



# DI BRUNO BROS.

EVENTS & CATERING

Delivery & Pick-up

## CATERING MENU

215.665.1659

[DiBrunoCatering.com](http://DiBrunoCatering.com)



## THE DI BRUNO BROS. STORY

As with so many Italian immigrants in the 1930's, Danny and Joe Di Bruno, along with their brothers and sisters, came to Philadelphia through Ellis Island in search of the American Dream. Utilizing their third grade educations, their willingness to work endless hours, and their entrepreneurial spirit, the brothers opened Di Bruno Bros. cheese shop at 930 S. 9th Street.

Since then, Di Bruno Bros. has grown by leaps and bounds! We hope you have the opportunity to experience Danny and Joe's legacy of culinary adventure through Di Bruno Bros. Catering & Events. We strive to bring the same flavor, warmth, and magic that you would find in one of our stores to every event we have the pleasure of catering. Bring a taste of Philly to your next get-together!

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### OUR CATERING EXPERTISE

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AUTHENTIC | INGREDIENT-DRIVEN  
CUSTOM | EXPERIENCE-INFORMED

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## 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 20miles:  
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.

### 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.

### SERVICWARE

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**.

**GF** GLUTEN-FRIENDLY\*

**VG** VEGAN

**V** VEGETARIAN

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

# DELIVERY & IN-STORE PICKUP MENU

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**BLUEBERRY  
BREAD PUDDING**

**GF** GLUTEN-FRIENDLY\*

**VG** VEGAN

**V** VEGETARIAN

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**MAKE YOUR OWN  
AVOCADO TOAST**

# À LA CARTE BREAKFAST

*serves 10 - 12*

## **SMOKED SALMON PLATTER**

**\$210**

hand-sliced smoked salmon, tomato, cucumber, lettuce, onion, capers, olives, hard boiled egg, swiss cheese, cream cheese, assorted mini bagels

## **MAKE YOUR OWN AVOCADO TOAST | V**

**\$145**

creamy avocado, grilled sourdough, tomato, red onion, lime, jalapeños, ricotta salata, cilantro, sea salt

- + add crumbled bacon: \$35
- + add lump crab meat (1lb): \$60
- + add smoked salmon (1lb): \$60

## **FRESH START BREAKFAST | V**

**\$105**

french madeleines, assorted breakfast breads, danish, croissants, butter, gourmet preserves

## **EUROPEAN BREAKFAST CHEESE TRAY**

**\$165**

Mahón, Comté fleur, Delice de Bourgogne, Prima Donna, speck, jambon de Paris, grapes, fig jam, raisin walnut baguette, petite croissants

## **BREAKFAST FRITTATA | GF**

**\$110**

Mix of individual frittatas

- bacon, cheddar, broccoli
- spinach, tomato, feta | v
- egg white, gruyere, mushroom | v

## **MINI POTATO LATKES | V**

**\$90**

applesauce, sour cream

## **GRANOLA & YOGURT PARFAIT | V**

**\$125**

greek yogurt, granola, berries

## **SEASONAL FRUIT & BERRIES | GF V**

**\$85**

honey yogurt dip

## **OVERNIGHT OATS | GF VG**

**\$180**

strawberries, blueberries, mango, dried cranberries, sliced almonds, mini chocolate chips, granola, peanut butter, cinnamon, Maldon salt

# SANDWICH TRAYS

*serves 10 - 12 | \$205*

*Choose up to four options for your custom sandwich platter.  
Includes bowl of housemade potato chips.*

## **TURKEY NAPOLEON**

brie, fig jam, caramelized onions,  
7 grain bread

## **CAPRESE**

tomato, mozzarella, arugula,  
pesto, ciabatta

## **CURRIED CHICKEN SALAD CROISSANT**

scallions, chives

## **ITALIAN CUBAN**

prosciutto cotto, porchetta, pancetta mostarda,  
Raschera cheese, Fishtown  
pickles, Cuban bread

## **PARISIENNE**

French jambon de Paris ham,  
Delice de Bourgogne triple creme,  
tarragon Dijonnaise, frisee, ficelle

