

DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939

START PLANNING TODAY!

GET IN TOUCH:

Culinary Pioneers Since 1939

dibrunocatering.com

215.665.1659



DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939



Great FOOD MAKES
GREAT *Memories*

DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939

Culinary Pioneers Since 1939
dibrunocatering.com
215.665.1659

GREAT FOOD MAKES GREAT MEMORIES



CELEBRATE WITH FAMILY & FRIENDS

At Di Bruno Bros., we believe great food makes life that much better. That's why we travel the world to find the most delicious cheeses, meats, and specialty foods out there. Next we create incredible dishes, and serve them at your event to provide an unmatched culinary experience.

Ask our catering experts about hosting an outdoor event!

FULL SERVICE EVENTS MENU

Our menus offer an array of options for every season and style. Our professionals will guide you through the catering process, while incorporating your tastes along the way. We are happy to offer the following service styles:

PLATED SERVICE

Plated meals are the most formal form of dinner service, and are innovative and fun with the DiBruno Bros. touch!

COCKTAIL STATIONS

Stations are a very popular style of service. Whether heartier stations for dinner, or lighter stations for a free flowing cocktail party, these displays epitomize the liveliness and warmth of all that DiBruno Bros. has to offer.

FAMILY STYLE

Highlighting the legacy of DiBruno Bros.' cuisine, our family-style menu has a vast selection of simply prepared traditional dishes complete with warm, inviting presentations. Break bread with your loved ones in style!

FULL SERVICE EVENTS & CATERING INFORMATION

EVENT ENHANCEMENTS

Please reach out to a sales professional to get more information about linens, furnishings, and other decor.

WINE & COCKTAIL EXPERIENCES

Full or beer and wine bars customized for your event.

DEDICATED EVENT STAFFING

Our professional and courteous staff will ensure the DiBruno Bros. brand of world class hospitality is delivered to you and your guests.

We're proud to work with such amazing venues and vendors! If you have a venue in mind, please reach out to a sales professional and we'll work together to bring your vision to life. Visit us at dibrunocatering.com to learn more.

DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939

Culinary Pioneers Since 1939
dibrunocatering.com
215.665.1659



BEEF

FRANKS IN A BLANKET

mini all beef hot dog, puff pastry,
Di Bruno Bros. Abbruzzese cheese spread

ANGUS BEEF SLIDER

angus beef burger, Di Bruno Bros.
Cheddar & Horseradish cheese spread
caramelized onions

ANGUS STEAK TARTARE

beef tenderloin, warm Comté gougere

CHEESESTEAK EGGROLL

beef rib eye, bell peppers, mushrooms,
onions, American cheese

BABY LAMB CHOP

lamb chop, violet mustard, Provencal
crumbs

MOROCCAN SPICED LAMB MEATBALL

Harissa Aioli, Ras El Hanout

PORK & CHARCUTERIE

APPLEWOOD BACON

CHEDDAR MELTS

crispy hash browns, Cabot
Clothbound Cheddar

PROSCIUTTO WRAPPED

GRISSINI

Prosciutto San Daniele, grissini, truffle
butter

CROQUE MADAME

sunny side quail egg, Comté, Jambon
de Paris

PHILLY PRETZEL BITE

pretzel button, Di Bruno Bros.
Abbruzzese cheese spread, sweet
soppressata, peppadew

PROSCIUTTO WRAPPED DATES

Prosciutto San Daniele, Gorgonzola
Dolce

CHICKEN

THAI CHICKEN ENDIVE SPEARS

bell peppers, cilantro, mint,
Di Bruno Bros. black lava cashews, sweet
chili, lime

