

Sandwiches

Boxed Lunches Served with your Favorite Sandwich, House Made Chips and a Fresh Baked Cookie. "Make it Lean and Green with a Lettuce Bun"

Boxed Lunch Sandwich Options: \$13.00

Chicken Salad, Tuna Salad, Turkey & Swiss, Turkey Club, Ham & Cheddar

Half Boxed Lunch Options: \$12

Choose Half of your Favorite Sandwich

Sandwich Trays 6 Half Sandwiches per Tray, Served with Chips
*Gluten Free sandwiches available, additional \$5 per tray

House Grilled Cheese Melted Fontina Cheese & Tomato served on Crisp Sourdough Bread \$30

Chicken Parmesan Our Chicken Parmesan Topped with Mozzarella Cheese & House Marinara Sauce on a French Roll \$45

Chicken Salad House Made Chicken Salad served on Grilled Bread with Tomato & Lettuce \$40

Tuna Salad House Made Albacore Tuna Salad served on Grilled Bread with Tomato & Lettuce \$40

Chicken Pesto Grilled Chicken Marinated in our House Made Pesto. Topped with Fresh Mozzarella, Roasted Artichoke Hearts and a Lemon Arugula Salad. Served on French Roll with Sun Dried Tomato Pesto Mayonnaise \$45

Turkey Club Sliced Turkey Breast, Smoked Bacon, Lettuce, Tomato & Special Bistro Sauce served on Wheat Bread \$45

Cuban Our House Made Slow Roasted Pork, Sliced Ham and Swiss Cheese served on Cuban Bread \$46

Corned Beef Reuben Corned Beef—Made in-house, Melted Swiss Cheese, Chipotle Remoulade & Sauerkraut on Grilled Marble Rye Bread \$46

The Stella Grilled Chicken Breast, Fontina Cheese, Roasted Peppers, and Arugula Salad. Topped with Sun Dried Tomato Aioli on Grilled Sourdough Bread \$45

Bros. Sliders 10 Sliders made with Angus Beef and Cheddar Cheese \$48

Pulled Pork Sliders 10 Sliders with our House Made Roasted Pork and Apricot BBQ Sauce \$46

Sliders Tray 10 Sliders. Select from our Sandwich Selections, up to 2 \$52

Catering Services:

Full Service A catering team will be with you from start to finish!

We set up, serve, and clean up for you.

Servers available with a 2 Server, 4 Hour Minimum *Hourly rate applies.

20% Service Fee applied for all full service events.

Delivery & Set Up Delivered right to you. Our team will make sure your event is set for success with convenient disposables for a fast clean-up.

Want to keep your food hot? * Rent our chafing dishes for the day of your event! *

Delivery fee will be 10% of the invoice subtotal. Minimum Charge \$30

Pick Up We prepare your order in convenient disposable containers for and easy pick up at the right time. You serve it the way you like.

From the Bakery

Some Bakery Items need 48-hour notice, based on availability

Cookies & Specialty Trays

House Cookie Tray 24 of your favorite House Cookies \$34

Cookie Flavors: Chocolate Chunk, Chocolate Chocolate Chunk, White Chocolate Chip, Reese's Peanut Butter Cup, Oatmeal & Monster

Brownie Bites Tray 32 Bite-size squares of our in-house Brownies \$40

Specialty Bar Bites Tray 32 Bite-size Specialty Bar Squares. Brookie Bars, Toffee Bars & Brownies \$40

Specialty Bar, Brownie & Cookie Tray A 24 piece combination of Specialty Bars, Mini Cookies & Brownies \$42

Bread Pudding Tray of our House Made Bread Pudding, (12 pieces). Served with Bourbon Caramel Sauce \$55

Banana Pudding 24 oz. of our House Made Banana pudding served with Lady Fingers \$55

Italian Wedding Cookies 24 of our Gourmet Italian Wedding Cookies \$60

Cakes & Cupcakes

Cheesecake Bars 32 Bite-size of your favorite Cheesecake bars \$48

Lemon Bars Bites 32 Bite-size Lemon bars. A simple, delicious sweet and tangy dessert \$45