## **SICILIAN TUNA**

capers, lemon, parsley, evoo,  
olive spread, preserved tomato,  
arugula, ciabatta roll

## **CHICKEN CAESAR WRAP**

parmesan, romaine, kale, tomato

## **TURKEY BLT WRAP**

lettuce, bacon, tomato, mayo

## **ROAST BEEF**

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

## **CHICKEN RAPINI**

breaded chicken cutlet, roasted pepper,  
sharp provolone, broccoli rabe,  
Abbruzzese cheese spread, sesame semolina

## **EXECUTIVE PACKAGE | \$395**

*Please select 4 sandwiches, 1 green salad, 1 specialty salad.  
Comes with potato chips, cookies, assortment of soft drinks.*

# SALADS

*serves 10 - 12*

## GREEN SALADS

### **GARDEN SALAD | GF VG**

**\$65**

mixed lettuce, carrots, baby tomatoes, cucumbers, radish, French beans, lemon vinaigrette

### **CAESAR SALAD**

**\$75**

crisp romaine, shaved asiago cheese, garlic & herb croutons, caesar dressing

### **FIELD & ORCHARD SALAD | GF V**

**\$95**

spring lettuce, apricots, goat cheese, seasonal berries, almonds, balsamic dressing

## SPECIALTY SALADS

### **PASTA CARMELLA | V**

**\$65**

penne, smoked gouda, spinach, roasted peppers, asiago, creamy sriracha dressing

### **TOMATO MOZZARELLA**

#### **CLASSICO | GF V**

**\$75**

ciliegine, olives, heirloom tomatoes, basil, olive oi

### **SEASONAL FARRO SALAD | GF VG**

**\$75**

**FALL/WINTER:** roasted butternut squash, cipollini onions, wild arugula, orange basil vinaigrette

**SPRING/SUMMER:** charred corn, cherry tomatoes, grilled asparagus, lemon extra virgin olive oil vinaigrette

### **SMASHED RED BLISS**

#### **POTATO SALAD | GF V**

**\$65**

scallions, mayo, dill, wholegrain mustard

*add a protein to any salad*

**GRILLED FREE RANGE CHICKEN | GF V \$75**

**GRILLED MARINATED TOFU | GF VG \$60**

**ROASTED SALMON | GF \$95**



# BUILD YOUR OWN GRAIN & SALAD BARS

serves 10 - 12

*build your own*

## GRAIN BAR

\$260

*includes:* assorted artisanal dinner rolls & butter

### GRAINS & PROTEINS

*Includes all of the following:*

quinoa, farro, grilled chicken, grilled tofu, chickpeas, trés toffee cashews, sunflower seeds

### GRILLED VEGGIES

*Includes all of the following:*

zucchini, yellow squash, portobello mushrooms, peppers

### ACCOMPANIMENTS

*Includes all of the following:*

dried cranberries, dried apricots, lemon vinaigrette, balsamic vinaigrette

*build your own*

## SALAD BAR

\$205

*includes:* assorted artisanal dinner rolls & butter

### VEGGIES

*Includes all of the following:*

romaine, mixed greens, tomatoes, bell peppers, green beans, cucumbers, crispy fried shallots

### PROTEINS

*Includes all of the following:*

grilled chicken, hard boiled eggs, chickpeas, edamame, black lava cashews, sunflower seeds, shaved Grana Padano, crumbled blue cheese

### ACCOMPANIMENTS

*Includes all of the following:*

dried cranberries, croutons, balsamic vinaigrette, Caesar dressing



GRAIN  
BAR

# APPETIZERS

serves 10 - 12

## MINI DI BRUNO BROS. LUMP CRAB CAKES



### TRADITIONAL ANTIPASTO

**\$115**

prosciutto di parma, pepperoni, sopressata, grilled asparagus, artichokes, pepper shooters, marinated ciliegine, sharp provolone, imported olives, artisanal bread & crackers

