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*large parties + events*



**BRAVO**

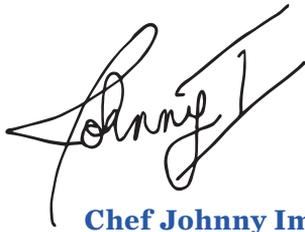
*cucina italiana*

# WELCOME TO BRAVO

*you've come to just the right place to host your event!*

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*We care about choosing the freshest handpicked ingredients and preparing exceptionally flavorful Italian Mediterranean food. Amazing food and genuine hospitality go hand-in-hand. It is our team's pleasure to turn your event into a memory that will last forever.*



**Chef Johnny Imbriolo**  
Chief Culinary Officer



# PLANNING YOUR EVENT

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*You can choose the package that fits the needs of your group and personalize your guests' experience from start to finish. We're happy to accommodate any request you may have. Regardless of the size of your party, allow us to take care of all the details. We wish you an event that will exceed all of your expectations.*

## GUIDELINES

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### 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.

## SELECT YOUR EVENT PACKAGE

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### 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

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*Get the party started with family-style appetizers!*

## *family-style appetizers*

*prices are per person*

**Calamari**

2.99 180-210 cal

**Crispy 'Mozz' Ravioli**

3.99 155-185 cal

**Crispy Shrimp Napoli**

3.99 200-240 cal

**Chicken + Spinach Flatbread**

3.99 220-265 cal

**Margherita Flatbread**

2.99 195-235 cal

**Pepperoni Flatbread**

3.99 195-235 cal

**Spinach + Artichoke Dip**

2.99 340-410 cal

**Handmade Meatballs**

3.99 200-235 cal



## BAR SERVICE

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*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.

*Prices do not include tax and service charge and are subject to change.*

# CHEF SELECT MENU - PLATED

*great for parties of 20 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:*

**House Salad** 240 cal

**Caesar Salad** 310 cal GF

**Caprese Salad** 270 cal GF

**Italian Wedding Soup** 200 cal

**Lobster Bisque** 480 cal

**Soup of the Day** 70-350 cal

## entrées

### NAPOLI LUNCH 16.99 | DINNER 19.99

*Choice of 3 entrées from the Napoli menu.*

**Grilled Chicken Salad**  
600 cal

**Roasted Turkey Sandwich**  
730 cal

**Pasta Bravo**  
(Chicken Rigatoni) 970 cal GF

**Chicken Marsala**  
1060 cal

**Spaghettini + Meatballs**  
810 cal  
Substitute **Vegetable**  
(meatless) Meatballs 690 cal

**Eggplant Parmigiana**  
970 cal

**Shrimp Fra Diavolo**  
660 cal GF

### SORRENTO LUNCH 18.99 | DINNER 23.99

*Choice of 3 entrées from the Napoli or Sorrento menus.*

**Grilled Salmon Salad\***  
780 cal GF

**Chicken Caprese**  
880 cal

**Lasagne**  
1340 cal

**Chicken Parmigiana**  
1330 cal

**Shrimp Scampi**  
720 cal GF

### AMALFI LUNCH 22.99 | DINNER 28.99

*Choice of 3 entrées from the Napoli, Sorrento, or Amalfi menus.*

**Grilled Salmon\***  
540 cal GF

**Chicken Scaloppine**  
1050 cal

**Lobster Ravioli**  
610 cal

**Grilled Pork Chop\***  
1060 cal

**Grilled Shrimp**  
410 cal

**Veal Parmigiana**  
1340 cal

### POSITANO DINNER 33.99

*Choice of 4 entrées from the Napoli, Sorrento or Amalfi menus above.*

**6 oz Filet Mignon\***  
990 cal GF

**14 oz NY Strip\***  
1700 cal GF

*GF dishes can be made gluten-free*

*Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.*

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

# FAMILY-STYLE + BUFFET MENU

*ideal for parties of 20 guests or more*

*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. Prices are per guest.*

### NAPOLI

LUNCH 15.99

DINNER 18.99

**Select:**

(2) Salads  
(2) Pastas

### SORRENTO

LUNCH 18.99

DINNER 22.99

**Select:**

(2) Salads  
(2) Pastas  
(1) Entrée  
(1) Side

### AMALFI

LUNCH 22.99

DINNER 28.99

**Select:**

(2) Salads  
(2) Pastas  
(2) Entrées  
(2) Sides

## menu item selections

*Choose your menu items from the categories below:*

### SALADS

**House Salad**

240 cal

**Caesar Salad**

310 cal GF

**Caprese Salad**

270 cal GF

### SIDES

**Campanelle  
Pomodoro**

695 cal GF

**Grilled Asparagus**

20 cal GF

**Seasonal Vegetables**

70 cal GF

**Yukon Gold Mashed  
Potatoes**

330 cal GF

### PASTAS

**Spaghetti Pomodoro**

790 cal

**Pasta Wozzie**

(Chicken + Spinach Alfredo)

950 cal GF

**Pasta Bravo**

(Chicken Rigatoni)

970 cal GF

**Rigatoni + Meatballs**

810 cal

Substitute **Vegetable  
(meatless) Meatballs** 690 cal

**Shrimp Fra Diavolo**

660 cal GF

**Shrimp Scampi**

720 cal GF

### ENTRÉES

**Chicken Parmigiana**

1330 cal

**Eggplant Parmigiana**

970 cal

**Chicken Marsala**

1060 cal

**Lasagne**

1340 cal

**Chicken Scaloppine**

1050 cal

**Grilled Salmon\***

540 cal GF

**Filet Mignon\***

495 cal GF Add 5 per guest

*GF dishes can be made gluten-free*

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*private events*

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**AT BRAVO**

*birthdays*

*anniversaries*

*holidays*

*cocktail parties*

*luncheons*

*business meetings*

*bridal luncheons & showers*

*graduations*

*family gatherings*

*bar + bat mitzvahs*

*just because!*

**BRAVO**  
*cucina italiana*

**BRAVOITALIAN.COM**