

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: \$14

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

Half Boxed Lunch Options: \$13

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 \$50

Chicken Parmesan Our Chicken Parmesan Topped with Mozzarella Cheese & House Marinara Sauce on a French Roll \$50

Chicken Salad House Made Chicken Salad served on Grilled Bread with Tomato & Lettuce \$50

Tuna Salad House Made Albacore Tuna Salad served on Grilled Bread with Tomato & Lettuce \$50

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 \$50

Turkey Club Sliced Turkey Breast, Smoked Bacon, Lettuce, Tomato & Special Bistro Sauce served on Wheat Bread \$50

Ham & Cheddar Sliced ham, Cheddar cheese, Lettuce & Tomato served on White Bread \$45

Cuban Our House Made Slow Roasted Pork, Sliced Ham and Swiss Cheese served on Cuban Bread \$51

Corned Beef Reuben Corned Beef-Made in-house, Melted Swiss Cheese, Chipotle Remoulade & Sauerkraut on Grilled Marble Rye Bread \$51

The Stella Grilled Chicken Breast, Fontina Cheese, Roasted Peppers, and Arugula Salad. Topped with Sun Dried Tomato Aioli on Grilled Sourdough Bread \$50

Bros. Sliders 10 Sliders made with Angus Beef and Cheddar Cheese \$55

Pulled Pork Sliders 10 Sliders with our House Made Roasted Pork and Apricot BBQ Sauce \$51

Sliders Tray 10 Sliders. Select from our Sandwich Selections, up to 2 \$60

Chicken Salad Croissants House Made Chicken Salad served in mini-croissants \$40

Tuna Salad Croissants House Made Albacore Tuna Salad served in mini-croissants \$40

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

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 \$40

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 \$45

Specialty Bar Bites Tray 32 Bite-size Specialty Bar Squares. Brookie Bars, Toffee Bars & Brownies \$45

Specialty Bar, Brownie & Cookie Tray A 24 piece combination of Specialty Bars, Mini Cookies & Brownies \$50

Bread Pudding Tray of our House Made Bread Pudding, (12 pieces). Served with Bourbon Caramel Sauce \$60

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 \$55

Lemon Bars Bites 32 Bite-size Lemon bars. A simple, delicious sweet and tangy dessert \$50

Cupcakes 12 per tray, choose from our Gourmet Cake Flavors below. *Limit 2 flavors per tray \$40 *Gluten Free Cupcakes Available \$45

Whole Cakes Choose your Favorite Flavor of Cake \$46 / Cheesecakes \$50
*Gluten Free & Vegan 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 \$35

Freshly Roasted Rosemary Potatoes 48 oz. - 3 Lbs Per Tray \$38

Buttered Broccoli 36 oz. - 2.5 Lbs Per Tray \$30

Classic Buttered Peas 36 oz. - 2.5 Lbs Per Tray \$19

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

Veggie Orzo & Quinoa Mix 48 oz. - 3 Lbs Per Tray \$45

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 topping on Bread \$35

House Made Meatballs 24 one ounce Hand Rolled Meatballs, covered in our House Made Marinara Sauce, and Parmesan Cheese \$50

Salami & Cheese Tray Fresh Salami Slices, 3 Specialty Cheeses & Crackers \$64

Caprese salad Fresh marinated Tomatoes with Basil & Fresh Mozzarella pearls. served with a Light Balsam and Fresh Basil \$55

Italian Sausage Stuffed Mushrooms 18 mushroom caps stuffed with our House Made, creamy, Italian Sausage mixture over a White Wine Garlic Cream Sauce \$38

Fried Ravioli 15 Crispy Cheese Raviolis over home made Marinara \$35

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 Vegan & Vegetarian options available upon request.

Classic Fettuccine Alfredo Rich, Creamy Alfredo Sauce served with Rigatoni Pasta \$60

Pasta with Marinara House Marinara tossed with Rigatoni Pasta \$50

Bolognese Delicious Garlic Wine Meat made with Angus Beef, Spicy Sausage and Mushrooms Tossed with Rigatoni Pasta \$60

Chicken Parmesan 9 - 3 Ounce Crispy Chicken Parmesan topped with Mozzarella, Parmesan Cheese, and Fresh Basil. Served over our House Marinara and Rigatoni \$58

Pesto Pasta Creamy Pesto Sauce with Roasted Artichoke Hearts, Sun-Dried Tomatoes and Fresh Parmesan. Tossed with Rigatoni Pasta \$50

