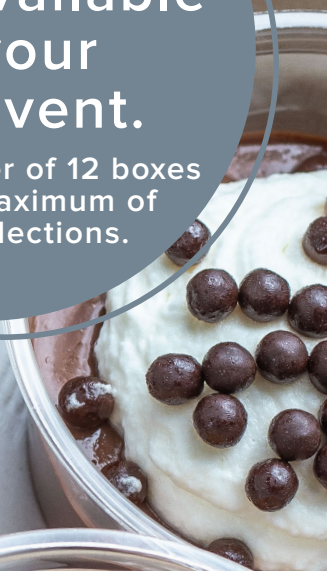


DI BRUNO BROS.

EVENTS & CATERING

Classic &
premium entrée
boxes available
for your
next event.

Minimum order of 12 boxes
or sides. Maximum of
4 total selections.



DI BRUNO BROS.

EVENTS & CATERING

215.665.1659

DiBrunoCatering.com

DELIVERY & IN-STORE PICKUP INFORMATION

ORDER DETAILS

We kindly request 72 business hours notice for all orders. We always have new things cooking—ask about our seasonal offerings. To place an order call 215.665.1659 or through email at catering@dibruno.com

CANCELLATION DETAILS

We accept cancellations up to 72 business hours in advance for no additional charge. Cancellations made less than 72 business hours prior to your event may still require full or partial invoice payment.

DELIVERY DETAILS

We offer delivery services for orders with a food and beverage minimum of \$300 for breakfast items and \$400 for lunch or dinner items.

Delivery charges are based on distance from our Northern Liberties Commissary.

- Less than 5 miles: \$35
(example: Center City, Graduate Hospital, Fairmount, University City)
- Between 5-10 miles: \$60
(example: Manayunk, The Navy Yard, Cherry Hill)
- Between 10-20 miles: \$85 (example: Ardmore, Bensalem, Conshohocken, Chestnut Hill)
- Greater than 20 miles:
Starting at \$110
(example: Fort Washington, West Chester, Yardley)
- Weekend orders: \$35 additional delivery fee.
Time restrictions on weekends may apply.
- Early deliveries (prior to 7:30AM) or late deliveries (post 4PM): \$35 additional delivery fee.
- Late order fees, and additional service charges for large orders may apply.

Sundays: We only offer limited local Philadelphia deliveries on Sundays. For suburban orders, we can accommodate pick-ups at any of our stores (Rittenhouse, Franklin & Italian Market – after 11AM Wayne & Ardmore – after 1PM).

PICKUP DETAILS

For any order that doesn't reach our food & beverage minimum for delivery, pickup is available at Rittenhouse, Franklin, Wayne, Ardmore Farmers Market, and Italian Market locations. Please note that pickups are available 7 days a week (except holidays). Time varies by location.

DELIVERY

We only offer limited local Philadelphia deliveries on Sundays. For suburban orders, we can accommodate pick-ups at any of our stores (Rittenhouse, Franklin & Italian Market – after 11AM | Wayne & Ardmore – after 1PM).

SERVICEWARE

Please note that all food comes presented on high-quality disposable platters and bowls. Some of the food pictured in this menu has been re-plated and styled for display purposes. Disposable goods are available at an additional cost.

DIETARY NEEDS

We are happy to work with you regarding dietary needs. Please call to discuss accommodations.

ALLERGIES

Attention customers with food allergies: Our food may contain or come into contact with dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, or shellfish. While we take steps to minimize risk please be advised cross contamination may occur.

SEASONALITY

Please note some products are seasonal and their availability changes during the year. Should any substitution be made, it will be of the highest quality.

OUR GUARANTEE

We take great pride in the quality of our food and our goal is to provide you with the best product! If for some reason you are unsatisfied please don't hesitate to call us at **215.665.1659**.

DI BRUNO BROS.

