



# DI BRUNO BROS.

CATERING

PHILADELPHIA - SINCE 1939

Delivery & Pick-up  
**CATERING MENU**

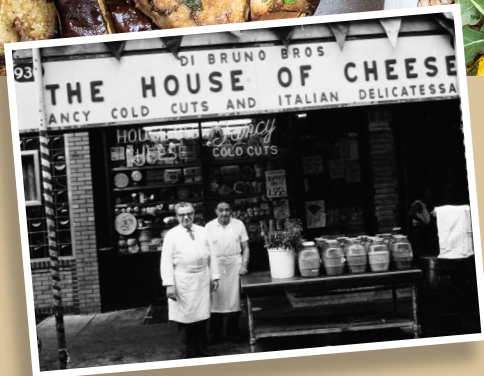
215.665.1659

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



## THE DI BRUNO BROS. STORY

Our founders, Danny & Joe Di Bruno, opened our original shop way back in 1939. Today, their values and spirit of culinary discovery continue to inform every event we have the pleasure of catering. Bring a taste of Philly to your next get-together!





All menu items serve 10-12 (with the exception of Individual Meal Boxes and Italian Market Classics for a Crowd). All orders now come with complimentary serving ware, utensils, plates & napkins.

**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.

## BREAKFAST TRAYS

### Breakfast Frittatas \$115

(18) Frittatas. Mix of individual flavors, (6) of each:

- bacon, cheddar & broccoli
- spinach, tomato, feta | **V**
- egg white, gruyere, mushroom | **V**

### European Breakfast Cheese Tray \$165

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

### Fresh Start Breakfast \$105

French madeleines, assorted breakfast breads, danish, croissants, butter, and gourmet preserves. | **V**

### Granola & Yogurt Parfait \$125

(12) Individual Cups - Greek yogurt, granola, and berries. | **V**

### Make Your Own Avocado Toast \$145

(12) Slices of grilled sourdough, creamy avocado, tomato, red onion, lime, jalapeños, ricotta salata, cilantro, and sea salt. | **V**

### Mini Potato Latkes \$90

(24) Mini Latkes with applesauce and sour cream. | **GF**

### Overnight Oats \$180

(12) Individual cups of oats, accompanied by strawberries, blueberries, mango, dried cranberries, sliced almonds, mini chocolate chips, granola, peanut butter, cinnamon, and Maldon salt. | **V**

### Seasonal Fruit & Berries \$85

Served on a platter with a bowl of honey yogurt dip. | **V**

### Smoked Salmon Platter \$215

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

### Blueberry Brioche French Toast \$125

Egg battered French bread with cinnamon, vanilla, blueberry compote, maple syrup, and whipped butter. | **V**

### Mini Olive Oil Cakes \$45

(12) Mini Citrusy Ciambellone (Olive Oil Cakes) made with Di Bruno Bros. Sicilian Extra Virgin Olive Oil. | **V**



MAKE YOUR OWN  
AVOCADO TOAST

## HORS D'OEUVRES

### Cheesesteak Eggrolls \$55

(24) Housemade cheesesteak eggrolls stuffed with ribeye steak, bell pepper, sautéed mushrooms, caramelized onions, and American cheese.

### Franks in a Blanket \$45

(24) Mini all-beef hot dogs wrapped in a puff pastry with Di Bruno Bros. Abbruzzese cheese spread.

### Mini Di Bruno Bros. Lump Crab Cakes \$95

(24) Housemade mini lump crab cakes served with a roasted red pepper aioli.

### Mushroom Arancini \$55

(24) Crispy wild mushroom rice balls served with parsley aioli. | **V**

### Philly Pretzel Bites \$55

(24) Pretzel Bites stuffed with Di Bruno Bros. Abbruzzese cheese spread, sweet sopressata, and peppadew peppers.

### Raspberry & Brie Spring Rolls \$45

(24) Raspberry and brie spring rolls baked in flaky phyllo dough. | **V**

### Sesame-Crusted Chicken Skewers \$55

(24) Sesame-crusted chicken skewers served with a sweet Thai chili dipping sauce.