Spaghetti (Rigatoni) & Meatballs House Marinara tossed with Rigatoni Pasta and served with 24 of our House Made Meatballs \$60

Diablo 3 Cheese Tortellini tossed with Spicy Italian Sausage, Grilled Onions, Peppers & Sun-Dried Tomato and Cream Sauce \$60

Carbonara Pasta Rendered Bacon in a Rich Creamy White Sauce tossed with Peas & Rigatoni Pasta \$60

Telephono Pasta Creamy House Marinara Sauce tossed with Rigatoni & Melted Mozzarella Cheese \$55

Smokey Chipotle, Gouda Mac & Cheese Rigatoni Pasta tossed with Bacon, Caramelized Onions, and a Smoked Chipotle Honey Glaze with Gouda Cheese \$59

Spicy Italian Sausage & Rigatoni Spicy Italian Sausage cooked in our House Made Marinara Sauce and served over Rigatoni Pasta \$59

Shrimp Pasta Fresh Linguine tossed in Garlic Cream, Citrus and Pine Nut Pesto Sauce and Topped with Seasoned Shrimp \$72

Mac & Cheese Rigatoni Pasta tossed in House Made Cheese Sauce \$55

Pasta Primavera is a simple dish made with pasta and fresh vegetables, tossed in olive oil and garlic \$55

Lasagna A delicious Garlic Wine Meat sauce with Angus Beef, Spicy Sausage and Mushrooms layered with ricotta cheese, mozzarella cheese \$60

Bread Dinner Rolls \$0.50 Each **Garlic Knots** \$0.90 Each

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

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 \$60

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 \$79

Glazed Pork Tenderloin 6 Four Ounce Portions of Savory, Sweet Pork Tenderloin Covered with a Plum Glaze. Choose 2 Sides \$55

Delicious Meatloaf 12 Two Ounce Portions of Fresh Angus Ground Beef with a Savory Herb Mixture topped with Marinara Sauce. Choose 2 Sides \$58

Eggplant Parmesan Delicious Family Favorite! Approximately 2 lbs. of Eggplant Parmesan. Served with House Marinara Sauce and Rigatoni \$50

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 \$65

Chicken Fried Chicken 6 Three Ounce Breasts with Sausage Gravy. Choose 2 Sides \$50

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 \$55 (Vegan & Vegetarian options available upon request. Chicken will be substituted with Grilled Vegetables.)

Fish Tacos 9 Tacos stuffed with Fresh Whitefish, topped with Cilantro, Green Cabbage & Sour Cream Sauce. Served with Black Beans \$50

Sides

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

Premium Sides (Additional \$5 per tray)

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

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

Belgian Waffle 12 waffles made with Our House Made Waffle Mix, served with Maple Syrup \$38 Add Seasonal Berries for \$20

Chicken and Waffles 12 waffles made with Our House Made Waffle Mix, served with Crispy Chicken Breast and Maple Syrup \$50

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) \$40

Fresh Egg Scramble Our Classic Scrambled Eggs (Cheese Optional) with your choice of 6 strips of Bacon or 6 Sausage patties \$45

Sausage & Peppers Scramble The way Dad used to make, 6 Spicy Italian Sausage Halves, Sautéed Bell Peppers, Onions & Eggs \$45

DeVivo Scramble Spinach, Mushrooms, Roasted Peppers, and Fontina Cheese \$45

Ham & Swiss Scramble Diced Seared Ham with Melted Swiss Cheese \$45

Blueberry & Sausage Scramble Pork Sausage, Caramelized Onions, Sweet Peppers, and Fresh Blueberries \$45

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 \$51

Breakfast Tacos 9 Chorizo and Egg Tacos topped with Cheese and Roasted Poblano Salsa. Served with Breakfast Potatoes. \$48

Individual Trays of Side Items Available on Request

Pastry Trays | Serves 10

Mini Cinnamon Rolls 12 Mini Warm Cinnamon Rolls. **Croissants** 12 Count \$38 Served with a Sweet Glaze Drizzle \$40

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

Healthy Start

Bowl of Oatmeal Topped with Walnuts and Fresh Blueberries. Naturally Sweetened with Local Honey \$30

Yogurt Parfait Vanilla & Strawberry Yogurt, served with Granola and fresh berries \$39

Fruit Bowl Mixture of Fresh Seasonal Fruit \$48