



Hors d'oeuvres Package Pricing

Baratta's proudly prepares your meal from scratch using the freshest ingredients. Don't see your favorite on our menu? Just ask. Our staff is happy to work with you to customize a menu that best suits your budget and your needs, including gluten-free and vegetarian items.

China, flatware, table linens and professional uniformed staff are included with a minimum catering package. Menus will be served for up to two hours. Some of the hors d' oeuvres may be stationary while others may be passed by servers. Availability of some menu items may vary depending on event facility.

Pricing is based on a minimum order for 100 guests. Smaller groups may incur additional fees. A service fee of 22% will be added to your final total. This is not a gratuity. The service fee covers the cost of staff, maintenance, and administrative fees and is taxable. No additional gratuity is required or expected.

All prices are subject to change.

If you would like to reserve catering for your event or have questions, please contact us at 515-243-4516.

Menu Option 1: \$35.95/person

- Antipasti Tray
- Whole Smoked Salmon
- Thai or Pesto Shrimp
- Chicken Amaggio Slider
- Specialty Cheese Board
- Beef Filet on Crostini
- Premier Mini Desserts

Menu Option 2: \$26.95/person

- Antipasti Tray
- Smoked Salmon & Artichoke Dip
 - Tomato Basil Bruschetta
 - Marinated Beef Rolls
- Chicken Sate' OR Chicken Drumsticks
 - Domestic Cheese Tray
 - Deluxe Mini Desserts

Menu Option 3: \$22.95/person

- Antipasti Tray
- Tomato Basil Bruschetta
- Stuffed Mushroom Caps
- Domestic Cheese Tray
- Spinach & Artichoke Dip
 - Pinwheel Wraps
 - Mini Desserts

*Ala Carte Catered Hors D'oeuvres**

Cold Hors D'oeuvres:

- Antipasti Tray \$4.75/person
 - o Italian meats wrapped around jalapeno jack cheese with assorted marinated vegetables
- Antipasti Skewers \$3.00/piece
 - o Cubed Italian meats & cheeses with olives, pickles, and peppers on skewers
- Domestic Cheese Tray \$3.50/person
 - o Cheddar, Swiss and Pepper Jack with assorted crackers
- Specialty Cheese Tray \$4.50/person
 - o Garlic Cheddar, Smoked Swiss, and Chipotle Jack with assorted crackers
- Artisan Cheese Display \$9.50/person
 - o Such as Apricot Stilton, Walnut Gormandize, or Don Oliva with a variety of crackers and breads
- Shrimp Cocktail \$3.00/piece – Served from a custom ice carving +\$375.00
 - o Jumbo Black Tiger Shrimp served chilled with a spicy cocktail sauce and lemon wedges
- Shrimp/Scallop Ceviche \$5.50/person
 - o Fresh shrimp & scallops cooked in citrus with jalapeno, tomato & cilantro with tortilla chips
- Whole Smoked Salmon (min 100 people) \$350/whole
 - o Served with capers, diced onion, boiled egg and saltines
- Cucumber Rounds \$2.50/piece
 - o English cucumbers filled with a dill cream sauce
- Crudite w/ Dip \$4.50/person
 - o Assorted cut raw vegetables
- Tomato Basil Bruschetta \$2.75/piece
 - o Toasted crostini topped with a blend of marinated roma tomatoes, bell peppers, onions and garlic
- Pinwheel Wraps \$3.50/piece
 - o Deli meats and cheeses wrapped in a fresh tortilla and sliced into bite size pieces
- Muffaletta Slider \$3.75/person
 - o Layered ham, mortadella, salami & provolone with giardiniera on focaccia bread

Warm Hors D'oeuvres:

