



DI BRUNO BROS.

GAME DAY MENU

WE MAKE IT EASY! JUST HEAT & EAT!



TO PLACE AN ORDER, CALL 215.665.1659

OR RESERVE YOUR GAME DAY GRUB AT

DIBRUNO.COM/CATERING

We kindly request 48 business hours notice for all orders.
Want something but don't see it on our menu? Just ask!
We'll do our best to accommodate your special request.

Orders available for in-store pick up. Delivery is also an option. Please inquire for an additional charge. Packaged professionally with care - includes reheating instructions.

FUEL YOUR FOOTBALL PARTY

ALL MENU ITEMS GENEROUSLY SERVE 8 GUESTS

FINGER FOOD STARTERS

FRANKS IN A BLANKET 24 CT. | \$45
all beef mini franks in a puff pastry blanket
Abbruzze dip, ketchup, mustard

CHEESESTEAK EGGROLLS 24 CT. | \$55
spicy ketchup

V MUSHROOM ARANCINI 24 CT. | \$55
wild mushroom blend of shiitake, beech,
oyster, cremini, Italian parsley aioli

PHILLY PRETZEL BITES 24 CT. | \$55
Di Bruno Bros. Abbruzze cheese spread,
sweet sopressata, peppadew peppers

**GF THE PHILLY SPECIAL HALFTIME
DIP TRIO | \$60**
carrots, celery, and housemade potato chips
served with three deliciously sharable dips:
spinach & artichoke, spicy buffalo chicken
& blue cheese, and French onion

TASTY SIDELINES

V FIVE CHEESE MAC 'N CHEESE | \$60
cavatappi pasta, Di Bruno special 5 cheese
blend, abbruzze breadcrumb crust

V PASTA CARMELLA SALAD | \$55
penne, smoked gouda, spinach, roasted red
peppers, sriracha

DI BRUNO BROS. CLASSICS

THE CROWD PLEASER | \$125
sharp provolone, aged NY cheddar,
aged gouda, Pecorino Crotonese,
Di Bruno Bros. cheese spread, pepperoni,
sweet sopressata, black lava cashews,
fig preserves, artisanal bread,
crostini crackers

TRADITIONAL ANTIPASTO | \$75
Prosciutto Di Parma, pepperoni,
sharp provolone, sopressata,
grilled asparagus, artichokes, pepper
shooters, marinated Ciliegine, olives,
artisanal bread, crackers

CROWD-PLEASING ENTRÉES

• ITALIAN-STYLE BEEF MEATBALLS | \$75
housemade Sunday gravy

• BRAISED ITALIAN PULLED PORK | \$80
seasoned with a blend of Calabrian peppers
and roasted garlic

• ITALIAN SAUSAGE & PEPPERS | \$70
with onions in housemade marinara

• CLASSIC CHICKEN CUTLET | \$70
with Parmigiano Reggiano

**9TH ST. CONDIMENT TRAY & ROLLS
\$55**

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

TAILGATE FAVORITES

**JUMBO CHICKEN WINGS
3 DZ. | \$55**
blue cheese dressing, carrots,
celery with choice of 1 flavor:
Signature Buffalo or Honey BBQ

**PANKO-BREADED CHICKEN TENDERS
4 LBS. | \$65**
Abbruzze dip, blue cheese dressing,
honey mustard, bbq sauce, carrots, celery

TAILGATE HOAGIE TRAY | \$125
includes 8 sandwiches, choose from:
italian, pronto, roast beef, caprese

END ZONE DESSERTS

**V ITALIAN MARKET CANNOLI DIP TRIO
\$50**
cannoli chips served with three dips:
chocolate cream, vanilla cream,
and ricotta with dark chocolate

V MINI OLIVE OIL CAKES 12 CT. | \$45
citrusy cakes, made with Di Bruno Bros.
Sicilian Extra Virgin Olive Oil

**V ASSORTED FRESHLY BAKED COOKIES
18 CT. | \$35**
chocolate chunk, oatmeal raisin, heath bar

GF Gluten-Friendly** VG Vegan V Vegetarian

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness