

Event Catering

Baratta's is proud to be the exclusive caterer
at The Ramada Des Moines Airport Hotel!

We prepare 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 needs,
including gluten-free and vegetarian items.

Whether it's your big wedding day or a corporate event,
Baratta's at The Ramada Des Moines Airport Hotel
will make your occasion truly unforgettable!



All Prices are Subject to 22% Service Fee & Applicable Sales Tax
All Prices Subject to Change 515-243-4516 x3 www.barattas.com

Included in Your Catering Package

(For orders with a minimum of 100 guests)

- China
- Flatware
- Water Goblets
- 90 X 90 White Tablecloths
- Choice of White or Black Linen Napkins
- Professional Uniformed Staff
- Cake Cutting & Head Table Service
- Buffet & Dinner Station Service for up to Two Hours
- Fresh Bread & Butter with Dinner Packages
- Coffee & Water with Dinner Packages

The Fine Print

- Pricing is based on a minimum order for 100 guests.
- Smaller groups may incur additional fees.
- Signed contract and non-refundable deposit required to reserve catering services for your event.
- A service fee of 22%, and applicable sales tax, will be added to your final bill.
- The service fee is not a gratuity. This fee covers the cost of staff, maintenance and administrative fees. No additional gratuity is required.
- All prices are subject to change.

Special Offers

**Our delicious appetizers are the perfect beginning to your event
and our late night snacks make a delectable ending!**

**Served at a station for up to one hour,
these specially-priced packages are available when you order from the
Primo, Secondo, Mezzo or Ultimo Menu.**

Snack Mix or Pretzels - \$1.50 per person*

Package One - \$3 per person*

- **Tomato Basil Bruschetta**
Toasted crostini topped with a blend of marinated roma tomatoes, bell peppers, onions and garlic
- **Spinach & Artichoke Dip**
Fresh spinach and marinated artichokes in a creamy white cheese sauce served with pita chips

Package Two - \$4 per person*

- **Baratta's Homemade Meatballs**
In our traditional red sauce
- **Domestic Cheese Tray**
Cheddar, Swiss and Pepper Jack with assorted crackers
- **PLUS: Your Choice of one Item from Package One**



Package Three - \$5 per person*

- **Spicy Chicken Skewers**
A tender strip of chicken breast, wrapped with a strip of crispy bacon and spicy jalapeno cheese
- **Baratta's Antipasti Platter**
Includes rolled Italian meats, cheeses and marinated vegetables
- **PLUS: Your Choice of one Item from Package One or Two**



Late Night Snacks *

Taco/Nacho Bar \$300/50 people

Chips & Salsa \$75/50 people

One Topping Pizzas \$14 each

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Primo Buffet

\$19.95/person*

Italian Salad

A mix of iceberg, romaine and baby greens tossed with our house Italian dressing and parmesan cheese.

Entrée – your choice of two

- **Pasta Primavera**
With fresh green peppers, roasted red peppers and sautéed mushrooms and served with your choice of our traditional red, pesto cream, white or tomato cream sauce or garlic & olive oil.
- **Southwest Pasta**
Graziano's ground Italian sausage, fresh mushrooms and roasted peppers sautéed in garlic and mild seasonings over penne noodles.
- **Mostaccioli with Meatballs & Italian Sausage**
Smothered in our unmistakable red sauce.
- **Bowtie Pasta with White Sauce**
Served in white sauce made of freshly grated cheese & cream.
- **Pollo Penne**
Diced chicken breast, fresh tomatoes and sautéed mushrooms, with a light pesto cream sauce.
- **Pastacina**
Rigatoni pasta, miniature meatballs & hard-boiled eggs, baked in our red sauce with melted mozzarella cheese.

Served With:

- **Fresh Green Beans**



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Secondo

\$22.50/person*

Any options from the *Primo menu* may be substituted

Salad – choose one

- **Italian Salad**

A mix of iceberg, romaine and baby greens tossed with our house Italian dressing and parmesan cheese.

- **Caesar Salad**

Crispy hearts of Romaine lettuce tossed with an old-style Caesar dressing, croutons and parmesan cheese.

Entrée – your choice of two

- **Sausage Pasta in Tomato Cream Sauce**

Sliced Italian sausage links with green peppers and mushrooms tossed in a tomato cream sauce.

- **Baked Lasagna**

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

- **Cheese Ravioli**

Raviolis filled with seasoned ricotta served with our tomato cream sauce.

- **Mediterranean Pasta**

Rigatoni pasta with spinach, artichokes and sundried tomatoes in a lemon cream sauce.

- **Chicken Cacciatore**

Tender chunks of charbroiled chicken breast in our red sauce topped with mushrooms, onions, green peppers, and tomatoes.

- **Italian Sausage & Peppers**

Graziano's Italian sausage links, pan fried with fresh bell peppers, Bermuda onions and Italian seasonings.

Served With:

- **Vegetable Medley**

Zucchini, squash and carrots sautéed with Italian seasonings.



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Mezzo Buffet

\$24.50/person*

Any options from the *Primo or Secondo menus* may be substituted

Salad – choose one

- **Greek Salad**
Crisp greens tossed in Italian dressing with Kalamata olives, tomatoes, cucumbers, and feta.
- **Caesar Salad**
Crispy hearts of Romaine lettuce tossed with an old-style Caesar dressing, croutons and parmesan cheese.