### Spanakopita \$45

(24) Phyllo triangles stuffed with spinach, feta, garlic, and sautéed onions served with a garlic and cucumber yogurt sauce. | **V**

### Thai Shrimp Spring Rolls \$55

(24) Spring rolls stuffed with shrimp, hot chilies, fresh cilantro, and Panang curry, served with a sweet Thai chili dipping sauce.

### Tomato & Mozzarella Skewers \$45

(24) Marinated Ciliegine mozzarella and cherry tomato skewers with parsley, Di Bruno Bros. Extra Virgin Olive Oil and Di Bruno Bros. Balsamic Glaze. | **GF V**

## APPETIZERS

### Charcuterie Tray \$125

Prosciutto di Parma, Finocchiona, Hot Coppa, pepperoni, tartufo, chorizo dulce, sweet sopressata, cornichons, pickled tomatoes, peppadews, olives, whole grain mustard, french pâté, and artisanal breads & crackers. \*Please Note: This is a traditional Charcuterie Tray with only cured meats and accompaniments, no cheese.

### Colossal Shrimp Cocktail \$190

(48) Shrimp poached in herbs, white wine, & citrus served with cocktail sauce & lemon wedges. | **GF**

### Crisp Crudité Platter \$85

Lightly blanched local and seasonal vegetables served with creamy herb dressing. | **GF V**  
(Vegan if dressing is omitted)

### Mezze Duo \$55

Whipped Ricotta | **V**  
and Tomato Bruschetta | **VG**  
with fresh sliced baguette and crostini.

### Traditional Antipasto \$115

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

### Vegetable Ai Forno \$90

Grilled seasonal vegetables, hummus, marinated feta, and sliced pita. | **V**

# SALADS

## Build Your Own Grain Bar \$265

Quinoa, farro, grilled chicken, grilled tofu, chickpeas, trés toffee cashews, and sunflower seeds. Zucchini, yellow squash, portobello mushrooms, and peppers. Dried cranberries, dried apricots, Di Bruno Bros. Extra Virgin Olive Oil, lemon vinaigrette, and balsamic vinaigrette. Includes assorted artisanal dinner rolls & butter.

## Build Your Own Salad Bar \$210

Romaine, mixed greens, tomatoes, bell peppers, green beans, cucumbers, and crispy fried shallots. Grilled chicken, hard-boiled eggs, chickpeas, edamame, black lava cashews, sunflower seeds, shaved Grana Padano, and crumbled blue cheese. Dried cranberries, croutons, balsamic vinaigrette, and Caesar dressing. Includes assorted artisanal dinner rolls & butter.

## Pasta Carmella Salad \$70

Penne, smoked gouda, spinach, asiago, roasted peppers, and creamy sriracha dressing. | V

## Caesar Salad \$80

Crisp romaine, shaved asiago cheese, garlic & herb croutons, and caesar dressing.

## Field & Orchard Salad \$95

Spring lettuce, apricots, goat cheese, seasonal berries, almonds, and balsamic dressing. | V (choice of added protein)

## Garden Salad \$65

Mixed lettuce, carrots, baby tomatoes, radish, cucumbers, french beans, lemon vinaigrette with choice of added protein below. | GF VG

## Seasonal Farro Salad \$75

Charred corn, cherry tomatoes, grilled asparagus, lemon & olive oil vinaigrette. | VG

## Smashed Red Bliss Potato Salad \$70

Scallions, mayo, dill, and whole grain mustard. | GF V

## Tomato Mozzarella Classico \$75

Ciliegine mozzarella, olives, heirloom tomatoes, basil, and olive oil. | GF V

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

# CHEESE BOARDS

## The American Dream \$145

Cabot Clothbound Cheddar, Humboldt Fog, Moses Sleeper, Bayley Hazen, Brooklyn cured prosciutto, finocchiona salami, fig jam, black lava cashews, dried apricots, Di Bruno Bros. cheese spread, and grapes.

