DI BRUNO BROS.

CULINARY PIONEERS SINCE 1939

THANKSGIVING

IN-STORE PICKUP MENU

DI BRUNO BROS.

CATERING
& EVENTS

THANKSGIVING ORDER/PICKUP DETAILS

Please place orders by *Friday, November 16th before 3pm* and pickup your orders on *Wednesday, November 21st between 11am and 5pm or Thursday, November 22nd between 9am and 12pm.**

**Please note: These dates may vary based on pickup location.*

Please call our catering team to place your order. Pickup is available from our Catering Commissary, Rittenhouse Square, Franklin Market, and Ardmore Farmers Market locations.

To place an order call

215.665.1659

BIG CHEESY SMILES! We've created beautiful cheese spreads for every type of cheese lover. Crowd pleasers, European breakfast, beer lovers, red & white wine lovers, and more. Cheese makes people smile; it's science!

SHARE A TASTE OF PHILLY! Enjoy Philly bite by bite, with dishes full of flavors straight from the Italian Market, locally-sourced ingredients, and enough Philly street cred to go around.

AT YOUR SERVICE! Di Bruno Bros. Catering & Events strives for all our guests to be wide-eyed with culinary excitement! Our services include in-store pickup, delivery, full-service catering, and hosted events in our own Rittenhouse Square location!

Di Bruno Bros. Story

Since 1939, Di Bruno Bros has established a legacy of culinary pioneering with exceptional and warm hospitality. Join us on a culinary adventure filled with incredible flavors, smiles abound, and cheeses from around the corner, and around the world.

THANKSGIVING DINNER PACKAGE

(Serves 6) Comes with Pumpkin Chipotle Bisque, dinner rolls, butter, cranberry relish, and a side of gravy. The price of the package depends on the entrée you choose. Includes choice of 2 vegetables, 1 stuffing, 1 potato, and 1 dessert.

CHOOSE 1 ENTRÉE

DI BRUNO`S SIGNATURE TURKEY BRACIOLA
$220/Package $90/À la carte
A slowly roasted boneless roulade of free range turkey breast filled with dark meat, turkey sausage and herbs, sliced and served with a golden chanterelle turkey gravy

SLICED OVEN ROASTED TURKEY
$220/Package $80/À la carte
Boneless turkey with a chanterelle turkey gravy

ALL NATURAL SLOW ROASTED WHOLE TURKEY
$230/Package $100/À la carte

CHOOSE 2 VEGETABLES

GF VG **HARVEST ROOT VEGETABLES**
Caramelized and finished with herbs and Sicilian olive oil.

GF VG **ROASTED BRUSSELS SPROUTS**
Flash-roasted and tossed with candied pecans, aged balsamic, and Sicilian olive oil

GF V **MASHED CAULIFLOWER**
Hearty cauliflower, puréed mashed potato style with butter, cream, and sour cream

GF VG **HARICOTS VERTS ALMONDINE**
French beans, roasted almonds and the highest-quality olive oil

CHOOSE 1 STUFFING

V **OLD FASHIONED STUFFING**
Artisanal bread, fresh herbs, vegetables and all natural vegetable stock

SWEET ITALIAN SAUSAGE STUFFING
Italian bread stuffing with sweet sausage & roasted red peppers

CHOOSE 1 POTATO

V **CHIVE MASHED POTATOES**
Creamy golden potatoes, mashed with sour cream & chives

GF V **CANDIED YAMS**
Roasted yams tossed in a spiced honey pecan glaze

CHOOSE 1 DESSERT

Pumpkin Pie, Apple Pie, or Southern Pecan Pie

Making your protein at home?

THANKSGIVING SIDES PACKAGE

$90 (serves 6)

- Choose 3 Vegetables
- Choose 1 Stuffing
- Choose 1 Potato

Add À la Carte sides $20/each

THANKSGIVING À LA CARTE

HORS D'OEUVRES

V **PUMPKIN CHIPOTLE BISQUE**
$30 (serves up to 6)
Spicy, sweet and creamy; seasoned with ginger and fall spices

TRADITIONAL ANTIPASTO
$70 (serves up to 12)
Prosciutto di Parma, soppressata, pepperoni, grilled asparagus, artichokes, hand-stuffed pepper shooters, sharp provolone, lightly dressed mozzarella, and imported olives

V **SPINACH & ARTICHOKE DIP**
$40 (serves up to 12)
Roasted garlic morsels, creamed spinach, marinated artichokes, served in bread bowl with a sliced baguette

V **CRISP CRUDITÉ PLATE**
$40 (serves up to 12)
Fresh local and seasonal vegetables, with a creamy herb dressing

MARYLAND STYLE MINI CRAB CAKES
$60 (2 dozen)
Served with red pepper aioli

LOBSTER ARANCINI
$60 (2 dozen)
Served with tarragon pesto

GF **CHILLED COLOSSAL SHRIMP**
$140 (4 dozen)
Poached in a bouquet of herbs, white wine, and citrus, served with cocktail sauce

DESSERTS
À LA CARTE

PUMPKIN PIE
$25 (serves up to 6)

APPLE PIE
$25 (serves up to 6)

SOUTHERN PECAN PIE
$30 (serves up to 6)

SEASONAL FRUIT TRAY
$55 (serves up to 12)

APPLE PIE

GF Gluten-Free* VG Vegan V Vegetarian

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

ORDERING & PICKUP DETAILS

Please call our catering team to place your order.

PHONE: 215.665.1659

EMAIL: Catering@dibruno.com

Pickup is available from our Catering Commissary, Rittenhouse Square, Franklin Market, and Ardmore Farmers Market locations. Please note: Heating instructions are included, as items need to be heated before serving.

THANKSGIVING ORDER/PICKUP DETAILS

Please place orders by Friday, November 16th before 3pm and pickup your orders on Wednesday, November 21st between 11am and 5pm or Thursday, November 22nd between 9am and 12pm.*

Please note: These dates may vary based on pickup location.

You can always include additional items from our everyday catering menu to your Holiday order. There is also a full selection of gifts and entertaining options available online.

INTERESTED IN DELIVERY?

Please visit our website to see our holiday delivery menu!

DIBRUNOCATERING.COM