### CRISP CRUDITÉ PLATE | GF V

**\$85**

fresh local and seasonal vegetables, creamy herb dressing

### VEGETABLE AL FORNO | V

**\$90**

grilled seasonal vegetables, hummus, marinated feta, sliced pita

### CHARCUTERIE TRAY

**\$125**

prosciutto di parma, finocchiona salami, hot coppa, pepperoni, tartufo, chorizo dulce, sweet sopressata, cornichons, pickled tomatoes, peppadews, olives, whole grain mustard, French pâté, artisanal breads & crackers

### COLOSSAL SHRIMP COCKTAIL | GF

**\$190 | 4 dozen**

poached in herbs, white wine, & citrus, cocktail sauce, lemon wedges

### MINI DIBRUNO BROS.

#### LUMP CRAB CAKE

**\$95 | 2 dozen**

red pepper aioli

### RASPBERRY & BRIE SPRING ROLLS

**\$85 | 2 dozen**

flaky phyllo roll

### SPANAKOPITA

**\$85 | 2 dozen**

phyllo pastry, spinach, feta, spicy garlic, cucumber yogurt sauce

### TOMATO & MOZZARELLA SKEWERS

**\$85 | 2 dozen**

marinated ciliegine, grape tomatoes, fresh basil, olive oil, balsamic syrup

### MUSHROOM ARANCINI

**\$85 | 2 dozen**

Italian parsley aioli

### THAI SHRIMP SPRING ROLLS

**\$95 | 2 dozen**

shrimp, fresh cilantro, panang, sweet chili sauce

### SESAME CRUSTED CHICKEN SKEWERS

**\$95 | 2 dozen**

thai chili dip

**THE ITALIAN MARKET  
CHEESE BOARD**



# CHEESE BOARDS

*All cheese boards are designed by our chefs and Certified Cheese Professionals™ and include a tray of artisanal bread, crostini crackers, and flatbreads. Gluten-free crackers available upon request.*

**serves 10 - 12**

## **THE CROWD PLEASER**

**\$125**

sharp provolone, aged NY cheddar, aged gouda, pecorino crotonese, Di Bruno Bros. signature cheese spread, pepperoni, sweet sopressata, black lava cashews, fig preserves

## **THE ITALIAN MARKET**

**\$125**

Taleggio D.O.P., piave, Grana Padano, gorgonzola dolce, prosciutto San Daniele, sweet sopressata, fig jam, trés toffee cashews, dried apricots, Di Bruno Bros. signature cheese spread, grapes

## **THE FRENCH QUARTER**

**\$145**

Comté Fleur, Ossau Iraty, Fourme D'ambert, Delice de Bourgogne, saucisson sec, pâté de campagne, fig jam, honey pecans, dried apricots, cornichons, Di Bruno Bros. signature cheese spread, grapes

## **THE AMERICAN DREAM**

**\$145**

Cabot clothbound cheddar, humboldt fog, moses sleeper, Bayley Hazen, Brooklyn cured prosciutto, finocchiona, fig jam, black lava cashews, dried apricots, Di Bruno Bros. signature cheese spread, grapes

## **THE SPANISH ALHAMBRA**

**\$145**

Manchego, Mahón, queso leonora, valdeon, jamon serrano, chorizo palacios, fig jam, Marcona almonds, dried apricots, Di Bruno Bros. cheese spread, grapes

## **THE DELICE CHEESE "CAKE"**

**\$195**

half wheel of Delice de Bourgogne, an infamous french triple crème cheese, topped with amarena cherries and rubbed with a cinnful cocoa pecan crust, prosciutto di parma, raisin ficelle, raisin nut crisps, figs, strawberries

# ENTRÉES

serves 10 - 12

*Includes: artisanal rolls & butter*

## CHICKEN PARMIGIANO\*

\$225

breaded chicken, parmigiano reggiano, fresh mozzarella, marinara, with sautéed spinach

## ITALIAN STYLE SAUSAGE & PEPPERS\* | GF

\$135

sweet Italian sausage, Spanish onions, bell peppers, marinara, parmesan cheese, Italian dinner rolls

## MEATBALLS IN GRAVY\*

\$165

all-beef meatballs, garlic, herbs, pecorino romano, simmered in marinara, with broccoli rabe, Italian dinner rolls

## CHICKEN PICCATA

\$190

lightly egg battered, white wine & lemon caper sauce, with lemon grilled asparagus