## The Crowd Pleaser \$125

Sharp provolone, aged New York cheddar, aged gouda, Pecorino Crotonese, Di Bruno Bros. cheese spreads, pepperoni, sweet sopressata, black lava cashews, and fig preserves.

## The Delice Cheese "Cake" \$195

Half wheel of Delice de Bourgogne, a French triple crème cheese, with a Di Bruno Bros. Cinnful Cocoa Pecan crust, plus Amarena cherries, Prosciutto di Parma, Raisin Ficelle, raisin nut crisps, figs, and strawberries.

## 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. cheese spread, and grapes.

## The Italian Market \$130

Taleggio D.O.P., Piave, Grana Padana, Gorgonzola Dolce, Prosciutto san Daniele, sweet sopressata, fig jam, dried apricots, Di Bruno Bros. cheese spread, kettle-cooked nuts, and 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, and grapes.

# SANDWICH TRAYS

*All Trays served with a bowl of our housemade potato chips! Choose Up to (4) sandwich favorites - We have (10) delicious sandwich varieties to choose from. We'll Make it Even! Whichever options you select, we'll prepare a tasty mix of all your choices to fill the tray with 12 sandwiches, cut in half to equal (24) pieces of sandwich.*

*For Example:*

*Pick 2 types: Get 6 sandwiches of each type.*

*Pick 3 types: Get 4 sandwiches of each type.*

*Pick 4 types: Get 3 sandwiches of each type.*

## Classic Sandwich Tray \$210

Includes: (12) sandwiches, (1) bowl of housemade potato chips. Choose up to four options for your custom sandwich platter.

## Executive Package Sandwich Tray \$400

Includes: (12) sandwiches, (1) green salad, (1) specialty salad, (1) bowl of potato chips, a cookie tray, and assorted soft drinks.

**Turkey Napoleon:** brie, fig jam, caramelized onions on 7 grain roll

**Caprese:** tomato, mozzarella, arugula, pesto on Focaccia

**Chicken Caesar Wrap:** grilled chicken, parmesan, romaine, kale, and tomato in flour tortilla wrap

**Chicken Rapini:** breaded chicken cutlet, roasted pepper, sharp provolone, broccoli rabe, Di Bruno Bros. Abbruzze cheese spread on sesame semolina roll

**Curried Chicken Salad:** made with chicken breast, mango chutney, scallions, and celery on buttery French croissant

**Italian Cuban:** prosciutto cotto, porchetta, pancetta mostarda, Raschera cheese, Fishtown pickles on Cuban roll

**Parisienne:** Jambon de Paris, Délice de Bourgogne triple crème, tarragon Dijonnaise, frisée, on ficelle roll

**Roast Beef:** Gorgonzola Dolce, wild arugula, pickled red onion, honey whole grain mustard on ciabatta roll

**Sicilian Tuna:** capers, lemon, parsley, EVOO, olive spread, preserved tomato, arugula on ciabatta roll

**Turkey BLT Wrap:** lettuce, bacon, tomato, mayo in flour tortilla wrap

**Roasted Eggplant:** caramelized onions, tomato pesto, baby arugula, balsamic drizzle on ciabatta roll



# ENTRÉES

*Includes artisanal dinner rolls & butter unless otherwise noted.*

## **Chicken Parmigiano \$225**

(12) Breaded chicken cutlets topped with parmigiano reggiano, fresh mozzarella, and marinara with sautéed spinach served with (12) hoagie rolls.

## **Chicken Piccata \$195**

Lightly egg-battered chicken breasts in a white wine, lemon caper sauce, with grilled lemon & asparagus.

## **Di Bruno Bros. Lump Crab Cakes \$275**

Maryland-style lump crab cakes with sautéed spinach served with roasted pepper aioli.

## **Eggplant Lombardy \$165**

Grilled eggplant rolled with ricotta, spinach, roasted tomatoes, and pomodoro sauce. | **GF V** *\*Does not include dinner rolls*

## **Herb-Dusted Salmon \$240**

Lightly seared salmon steak seared with herbs and basted with a whole grain mustard velouté, with sautéed fennel.

