

PARTIES + EVENTS

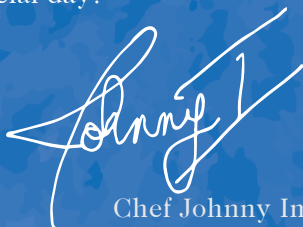
BRAVO

Good food is life enjoyed

WELCOME TO BRAVO

YOU'VE COME TO THE PERFECT PLACE TO HOST YOUR EVENT.

At Bravo, amazing food and genuine Italian hospitality go hand-in-hand. Let our team turn your event into a memory that will last forever. We look forward to serving you and can't wait to be a part of your special day!



Chef Johnny Imbriolo
Chief Culinary Officer

GUIDELINES

GUARANTEES

Private party rooms require a guaranteed guest count to secure the room(s) for your event. If the guest count falls below the guarantee, the difference will be charged at the package price. Please provide final guest count three (3) business days prior to your event.

ADDITIONAL ARRANGEMENTS

All food and beverages must be purchased through Bravo, some exceptions may apply. We are pleased to assist you with any special event needs. Additional fees may apply for: audio-visual equipment, floral arrangements, hosted bar and other outside rentals.

DEPOSITS, FEES & TAXES

In order to secure your event, a deposit of 10% of the estimated total bill must be received within seven (7) days of signing the event agreement. A Deposit Gift Card will be purchased, and it may be deducted from the final bill on the day of the event or used for future Bravo visits. Pricing does not reflect taxes and gratuity. Applicable state and local taxes will be added.

CANCELLATION FEES

Should a cancellation occur, please notify Bravo as soon as possible. Fees may occur if the notice is not given at least four (4) days in advance, including the Deposit Gift Card. The Deposit Gift Card will be returned for future Bravo visits when cancellations are made four (4) or more days prior to event.

PLANNING YOUR EVENT

At Bravo, you can choose the package that's just right for you and personalize your guests' experience from start to finish. We're happy to accommodate your event in any way we can, so regardless of the size of your event, you can expect a delightful experience. Selecting the perfect event menu has never been easier.

SELECT YOUR EVENT PACKAGE

APPETIZERS

You can select family-style appetizers to add to your meal or event package.

BAR SERVICE

You can select a specific beverage package to be served for your event or allow guests to select drinks from our bar menu.

FULL MENU

Exclusively for parties of 15 or fewer guests. Your guests select individually plated appetizers, salads and entrées from the regular menu.

CHEF SELECT MENU

Recommended for parties of 20 or fewer guests. Your guests select an individually plated salad and entrée from a pre-arranged menu.

FAMILY STYLE & BUFFET

Select 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.

DESSERT

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

APPETIZER MENU

Get the party started with family-style appetizers!

FAMILY-STYLE APPETIZERS SERVES 10-12

Artichoke + Spinach Dip 26.99 (340-410 cal)	Margherita Pizza 29.99 (195-235 cal)
Calamari 29.99 (180-210 cal)	Pepperoni Pizza 35.99 (195-235 cal)
Crispy Shrimp Napoli 39.99 (200-240 cal)	Chicken + Spinach Pizza 35.99 (220-265 cal)
Tomato Mozzarella Caprese 28.99 (50-60 cal) GF	Organic Grass Fed Beef + All Natural Pork Meatballs 36.99 (215-260 cal)
Fresh Fruit Platter 25.99 (120-140 cal) GF	Organic Free Range Chicken Meatballs 34.99 (195-235 cal)
Veggie Platter 25.99 (55-65 cal) GF	Organic Vegetable Meatballs 32.99 (170-200 cal)
	Organic Chicken Meatballs + Polenta 29.99 (210-250 cal)

BAR SERVICE

Cheers to great stories and priceless moments!

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.

DISHES MARKED WITH GF CAN BE MADE GLUTEN-FREE

We offer gluten-free menu items, but our kitchen is not gluten-free.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

CHEF SELECT MENU - PLATED

FOR PARTIES OF 20 GUESTS OR FEWER

For your favorite 20 people or fewer! Select 2 soups or salads and 3 entrées and we'll create a complimentary custom menu card to delight your guests!