Cupcakes 12 per tray, choose from our Gourmet Cake Flavors below. *Limit 2 flavors per tray \$30 *Gluten Free Cupcakes Available \$35

Whole Cakes Choose your Favorite Flavor of Cake \$46 / Cheesecakes \$50
*Gluten Free Cakes Available Upon Request - Additional \$5

Cake & Cupcake Flavors

Italian Cream, Carrot, Red Velvet, Chocolate/Choc Icing, Chocolate/Peanut Butter Icing, Chocolate/White Icing, German Chocolate, Hummingbird Cake, Strawberry, Swirl/Marble, Coconut Cake, Neapolitan Cake, White Cake/Strawberry Icing.

Cheesecake Flavors

White Chocolate Caramel Cheesecake • Oreo Cheesecake +\$2 • Fruit Flavor +\$2

Seasonal Desserts

Pumpkin Cheesecake \$55 • Pumpkin Rolls (12 slices) \$48

Catering Side Items:

House Made Mashed Potatoes 48 oz. - 3 Lbs Per Tray \$32

Freshly Roasted Rosemary Potatoes 48 oz. - 3 Lbs Per Tray \$32

Buttered Broccoli 36 oz. - 2.5 Lbs Per Tray \$25

Classic Buttered Peas 36 oz. - 2.5 Lbs Per Tray \$15

House Made Potato Chips 48 oz. Per Bowl \$20

Veggie Orzo & Quinoa Mix 48 oz. - 3 Lbs Per Tray \$38

Bacon 12 slices cut in half for 24 pieces \$24

Sausage Pattie 12 Patties \$24

Catering Menu



**Rustic Comfort Food
At Your Service**

**750 S. Main St. Suite 165
Keller, TX 76248**

Phone: (817) 776-3934

Fax: (817) 431-6892

DeVivoBrosCatering@gmail.com

Appetizers *Serves 8 - 10*

Bruschetta Perfectly Seasoned Tomato Mixture served with Crostini Bread \$35

House Made Meatballs 24 one ounce Hand Rolled Meatballs, covered in our House Made Marinara Sauce, and Parmesan Cheese \$43

Salami & Cheese Tray Fresh Salami Slices, 3 Specialty Cheeses, Fresh Olives, Sliced Prosciutto & Crackers \$46

Caprese Skewers 24 Skewers. Farm Fresh Tomatoes and Fresh Mozzarella Cheese served with a Light Balsamic Glaze Drizzle and Fresh Basil served on a 4" skewer \$34

Italian Sausage Stuffed Mushrooms 18 mushroom caps stuffed with our House Made, creamy, Italian Sausage mixture over a White Wine Garlic Cream Sauce \$30

Fried Ravioli 18 Crispy Cheese Raviolis over home made Marinara \$30

Specialties *Serves 5*

Chicken with Grapes 12 Two ounce Chicken Breasts, Topped with an Original House Sauce Made with Fresh Grapes and Thyme. choose 2 sides \$52

Steak Diane 12 Two Ounce Angus Steak Medallions smothered in our Brandy Mushroom Sauce. Choose 2 sides \$75

Roasted Herb Salmon 6 Four Ounce Pieces of Fresh Salmon Seasoned with Lemon & Thyme. Choose 2 Sides \$72

Glazed Pork Tenderloin 6 Four Ounce Portions of Savory, Sweet Pork Tenderloin Covered with a Plum Glaze. Choose 2 Sides \$50

Delicious Meatloaf 12 Two Ounce Portions of Fresh Angus Ground Beef with a Savory Herb Mixture topped with Marinara Sauce. Choose 2 Sides \$51

Chicken Parmesan 9/3 Ounce Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil. Served over our House Marinara and Rigatoni \$48
*Cut in half upon request

Eggplant Parmesan Delicious Family Favorite! Approximately 2 lbs. of Eggplant Parmesan. Served with House Marinara Sauce and Rigatoni \$45

