

# CORPORATE RECEPTION

- SAMPLE MENU -



## Bronzo: \$80pp

Selection of 4 hors d'oeuvres + (1) Appetizer and (2) Entrees, non-alcoholic beverages

## Argento: \$95pp

Bronzo Tier + 2 additional hors d'oeuvres + 1 dessert and coffee

## Oro: \$108pp

Argento Tier + Our Danny & Joe's + Two Entree Selections

## BUTLERED HORS D'OEUVRES

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

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

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

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

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

**CRAB TOSTADA** chipotle remoulade, micro cilantro

**SPICY TUNA CRISP** avocado, pickled red onion

**BUTTERNUT SQUASH BRULEE** maple creme fraiche

**GOAT CHEESE TRUFFLE** Di Bruno Bros. cinnful cocoa pecans, truffle honey, Di Bruno Bros. crostini

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

**MINI CRAB CAKES** roasted pepper aioli

## OUR CLASSIC DANNY & JOE'S ANTIPASTI STATION -

An epic cheese and charcuterie experience!

**CHEESES** Parmigiano Reggiano, Marinated Grande Ciliegine Mozzarella, Aged Gouda Parmesan Hybrid Prima Donna, Di Bruno Bros. Assorted Cheese Spreads

**CHARCUTERIE** Di Bruno Bros. Sweet Soppressata and Pepperoni, Spicy Italian Coppa,

**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

## APPETIZERS (stationed or served)

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

## AUTUMN PANZANELLA

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

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

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

## ENTRÉE (stationed or served)

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

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

**ROAST ORGANIC CHICKEN** ras el hanout, fregola, currants, grilled asparagus, blistered grape tomatoes, preserved lemon aioli

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

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

## MUSHROOM RISOTTO

## DESSERT

**APPLE TART TATIN** vanilla bean gelato

**CHOCOLATE & CARAMEL BUDINO** whipped cream, chocolate pearls

**CRÈME BRULEE TART** seasonal berry coulis

**MEDITERRANEAN ALMOND CAKE** elderflower whipped cream, macerated strawberries

## Additional costs:

Based on a 25 person minimum event. Staffing + rentals are at an additional cost.

This is simply a sample, we can customize, enhance and make your menu exactly right for you. View our full menu assortment at [Dibruno.com/catering](http://Dibruno.com/catering)

# DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939