EVENTS & CATERING BREAKFAST BOXES



BREAKFAST ENTRÉES

\$18 each

*meals include fruit and berries,
yogurt parfait, breakfast antipasti,
eco-friendly packaging & utensils*

BACON FRITTATA | GF

Cheddar Cheese, Scallions,
Mesclun Salad, Vinaigrette

EGG WHITE FRITTATA | V GF

Charred Corn, Tomato, Ricotta Salata,
Mesclun Salad, Vinaigrette

ROASTED MUSHROOM QUICHE | V

Goat Cheese, Scallions,
Mesclun Salad, Vinaigrette

QUICHE LORRAINE

Bacon, Swiss, Caramelized Onions,
Mesclun Salad, Vinaigrette

BREAKFAST ENCHILADAS | V

Pico De Gallo Scramble, Beans,
Mozzarella, Salsa Rojas, Crema

CANNOLI CREAM FRENCH TOAST | V

Chocolate Chip Cannoli Cream,
Maple Syrup

CONTINENTAL BREAKFAST ENTRÉES

meals includes eco-friendly packaging & utensils

*meal includes fruit & berries, yogurt
parfait, & hardboiled egg*

THE BAKERY | V \$16

French Butter Croissant, Blueberry
Muffin, Strawberry Jam, Butter

AVOCADO TOAST | V \$19

Grilled Sourdough, Avocado,
Pico De Gallo, Ricotta Salata,
Jalapenos

SMOKED SALMON \$21

minimum of 6 required
Smoked Salmon, Everything
Bagel, Tomato, Cucumber, Sliced
Onion, Cream Cheese

HEALTHY START | VG GF \$16

Overnight Oats, Oat Milk, Chia
Seeds, Dried Cranberries
*meal includes fruit & berries,
peanut butter, & granola*

YOGURT PARFAIT | V GF \$16

Greek Yogurt,
Apricot Puree
*meal includes fruit & berries,
hard boiled egg, & granola*

À LA CARTE BEVERAGES

\$4 each

ASSORTED BOTTLED JUICES

Orange, Apple, Cranberry

DI BRUNO BROS. BOTTLED WATER

ASSORTED BOTTLED BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale

GOLD PEAK ICED TEAS

Lemon, Diet, Unsweetened

\$4 each

SPRING WATER

Evian

SPARKLING WATER

Ferrarelle

ITALIAN SODAS

San Pellegrino Aranciata
San Pellegrino Limonata

\$30 each

CAFFE UMBRIA COFFEE, DECAF OR GOURMET TEA BOX

Serves 10, Includes Creamers,
Sugars And Sugar Substitutes



GF GLUTEN FRIENDLY* | VG VEGAN | V VEGETARIAN

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

DI BRUNO BROS.

EVENTS & CATERING

ENTRÉE BOXES

SANDWICH & SALAD

\$19 each meals include chocolate chunk cookie, fruit salad

\$21 each meals include fruit salad, gourmet antipasto, & chocolate budino

PRONTO CHICKEN SANDWICH

Fresh Mozzarella, Roasted Peppers, Pesto, Spinach

TURKEY NAPOLEON SANDWICH

Brie, Fig Jam, Caramelized Onion

CAPRESE SANDWICH | V

Fresh Mozzarella, Tomato, Pesto, Arugula

ROAST BEEF SANDWICH

gorgonzola dolce, wild arugula, pickled red onion, honey whole grain mustard, ciabatta

CHICKEN RAPINI SANDWICH

Breaded Chicken, Roasted Pepper, Sharp Provolone, Broccoli Rabe, Abbruzzese Cheese Spread

CHICKEN CAESAR WRAP

Parmesan, Romaine, Kale, Tomato, Flour Wrap

TURKEY BLT WRAP

Lettuce, Bacon, Tomato, Mayo, Flour Wrap

GRILLED CHICKEN CAESAR SALAD

Crisp Romaine, Shaved Grana Padano, Garlic & Herb Croutons, Caesar Dressing

FIELD & ORCHARD SALAD | GF V

Spring Lettuce, Apricots, Goat Cheese, Seasonal Berries, Almonds, Balsamic Vinaigrette
(Choose Chicken Or Tofu)