DUCK CONFIT TOSTADA

green papaya salad, cilantro, toasted
sesame seeds

FOIE GRAS TERRINE

AU TORCHON

foie gras, fig jam, brioche crouton

PHILLY SPRING ROLL

chicken, broccoli rabe, provolone

SEAFOOD

CRAB TOSTADA

Chipotle Remoulade, Cilantro

CLASSIC SHRIMP COCKTAIL

Horseradish Cocktail Sauce, Grated
Horseradish

MAINE LOBSTER ROLL

Lemon, Shallots, Mayonnaise, Buttered Roll,
Snipped Chives

PETROSSIAN CAVIAR

Potato Blini, Chive Crème Fraiche

SPICY TUNA TOSTADA

Avocado, Pickled Red Onion

LOBSTER MELT

Hash Browns, Cabot Clothbound
Cheddar, Chive

MINI CRAB CAKES

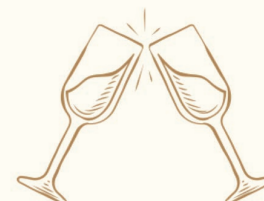
Roasted Pepper Aioli

BACON WRAPPED SHRIMP

Green Goddess

NOVA SMOKED SALMON CANAPE

Baguette Crostini, Lemon Mascarpone,
Caper Berry



HORS D'OEUVRES

VEGETARIAN

TRUFFLE-SCENTED MUSHROOM

ARANCINI

Italian Parsley Aioli

TRUFFLE GRILLED CHEESE

Sottocenere, Tartufo Paste, Toasted Brioche
Loaf

WATERMELON, FETA, CREMA

Micro Basil, Black Lava Sea Salt, Di Bruno
Bros. Balsamic Glaze *(Seasonal)*

EGGPLANT CAPONATA

Baguette Crostini, Micro Basil

GOAT CHEESE TRUFFLE

Di Bruno Bros. Cinnful Cocoa Pecans,
Truffle Honey, Di Bruno Bros. Crostini

HOUSEMADE GOURMET

VEGETABLE DUMPLING

Sambal Soy Dipping Sauce, Toasted sesame



DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939

Culinary Pioneers Since 1939
dibrunocatering.com
215.665.1659

IL MIGLIORE ANTIPASTI

CHEESES:

Piave, Taleggio DOP, Delice Debourgogne, Grana Padano, Marinate Ciliegine, Gorgonzola Dolce Charcuterie: Prosciutto San Daniele, Speck, Toscano Salami, Soppressata

MOZZARELLA BAR:

Eggplant Caponata, Marinated Mushrooms, Heirloom Tomato Relish, Di Bruno Bros. Sicilian Olive Oil, Balsamico

ANTIPASTI:

Pepper Shooters, Marinated Cerignola Olives, Grilled Long Stem Artichokes, Grilled Zucchini, Pecorino Dusted Asparagus, Roasted Red Peppers

ACCOMPANIMENTS:

Chardonnay Rustica, Miche, Raisin Walnut Ficelle, Baguette, Crostini, Flatbread, Marcona Almonds, Di Bruno Bros. Trés Toffee Cashews, Di Bruno Bros. Cinnful Cocoa Pecans, Fig Jam, Amarena Cherries, Dried Apricots, Dried Figs, Grapes

THE CAVE MASTERS CHEESE SELECTION

Three Expertly Selected Artisan Cheeses, Roasted Grapes, Black Lava Cashews, Chutneys And Mostarda Pairings, Homemade Focaccia, Crostini

DANNY & JOE'S ANTIPASTI

CHEESES:

Parmigiano Reggiano, Marinated Ciliegine, Prima Donna, Di Bruno Bros. Cheese Spreads

CHARCUTERIE:

Hot Coppa, Pepperoni, Sweet Soppressata

ANTIPASTI:

Pepper Shooters, Marinated cerignola Olives, Grilled Eggplant, Grilled Zucchini, Pecorino-Dusted Asparagus, Marinated Mushrooms, Roasted Red Peppers

ACCOMPANIMENTS:

Chardonnay Rustica, Miche, Baguette, Crostini, Flatbread, Fig Jam, Dried Apricots, Grapes

BURRATA BAR

Eggplant Caponata, Basil Pesto, Sicilian Olive Oil, Balsamic, Basil Crumbs, Preserved Tomatoes & Basil, Bruschetta, Green Olive Tapenade, Homemade Baguettes & Crostini