# PASTA

*Includes artisanal dinner rolls & butter.*

## **Baked Pasta Florentine \$125**

Spinach, fresh mozzarella, garlic, and creamy alfredo sauce. | **V**

## **Baked Penne Rigate \$125**

Penne pasta with ricotta, fresh mozzarella, and marinara sauce. | **V**

## **Classic Manicotti \$160**

Manicotti with ricotta cheese and rosé sauce. | **V**

## **Pasta Primavera \$135**

Mezze rigatoni, seasonal vegetables, garlic, and white wine. | **VG**

## **Ricotta Gemelli Carbonara \$150**

Handmade ricotta Gemelli, English peas, pancetta, caramelized onions, and alfredo garlic crema.

## **Rigatoni with Sunday Gravy \$150**

Rigatoni featuring Nonna's "Sunday Gravy" simmered with meatballs and sausage.

# ITALIAN MARKET FAVORITES

*Di Bruno's Italian Classics, fit for a crowd! Half-pans feed 8 and Whole-pans feed 16.*

## **Calabrian Chili Spiced Ham \$75 | \$150**

Roasted with our Calabrian chili glaze.

## **Garlic & Herb Roasted Turkey \$80 | \$160**

Roasted turkey breast, rubbed with garlic and herbs. Topped with roasted turkey gravy.

## **Italian Roast Beef \$75 | \$150**

Served with our classic au jus.

## **Chicken Cutlets \$75 | \$150**

Lightly breaded with Italian breadcrumbs, herbs and spices.

## **Meatballs in Sunday Gravy \$75 | \$165**

All-beef meatballs, garlic, herbs, pecorino romano, simmered in marinara, with broccoli rabe.

## **Sweet Italian Sausage and Peppers \$70 | \$140**

Sweet Italian sausage, onions, peppers, marinara, and parmesan cheese.

## **Pulled Pork \$80 | \$160**

Shredded pork shoulder marinated with garlic, roasted long hot peppers, caramelized shallots, and Italian seasoning.

## **Di Bruno Signature**

### **"Mac & Cheese" \$60 | \$120**

Di Bruno special five cheese blend in macaroni with a golden Abbruzzese breadcrumb crust. | **V**

## **Lasagna Bolognese \$80 | \$160**

Nonna's secret recipe using all-beef, pecorino romano, and ricotta layered in this comforting classic.

## **Sundried Tomato Pesto**

### **Lasagna \$70 | \$140**

Layers of Comté, Pecorino Romano, ricotta, and pomodoro sauce, bursting with Mediterranean flavors. | **V**



**CHICKEN  
PARMIGIANO**

# SOUTH PHILLY PAIRINGS

## **9th Street Condiments and Rolls \$55**

Di Bruno Bros. Abbruzzese cheese spread (7.6 oz), sliced sharp provolone, broccoli rabe, roasted long hot peppers, pickled sweet peppers, shaved red onion and (12) hoagie rolls. | **V**

## **Classic Hoagie Rolls \$18**

(12) Freshly baked hoagie rolls. | **V**



## PERFECT PAIRINGS & SIDES

### **Broccoli Rabe \$75**

Fresh greens lightly sautéed with roasted garlic and chili flakes. | **GF VG**

### **Caramelized Pecan Brussels Sprouts \$85**

Fresh Brussels sprouts roasted with caramelized, halved pecans. | **GF VG**

### **Chive Mashed Potatoes \$65**

Creamy garlic & chive Yukon Gold mashed potatoes. | **GF V**

### **Fingerling Potatoes \$85**

Fingerling potatoes roasted with aromatic herbs, sea salt, and Di Bruno Bros. Sicilian Extra Virgin Olive Oil. | **GF VG**

### **Fire-Grilled Asparagus \$95**

Fire-grilled asparagus with aromatic herbs, lemon zest, and Di Bruno Bros. Sicilian Extra Virgin Olive Oil. | **GF VG**

