon, Gorgonzola Dolce, pickled red onion, onion pocket
• brie, fig jam, arugula, raisin walnut ficelle

BUILD YOUR OWN SLIDER STATION
Proteins: breaded chicken cutlets, beef patties, Italian sausage, grilled portobello mushrooms, brioche slider buns
Toppings: sharp provolone, mozzarella, roasted red peppers, broccoli rabe, Di Bruno Bros. cheese spreads, caramelized onions, tomato, lettuce, pickles, ketchup, mustard

DESSERT STATIONS
CHOCOLATE & CHEESE DISPLAY
Decadent selection of sweets and dessert cheeses featuring our cinnful cocoa pecan studded Delice de Bourgogne “cheesecake,” Prima Donna, Gorgonzola Dolce, Cana de Cabra mini cheesecakes, salted chocolate caramels, truffles, ricotta chocolate chip cannolis, chocolate pearls, Amarena cherries, raisin walnut ficelle, raisin nut crisp, fresh fruit, and berry garnish

CANNOLI & PIZZELLE
Italian cookies, made-to-order pizzelles, and cannolis with an array of fillings including classic ricotta & chocolate chip, Nutella, and peppermint

VENETIAN TABLE
Salted chocolate caramels, chocolate truffles, petit fours, mini cheesecakes, mini dessert cups, seasonal macarons, mini fruit tarts, fresh fruit, and berry garnish
APPETIZERS  choose one

DI BRUNO BROS. BURRATA
eggplant confit, heirloom tomato, sundried tomatoes, olive, basil tapenade, aged balsamic

MAINE LOBSTER ORECCHIETTE
cherry tomatoes, baby spinach compote, chorizo crumbs

GARGANELLI POMODORO
San Marzano tomatoes, double pesto, Parmigiano Reggiano

MEDITERRANEAN VEGETABLE TART
Mitcana de Cabra, basil pesto

WARM POTATO BLINI
Canterbury smoked salmon, vodka & chive crème fraîche

DI BRUNO BROS. CLASSIC CRAB CAKE
heirloom vegetable slaw, lemon & herb remoulade

SALADS  choose one

HEIRLOOM BEET CARPACCIO & PRIMA DONNA
wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

LITTLE GEMS
shaved Manchego, Di Bruno Bros. trés toffee cashews, orange basil vinaigrette

DI BRUNO BROS. PANZANELLA
heirloom tomatoes, Persian cucumbers, watermelon, melon, pickled red onions, ricotta salata, white balsamic

DI BRUNO BROS. GOURMET WEDGE
heirloom tomatoes, Valdeon, scallions, applewood smoked bacon, Di Bruno Bros. black lava cashews

TUSCAN KALE
toasted walnuts, grapes, shaved Parmigiano Reggiano, champagne vinaigrette

Ask your sales associate about Small Plate Cocktail Receptions!
## Entrée

**Choose Three**

**Chianti-Braised Short Rib**
- Truffled edamame purée
- Fondant carrots
- Grilled scallions

**Tomato-Braised Short Rib**
- San Marzano tomatoes
- Carrot purée
- Roasted heirloom carrots
- Carrot top pesto

**Roast Beef Tenderloin**
- Potato terrine
- Creamed spinach
- Cabernet demi
- Abruzze roasted tomatoes

**Roast Beef Tournedos**
- Rustic mashed potatoes
- Salsa verde
- Charred baby bell peppers
- Grilled asparagus
- Pinot Noir jus

**Roast Organic Chicken**
- Ras el hanout
- Fregola
- Pine nuts
- Currants
- Grilled asparagus
- Blistered grape tomatoes
- Preserved lemon aioli

**Chimichurri Roasted Free Range Chicken**
- Arugula potato purée
- Vegetable tian
- Thyme chicken jus

**Chicken Pot Pie My Way**
- Crispy skin chicken breast
- Caramelized onion veloute
- Braised thigh
- Buttery puff pastry
- Heirloom carrots

**Ras El Hanout Roasted Cauliflower**
- Agro dolce red cabbage
- Golden raisin and preserved lemon couscous
- Lemon tahini vinaigrette
- Marcona almonds