SEAFOOD BAR

Jumbo Shrimp Cocktail, Crab Claws, Oysters on The Half Shell, Maine Lobster Salad, Shallot Mignonette, Classic Cocktail Sauce, Marie Rose Sauce, Lemon Wedges

STATIONARY COCKTAIL DISPLAYS



MEDITERRANEAN TABLE

White Bean Hummus, Marinated Feta Cheese, Citrus Marinated Olives, Marcona Almonds, Cucumber Tzaki, Eggplant Caponata, Crispy Lavosh Flatbread, Herb Crispy Pita With: Roasted Mediterranean Snapper with Preserved Lemon & Herbs & Moroccan Spiced Lamb Meatball

SPANISH ALHAMBRA

Tortilla Espanola-Potatoes, Caramelized Onions, Free Range-Egg, Garlic, Olive Oil, Evoo Rosemary; Marinated Manchego; Marinated Olives; Albondigas, Spanish Style Meatballs, Paprika; Gambas Ajillo-Garlic & Herb Shrim; Datiles, Bacon Wrapped Dates, Coca De Pimientos, Roasted Bell Pepper Spanish Flatbread

MINI SANDWICH SELECTION

MAINE LOBSTER SALAD Butter Toasted Bun

CURRIED CHICKEN SALAD Mango Chutney, English Cucumber, French Butter Croissant

SEARED FILET MIGNON Gorgonzola Dolce, Pickled Red Onion, Onion Pocket

BRIE Fig Jam, Arugula, Raisin Walnut Ficelle



GOURMET SLIDER BAR

CHICKEN Broccoli Rabe Preserved Tomato Relish, Spicy Brown Aioli

ANGUS BEEF Caramelized Onions, Horseradish & Cheddar

ROASTED MUSHROOM Sundried Tomato, Mozzarella, Basil Aioli

ACCOMPANIED BY Housemade Salt & Pepper Kettle Chips, Housemade Special Sauce, Brioche Slider Buns, Pickles, Ketchup

PRETZEL STATION

PRETZELS Bavarian Pretzels, Pretzel Nuggets, Pretzel Dogs

DIPS French Onion And Gruyere, Spinach And Artichoke, Di Bruno Bros Pub Cheese, Gourmet Mustard (Sweet And Spicy), Wholegrain & Honey, Spicy Brown



STATIONARY COCKTAIL DISPLAYS



DI BRUNO BROS.

EVENTS & CATERING

PHILADELPHIA - SINCE 1939



CACIO E PEPE

Fettucine, Di Bruno Bros. Sicilian Olive Oil, Butter, Freshly Cracked Pepper, Spun In A Wheel Of Pecorino Romano

RISOTTO STATION

-SELECT TWO-

Truffle-Scented Wild Mushrooms, Chianti Shallot Confit

Rock Shrimp, Asparagus, Meyer Lemon, Italian Parsley

Pancetta, English Peas, Pearl Onions, Grana Padano

Maine Lobster, Heirloom Tomatoes, Spinach Purée

GNOCCHI & RAGU

-SELECT TWO-

Classic Tomato Pomodoro, Fresh Basil

Braised Chicken, White Wine, Rosemary

Short Rib, Cipollini Onion, Chianti Demi

Wild-Caught Shrimp, Fennel, Tomato Confit



Culinary Pioneers Since 1939
dibrunocatering.com
215.665.1659

LOCH DUARTE SUSTAINABLE SALMON TRIO

SEARED SALMON FILLET

Tomato Caper Lemon Sugo, Fregola

ROASTED SALMON

Sambuca Roasted Fennel, Marcona Almonds, Harissa Aioli

CALABRIAN SALMON TARTARE

Roasted Bell Peppers, Lemon, Italian Parsley, Olives, Sicilian Olive Oil

MAC & CHEESE ABBONDANZA

TOPPINGS: Crab Meat, Crumbled Bacon, Bleu Cheese, Abbruzze Breadcrumbs, Peppadews, Scallions