### **Green Bean Almondine \$75**

Fresh green beans with toasted almonds and Di Bruno Bros. Sicilian Extra Virgin Olive Oil. | **GF VG**

### **Roasted Baby Carrots \$85**

Roasted and peeled tender baby carrots, roasted to perfection. | **GF VG**

### **Roasted Vegetable Medley \$75**

A blend of broccoli, cauliflower, and tender baby carrots, perfectly roasted. | **GF VG**

### **Za'atar-Roasted Cauliflower \$75**

Cauliflower roasted to perfection with aromatic za'atar seasoning. | **GF VG**

### **9th Street Condiments and Rolls \$55**

Di Bruno Bros. Abbruzzese cheese spread (7.6 oz), sliced sharp provolone, broccoli rabe, roasted long hot peppers, pickled sweet peppers, shaved red onion and (12) hoagie rolls.

## SWEETS

### **Assorted Macarons \$11**

(6) Delicate French almond meringue cookies made with meringue and almond flour filled with buttercream, jam or ganache. | **V**

### **Blueberry Bread Pudding \$70**

Warm & comforting bread pudding infused with juicy blueberry compote. | **V**

### **Caramel Chocolate Bread Pudding \$70**

Indulgent bread pudding with rich chocolate and creamy caramel. | **V**

### **Chocolate Budino \$70**

(12) Mini budino cups of dark chocolate mousse, whipped cream, and chocolate pearls. | **V**

### **House-baked Brownies \$75**

(24) House-baked brownies featuring peanut butter, blondie cheesecake, and sea salt flavors. | **V**

### **House-baked Cookie Tray \$75**

(24) House-baked cookies featuring chocolate chunk, heath bar crunch, and oatmeal raisin. | **V**

### **Mini Cheesecakes \$80**

(24) Mini cheesecakes featuring blueberry, lemon, chocolate, and chocolate caramel, served in vanilla and chocolate tart shells. | **V**

### **Seasonal Fruit & Berries \$85**

Served on a platter with a bowl of honey yogurt dip. | **V**

### **Mini Olive Oil Cakes \$45**

(12) Mini Citrusy Ciambellone (Olive Oil Cakes) made with Di Bruno Bros. Sicilian Extra Virgin Olive Oil. | **V**



**BLUEBERRY  
BREAD PUDDING**

# BEVERAGES

## Coffee Service \$30

(10) Servings of freshly brewed regular or decaf coffee with cream, sugar, and sweeteners. (12) Cups, sleeves, and lids included.

## Tea Service \$30

(10) Servings box of assorted herbal teas, cream, sugar, sugar substitute, honey and lemons. (12) cups, sleeves, and lids included.

## Assorted Soft Drinks \$15

(12) Pack includes (4) of each: Coca Cola, Diet Coke, Sprite & Ginger Ale.

## San Pellegrino

### Italian Sparkling Drinks \$13

(6) Pack includes Aranciata & Limonata flavors, 11 oz cans.

## Di Bruno Bros. Bottled Spring Water \$15

(12) Pack Di Bruno Bros. spring water in 20oz bottles.

## San Pellegrino Sparkling Water \$13

(6) Pack San Pellegrino Sparkling Water in 16.9oz bottles.

## Assorted Bottled Juices \$18

(6) Pack apple, cranberry, and orange juice in 12oz bottles.

## Gold Peak Tea \$13

(6) Pack assortment of Lemon, Sweet Tea, Unsweetened & Zero Calorie, 18.5 oz bottles.

## Bag of Ice (40lbs) \$20

# INDIVIDUAL BOXES

*Individually packaged meals. Minimum of (12) boxes with a maximum of (4) varieties.*

# INDIVIDUAL BREAKFAST BOXES

## Avocado Toast Box \$19

Grilled sourdough with avocado, pico de gallo, ricotta salata, and jalapeños. | V

## Healthy Start Box \$16

Overnight oats made with oat milk. Toppings include chia seeds, cranberries, fresh fruit, peanut butter, and granola. | GF V

## Bakery Box \$16

Buttery French Croissant, blueberry muffin, strawberry jam and butter. | V

## Yogurt Parfait Box \$16

Greek yogurt, granola and fresh seasonal berries. | V

## Smoked Salmon Box \$21

(A minimum of 6 are required to include the Salmon Box in your catering order.) Smoked salmon, everything bagel with tomato, cucumber, onion, and cream cheese.

# GOURMET GIFT BOXES

*On occasion product substitutions of equal or higher value may occur.*

## Abbondanza Gift Box \$99.99

Includes: Aged Cheddar, Di Bruno Bros. Cheese Spread, Pepper Shooters, Di Bruno Bros. Salami, Di Bruno Bros. Imported Jam, Di Bruno Bros. Artisan Candied Nuts, Di Bruno Bros. Crostini.

## The Italian Market Crate \$169.99

Includes: Italian Market Style Pepperoni, Di Bruno Bros. Artisan Candied Nuts, Mini Provolone Ball, Pepper Shooters, Roasted Peppers, Cerignola Olives, Barrel-Aged Balsamic Vinegar, Finocchiona, Di Bruno Bros. Cheese Spread, Di Bruno Bros. Crostini, Maestri Prosciutto Italiano, Parmigiano Reggiano.

# CHEESE, CHARCUTERIE & SNACK BOXES

## Individual Hummus Snack Box \$9

Hummus served with carrots, celery, and cucumber. | V

## The Crowd Pleaser for 2 \$20

Sized for two, perfect for a hungry you! Prima Donna gouda, aged Manchego, capicola, marcona almonds, and red grapes served with Di Bruno Bros. olive oil crostini.

## The Italian Market for 2 \$20

Sized for two, perfect for a hungry you! Piave, Grana Padano, sweet sopressata, Di Bruno Bros. Cinnful Cocoa Pecans, and dried apricots served with Di Bruno Bros. olive oil crostini.

## The Spanish Alhambra for 2 \$20

Sized for two, perfect for a hungry you! Valdeon, aged Manchego, capicola, Marcona almonds, and red grapes served with Di Bruno Bros. olive oil crostini.

# INDIVIDUAL BOXES

*Individually packaged meals. Minimum of (12) boxes with a maximum of (4) varieties. Sandwich, Salad, and Entrée Boxes include Seasonal Fruit Cup & Chocolate Chunk Cookie for no additional charge. Add Seasonal Fruit Cup, Antipasto, & Chocolate Budino for \$2.*

## INDIVIDUAL SANDWICH & SALAD BOXES

### **Caprese Sandwich \$19**

Tomato, mozzarella, arugula, and pesto on ciabatta roll. | V

### **Chicken Caesar Wrap \$19**

Grilled chicken, parmesan, romaine, kale, and tomato on a flour tortilla wrap.

### **Chicken Rapini Sandwich \$19**

Breaded chicken cutlet, roasted pepper, sharp provolone, broccoli rabe, Di Bruno Bros. Abbruzze cheese spread on sesame semolina roll.

### **Field & Orchard Salad \$19**

Spring lettuce, apricots, goat cheese, seasonal berries, almonds with a side of balsamic dressing.  
(Choice of: Chicken, Tofu, or No Protein)

### **Garden Salad \$19**

Mixed lettuce, carrots, baby tomatoes, cucumbers, radishes, French green beans with Sicilian orange, basil vinaigrette on the side. (Choice of: Chicken, Tofu, or No Protein)

### **Grilled Chicken Caesar Salad \$19**

Grilled chicken, crisp romaine, shaved asiago cheese, garlic & herb croutons with Caesar dressing on the side.

### **Parisienne Sandwich \$20**

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

### **Pronto Chicken Sandwich \$19**

Breaded chicken cutlet, fresh mozzarella, roasted peppers, pesto, and spinach on fresh hoagie roll.

