

# SOCIAL DINNER RECEPTION



## Bronzo: \$65pp

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

## Argento: \$80pp

Bronzo Tier + Danny & Joe's Station

## Oro: \$100pp

Argento Tier + Dessert & Coffee

## BUTLERED HORS D'OEUVRES

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

**MINI CRAB CAKES** roasted pepper aioli

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

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

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

**TRUFFLE SCENTED MUSHROOM ARANCINI** Italian parsley aioli

**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

**BABY LAMB CHOP** violet mustard, provencal crumbs (additional \$5pp)

**CROQUE MADAME** sunny side quail egg, comte, jamon de Paris

## 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 (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

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

**HEIRLOOM BEET CARPACCIO & PRIMA DONNA** Wild Arugula, Crisp Apples, Di Bruno Bros. Honey Pecans, Sherry Vinaigrette

## ENTRÉE (served)

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

**ROAST BEEF TENDERLOIN** potato terrine, creamed spinach, Cabernet demi, Abbruzze roasted tomatoes (additional \$15pp)

**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

**TRUFFLE SCENTED MUSHROOM RISOTTO** chianti shallot confit

## DESSERT (served)

**APPLE TART TATIN** vanilla bean gelato

**CHOCOLATE BUDINO** whipped cream, chocolate pearls

**CRÈME BRULEE TART** seasonal berry coulis

**WHITE CHOCOLATE CHEESECAKE** amarena cherries, chocolate streusel, whipped cream, pistachio crema

## Additional costs:

Staffing at an additional based on a 30 person minimum event.  
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