

DI BRUNO BROS.

Events & Catering
PHILADELPHIA | SINCE 1939

WINTER HOLIDAY

IN-STORE PICKUP MENU



À LA CARTE HORS D'OEUVRES

GF BUTTERNUT SQUASH

VG AND APPLE BISQUE

\$30 (serves up to 6)

Sweet and creamy, seasoned with ginger and fall spices

CILANTRO SHRIMP SPRING ROLLS

\$60 (2 dozen)

Served with sweet chili sauce

GF BACON WRAPPED SCALLOPS

\$72 (2 dozen)

Served with green tomato mostarda

GF CRISP CRUDITÉ PLATE

V \$40 (serves up to 12)

Fresh local and seasonal vegetables, with a creamy herb dressing

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, with artisan bread & crackers

CREAMY CRAB DIP

\$60 (serves 12)

Lump crabmeat, cheddar, and touch of horseradish, with artisan bread & crackers

MARYLAND STYLE

MINI CRAB CAKES

\$60 (2 dozen)

Served with red pepper aioli

ITALIAN MARKET CHEESEBOARD

\$80 (serves up to 12)

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, and grapes, with artisan bread & crackers

LOBSTER ARANCINI

\$60 (2 dozen)

Served with tarragon pesto

V MOZZARELLA ARANCINI

\$60 (2 dozen)

Served with basil pesto sauce

CROWD PLEASER CHEESEBOARD

\$80 (serves up to 12)

Sharp Provolone, Aged NY Cheddar, Aged Gouda, Pecorino Crotonese, Di Bruno Bros. Signature Cheese Spread, pepperoni, sweet soppressata, Black Lava Cashews, and fig preserves, with artisan bread & crackers

GF CHILLED COLOSSAL SHRIMP

\$140 (4 dozen)

Poached in a bouquet of herbs, white wine, and citrus, served with cocktail sauce

215.665.1659 | DiBrunoCatering.com | Place orders by Thursday, December 19th

CALL 215.665.1659 TO PLACE AN ORDER

WINTER HOLIDAY DINNER PACKAGES

(Serves 6) Comes with Butternut Squash and Apple Bisque, artisanal bread, and butter.
The price of the package depends on the entrée you choose.
Includes choice of 4 sides and 1 dessert.

CHOOSE 1 ENTRÉE

GF TENDERLOIN OF BEEF

\$300/Package \$170/À la carte
Whole tenderloin of filet rubbed with sea salt and cracked black peppercorn, with a Chianti demi-glace

GF HONEY GLAZED HAM

\$230/Package \$90/À la carte
Virginia baked ham, glazed with orange blossom honey

SLICED OVEN ROASTED TURKEY

\$220/Package \$80/À la carte
Boneless turkey with turkey gravy

V MANNICOTTI

\$180/Package \$50/À la carte
Ricotta cheese, rose sauce

CHOOSE 4 SIDES

À la carte sides \$20 (serves 6)

GF ROASTED BRUSSELS SPROUTS

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

GF MASHED SWEET POTATOES

VG Served with honey pecan garnish

GF ROASTED RED BLISS POTATOES

VG Sicilian olive oil, aromatic herbs, and sea salt

GF CHIVE MASHED POTATOES

V Creamy golden potatoes, mashed with sour cream & chives

GF HARVEST ROOT VEGETABLES

VG Caramelized and finished with herbs and Sicilian olive oil

GF BROCCOLI RABE

VG Sicilian olive oil and roasted garlic

GF HARICOTS VERTS ALMONDINE

VG French beans, roasted almonds, and Sicilian olive oil

CHOOSE 1 DESSERT

Prices reflect à la carte dessert (serves 6)

V SALTED CARAMEL CHOCOLATE TART \$35

V APPLE PIE \$25

V SOUTHERN PECAN PIE \$30

Making your protein at home?

WINTER HOLIDAY SIDES PACKAGE

\$75 (serves 6) | Choose 4 sides

Additional holiday favorites are available on the back page.

GF Gluten-Free* **VG** Vegan **V** Vegetarian

*While ingredients are Gluten-Free, please note recipes are not made in a Gluten-Free facility.

ADDITIONAL HOLIDAY FAVORITES

GF BEEF SHORT RIB

\$150 (serves up to 12)

Tender-Braised with red wine jus, oven roasted tomatoes, crisp french beans

CHICKEN PARMIGIANO

\$85 (serves up to 12)

Breaded chicken, Parmigiano Reggiano, fresh mozzarella, marinara, with sautéed spinach

CHICKEN PICCATA

\$80 (serves up to 12)

Lightly egg battered, white wine & lemon caper sauce, with lemon grilled asparagus

GF EGGPLANT LOMBARDO

V \$90 (serves up to 12)

Grilled eggplant rolled with ricotta, spinach, roasted tomatoes, pomodoro sauce

V BAKED PASTA FLORENTINE

\$70 (serves up to 12)

Spinach, fresh mozzarella, garlic, creamy alfredo sauce

V BAKED PENNE RIGATE

\$55 (serves up to 12)

Ricotta, fresh mozzarella, marinara sauce

MEATBALLS IN GRAVY

\$70 (serves up to 12)

All-beef meatballs, garlic, herbs, Pecorino Romano, simmered in marinara, with broccoli rabe

GF CAESAR SALAD

\$35 (serves up to 12)

Crisp romaine, shaved Grana Padano, garlic & herb croutons, Caesar dressing

V HOUSEBAKED COOKIE & BROWNIES

\$60 (serves up to 12)

Chocolate chip cookies, oatmeal raisin cookies, Heath-bar cookies, lemon cooler cookies, Belgian chocolate brownies

PLEASE CONTACT OUR CATERING TEAM TO PLACE YOUR ORDER

215.665.1659 | Catering@DiBruno.com

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

WINTER HOLIDAY ORDER & PICKUP DETAILS

Please place all orders (and make any changes or cancellations by) Thursday 12/19 before 5pm and pickup your orders either Monday 12/23 between 11am - 5pm or Tuesday 12/24 between 9am - 12pm. Please note: These dates & times may vary based on pickup location.

Due to the busy holiday season, all orders for Monday 12/23 and Tuesday 12/24 must be items from our Winter Holiday Menu. There is also a full selection of gifts and entertaining options available online & in-store.

DIBRUNOCATERING.COM