**Roasted Mushroom Wellington**
- Carrot mousseline
- Seasonal roasted vegetables
- Saba

**Seasonal Vegetable Pot Pie**
- Watercress
- Radishes

**Summer Corn Risotto**
- English pea coulis
- Blistered vine tomatoes
- Calabrian chili oil

**Tartufo-Scented Wild Mushroom Risotto**
- Chianti shallot confit

**Mirin-Glazed Salmon**
- Wasabi potato purée
- Sesame bok choy
- Shiitake cilantro relish
- Tamarind ginger jus

**Seared Salmon**
- Roasted garlic pommes purée
- Grilled asparagus
- Tomatoes
- Romesco

**Roasted Branzino**
- Fregola
- Currants
- Pine nuts
- Italian parsley
- Tomatoes
- Capers
- Lemon

**Roasted Halibut Niçoise**
- Meyer lemon
- Fingerling potato coins
- Tomato confit
- Haricots verts
- Niçoise olive
- Artichoke purée
- Salsa verde

## Desserts

**Choose One**

**Apple Tart Tatin**
- Vanilla bean gelato

**Chocolate & Caramel Budino**
- Whipped cream
- Chocolate pearls

**Crème Brûlée Tart**
- Seasonal berry coulis

**Chocolate Pot de Crème**
- Di Bruno Bros. cinnamon cocoa pecans
- Dulce de leche ice cream

**Mediterranean Almond Cake**
- Elderflower whipped cream
- Macerated strawberries
**APPEITIZERS** choose one

**DI BRUNO BROS. BURRATA**
eggplant confit, heirloom tomatoes, sundried tomatoes, olives, basil tapenade, aged balsamic

**MAINE LOBSTER ORECCHIETTE**
cherry tomatoes, baby spinach compote, chorizo crumbs

**GARGANELLI POMODORO**
San Marzano tomatoes, double pesto, Parmigiano Reggiano

**HEIRLOOM BEET CARPACCIO & PRIMA DONNA**
wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

**WARM POTATO BLINI**
St. James smoked salmon, Bluecoat Gin & chive crème fraîche

**DI BRUNO BROS. CLASSIC CRAB CAKE**
heirloom vegetable slaw, lemon & herb remoulade

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**SIDES** choose one

**CARROT PUREE**
roasted heirloom carrots, saba

**CREAMED SPINACH**

**ABBRUZZE ROASTED CAULIFLOWER**
parmesan dust

**RUSTIC MASHED POTATOES**
scallions

**FREGOLA**
pine nuts, currants, Italian parsley, lemon

**ARUGULA WHIPPED POTATO**

**MEDITERRANEAN VEGETABLE TIAN**

**ROSEMARY & GARLIC ROASTED FINGERLINGS**

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**ANTIPASTI**
Parmigiano Reggiano, Soppressata, Prosciutto di San Daniele, Cerignola olives, sharp provolone, marinated artichokes, Di Bruno Bros. extra virgin olive oil, artisan breads

**SALADS** choose one

**HEIRLOOM BEET CARPACCIO & PRIMA DONNA**
wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

**LITTLE GEMS**
shaved Manchego, Di Bruno Bros. trés toffe cashews, orange basil vinaigrette

**DI BRUNO BROS. PANZANELLA**
heirloom tomatoes, Persian cucumber, watermelon, melons, pickled red onions, ricotta salata, white balsamic

**TUSCAN KALE**
toasted walnuts, grapes, shaved Parmigiano Reggiano, champagne vinaigrette

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**APPETIZERS**

**DI BRUNO BROS. BURRATA**
eggplant confit, heirloom tomatoes, sundried tomatoes, olives, basil tapenade, aged balsamic

**MAINE LOBSTER ORECCHIETTE**
cherry tomatoes, baby spinach compote, chorizo crumbs

**GARGANELLI POMODORO**
San Marzano tomatoes, double pesto, Parmigiano Reggiano

**HEIRLOOM BEET CARPACCIO & PRIMA DONNA**
wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

**WARM POTATO BLINI**
St. James smoked salmon, Bluecoat Gin & chive crème fraîche

**DI BRUNO BROS. CLASSIC CRAB CAKE**
heirloom vegetable slaw, lemon & herb remoulade

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**SIDES**

**CARROT PUREE**
roasted heirloom carrots, saba

**CREAMED SPINACH**

**ABBRUZZE ROASTED CAULIFLOWER**
parmesan dust

**RUSTIC MASHED POTATOES**
scallions

**FREGOLA**
pine nuts, currants, Italian parsley, lemon

**ARUGULA WHIPPED POTATO**

**MEDITERRANEAN VEGETABLE TIAN**

**ROSEMARY & GARLIC ROASTED FINGERLINGS**

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**ANTIPASTI**
Parmigiano Reggiano, Soppressata, Prosciutto di San Daniele, Cerignola olives, sharp provolone, marinated artichokes, Di Bruno Bros. extra virgin olive oil, artisan breads

