

DI BRUNO BROS.

THANKSGIVING

STORE & CURBSIDE PICK UP MENU

*Our limited menu for Thanksgiving ends on Friday, November 29th.
Orders will be available for pick up Nov 27th, Nov. 28th and Nov 29th.
All Thanksgiving menu orders must be submitted
by November 24th at 5:00pm.*



TO PLACE AN ORDER, CALL 215.665.1659

OR RESERVE YOUR THANKSGIVING DAY FEAST AT

DIBRUNO.COM/CATERING

Orders available for in-store pick up.

Packaged professionally with care - includes reheating instructions.

THANKSGIVING DINNER PACKAGE

Serves 6 generously.

Package includes your choice of,

(1) Entree, Starters, Accompaniments, (1) Potato & (2) Veg. Sides, and (1) Pie.

CHOOSE 1 ENTRÉE

SIGNATURE TURKEY BRACIOLE | \$375

boneless roulade of free-range turkey breast stuffed with dark meat, turkey sausage, and herbs, slow roasted and sliced, served with roasted turkey gravy

OVEN ROASTED TURKEY BREAST | \$355

boneless free-range turkey breast slow roasted and sliced, served with roasted turkey gravy

GF ROSEMARY AND DIJON CRUSTED

BONELESS PRIME RIB | \$435

roasted boneless USDA choice prime rib served with a rosemary dijon rub and chianti jus

V SUNDRIED TOMATO PESTO LASAGNA | \$325

comte, Pecorino Romano, ricotta, and pomodoro sauce with sundried tomatoes and basil pesto

STARTERS

GF BUTTERNUT SQUASH BISQUE

V roasted apple, sage, brown butter, cacao

V NORMANDY BRIE EN CROUTE

fig and acacia honey compote
thyme butter, sea salt

ACCOMPANIMENTS

V OLD FASHIONED HOUSE MADE STUFFING

artisanal bread, roasted vegetables, fresh herbs and all-natural vegetable stock

V CRANBERRY COMPOTE

port, Valencia orange, Tahitian vanilla, cinnamon

BRIOCHE DINNER ROLLS

whipped chive butter

HOUSE BAKED PIES

choose one

DI BRUNO BROS. PUMPKIN PIE

autumnal spices

ROASTED APPLE PIE

honeycrisp apple, Biscoff crumbs, cinnamon

BROWN SUGAR MOLASSES PECAN PIE

maple syrup, honey, Madagascar vanilla

SIDES

POTATO | CHOOSE ONE

GF CHIVE MASHED POTATOES

V whipped Yukon Gold potatoes, sour cream, fresh butter, chives

GF MASHED SWEET POTATOES

V roasted and mashed sweet potatoes, brown butter, maple pecan crumble

VEGETABLES | CHOOSE TWO

GF HARVEST ROOT VEGETABLES

VG sicilian extra virgin olive oil, fresh herbs, sea salt

GF ROASTED BRUSSELS SPROUTS

VG garlic confit, Sicilian Extra Virgin Olive Oil, sea salt

V CAULIFLOWER AU GRATIN

bechamel, Vermont sharp cheddar, Abbruzze bread crumbs

GF SAUTEED GREEN BEANS

V caramelized shallot, garlic conf

ADDITIONAL HOLIDAY FAVORITES

BAKED CRAB DIP BOULE | \$65

lump crab meat, Vermont sharp cheddar, horseradish, baby carrots, celery sticks, Di Bruno Bros. crostini, served in a bread bowl

V FIVE CHEESE MACARONI AND CHEESE | \$60

Grafton Village Cheddar, Grand Cru Gruyere, Eiffel Tower Brie, Montchevre Goat Cheese, Pecorino Romano, Abbruzze breadcrumbs

GF SHRIMP COCKTAIL | \$75

18 count. poached colossal shrimp with house made horseradish cocktail sauce and preserved lemon aioli

V TOMATO AND MOZZARELLA ARANCINI | \$30

12 count. served with house made basil pesto aioli

ITALIAN MARKET CHEESE BOARD | \$65 HALF TRAY

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

TRADITIONAL ANTIPASTO | \$60 HALF TRAY

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

THANKSGIVING
SIDES PACKAGE

+ \$195 Choose 5 sides.
Serves 6 Generously.

GF Gluten-Friendly** VG Vegan V Vegetarian

**While ingredients are gluten friendly, please note that 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