- Baratta's Sliders \$3.50/piece
 - o Choose from Italian Grinders with Mozzarella, Roast Beef with Chipotle mayo & pepper jack, or Roast Turkey with basil aioli & Swiss -all are toasted open faced on baguette and topped with melted cheese
- Portabella Slider \$3.75/piece
 - o Grilled portabella with garlic aioli, red pepper, and melted provolone served open-faced on a toasted baguette
- Reuben Slider \$3.50/piece
 - o Thinly-sliced corned beef and Swiss cheese served open-faced on a toasted baguette with thousand island dressing
- Burger Slider \$5.95/piece
 - o Handmade ground beef patty, with Chipotle mayo and American cheese on a fresh ciabatta bun
- Chicken Amaggio Slider \$5.95/person
 - o Chicken Amaggio on a ciabatta bun with garlic aioli
- Bruschetta Pomodoro \$3.00/piece
 - o Roma tomato slice with pesto on an Italian baguette topped with mozzarella
- Blue Cheese & Honey-Walnut Crostini \$3.75/piece
 - o Toasted baguette with crumbled blue cheese and walnuts, drizzled with honey
- Stuffed Mushroom Caps \$3.25-4.25/piece
 - o Large button mushrooms stuffed with Italian meats or cheese and baked in au jus

Some of the hors d'oeuvres may be stationary while others may be passed by servers.

**All Prices are Subject to 22% Service Fee & Applicable Sales Tax*

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*Ala Carte Catered Hors D'oeuvres**

Warm Hors D'oeuvres: (continued)

- Spanakopita \$4.00/person
 - o Flakey phyllo triangles stuffed with spinach and cheese
- Phyllo Purse \$2.50/piece
 - o Fig with mascarpone cheese, wrapped in a crisp phyllo shell
- Pasta Piccolini \$3.25/person
 - o Choose a petite portion of one of our favorite pasta dishes: Pollo Penne, Southwest Pasta, Pasta Pomodoro or Mostaciolli with Red Sauce
- Spinach & Artichoke Dip \$3.50/person
 - o Fresh spinach and marinated artichokes in a creamy white cheese sauce served with pita chips
- Smoked Salmon & Artichoke Dip \$5.50/person
 - o White cheese dip combines smoked salmon with marinated artichokes and is served with pita chips
- Chicken Sate' \$5.45/person
 - o Boneless chicken breast baked in a peanut sauce
- Chicken Carbonara in Pastry \$5.00/person
 - o Pastry cup stuffed with Hickory smoked bacon sautéed with chicken breast and cream, finished with parmesan cheese and peas
- Chicken Drumsticks \$2.75/person
 - o Drumettes tossed in our Buffalo style sauce
- Spicy Chicken Skewer (min 100 people) \$4.50/person
 - o A tender strip of chicken breast, wrapped with a strip of crispy bacon and spicy jalapeno cheese, held together with a toothpick skewer
- Pesto Shrimp \$3.75/piece
 - o Jumbo shrimp marinated in our traditional Pesto sauce and served warm
- Thai Shrimp \$3.75/piece
 - o Jumbo shrimp marinated in a sweet and spicy Thai Sauce
- Bacon Wrapped Scallops \$4.25/piece
 - o Fresh sea scallops enveloped in crispy bacon served warm
- Beef Filet on Crostini \$7.50/person
 - o Cold smoked beef tenderloin sliced and served on toasted baguette and topped with horseradish sauce
- Beef Rolls \$3.50/piece
 - o Strips of bell peppers and scallions wrapped in marinated beef tenderloin and grilled
- Veal Involtini \$4.50/person
 - o Breaded veal cutlets, skewered and grilled to perfection
- Meatballs \$ 1.75/piece
 - o Baratta's homemade meatballs in our traditional red sauce
- Italian Sausage \$1.75/piece
 - o Graziano's link sausage in Baratta's traditional red sauce

Desserts:

- Assorted Bars \$3.50/person
 - o A selection of our delicious bite-sized bars
- Mini Desserts \$5.50/person
 - o Assorted bars and bite-sized cheesecakes
- Deluxe Mini Desserts \$6.50/person
 - o Assorted bars and bite-sized cheesecakes plus cream puffs and mini cannoli
- Premier Mini Desserts \$7.50/person
 - o An Over the Top display of all of the above desserts plus chocolate dipped strawberries and petit fours



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