SOUP OR SALAD

Choose two of the following selections for your event:

- Caesar Salad (310 cal) 6F
- Insalata Della Casa (240 cal)
- Caprese Salad (270 cal) 6F
- Italian Wedding Soup (200 cal)

Guests may substitute Lobster Bisque (490 cal) for an additional 1.00 per person

ENTRÉES

PACKAGE A LUNCH 16.99 | DINNER 19.99

Choice of 3 entrées from Package A menu

- Pasta Bravo (Chicken Rigatoni) (970 cal) 6F
- Eggplant Parmigiana (970 cal)
- Shrimp Fra Diavolo (660 cal) 6F
- Roasted Turkey Sandwich (730 cal)
- Chicken Marsala (1060 cal)
- Grilled Chicken Salad (600 cal)
- Spaghetтини + Organic Grass Fed Beef + All Natural Pork Meatballs (820 cal)
- Spaghetтини + Organic Free Range Chicken Meatballs (770 cal)
- Spaghetтини + Organic Vegetable Meatballs (720 cal)

PACKAGE B LUNCH 18.99 | DINNER 23.99

Choice of 3 entrées from Package A or B menu

- Lasagne (1340 cal)
- Chicken Parmigiana (1330 cal)
- Grilled Salmon Salad* (780 cal) 6F
- Chicken Caprese (880 cal)
- Shrimp Scampi (720 cal) 6F

PACKAGE C LUNCH 22.99 | DINNER 28.99

Choice of 3 entrées from Package A, B or C menu

- Lobster Ravioli (610 cal)
- Veal Parmigiana (1340 cal)
- Grilled Salmon* (540 cal) 6F
- Grilled Pork Chop* (1060 cal)
- Grilled Shrimp (410 cal)
- Chicken Scaloppini (1050 cal)

PACKAGE D DINNER 33.99

Choice of 4 entrées from any Chef Select menu package

- 6oz Filet Mignon* (990 cal) 6F
- 14oz NY Strip* (1700 cal) 6F

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FAMILY-STYLE & BUFFET PACKAGE

IDEAL FOR PARTIES OF 20+ GUESTS

Good food is always better shared! Give your guests the gift of variety with our Family-Style offerings.

PACKAGE SELECTIONS

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

PACKAGE A

Lunch 15.99

Dinner 18.99

Select:

(x2) Salads

(x2) Pastas

PACKAGE B

Lunch 18.99

Dinner 22.99

Select:

(x2) Salads

(x2) Pastas

(x1) Entrée

(x1) Side

PACKAGE C

Lunch 22.99

Dinner 28.99

Select:

(x2) Salads

(x2) Pastas

(x2) Entrées

(x2) Sides

All prices are per guest.

MENU ITEM SELECTIONS

Choose your menu items from the categories below.

SALADS

Caesar Salad
(310 cal) GF

Caprese Salad
(270 cal) GF

Insalata Della Casa
(240 cal)

SIDES

Campanelle Pomodoro
(695 cal) GF

Grilled Asparagus
(20 cal) GF

Seasonal Vegetables
(70 cal) GF

Yukon Gold Mashed
Potatoes (330 cal) GF

PASTA ENTRÉES

Pasta Bravo (Chicken Rigatoni)
(970 cal) GF

Pasta Woozie (Chicken +
Spinach Alfredo)
(950 cal) GF

Shrimp Scampi
(720 cal) GF

Shrimp Fra Diavolo
(660 cal) GF

Spaghetтини + Organic
Grass Fed Beef + All
Natural Pork Meatballs
(820 cal)

Spaghetтини + Organic Free
Range Chicken Meatballs
(770 cal)

Spaghetтини + Organic
Vegetable (Meatless)
Meatballs (720 cal)

Spaghetti Pomodoro
(790 cal)

CLASSIC ENTRÉES

Chicken Parmigiana
(1330 cal)

Eggplant Parmigiana
(970 cal)

Chicken Marsala
(1060 cal)

Lasagne
(1340 cal)

Chicken Scaloppini
(1050 cal)

Grilled Salmon*
(540 cal) GF

Filet Mignon*
(495 cal) GF
Add \$5 per person

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DESSERT FOR ALL

The best things in life are sweet!

Crème Brûlée 5.99

cooked creamy custard, vanilla bean, caramelized sugar (640 cal)

Caramel Mascarpone Cheesecake 6.99

mascarpone cream, anglaise, caramel drizzle (830 cal)

Warm Chocolate Cake 6.99

molten chocolate cake, anglaise, vanilla bean gelato (890 cal)

Tiramisu 6.99

lady fingers, coffee liqueur, mascarpone, cocoa (380 cal)

Seasonal Sweet AO

chef-inspired, using the season's freshest ingredients (110-860 cal)

NOTES

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