



DI BRUNO BROS.

CULINARY PIONEERS SINCE 1939

WINTER HOLIDAY

IN-STORE PICKUP MENU



PLEASE CONTACT OUR CATERING TEAM TO PLACE YOUR ORDER.

PHONE: 215.665.1659 // **EMAIL:** Catering@DiBruno.com

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

WINTER HOLIDAY ORDER & PICKUP DETAILS

Please place all orders (and make any changes or cancellations by) Thursday, December 20th before 5pm and pickup your orders between Sunday, December 23rd between 9am - 12pm and Monday, December 24th between 9am - 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.

DIBRUNOCATERING.COM

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WINTER HOLIDAY DINNER PACKAGES

*(Serves 6) Comes with Butternut Squash Soup, artisanal bread, and butter.
The price of the package depends on the entrée you choose.
Includes choice of 4 sides and 1 dessert.*

CHOOSE 1 ENTRÉE

GF TENDERLOIN OF BEEF

\$300/Package \$120/À la carte
Whole tenderloin of filet rubbed with sea salt and cracked black peppercorn, with a Chianti demi-glace

GF HONEY GLAZED HAM

\$220/Package \$90/À la carte
Virginia baked ham, glazed with orange blossom honey

SLICED OVEN ROASTED TURKEY

\$220/Package \$80/À la carte
Boneless turkey with a golden chanterelle turkey gravy

SEAFOOD CANNELLONI

\$230/Package \$100/À la carte
Bay scallops, Maine lobster, and shrimp with roasted garlic in a blush sauce

CHOOSE 4 SIDES

À la carte sides \$20 (serves 6)

GF ROASTED BRUSSELS SPROUTS

VG Flash-roasted and tossed with toasted walnuts, aged balsamic, and Sicilian olive oil

GF CANDIED YAMS

VG Roasted yams tossed in spiced pecan glaze

POTATO LATKES

With sour cream and applesauce

GF CHIVE MASHED POTATOES

V Creamy golden potatoes, mashed with sour cream & chives

GF HARVEST ROOT VEGETABLES

VG Caramelized and finished with herbs and Sicilian olive oil

GF BROCCOLI RABE

VG Sicilian Olive oil and roasted garlic

GF HARICOTS VERTS ALMONDINE

VG French beans, roasted almonds, and Sicilian olive oil

CHOOSE 1 DESSERT

Prices reflect à la carte dessert (serves 6)

V CHOCOLATE GANACHE

CHEESECAKE \$35

V APPLE PIE \$25

V SOUTHERN PECAN PIE \$30

V CRANBERRY APPLE CRISP \$25

Making your protein at home?

WINTER HOLIDAY SIDES PACKAGE

\$75 (serves 6)

• Choose 4 sides

À LA CARTE HORS D'OEUVRES

GF BUTTERNUT SQUASH SOUP

V \$30 (serves up to 6)
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

GF CRISP CRUDITÉ PLATE

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

CREAMY CRAB DIP

\$60 (serves 12)
Lump crabmeat, cheddar, and touch of horseradish, with artisan bread & crackers

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

CILANTRO SHRIMP SPRING ROLLS

\$60 (2 dozen)
with sweet chili sauce

GF BACON WRAPPED SCALLOPS

\$72 (2 dozen)
with green tomato mostardo



CRAB DIP

CHILLED COLOSSAL SHRIMP