SLOW BRAISED SHORT RIB & POLENTA

Tomato Basil Demi, Roasted Heirloom Carrots, Parmesan Polenta

CHEF'S ACTION STATIONS





CHEF'S ACTION STATIONS

—SELECT TWO—

TACO & TOSTADO BAR



CHIPOTLE-BRAISED PULLED SHORT RIB

ITALIAN-STYLE CARNITA

PULLED CHICKEN TINGA

ZARANDEADO-STYLE ROASTED RED SNAPPER FILLET
Achiote, Lime Marinade

RAJAS POBLANAS Roasted Poblano Peppers, Caramelized Onions, Charred Corn, Manchego

TOPPINGS: Salsa Verde, Salsa Roja, Queso Fresco, Radishes, Pickled Red Onion, Jalapeños, Sour Cream, Cilantro, Lime, Corn & Flour Tortillas, Crispy Corn Tostadas



ITALIAN MARKET BUTCHER BLOCK

INCLUDES: Artisan Rolls, Whole Grain Bread, Dijon Mustard

MEATS: *Select One*
Tenderloin Of Beef, Chianti Demi Roasted Ham, Assorted Gourmet Porchetta, Chimichurri
French Turkey Breast, Rosemary Citrus Au Jus

SIDES: *Select Two*
Chive Mashed Potatoes, Parmesan Polenta, Grilled Asparagus, Roasted Brussels Sprouts, Heirloom Baby Carrots
Haricots Verts With Herb Butter
Roasted Potatoes With Garlic & Herbs

SUSHI & DIM SUM

A SELECTION OF ASSORTED SUSHI & NIGIRI:
Salmon, Shrimp, Tuna Nigiri
Salmon Roll, Spicy Tuna, Veggie Rolls

Accompanied By:
Wasabi, Soy Sauce, Ginger

DIM SUM SELECTION:
Steamed Chicken Pot Stickers
Housemade Vegetarian Spring Rolls
Crispy Shrimp & Sesame Baguette Toast

Accompanied by a selection of dipping sauces:
Soy & Sambal, Sweet Chili, Garlic, Wasabi Yuzo

FIRST COURSE SELECTIONS

DI BRUNO BROS. BURRATA

Eggplant Confit, Heirloom Tomato, Sundried Tomatoes, Olive, Basil Tapenade, Aged Balsamic

LITTLE GEMS

Shaved Manchego, Di Bruno Bros. Trés Toffee Cashews, Citrus Segments, Orange Basil Vinaigrette

DI BRUNO BROS. SEASONAL PANZANELLA

Rustic Croutons, Heirloom Tomatoes, Persian Cucumbers, Watermelon, Melon, Pickled Red Onions, Ricotta Salata, White Balsamic

DI BRUNO BROS. GOURMET WEDGE

Heirloom Tomatoes, Calabrese, Scallions, Applewood Smoked Bacon, Di Bruno Bros. Black Lava Cashews

TUSCAN KALE

Toasted Walnuts, Grapes, Shaved Parmigiano Reggiano, Champagne Vinaigrette

VERDE SALAD

English Peas, Asparagus, Haricots Verts, Fava Beans, Little Gems, Avocado Crema

DI BRUNO BROS. WHIPPED RICOTTA

Lavender Honey Roasted Pears, Radicchios, Frisee, Endive, Late Harvest Wine Vinaigrette