## EGGPLANT LOMBARDY | GF V

\$165

grilled eggplant rolled with ricotta, spinach, roasted tomatoes, pomodoro sauce

## HERB-DUSTED SALMON

\$240

lightly seared with herbs, basted with a whole grain mustard velouté, sautéed fennel

## LUMP CRAB CAKES

\$275

Maryland-style, roasted pepper aioli, with sautéed spinach

# PASTA

serves 10 - 12

## RIGATONI WITH SUNDAY GRAVY

\$150

Nonna's "gravy", meatballs, sausage, simmered for hours

## CLASSIC MANICOTTI | V

\$160

ricotta cheese, rose sauce

## RICOTTA GEMELLI CARBONARA

\$150

handmade ricotta gemelli, english peas, pancetta, caramelized onions, ribboned egg, alfredo garlic crema

## PASTA PRIMAVERA | VG

\$135

mezze rigatoni, seasonal vegetables, garlic, white wine

## BAKED PENNE RIGATE | V

\$125

ricotta, fresh mozzarella, marinara sauce

## BAKED PASTA FLORENTINE | V

\$125

spinach, fresh mozzarella, garlic, creamy alfredo sauce

*\* Entrees marked with an asterisk are served with italian rolls for sandwiches, not artisan rolls and butter.*

# SIDES

serves 10 - 12

**FIRE-GRILLED ASPARAGUS | GF VG**  
\$95

lemon zest

**GREEN BEAN ALMONDINE | GF VG**  
\$70

roasted almonds, extra virgin olive oil

**ROASTED VEGETABLE MEDLEY**  
**GF VG**

\$70

broccoli, cauliflower, carrots

**CARAMELIZED PECAN BRUSSELS**  
**SPROUTS | GF VG**

\$95

**CHIVE MASHED POTATOES | GF V**  
\$65

**FINGERLING POTATOES | GF VG**  
\$85

Di Bruno Bros. sicilian extra virgin olive oil,  
aromatic herbs, sea salt

**ROASTED BABY CARROTS | GF VG**  
\$95

Di Bruno Bros. sicilian extra virgin olive oil,  
sea salt

**ZA'TAR ROASTED**  
**CAULIFLOWER | GF VG**  
\$70

**BROCCOLI RABE | GF VG**  
\$70

roasted garlic, chili flakes

**ZA'TAR CAULIFLOWER, BROCCOLI RABE,  
ROASTED BABY CARROTS,  
FINGERLING  
POTATOES**



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# SWEETS

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*serves 10 - 12*

**BLUEBERRY  
BREAD PUDDING | V**

**\$70**

fresh blueberry compote

**CARAMEL CHOCOLATE  
BREAD PUDDING | V**

**\$70**

housemade caramel sauce  
and mini chocolate chips

**HOUSEMADE CHEESECAKES | V**

**\$80**

blueberry, lemon, chocolate, and chocolate  
caramel in vanilla and chocolate tart shells  
(2 dozen)

**HOUSEBAKED COOKIE TRAY**

**\$75**

chocolate chunk, heath bar crunch,  
oatmeal raisin  
(2 dozen)

**HOUSEBAKED BROWNIES | V**

**\$75**

classic chocolate, s'mores,  
chocolate chip ricotta  
(2 dozen)

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# BEVERAGES

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**COFFEE SERVICE**

**\$30/box** (*serves up to 10 people*)

freshly brewed regular or decaf coffee,  
cream, sugar, sweeteners

**TEA SERVICE**

**\$30/box** (*serves up to 10 people*)

herbal teas, cream, sugar, sweeteners,  
honey, lemon

**BOTTLED WATER**

**\$4/each**

**FRUIT JUICES**

**\$4/each**

orange, apple, cranberry

**ASSORTED SOFT DRINKS**

**\$4/each**

**ITALIAN SODAS**

**\$4/each**

San Pellegrino Aranciata (Orange),  
San Pellegrino Limonata (Lemon)

**GOLD PEAK ICED TEA**

**\$4/each**

lemon, diet, unsweetened

HOUSEMADE CHEESECAKES

