

# DI BRUNO BROS.

EVENTS & CATERING

## EASTER MENU

Please contact our Catering Team or see a prepared foods specialist to place your order.



All orders must be placed by **Monday, April 6th by 5pm**

Pick up is available on Saturday 4/11 at Ardmore Farmers Market, Franklin, and Rittenhouse locations or Sunday 4/21 by 3pm at our Rittenhouse location only. Please inform us of a cancellation at least 48 business hours before your order pickup date to not incur a fee. All orders come cold with reheating instructions.

Additionally, a selection of items are available at our retail stores in our prepared foods cases.

215.665.1659 | [DIBRUNOCATERING.COM](http://DIBRUNOCATERING.COM)

# DI BRUNO BROS.

EVENTS & CATERING

## DINNER PACKAGE FOR 6 | \$200

ALL ITEMS ARE  
AVAILABLE À LA CARTE  
AND SERVE 6 PEOPLE.

## DINNER PACKAGE INCLUDES:

EASTER PIE *à la carte* | \$20  
Prosciutto di Parma, soppressata, country ham, ricotta,  
Parmigiano Reggiano, and fresh basket cheese  
ITALIAN WEDDING SOUP 2QT *à la carte* | \$12

## APPETIZERS

*Choose one*

### MINI MARYLAND CRAB CAKES

red pepper aioli  
\$30/dozen

### MOZZARELLA ARANCINI | V

basil pesto sauce  
\$30/dozen

## ENTRÉES

*Choose one*

### HONEY GLAZED HAM | GF

Virginia baked ham, glazed  
with orange blossom honey  
\$70

### STUFFED LEG OF LAMB

filled with merguez sausage,  
Tuscan kale, herb demi-glace  
\$75

### BEEF SHORT RIB | GF

tender-braised, red wine jus, oven  
roasted tomatoes, crisp french beans  
\$75

### BAKED ATLANTIC SALMON

slow baked, fresh herbs, mustard  
\$75

### THREE CHEESE LASAGNA | V

spinach, ricotta, mozzarella  
and pecorino layered with garlic  
spinach, roasted tomato and  
béchamel sauce  
\$65

## SIDE DISHES

*Choose two*

### STRING BEANS ALMONDINE

GF VG | \$25

### FIRE-GRILLED ASPARAGUS

GF VG | \$25

### CHIVE MASHED POTATOES

GF V | \$25

### COMTÉ & CARAMELIZED ONION POTATO AU GRATIN

V | \$25

### ROASTED VEGETABLE MEDLEY

broccoli, carrots, cauliflower  
GF VG | \$25

## DESSERT

*Choose one*

### CHEESECAKE

NY-style cheesecake  
V | \$35

### CHOCOLATE & HAZELNUT TART

Hazelnut paste, dark chocolate  
ganache, toasted hazelnuts  
V | \$35

### PLUM AND ALMOND CROSTTATA

Almond frangipane, butter *pâte brisée*  
V | \$35

GF GLUTEN-FREE\* | VG VEGAN | V VEGETARIAN

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