



DI BRUNO BROS.

EVENTS & CATERING

Delivery & Pick-up
CATERING MENU

215.665.1659

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!

OUR CATERING EXPERTISE

AUTHENTIC | INGREDIENT-DRIVEN
CUSTOM | EXPERIENCE-INFORMED

215.665.1659 • DIBRUNOCATERING.COM

DELIVERY & IN-STORE PICKUP MENU

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**BLUEBERRY
BREAD PUDDING**

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.*



**MAKE YOUR OWN
AVOCADO TOAST**

À LA CARTE BREAKFAST

serves 10 - 12

SMOKED SALMON PLATTER

\$180

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

\$120

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): \$45

FRESH START BREAKFAST | V

\$70

mini bagels, breakfast breads, Danish, croissants, butter, cream cheese, fruit preserves

EUROPEAN BREAKFAST CHEESE TRAY

\$130

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

BREAKFAST FRITTATA | GF

\$90

Mix of individual frittatas

• bacon, cheddar, broccoli

• spinach, tomato, feta | v

• egg white, gruyere, mushroom | v

MINI POTATO LATKES | V

\$60

applesauce, sour cream

GRANOLA & YOGURT PARFAIT | V

\$95

greek yogurt, granola, berries

SEASONAL FRUIT & BERRIES | GF V

\$70

honey yogurt dip

OVERNIGHT OATS | GF VG

\$120

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

SANDWICH TRAYS

serves 10 - 12 | \$180

*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, Abbruzze cheese spread,
sesame semolina

EXECUTIVE PACKAGE | \$390

*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

\$50

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

CAESAR SALAD

\$50

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

FIELD & ORCHARD SALAD | GF V

\$65

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

\$65

ciliegine, olives, heirloom tomatoes, basil, olive oil

SEASONAL FARRO SALAD | GF VG

\$65

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

\$55

scallions, mayo, dill, wholegrain mustard

add a protein to any salad

GRILLED FREE RANGE CHICKEN | GF \$75

GRILLED MARINATED TOFU | VG GF \$40

ROASTED SALMON | GF \$90

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**

\$190

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

\$90

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

CRISP CRUDITÉ PLATE | GF V

\$65

fresh local and seasonal vegetables, creamy herb dressing

VEGETABLE AL FORNO | V

\$65

grilled seasonal vegetables, hummus, marinated feta, sliced pita

CHARCUTERIE TRAY

\$90

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

\$140 | 4 dozen

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

MINI DIBRUNO BROS.

LUMP CRAB CAKE

\$80 | 2 dozen

red pepper aioli

RASPBERRY & BRIE SPRING ROLLS

\$80 | 2 dozen

flaky phyllo roll

SPANAKOPITA

\$80 | 2 dozen

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

TOMATO & MOZZARELLA SKEWERS

\$80 | 2 dozen

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

MUSHROOM ARANCINI

\$80 | 2 dozen

Italian parsley aioli

THAI SHRIMP SPRING ROLLS

\$80 | 2 dozen

shrimp, fresh cilantro, panang, sweet chili sauce

SESAME CRUSTED CHICKEN SKEWERS

\$80 | 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

\$95

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

\$95

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

\$105

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

\$115

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

\$105

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"

\$145

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*

\$150

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

ITALIAN STYLE SAUSAGE & PEPPERS* | GF

\$125

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

MEATBALLS IN GRAVY*

\$125

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

CHICKEN PICCATA

\$150

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

EGGPLANT LOMBARDY | GF V

\$110

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

HERB-DUSTED SALMON

\$190

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

LUMP CRAB CAKES

\$210

Maryland-style, roasted pepper aioli, with sautéed spinach

PASTA

serves 10 - 12

RIGATONI WITH SUNDAY GRAVY

\$110

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

CLASSIC MANICOTTI | V

\$110

ricotta cheese, rose sauce

RICOTTA GEMELLI CARBONARA

\$110

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

PASTA PRIMAVERA | VG

\$85

mezze rigatoni, seasonal vegetables, garlic, white wine

BAKED PENNE RIGATE | V

\$80

ricotta, fresh mozzarella, marinara sauce

BAKED PASTA FLORENTINE | V

\$85

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

\$65

lemon zest

GREEN BEAN ALMONDINE | GF VG

\$55

roasted almonds, extra virgin olive oil

ROASTED VEGETABLE MEDLEY

GF VG

\$65

broccoli, cauliflower, carrots

CARAMELIZED PECAN BRUSSELS

SPROUTS | GF VG

\$65

CHIVE MASHED POTATOES | GF V

\$55

FINGERLING POTATOES | GF VG

\$55

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

ROASTED BABY CARROTS | GF VG

\$60

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

ZA'ATAR ROASTED CAULIFLOWER | GF VG

\$60

BROCCOLI RABE | GF VG

\$60

roasted garlic, chili flakes

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



SWEETS

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)

BEVERAGES

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



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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 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.

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.