

WELCOME TO BRAVO

THANK YOU FOR CONSIDERING BRAVO FOR YOUR NEXT EVENT.

At Bravo, we believe great food and celebration go hand-in-hand. We will make every effort to make your event one to remember. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chef will work with you to ensure your requests are met. We look forward to serving you and your guests and can't wait to be a part of your special day!

Chef Brian Harvey

PLANNING YOUR EVENT

Bravo offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. You're able to choose from a range of dining styles including plated and buffet style or allow your guests to individually select their own dishes from the menu. We also cater to large parties and smaller groups. We're happy to accommodate your party in any way we can, so no matter the size of your event you can expect a delightful dining experience.

GUIDELINES

GUEST COUNT

Please provide final guest count three (3) business days prior to your event. For parties over 15 guests, we will provide one check for your entire party.

ADDITIONAL ARRANGEMENTS

Guests must secure prior approval before bringing in any outside food and/or beverage. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Valet, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

DEPOSITS, FEES & TAXES

At Bravo, room fees and minimums vary by location. Your Event Coordinator will let you know if there is a deposit to reserve your event date. Pricing does not reflect taxes or gratuity. Applicable state and local taxes will be added.

CANCELLATION FEES

(Applies to locations with private dining rooms) Cancellation penalties vary from location to location. Please ask your Bravo Event Coordinator for their specific policy.

SELECT YOUR EVENT PACKAGE

APPETIZERS

You can select individually plated or family-style appetizers to add to your meal or your event package. You can also feature an appetizers only menu for your event as well.

BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select their own drinks from our bar menu.

FULL MENU

Exclusively for parties of 25 or fewer guests. Your guests select individually plated appetizers, salads and entrées from our regular menu.

CHEF SELECT MENU

Recommended for parties of 15-25 guests. Your guests select an individually plated salad and entrée from a pre-arranged menu.

FAMILY STYLE & BUFFET

You choose an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family style on platters for each table or buffet style depending on availability by location.

BRUNCH

Select individual items or choose a variety of items for your guests.

CONTINENTAL BREAKFAST

Your guests can choose from an assortment of classic breakfast foods.

LUNCH PACKAGES

Perfect for a quick business lunch, choose a one course lunch specialty combo. Available until 4 p.m. daily.

DESSERT

Select individual desserts to add to your meal or your event package.

APPETIZER MENU

You can select individually plated and family-style appetizers to add to your meal or your event package. You can also feature a menu of only appetizers for your event as well.

FAMILY—STYLE APPETIZERS Serves 10–12

Crispy Ravioli | 28
Artichoke + Spinach Formaggio | 26
Calamari Fritti | 37
Crispy Shrimp Napoli | 39
Tomato Mozzarella Caprese | 28
Fresh Fruit Platter | 25
Veggie Platter | 25
Cheese Platter | 49

APPETIZERS BY THE DOZEN

Spinach + Artichoke Bruschetta | 14
Tomato + Mozzarella Crostini | 16
Chicken + Artichoke Crostini | 15
Shrimp + Tomato Bruschetta | 18
Meatballs | 30

PIZZAS Serves 3–5

<i>Margherita</i> 11.79	<i>Pepperoni Classica</i> 12.69	<i>Prosciutto & Burrata Pizza</i> 11.99
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BAR SERVICE

You can decide on specific alcoholic drinks to be served for your event or allow your guests to select their own drinks from our bar menu.

CASH BAR

Drinks are paid by your guests when ordered.

HOST BAR

Drinks are priced à la carte and are tracked by the bartender throughout your event.

WINE SERVICE

Host may choose up to three wine selections from the Bravo Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

CHEF'S SELECT

Exclusively for parties of 25 or fewer guests.

You can select individually plated appetizers to add to your meal or your event package. You can also feature a menu of only appetizers for your event as well.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CONTINENTAL BREAKFAST

8.95 PER PERSON

Your guests can choose from an assortment of classic breakfast foods. Juice, coffee, assorted pastries, bagels, muffins & fresh seasonal fruit.

BRUNCH

15 PER PERSON

Choose three items from the following section. Served with Focaccia bread, dipping oil and choice of coffee, tea or soft drink. Available Saturday & Sunday until 3 p.m.

ENTRÉES

<i>Prosciutto Frittata</i>	<i>Grilled Salmon Salad*</i>
<i>French Toast “Sticks”</i>	<i>Roasted Turkey + Bacon Sandwich</i>
<i>Eggs, Home Fries + Bacon</i>	<i>Spaghettoni + Meatballs</i>
<i>Yogurt Stuffed Crepes</i>	<i>Romano-Crusted Chicken Salad</i>
<i>Shrimp Scampi Pasta</i>	<i>Grilled Chicken Chopped Salad</i>

BRUNCH BEVS*

For an additional charge enjoy:

<i>Mimosa</i>	<i>Red Sangria</i>
<i>Peach Bellini</i>	<i>White Peach Sangria</i>
<i>Bloody Mary</i>	<small>*Pitchers of your favorite drinks (where legally available)</small>

LUNCH PACKAGES

14 PER PERSON

Perfect for a business lunch, choose a lunch combo, available until 4 p.m. Served with Focaccia bread, dipping oil and choice of coffee, tea or soft drink.