MAINE LOBSTER ORECCHIETTE

Cherry Tomatoes, Baby Spinach Compote, Chorizo Crumbs

GARGANELLI POMODORO

San Marzano Tomatoes, Double Pesto, Parmigiano Reggiano

MEDITERRANEAN VEGETABLE TART

Cana De Cabra, Basil Pesto

WARM POTATO BLINI

Nova Smoked Salmon, Vodka & Chive Crème Fraiche

HEIRLOOM BEET CARPACCIO & PRIMA DONNA

Wild Arugula, Crisp Apples, Di Bruno Bros. Honey Pecans, Sherry Vinaigrette

DI BRUNO BROS. CLASSIC CRAB CAKE

Heirloom Vegetable Slaw, Lemon, Herb Remoulade





INDIVIDUALLY PLATED EXPERIENCES

ENTRÉE SELECTIONS

CHIANTI-BRAISED SHORT RIB

Truffled Edamame Purée, Fondant Carrots, Grilled Scallions

TOMATO-BRAISED SHORT RIB

San Marzano Tomatoes, Carrot Purée, Roasted Heirloom Carrots, Carrot Top Pesto

ROAST BEEF TENDERLOIN

Potato Terrine, Creamed Spinach, Cabernet Demi, Abbruzzese Roasted Tomatoes

ROAST BEEF Tournedo

Rustic Mashed Potatoes, Salsa Verde, Charred Baby Bell Peppers, Grilled Asparagus, Pinot Noir Jus

FREE RANGE ROAST ORGANIC CHICKEN

Ras El Hanout, Fregola, Pine Nuts, Currants, Grilled Asparagus, Blistered Grape Tomatoes, Preserved Lemon Aioli

CHIMICHURRI ROASTED FREE RANGE CHICKEN

Arugula Potato Purée, Vegetable Tian, Thyme Chicken Jus

CHICKEN POT PIE MY WAY

Crispy Skin Chicken Breast, Caramelized Onion Veloute Braised Thigh, Buttery Puff Pastry, Heirloom Carrots

MIRIN-GLAZED SALMON

Wasabi Potato Purée, Sesame Bok Choy, Shiitake Cilantro Relish, Tamarind Ginger Jus

SEARED SALMON

Roasted Garlic Pommies Purée, Grilled Asparagus, Tomatoes, Romesco

ROASTED BRANZINO

Fregola, Currants, Pine Nuts, Italian Parsley, Tomatoes, Capers, Lemon

ROASTED HALIBUT NIÇOISE

Meyer Lemon, Fingerling Potato Coins, Tomato Confit, Haricots Verts, Niçoise Olive, Artichoke Purée, Salsa Verde

RAS EL HANOUT ROASTED CAULIFLOWER

Agro Dolce Red Cabbage, Golden Raisin And Preserved Lemon Couscous, Lemon Tahini Vinaigrette, Marcona Almonds

SEASONAL VEGETABLE POT PIE

Watercress, Radishes

SUMMER CORN RISOTTO

English Pea Coulis, Blistered Vine Tomatoes, Calabrian Chili Oil (Seasonal)

TARTUFO-SCENTED WILD MUSHROOM RISOTTO

Chianti Shallot Confit

DESSERT SELECTIONS

APPLE TART TATIN

Vanilla Bean Gelato

VALRHONA CHOCOLATE BUDINO

Whipped Cream, Chocolate Pearls

CRÈME BRULÉE TART

Seasonal Berry Coulis

WHITE CHOCOLATE CHEESECAKE

Amarena Cherry Compote, Chocolate Streusel, Whipped Cream, Pistachio Crema

MEDITERRANEAN ALMOND CAKE

Elderflower Whipped Cream, Macerated Strawberries

DESSERT STATIONS

CHOCOLATE & CHEESE EXPERIENCE

decadent selection of sweets and dessert cheeses featuring our cinnful cocoa pecan studded delice de bourgogne "cheesecake," prima donna, gorgonzola dolce, cana de cabra mini cheesecakes, salted chocolate caramels, truffles, ricotta chocolate chip cannoli, chocolate pearls, amarena cherries, raisin walnut ficelle, raisin nut crisp, fresh fruit, and berry garnish

HAND PIPED CANNOLI STATION

italian cookies, cannoli with an array of fillings Including classic ricotta & chocolate chip, nutella, raspberry

Toppings: pistachios, chocolate pearls

VENETIAN TABLE

valrhona chocolate opera cake, raspberry financier, tiramisu, elderflower panna cotta, assorted housemade petit fours, seasonal fruit tarts, assorted macarons