Flat Iron Steak 12 Two Ounce Portions of our Angus Choice Cut seared to a Moist & Tender Center. Choose 2 Sides \$70

Chicken Piccata 12 Two Ounce Portions of our Grilled Chicken Glazed with a Light and Luscious Lemon Sauce. Choose 2 Sides \$58

Chicken Fried Chicken 6 Three Ounce Breasts with Sausage Gravy. Choose 2 Sides \$45

Balsamic Chicken 12 two oz pieces of our balsamic marinated chicken breasts over a bed of Orzo, and Quinoa vegetable mixture including bell peppers, carrots, and broccoli. Topped with arugula and a tomato basil mixture \$50

Fish Tacos 9 Tacos stuffed with Fresh Whitefish, topped with Cilantro, Green Cabbage & Sour Cream Sauce. Served with Black Beans \$46

Sides

- Fresh Peas
- Rosemary Potatoes
- Buttered Broccoli
- Mashed Potatoes

Premium Sides (Additional \$5 per tray)

- Vegetable Medley
- Grilled Asparagus
- Smokey Chipotle, Gouda Mack & Cheese

Salads *Serves 8 - 10*

- Add Chicken to any Salad for \$25
- Add Shrimp to any Salad for \$18

Chopped Romaine Lettuce Tomatoes, Bacon, Avocado, Bleu Cheese, Apples, Bell Peppers & Balsamic Dressing \$39

Caesar Romaine Hearts, Croutons, topped with Parmesan Cheese & Caesar Dressing \$33

Spinach & Quinoa Salad Fresh Spinach, Cucumbers, Red Onion, Tomatoes, Carrots, Cranberries & Quinoa Salad tossed in our House Made Balsamic Vinaigrette \$36

House Salad Leaf Lettuce, topped with Tomatoes and Croutons \$27

Smoked Salmon Salad Mixed Salad Greens, Cucumbers, Carrots, Feta Cheese & Honey Smoked Salmon tossed with Mustard Dill Vinaigrette \$51

Fresh Kale Salad Mixture of Fresh Kale, Shaved Brussels Sprouts, Red Cabbage and Shaved Carrots. Topped with Dried Cranberries, Pumpkin Seeds, Crispy Tortilla Strips & Candied Almonds. Paired with a Creamy Jalapeño Dressing \$39

Greek Salad Chopped Romaine Lettuce, Fresh Tomatoes, Cucumbers, Red Onions, Kalamata Olives & Feta Cheese, tossed in our House Made Greek Dressing \$36

House Made Dressings

Ranch, Bleu Cheese, Balsamic Vinaigrette, Mustard Dill Vinaigrette, Jalapeño Ranch, House Greek or Caesar

Specialty Soup

Soup of the Day - Quart \$16 (serves 4) | Half Gallon \$32 (serves 8)

Pasta *Serves 7*

- Add Chicken to any Pasta for \$25
- Add Shrimp to any Pasta for \$22

All catering Trays of Pasta are served with Rigatoni Pasta, unless otherwise requested
Substitute Gluten Free Pasta additional \$5 per tray

Classic Fettuccine Alfredo Rich, Creamy Alfredo Sauce served with Rigatoni Pasta \$53

Pasta with Marinara House Marinara tossed with Rigatoni Pasta \$45

Bolognese Delicious Garlic Wine Meat made with Angus Beef, Spicy Sausage and Mushrooms Tossed with Rigatoni Pasta \$55

Pesto Pasta Creamy Pesto Sauce with Roasted Artichoke Hearts, Sun-Dried Tomatoes and Fresh Parmesan. Tossed with Rigatoni Pasta \$45.50

Spaghetti (Rigatoni) & Meatballs House Marinara tossed with Rigatoni Pasta and served with 12 of our House Made Meatballs \$55

Diablo 3 Cheese Tortellini tossed with Spicy Italian Sausage, Grilled Onions, Peppers & Sun-Dried Tomato and Cream Sauce \$53

Carbonara Pasta Rendered Bacon in a Rich Creamy White Sauce tossed with Peas & Rigatoni Pasta \$55