SOUP OR SALAD (Choose 1)

Italian Wedding Soup
Lobster Bisque (add \$1 per person)
Caesar Classica
Bravo Chopped
Insalata Della Casa
Caprese Salad (add \$1 per person)

PASTA, FLATBREAD OR SANDWICH (Choose 1)

<i>Chicken Fra Diavolo</i>	<i>Margherita Flatbread</i>
<i>Shrimp Fra Diavolo</i>	<i>Pepperoni Classica Flatbread</i>
<i>Shrimp Scampi Pasta</i>	<i>Chicken, Bacon, Spinach Flatbread</i>
<i>Pasta Bravo</i>	<i>Roasted Turkey + Bacon Sandwich</i>
<i>Pasta Woozie</i>	<i>Grilled Chicken + Candied Bacon Sandwich</i>
<i>Cheese Ravioli Al Forno</i>	
<i>Mama'a Lasagna Bolognese</i> (add \$1 per person)	

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CHEF SELECT MENU – PLATED For parties of 15–25 guests.

Create a custom event menu by selecting two soups or salads and three individual entrées. We will provide a complimentary custom menu card for your guests to order from when they dine. All custom menus served with Focaccia bread, dipping oil and choice of coffee, tea or soft drink.

SOUP OR SALAD

Choose two of the following selections for your event:

<i>Caesar Classica</i>	<i>Insalata Della Casa</i>
<i>Bravo Chopped Salad</i>	<i>Italian Wedding Soup</i>

Guests may substitute Lobster Bisque or Caprese Salad for an additional 1.00 Per Person

ENTRÉES

CLASSICO MENU LUNCH 16 | DINNER 19

Choice of 3 entrées from the Classico Menu

<i>Pasta Bravo</i>	<i>Shrimp Fra Diavolo</i>	<i>Eggplant Parmesan</i>
<i>Spaghettoni + Meatballs</i>	<i>Grilled Chicken Marsala</i>	<i>Grilled Chicken Chopped Salad</i>
<i>Chicken Fra Diavolo</i>	<i>Roasted Turkey + Bacon</i>	

GRANDIOSO MENU LUNCH 18 | DINNER 23

Choice of 3 entrées from the Grandioso or Classico Menu

<i>Mama's Lasagna Bolognese</i>	<i>Grilled Salmon Salad*</i>	<i>Chicken Caprese</i>
<i>Sausage Tortelloni</i>	<i>Chicken Parmesan</i>	<i>Shrimp Scampi Pasta</i>

SUPERIORE MENU LUNCH 22 | DINNER 28

Choice of 3 entrées from the Superiore, Grandioso or Classico Menu

<i>Grilled Salmon*</i>	<i>Veal Parmesan</i>	<i>Grilled Harissa Shrimp</i>
<i>Lobster Ravioli Alla Vodka</i>	<i>Cod Fresca</i>	<i>Grilled Balsamic Chicken</i>
<i>Classic Grilled Pork Chop*</i>		

MAGNIFICO MENU DINNER 33

Choice of 3 entrées from the Magnifico, Superiore, Grandioso or Classico Menu

<i>6 oz. Filet Mignon*</i>	<i>Parmesan-Crusted Beef Medallions*</i>	<i>14 oz. NY Strip*</i>
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Add Gorgonzola Crust | 2.00 / Add Shrimp Scampi | 3.00

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FAMILY STYLE & BUFFET PACKAGE Ideal for parties of 25+ guests

Create a variety of choices for your guests with selections from the following categories. Served with Focaccia bread, dipping oil and choice of coffee, tea, or soft drink. Buffet service not available at all Bravo locations.

PACKAGE SELECTIONS

Select one of the following Family-Style or Buffet Packages.

ROMA

Lunch 15

Dinner 18

Select:

(x2) Salads

(x2) Pastas

VENEZIA

Lunch 18

Dinner 22

Select:

(x2) Salads

(x2) Pastas

(x1) Entrée

(x1) Side

NAPOLI

Lunch 22

Dinner 28

Select:

(x2) Salads

(x2) Pastas

(x2) Entrées

(x2) Sides

All prices on a per person basis.

MENU ITEM SELECTIONS

Choose your menu items from the categories below.

SALADS

Caesar Classica

Bravo Chopped Salad

Insalata Della Casa

SIDES

Herb Pasta

Grilled Asparagus

Seasonal Vegetables

Crispy Fingerling Potatoes

Yukon Gold Mashed Potatoes

PASTA ENTRÉES

Pasta Bravo

Sausage Tortelloni

Pasta Wozzie

Shrimp Scampi

Chicken Fra Diavolo

Shrimp Fra Diavolo

Spaghettoni + Meatballs

CLASSIC ENTRÉES

Chicken Parmesan

Eggplant Parmesan

Grilled Chicken Marsala

Mama's Lasagna Bolognese

Chicken Scaloppini

*Grilled Salmon**

Chicken Caprese

Grilled Balsamic Chicken

*6 oz. Filet Mignon**
(Add \$5 per person)

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