GARDEN SALAD | GF VG

Lettuce, French Beans, Baby Tomatoes, Cucumbers, Radishes, Carrots, Lemon Vinaigrette
(Choose Chicken Or Tofu)

À LA CARTE SIDES

\$4 each

FRUIT SALAD | GF V

Melon, Pineapple, Berries

PASTA CARMELLA | V

Penne, Smoked Gouda, Spinach, Roasted Pepper, Asiago, Sriracha Dressing

CAPRESE SALAD | GF V

Ciliegine, Tomatoes, Artichokes, Olives, Basil, Olive Oil

CLASSIC CRUDITE | GF VG

Seasonal Crisp Vegetables

HOUSEBAKED COOKIE | V

Jumbo Chocolate Chunk

MEG'S QUINOA TABBOULEH GF VG

Cucumber, Tomato, Mint, Lemon

GOURMET ANTIPASTO SALAD

Pepperoni, Cerignola Olives, Aged Provolone
(+\$1 Each)

CHOCOLATE BUDINO

Housemade Whipped Cream, Chocolate Pearls
(+\$1 Each)

À LA CARTE BEVERAGES

\$4 each

DI BRUNO BROS. BOTTLED WATER

ASSORTED COCA COLA BEVERAGES

Coke, Diet Coke, Sprite, Ginger Ale

GOLD PEAK ICED TEAS

Lemon, Diet, Unsweetened

\$4 each

SPRING WATER

Evian

SPARKLING WATER

Ferrarelle

ITALIAN SODAS

San Pellegrino Aranciata
San Pellegrino Limonata

ENTRÉES

\$20 each meals include chocolate chunk cookie, fruit salad

\$22 each meals include fruit salad, gourmet antipasto, & chocolate budino

CHICKEN PARMIGIANO

Breaded Chicken, Parmigiano Reggiano, Mozzarella, Penne Pomodoro

CHICKEN PICCATA

Egg-Battered, White Wine Lemon Caper Sauce, Grilled Asparagus, Mashed Potatoes

DI BRUNO BROS. MAC & CHEESE | V

Abbruzzese Crumbs

BAKED MEDITERRANEAN ORECCHIETTE

Roasted Ratatouille, Spinach, Goat Cheese, Pesto Cream

SOUTHERN MEDITERRANEAN VEGETABLE RAGOUT | VG

Preserved Lemon, Tomatoes, Olives, Ras El Hanout, Moroccan Couscous

ITALIAN SAUSAGE & PEPPERS | GF

Sweet Italian Sausage, Onions, Bell Peppers, Marinara, Soft Basil Polenta

ANCIENT GRAIN BOWL | GF VG

Quinoa, Cherry Tomato, Pickled Cucumbers And Red Onion, Tuscan Kale, Roasted Peppers, Hemp Seeds, Ginger Miso Dressing
(Choose Chicken Or Tofu)

EGGPLANT INVOLTINI | V

Ratatouille, Ricotta, Herb Stuffing, Pomodoro, Basil Sauce, Sautéed Spinach

SPAGHETTI & MEATBALLS

House Made Meatballs, Marinara

PENNE PASTA, BRAISED ANGUS SHORT RIB RAGOUT

Tomato Pomodoro, Basil, Parmigiano Reggiano
(+\$3 Each)

JUMBO CRAB CAKES

Maryland Style, Roasted Pepper Aioli, Sautéed Spinach, Fregola
(+\$4 Each)

HERB DUSTED SALMON

Herbs, Whole Grain Mustard Velouté, Sautéed Fennel, Fregola
(+\$4 Each)

MINIMUM ORDER OF 12 BOXES OR SIDES. MAXIMUM OF 4 TOTAL SELECTIONS.

GF GLUTEN FRIENDLY*

VG VEGAN | **V** VEGETARIAN

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