

BANCA

BY DI BRUNO BROS.

Oro Reception & Dinner

\$70.00 per guest

Based on a minimum of 60 guests | Three Hour Reception*

Stationary Display

DANNY & JOE'S ANTIPASTI

Cheese

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 & zucchini,
pecorino-dusted asparagus, marinated mushrooms, roasted red peppers

Accompaniments

chardonnay rustica, miche, baguette, crostini, flatbread, fig jam, grapes, dried apricots

Dinner Buffet

SALAD

(choose one)

TUSCAN KALE

toasted walnuts, grapes, shaved parmigiano reggiano, champagne vinaigrette

LITTLE GEMS

shaved manchego, Di Bruno Bros. trés toffee cashews, orange basil vinaigrette

HEIRLOOM BEET CARPACCIO & PRIMA DONNA

wild arugula, crisp apples, Di Bruno Bros. honey pecans, sherry vinaigrette

CLASSIC TWO FORK CAESAR SALAD

romaine, grana padano, croutons

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Entrees

(choose two)

CHIANTI-BRAISED SHORT RIB

truffled edamame puree, grilled scallions

CHIMICHURRI ROASTED CHICKEN

thyme chicken jus

CHICKEN MARSALA

kennett square mushrooms

SEARED SALMON

grilled asparagus, tomato caper sugo

RAS EL HANOUT ROASTED CAULIFLOWER

agro dolce red cabbage, golden raisin and preserved lemon couscous,
lemon tahini vinaigrette, marcona almonds

TARTUFO-SCENTED WILD MUSHROOM RISOTTO

chianti shallot confit

Sides

(choose two)

CARROT PUREE

roasted heirloom carrots, saba

CREAMED SPINACH

fresh nutmeg

ABBRUZZE ROASTED CAULIFLOWER

parmesan dust

RUSTIC MASHED POTATOES

scallions

ROASTED BRUSSELS SPROUTS

marcona almonds, shaved prima donna

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Dessert

chef's selection of house made cheesecakes, mini desserts, italian cookies and mini cannoli

la colombe coffees and premium teas

Food, staff, non-alcoholic beverages and premium disposable ware included

18% venue fee & 8% sales tax apply

**we welcome groups smaller than 60. please contact us for custom pricing.*

Additional optional costs

wine & beer bar @ \$20.00 per guest

full premium bar selection @ \$30.00 per guest

10% liquor sales tax

Rentals for linens, glassware, china and flatware are available

BANCA

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Argento Reception

\$50.00 per guest

Based on a minimum of 60 guests | Two Hour Reception*

Hors D'oeuvres

(please choose five)

ANGUS STEAK TARTARE

beef tenderloin, warm comté gougere

CHEESESTEAK EGGROLL

beef rib eye, bell peppers, mushrooms, onions, american cheese

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

Di Bruno Bros. abbruzze cheese spread, sweet soppressata, peppadew

ROASTED BUTTERNUT SQUASH AND GOAT CHEESE BRULEE

saba drizzle

HAZELNUT FILO TART

triple crème, fig

TRUFFLE SOTTOCENERE TRIPLE GRILLED CHEESE

sottocenere, tartufo paste, toasted brioche loaf

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Chef Stations

(please choose one)

BUILD YOUR OWN SLIDER STATION

Proteins

breaded chicken cutlets, beef patties, italian sausage, grilled portobello mushroom
brioche slider buns

Toppings

sharp provolone, mozzarella, roasted red peppers, broccoli rabe, Di Bruno Bros. cheese spreads,
caramelized onions, tomato, lettuce, pickles, ketchup, mustard

RISOTTO STATION

truffle-scented wild mushrooms, chianti shallot confit
rock shrimp, asparagus, meyer lemon, italian parsley

SPIEDINI EXTRAVAGANZA

Proteins

balsamic grilled chicken, marinated skirt steak, falafel

Sauces

balsamic reduction, chimichurri, cucumber raita

Food, staff, non-alcoholic beverages and premium disposable ware included

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Additional optional costs

wine & beer bar @ \$15.00 per guest

full premium bar selection @ \$25.00 per guest

10% liquor sales tax

Rentals for linens, tables, chairs, glassware, china and flatware are available

BANCA

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Bronzo Reception

\$40.00 per guest

Based on a minimum of 60 guests | Two Hour Reception*

Hors D'oeuvres

(please choose four)

BLEU CHEESE AND BEET NAPOLEON

Di Bruno Bros tres toffee pecans

ROASTED BUTTERNUT SQUASH AND GOAT CHEESE BRULEE

saba drizzle

HAZELNUT FILO TART

triple crème, fig

FRANKS IN A BLANKET

mini all beef hot dog, puff pastry, abbruzze cheese spread

PROSCIUTTO WRAPPED DATES

gorgonzola dolce

HARISSA SPICED LAMB MEATBALL

ground lamb, ras el hanout

SPICY TUNA CRISPY TACO

avocado, pickled red onion

TRUFFLE-SCENTED MUSHROOM ARANCINI

italian parsley aioli

GOAT CHEESE BALLS

Di Bruno Bros. cinnful cocoa pecans, truffle honey

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Chef Stations

(please choose one)

DANNY & JOE'S ANTIPASTI

Cheese

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 & zucchini,
pecorino-dusted asparagus, marinated mushrooms, roasted red peppers

Accompaniments

chardonnay rustica, miche, baguette, crostini, flatbread, fig jam, grapes, dried apricots

CACIO E PEPE

fettucine, Di Bruno Bros. Sicilian olive oil, butter, freshly cracked pepper,
spun in a wheel of pecorino romano

MAC & CHEESE ABBONDANZA

Toppings: crumbled bacon, bleu cheese,
abruzzo breadcrumbs, peppadews, scallions

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Menu Enhancements

CHEF STATIONS

IL MIGLIORE

\$21 per person

Cheese

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. tres toffee cashews, Di Bruno Bros. cinnful cocoa pecans, fig jam,
amarena cherries, dried apricots, dried figs, grapes

BRAISED SHORT RIB & POLENTA

\$22 per person

san marzano tomato and basil braised short rib, soft parmesan polenta

ITALIAN MARKET BUTCHER BLOCK

Includes artisan rolls, whole grain bread, dijon mustard

Meats

(please choose one)

tenderloin of beef	\$25 per person
rack of pork	\$20 per person
prime rib of beef	\$25 per person
french turkey breast	\$20 per person

Sauces

(please choose one)

chianti demi, tomato basil demi, chimichurri, rosemary citrus au jus, cranberry relish

Sides

(please choose two)

chive mashed potatoes, sweet potato hash, parmesan polenta, grilled asparagus, roasted
Brussels sprouts, heirloom baby carrots, haricots verts, roasted potatoes, sautéed broccoli rabe

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SEAFOOD BAR

\$25 per person

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

FABULOUS FONDUE

\$16 per person

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

TACO STATION

(choose two)

\$18 per person

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

DESSERT STATIONS

CHOCOLATE & CHEESE DISPLAY

\$18 per person

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

VENETIAN TABLE

\$18 per person

salted chocolate caramels, chocolate truffles, petit fours, mini cheesecakes, mini dessert cups, seasonal macarons, mini fruit tarts, fresh fruit, and berry garnish

chef fees apply