

DI BRUNO BROS.

EVENTS & CATERING

VALENTINE'S DAY MENU



TO PLACE AN ORDER, CALL 215.665.1659
DIBRUNO.COM/CATERING

ORDERING: Please place orders by Tuesday, February 9th, 2021 by noon. Pick up for orders will be available on Friday, February 12th - Sunday, February 14th after 11am at your preferred retail location. Please note, dates and times may vary based on pick up location.

VALENTINE'S DAY PACKAGE

Serves 2 guests. \$180 package. Includes appetizer, 1 starter, 2 sides, 1 entrée, dessert duo, & candle.

APPETIZER

CAVE MASTER'S SPECIAL SELECTION

Jasper Hill spruce wrapped Harbison bloomy rind soft cheese, Comte Fleur Marcel petit, Prosciutto di Parma, Spanish Iberico chorizo, chocolate almond 'piedras', homemade black pepper and strawberry jam, raspberries

STARTER

THE BURRATA EXPERIENCE

A fun interactive experience to share. Di Bruno Bros Burrata, marinated tomatoes, wild arugula, crunchy basil crumbs, black lava cashews, tapenade, EVOO, aged balsamic, homemade crostini

SIDES

GF **BAKED TRUFFLE & FONTINA RISOTTO**
parmesan and herb crust

VG **ROASTED JUMBO ASPARAGUS & ROASTED**
GF **BABY HEIRLOOM CARROTS**
Di Bruno Bros. Sicilian olive oil, sea salt, cracked pepper

OUR WORLD CLASS CULINARY TALENT

Managing Director of Culinary, Ashley James, brings 30 years of international cooking experience to your table this holiday season from the Michelin starred Jules Verne restaurant in the Eiffel Tower to the Four Seasons. This year he offers an exceptional Valentine's Day experience with gourmet ingredients from local purveyors and house-baked sweet treats. He and his team created this menu with passion, talent and a love for great food that will surely impress!

ENTRÉE *choose one*

ROASTED ANGUS BEEF TOURNEDOS ROSSINI

foie gras butter, roasted wild mushrooms, truffle madeira jus

MAINE LOBSTER & JUMBO LUMP CRAB ROTOLA PASTA

seafood bisque, baby spinach mousseline

ROASTED BRANZINO FILLETS

cherry tomato, lemon, caper sugo; fregola sarda; currants; pine nuts; Italian parsley

KENNETT SQUARE MUSHROOM CROSTATA

Tuscan kale, truffle ricotta, buttery pastry, cabernet shallot reduction

DESSERT DUO

V **PISTACHIO AND ROSE OPERA CAKE**
white chocolate raspberry ganache, pistachio joconde, rose creme

GF **CHOCOLATE AND GOLD DOME**
milk chocolate mousse, passion fruit coulis, flourless chocolate cake

CANDLE

Enjoy a candlelit dinner with the Project HOME made hand poured candle. Project HOME made products are home goods that do good, supporting the critical work of Project HOME in their efforts to end homelessness in Philadelphia. Our gift to you with your special meal!

VALENTINE BEVERAGES

SIDÓNIO DE SOUSA - BRANCO BRUT NATURE NV | \$25

Portuguese winemakers have been making sparkling wine ever since the blight of Phyloxera brought experts from Champagne to their shores in the 19th century. This wine is elegant and smooth, with citrus, pear, and floral notes and finishes with bouncy acidity that brightens the palate and enhances our elegant Valentine's Day Menu.

THE BANCA COCKTAIL | \$25

This lively take on a Champagne cocktail is made with gin, sweet vermouth, bitters, and our very own balsamic glaze, and is accompanied by two individual petite bottles of Tosti Prosecco DOC as well as Amarena cherries and orange twists to garnish.

ARRANGMENTS UNLIMITED HALF DOZEN BOX OF ROSES | \$60



GF Gluten-Friendly*

VG Vegan

V Vegetarian

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