

THANKSGIVING ORDER & PICKUP

THANKSGIVING CATERING ORDER & PICKUP DETAILS

ORDERS MAY BE PLACED UNTIL
WEDNESDAY, NOVEMBER 15TH, 2023 AT 3PM
OR UNTIL SUPPLIES LAST

① PLACE YOUR ORDER

Visit us online at [DIBRUNOCATERING.COM](https://dibrunocatering.com) to order your Thanksgiving package via our online form.

Please select your package items,
and your desired pick-up location.
(See locations below)

② ORDER RECEIVED

You will receive a confirmation that your order
form has been received.

③ ORDER CONFIRMATION

Within 48 business hours, you will receive order
confirmation with a secure link to provide
payment for your order.

④ ORDER PICK-UP

Orders will be available for pickup on **Wednesday 11/22**
from 2-7PM. Orders will be available for
pickup at Rittenhouse Alimentari & Ardmore.

DI BRUNO BROS.
EVENTS & CATERING



THANKSGIVING STORE & CURBSIDE PICK UP MENU



[DIBRUNOCATERING.COM](https://dibrunocatering.com)

THANKSGIVING DINNER PACKAGE

*Serves 6 generously. Price of package depends on entrée selection.
Package includes starters, accompaniments, and your selection of potato, vegetables, and a pie.*

CHOOSE 1 ENTRÉE

DI BRUNO'S SIGNATURE TURKEY BRACIOLE

\$395/Package

A slowly roasted boneless roulade of free range turkey breast filled with dark meat, turkey sausage, herbs, sliced and served with a golden turkey gravy and cranberry relish

SLICED OVEN ROASTED TURKEY BREAST

\$365/Package

Boneless turkey with golden turkey gravy and cranberry relish

HERB ROASTED ANGUS BEEF TENDERLOIN

\$455/Package

Whole tenderloin rubbed with sea salt and cracked black peppercorn with Chianti jus

V VEGETABLE LASAGNA

\$315/Package

Towering layers of pomodoro, baby spinach, artichoke, sundried tomatoes, mozzarella and parmesan

STARTERS (INCLUDED)

GF BUTTERNUT SQUASH SOUP

V Sage, fall spice blend

GF TUSCAN KALE SALAD

V Candied pumpkin seeds, grapes, shaved Parmigiano Reggiano, champagne vinaigrette

POTATO (CHOOSE 1)

GF CHIVE MASHED POTATOES

V Creamy golden potatoes, mashed with sour cream & chives

GF MASHED SWEET POTATOES

V Mashed sweet potatoes with a honey pecan crumble

GF HERB ROASTED POTATOES

V Garlic confit, french butter

ACCOMPANIMENTS (INCLUDED)

BRIOCHE DINNER ROLLS & BUTTER

V CRANBERRY RELISH

V OLD FASHIONED HOUSE MADE STUFFING

Artisanal bread, fresh herbs, vegetables and all-natural vegetable stock

1 QUART OF GRAVY

VEGETABLES (CHOOSE 2)

GF HARVEST ROOT VEGETABLES

VG Finished with herbs and Sicilian extra virgin olive oil

GF ROASTED BRUSSELS SPROUTS

V Flash-roasted and tossed with aged balsamic, and Sicilian extra virgin olive oil

GF GOURMET GREEN BEANS

V Steamed green beans with porcini, orange and thyme butter

V CLASSIC CREAMED SPINACH

Béchamel, parmesan cheese

HOUSE BAKED PIE (CHOOSE 1)

V DI BRUNO BROS. PUMPKIN PIE

Autumnal Spices

V CINNAMON APPLE CRUMBLE PIE

Biscoff crumbs

V BROWN SUGAR MOLASSES PECAN PIE

Maple syrup, honey, Madagascar vanilla

ADDITIONAL HOLIDAY FAVORITES

All items serve 6 generously



BAKED CRAB DIP BOULE

\$65

Lump crab meat, cheddar, a touch of horseradish, baby carrots, celery sticks, DB crostini, served in a bread bowl

TRADITIONAL ANTIPASTO

\$60

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

V TOMATO AND MOZZARELLA ARANCINI

\$38

12 pieces served with basil pesto aioli

ITALIAN MARKET CHEESE BOARD

\$65

Taleggio D.O.P, Piave, grana padano, gorgonzola dolce, Prosciutto San Daniele, sweet sopressata, fig jam, tré's toffee cashews, dried apricots, Di Bruno Bros. signature cheese spread, grapes, artisanal bread & crackers

GF GOURMET SHRIMP COCKTAIL

\$75

24 expertly poached shrimp with house made sauce duo of horseradish cocktail & preserved lemon aioli

V BAKED NORMANDY BRIE EN CROUTE

\$55

Fig and acacia honey compote

Making your protein at home?

THANKSGIVING SIDES PACKAGE

Choose any 5 sides **\$195**
serves 6 generously