**SALADS**

**HEIRLOOM BEET CARPACCIO & PRIMA DONNA**
wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

**LITTLE GEMS**
shaved Manchego, Di Bruno Bros. trés toffe cashews, orange basil vinaigrette

**DI BRUNO BROS. PANZANELLA**
heirloom tomatoes, Persian cucumber, watermelon, melons, pickled red onions, ricotta salata, white balsamic

**TUSCAN KALE**
toasted walnuts, grapes, shaved Parmigiano Reggiano, champagne vinaigrette
**ENTRÉE**  choose two

**CHIANTI-BRAISED SHORT RIB**
truffled edamame purée, fondant carrots, grilled scallions

**TOMATO-BRAISED SHORT RIB**
San Marzano tomatoes, carrot purée, roasted heirloom carrots, carrot top pesto

**ROAST BEEF TENDERLOIN**
potato terrine, creamed spinach, Cabernet demi, Abbruzze roasted tomatoes

**ROAST BEEF TOURNEDO**
rustic mashed potatoes, salsa verde, charred baby bell peppers, grilled asparagus, Pinot Noir jus

**CHICKEN MARSALA**
oven roasted asparagus

**MIRIN-GLAZED SALMON**
wasabi potato puree, sesame bok choy, shiitake cilantro relish, tamarind ginger jus

**SEARED SALMON**
roasted garlic pommes purée, grilled asparagus, tomatoes, romesco

**ROASTED BRANZINO**
*fregola, currants, pine nuts, Italian parsley, tomatoes, capers, lemon*

**ROASTED HALIBUT NIÇOISE**
*Meyer lemon, fingerling potato coins, tomato confit, haricot verts, niçoise olive, artichoke purée, salsa verde*

**RAS EL HANOUT**

**ROASTED CAULIFLOWER**
*agro dolce red cabbage, golden raisin and preserved lemon couscous, lemon tahini vinaigrette, Marcona almonds*

**ROASTED MUSHROOM WELLINGTON**
carrot mousseline, seasonal roasted vegetables, saba

**SUMMER CORN RISOTTO**
*English pea coulis, blistered vine tomatoes, Calabrian chili oil*

**TARTUFO-SCENTED WILD MUSHROOM RISOTTO**
*Chianti shallot confit*

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**DESSERT**

*Venetian Table including:* chocolate covered salted caramels, chocolate truffles, petite fours, mini cheesecakes, mini dessert cups, seasonal macarons, Italian cookies, mini cannoli
FULL SERVICE EVENTS & CATERING INFORMATION

ORDER DETAILS
We kindly request notice for all orders. We always have new things cooking—ask about our seasonal offerings! To place an order call 215.665.1659.

CANCELLATION DETAILS
Full service events require a cancellation notice of 72 business hours prior; cancellations given less notice are subject to fee.

DEPOSIT
Full service catering requires a signed contract and a 25% deposit to secure your date.

DELIVERY FEES
Delivery charges are based on distance from our Northern Liberties Commissary.
- Within 10 mi. (ex: Center City, Graduate Hospital, Manayunk, Cherry Hill): $75
- Greater than 10 mi. starting at $125

ADDITIONAL INFO
A truck/warehouse fee applies to all full service events. This fee is based upon the specific details of your event requirements. Please inquire for a full quote

EVENT ENHANCEMENTS
Please reach out to a sales associate to get more information about linens, furnishings, floral pieces, and other decor. We offer complimentary disposable plates, napkins, flatware, and serving utensils. Full china service is available for an additional charge.

LIQUOR PACKAGES
We are pleased to offer the sale of alcohol packages for events. Beer & Wine packages start at $20.00 per person. Full Bar Packages are available starting at $30.00 per person. All packages include non-alcoholic beverages, garnish, disposable glassware, bar kits, bar bins and ice. Please inquire with your sales associate for a full quote.

BYO BAR SERVICE
Full Bar Mixer Package $5/person
- Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), mixers (juices, tonic, club soda, etc), garnishes (lemons, limes, cherries, olives, etc), high-end disposable glassware, bar kits, bar bins, and ice.

Beer & Wine Mixer Package $3/person
- Includes all non-alcoholic beverages (bottled water, soft drinks, sparkling water), lemons, limes, high-end disposable glassware, bar kits, bar bins, and ice.

DEDICATED EVENT STAFFING
All full service events require a minimum of two service staff.

Service Staff, Bartenders, & Event Chefs
- $35/per hour (includes setup & breakdown time)

Supervisors & Executive Chefs
- $50/per hour (includes setup & breakdown time)

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.

We’re proud to work with such amazing venues and vendors! If you have a venue in mind, please reach out to a sales associate and we’ll work together to bring your vision to life. Visit us at dibrunocatering.com to learn more.