### **Roast Beef Sandwich \$19**

Roast beef, gorgonzola dolce, wild arugula, pickled red onion, honey whole grain mustard, on a ciabatta roll.

### **Roasted Eggplant Sandwich \$19**

Caramelized onions, tomato pesto, baby arugula, and balsamic drizzle on ciabatta roll.

### **Sicilian Tuna Sandwich \$19**

Capers, lemon, parsley, EVOO, olive spread, preserved tomato, arugula, on a ciabatta roll.

### **Turkey BLT Wrap \$19**

Turkey, lettuce, bacon, tomato, and mayo on a flour tortilla wrap.

### **Turkey Napoleon Sandwich \$19**

Turkey, brie, fig jam, and caramelized onions on 7 grain bread.

## INDIVIDUAL ENTRÉE BOXES

### **Ancient Grain Bowl \$20**

Quinoa, cherry tomato, pickled cucumbers, red onion, tuscan kale, roasted peppers, hemp seeds, and ginger miso dressing. | GF V

### **Baked Mediterranean Orecchiette \$20**

Oven-baked orecchiette pasta tossed with cherry tomatoes, Calabrian chili, and basil with melted parmigiano reggiano. | V

### **Chicken Parmigiano \$20**

Breaded chicken, parmigiano reggiano, and mozzarella with a side of penne pomodoro.

### **Chicken Piccata \$20**

Egg-battered chicken breast in white wine lemon caper sauce with side of grilled asparagus and mashed potatoes.

### **Di Bruno Signature "Mac & Cheese" \$20**

Di Bruno special five cheese blend in macaroni with a golden Abbruzze breadcrumb crust. | V

### **Eggplant Involtini \$20**

Ricotta-stuffed parcels of eggplant, baked with homemade tomato sauce and cream. | V

### **Herb Dusted Salmon \$24**

Fresh salmon steak lightly seared with herbs and basted with a whole grain mustard veloute with sautéed fennel.

### **Sweet Italian Sausage & Peppers \$20**

Sweet Italian sausage, Spanish onions, bell peppers, marinara, and parmesan cheese served with an Italian dinner roll.

### **Di Bruno Bros. Lump Crab Cakes \$24**

Maryland-style lump crab cakes with roasted pepper aioli and sautéed spinach.

### **Penne Pasta with Short Rib Ragout \$23**

Penne with savory short rib ragout in red wine tomato sauce.

### **Southern Mediterranean Vegetable Ragout \$20**

A hearty blend of tomatoes, olives, ras el hanout, and preserved lemon simmered in aromatic Mediterranean spices, served with Moroccan couscous. | VG

### **Spaghetti & Meatballs \$20**

Tender all-beef meatballs in rich marinara sauce atop perfectly cooked spaghetti.

## ORDER DETAILS

We kindly request 48 business hours notice for all orders. We always have new things cooking—ask about our seasonal offerings. Convenient online ordering is now available for both pickup in store and delivery by visiting [DiBrunoCatering.com](http://DiBrunoCatering.com).

## CANCELLATION DETAILS

We accept cancellations up to 48 business hours in advance for no additional charge. Cancellations made less than 48 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. 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)
- Standard delivery hours are between 7:00am and 6:00pm, deliveries outside of these hours may incur an additional delivery surcharge.
- Orders accepted within 48 hours of delivery may incur a rush order surcharge of \$35.

## 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. Premium (compostable bamboo) disposable goods are available at an additional cost.

- Coffee Serviceware (Per Person) \$1  
12oz. Cups, sleeves, and lids.
- Disposable Chafers & Sternos (Per Set) \$15  
Disposable wire rack, aluminum water pan basin, and (2) pots of sterno.  
*\*Our delivery team will setup, fill and light your warmers at time of delivery.\**
- Plastic Tumblers (Per Person) \$1  
9oz. Plastic tumblers.
- Premium Disposable Place Setting (Per Person) \$1.75 Compostable bamboo plates, utensils and napkin.

## 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! Your satisfaction is our top priority. If you have any questions or concerns, please don't hesitate to reach out to us.