Telephono Pasta Creamy House Marinara Sauce tossed with Rigatoni & Melted Mozzarella Cheese \$50

Smokey Chipotle, Gouda Mac & Cheese Rigatoni Pasta tossed with Bacon, Caramelized Onions, and a Smoked Chipotle Honey Glaze with Gouda Cheese \$53

Spicy Italian Sausage & Rigatoni Spicy Italian Sausage cooked in our House Made Marinara Sauce and served over Rigatoni Pasta \$53

Shrimp Pasta Fresh Linguine tossed in Garlic Cream, Citrus and Pine Nut Pesto Sauce and Topped with Seasoned Shrimp \$65

Mac & Cheese Rigatoni Pasta tossed in House Made Cheese Sauce \$49

Bread Dinner Rolls \$0.50 Each

Breakfast *Serves 5*

Biscuits & Sausage Gravy 6 Biscuits/12 halves with Creamy Sausage Gravy \$34.50

Pancakes 24 Medallion size House Made Pancakes made from Scratch and served with Maple Syrup \$32.25

French Toast 18 half pieces of Texas Toast Soaked in our Delicious Brandy Cream Batter. Topped with Powdered Sugar \$36

Breakfast Monte Cristo 12 of our Creamy French Toast, stuffed with Cheddar & Fontina Cheese, Fluffy Scrambled Eggs, Warm Turkey & Ham. Paired with a Side of Breakfast Potatoes & Strawberry Preserves \$47

Scramblers & Sandwiches

Served with Breakfast Potatoes

Egg Sandwich 6 half sandwiches fresh Scrambled Eggs, Bacon, Cheddar Cheese and Tomato on Grilled White Bread (Ham Optional for an Additional Charge)

*Also Available in Sliders upon request (10 sliders per tray) \$35

Fresh Egg Scramble Our Classic Scrambled Eggs (Cheese Optional) with your choice of 6 strips of Bacon or 6 Sausage patties \$38.25

Sausage & Peppers Scramble The way Dad used to make, 6 Spicy Italian Sausage Halves, Sautéed Bell Peppers, Onions & Eggs \$40.50

DeVivo Scramble Spinach, Mushrooms, Roasted Peppers, and Fontina Cheese \$40

Ham & Swiss Scramble Diced Seared Ham with Melted Swiss Cheese \$40.50

Blueberry & Sausage Scramble Pork Sausage, Caramelized Onions, Sweet Peppers, and Fresh Blueberries \$40.50

Corned Beef Hash House Roasted Corned Beef, Potatoes, Caramelized Onions and Roasted Bell Peppers. Tossed in our Poblano Cream Sauce and served with 6 Over Medium Eggs on the side and Grilled Artisan Bread \$46

Breakfast Tacos 9 Chorizo and Egg Tacos topped with Cheese and Roasted Poblano Salsa. Served with Breakfast Potatoes. \$40

Individual Trays of Side Items Available on Request

Pastry & Fruit Trays | *Serves 10*

Mini Cinnamon Rolls 12 Mini Warm Cinnamon Rolls. Served with a Sweet Glaze Drizzle \$36

Muffin Tray 8 Muffins per tray. Choice of Blueberry, Banana Nut Bread, Chocolate/Chocolate Chip (up to 2 flavors) \$33

Fruit Bowl Mixture of Fresh Seasonal Fruit \$42

Drinks

Gallons

Unsweetened Tea \$11

Peach Tea \$11

Lemonade \$11

Orange Juice \$18

Orange Basil Juice \$20

Strawberry Lemonade \$25

Individuals

24 Bottles of Water \$24

12 Blood Orange San Pellegrino \$24

24 Sodas of Choice \$36

Coke, Diet Coke, Sprite or Dr. Pepper

Hot Boxes

Coffee Box \$23

Hot Tea Box \$18

Hot Chocolate \$24

Gallons Serve 9 - 14 oz. Cups | Hot Boxes Serve 8 - 12 oz. Cups