

## Hors d'oeuvres

- Spicy Chicken Skewer \$5.45 per piece
- Marinated Beef Rolls \$3.50 per piece
- Antipasti \$4.75 per person
- Blue Cheese & Honey-Walnut Crostini \$3.75 per person
- Phyllo Purse \$2.50 Fig with mascarpone cheese in a crisp phyllo shell
- Pesto Shrimp \$3.75 per piece
- Individual Shrimp Cocktails \$10.95 per person
- Cucumber Rounds \$2.50 per person
- Spanakopita \$4.00 per person
- Artisan Cheese Board \$9.50 per person
- Domestic Cheese Board \$3.50 per person
- Stuffed Mushroom Caps \$3.25-\$4.25 per person
- Pinwheel Wraps \$3.50 per piece
- Bruschetta \$2.75 per person
- Spinach & Artichoke Dip \$3.50 per person

### Add a soup course \$3.00 per person

- \*Peppercheese Soup
- \*Tomato Basil
- \*Minestrone
- \*Chicken & Wild Rice

## Beverages

- Coke, Diet Coke, Sprite \$2
- Coffee, Iced Tea, Lemonade \$2
- San Pell Orange or Lemon \$3
- Bottled Sodas \$3

## Sweets \$5.50 per person

- \*Assorted Mini Desserts
- \*Cheesecakes (Assorted Flavors)
- \*Assorted Individual Desserts
- \*Tiramisu
- \*Assorted Layer Cakes
- \*Chocolate Mousse

## Main

You may choose to have all guests receive the same entrée OR choose from a limited menu of no more than 3 choices (sides/salads will be the same for all except polenta & lasagna). All entrée selections must be made in advance. Meat entrees include one starch, one vegetable, salad, rolls & butter. Polenta & Baked Lasagna include salad, rolls & butter.

### Beef Tenderloin \$30 per person

- Smoked beef tenderloin medallions are served with your choice of one:
  - \*Gorgonzola Cream Sauce & topped with crumbled bacon
  - \*Cabernet Reduction sauce
  - \*Bourbon-Peppercorn sauce

### Stuffed Pork Chop \$28 per person

Grilled Iowa Chop stuffed with bleu cheese, bacon and chives

### Pork Loin \$26 per person

Slow roasted pork medallions topped with homemade pan gravy

### Chicken Amaggio \$25 per person

Marinated chicken breast breaded then broiled

### Stuffed Chicken Breast \$25 per person

Bacon, pecans, scallions, and cheese in a boneless chicken breast

### Chicken Cordon Bleu \$25 per person

Breaded breast of chicken stuffed with Coppacola and Swiss topped with a white wine sauce

### Salmon \$26 per person

Baked Salmon filet with dill sauce and lemon

### Parmesan Crusted Tilapia \$26 per person

### Baked Lasagna \$20 per person

Layers of pasta, Italian sausage, beef, fresh vegetables and ricotta smothered in our red sauce.

### Stuffed Zucchini \$24 per person

Chickpeas, bell peppers, tomatoes and cheese in a zucchini boat.

### Starch

- \*Mashed Potato
- \*Roasted New Potatoes
- \*Potato Croquette
- \*Rice Pilaf

### Vegetable

- \*Green Beans
- \*Vegetable Medley
- \*Asparagus

### Salad

- \*Italian
- \*Caesar
- \*Rustica (add \$1)
- \*Spinach (add \$1)

## Bar

Minimum purchase of \$300 required for bar service

### Option 1: Hourly full bar-Hosted

\$8.50 per person for first hour and \$4.50 per person for each additional hour

### Option 2: Hourly beer & wine-Hosted

\$7.00 per person for first hour and \$3.50 per person for each additional hour

### Option 3: Based on consumption- Hosted

Mixed Drinks: \$7 House Wine: \$5 Bottled Beer \$3 Sodas \$2

### Option 4: Cash Bar

Mixed Drinks: \$7 House Wine: \$5 Bottled Beer \$3 Sodas \$2

## Fine Print

- \* Contact the State Historical Building, Facility Rental Coordinator for rental information and availability. 515.281.3809 or [historicalbuilding.rental@iowa.gov](mailto:historicalbuilding.rental@iowa.gov)
- \* Includes Café Baratta's space and use of cafe tables & chairs
- \* Includes white table linens, black or white linen napkins, china, flatware, glasses and equipment as needed.
- \* Professional uniformed staff
- \* Available after 3 pm. Limited availability Friday-Sunday
- \* Seated events up to 50 guests OR Cocktail style events up to 75 guests
- \* Food and beverage minimum of \$1000 (additional \$300 minimum for bar service). Service fee 22% and sales tax 6% applied to all food and beverage
- \* For plated meals, you may choose to have all guests receive the same entrée OR choose from a limited menu of no more than 3 choices (sides/salads will be the same for all except polenta & lasagna). All entrée selections must be made in advance.
- \* Non-refundable deposit \$250 & signed contract to reserve café space. Deposit will be deducted from total cost. Payment is due in full at the time of service.
- \* Service fee 22% and sales tax 6% applied to all food and beverage
- \* Centerpieces available starting at \$15 each
- \* Desserts may be brought in from a licensed baker for a flat rate of \$40
- \* Please remember when bringing décor into the State Historical Building, that no balloons, glitter, streamers, confetti, or candles are allowed.
- \* *Prices are subject to change*



## Night at the Museum

Café Baratta's

600 E. Locust

Des Moines, Iowa 50319

515-281-4658

[www.barattas.com](http://www.barattas.com)

