

Hors d'oeuvres

- Spicy Chicken Skewer \$4.50 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
- *Assorted Layer Cakes
- *Cheesecakes (Assorted Flavors)
- *Tiramisu

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, bread & butter. Polenta & Baked Lasagna include salad, bread & 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 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. 515.281.8823 or 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.
- * *Don't see your favorite on our menu? Just ask!*
- * 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
- * Décor guidelines: Balloons, glitter, streamers, confetti, or candles are allowed in the State Historical Bldg
- * *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