Entrée – your choice of two

- **Chicken Marsala**
Broiled tender breasts, smothered with fresh portabella mushrooms and onions in creamy Marsala wine sauce.
- **Chicken Parmesan**
Chicken breasts breaded with seasoned bread crumbs and parmesan cheese, topped with our red sauce and melted mozzarella.
- **Grilled Chicken topped with Vegetables**
Topped with a spicy blend of mushrooms, onions and bell peppers.
- **Beef Stroganoff**
Tenderloins of beef in a rich brown sauce.
- **Bistecca Calabria**
Grilled top-sirloin strips with julienne bell peppers, Bermuda onions and portabella mushrooms tossed with garlic, olive oil and Italian seasonings.
- **Vegetable Lasagna**
Layers of pasta, vegetables and ricotta cheese, with white sauce and mozzarella.
- **Pork Chops with Spicy Vegetables**
Topped with a spicy blend of mushrooms, onions and bell peppers.

Starch – choose one

- **Penne Pasta with Red Sauce**
- **Bowtie Pasta in White Sauce**
- **Garlic Mashed Potatoes**
- **AuGratin Potatoes**
- **Rice Pilaf**

Vegetable– choose one

- **Vegetable Medley**
Zucchini, squash & carrots sautéed with Italian seasonings.
- **Fresh Green Beans**



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Ultimo Buffet

\$26.95/person*

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Salad – choose one

- **Insalata Rustica**
Baby greens with julienne strips of bell pepper, crumbled bleu cheese and Bermuda onions tossed in a Balsamic vinaigrette
- **Arancia Insalata**
Fresh greens topped with mandarin oranges, dried cranberries, bleu cheese crumbles, with pine nuts & raspberry vinaigrette.

Entrée – your choice of two

- **Chicken Amaggio**
Marinated chicken breasts with seasoned bread crumbs, grilled and topped with our Amaggio sauce made with olive oil, white wine, lemon juice, garlic and basil.
- **Chicken Cordon Bleu**
Breaded breast of chicken stuffed with Coppacola and Swiss and topped with a white wine sauce.
- **Smoked Chicken Pasta**
Whole smoked chicken, pulled, and tossed with artichokes, sundried tomatoes and fresh spinach in a chipotle cream sauce.
- **Chicken Lasagna**
Pulled chicken breast, layers of pasta, vegetables and ricotta cheese, with white sauce and mozzarella.
- **Pork Loin**
Roasted whole and served with homemade pan gravy.
- **Brasciole**
Tenderized top sirloin rolled with seasoned ground beef and pork and baked in our red sauce.
- **Mike's Peppersteak**
Tender strips of beef sirloin sautéed with assorted bell peppers, mushrooms, onions, fresh roma tomatoes and zesty red sauce then topped with mozzarella cheese.
- **Shrimp Pasta**
Bowtie pasta with sautéed shrimp in white sauce made with freshly grated cheese & cream.

Carving Station – choose one

- **Ham or Roast Beef**
Beef Tenderloin available for \$2/person

Starch – choose one

- **Roasted New Potatoes**
- **Wild Rice**
- **Macaroni & Cheese**
- **Potato Croquette**
Our garlic mashed potatoes with cheese, rolled in panko and deep-fried

Vegetable – choose one

- **Green Beans Almandine**
- **Glazed Baby Carrots**
- **Spicy Veggie Calabria**
Julienne strips of bell peppers, Bermuda onions and portabella mushrooms with garlic, olive oil and Italian seasonings.



Placcato

Plated menu selections must be made with final guest count. All guests will receive the same salad, starch and vegetable.
Duo entrée plates are available.

Salad – choose one

- **Caesar Salad**
Crispy hearts of Romaine lettuce tossed with an old-style Caesar dressing, croutons and parmesan cheese.
- **Arancia Insalata**
Fresh greens topped with mandarin oranges, dried cranberries, bleu cheese crumbles, with pine nuts & raspberry vinaigrette.
- **Greek Salad**
Crisp greens tossed in Italian dressing with Kalamata olives, tomatoes, cucumbers, and feta.
- **Spinach Salad**
Fresh spinach leaves with sliced strawberries, slivered almonds and feta cheese with a raspberry vinaigrette.

Entrée Options

- **Beef Tenderloin \$30**
Smoked or Roasted with either a cabernet reduction sauce, a gorgonzola cream sauce or a bourbon peppercorn sauce.
- **NY Strip \$35**
Grilled and served medium to medium well.
- **Roast Pork Loin \$26**
Served with pan gravy.
- **Stuffed Pork Chop \$28**
Bacon, pecans, scallions and cheese in a boneless pork breast.
- **Chicken \$25**
 - **Chicken Amaggio**-Marinated chicken breast, breaded then broiled and topped with lemon cream sauce.
 - **Chicken Cordon Bleu**-Breaded breast of chicken stuffed with coppacola, Swiss cheese & topped with a white wine sauce.
 - **Stuffed Chicken Breast**
- **Fish \$26**
 - **Baked Salmon with an Orange Glaze**
 - **Baked Salmon with Lemon**
 - **Parmesan Crusted Tilapia**
- **Vegetarian \$24**
 - **Stuffed Zucchini**
Chickpeas, bell peppers, tomatoes and cheese in a zucchini boat.
 - **Grilled Portabella Mushroom Cap**
Brushed with garlic butter, stuffed with fresh mozzarella cheese, grape tomatoes, fresh basil and drizzled with balsamic.



Vegetable – choose one

- **Whole Green Beans**
- **Vegetable Medley**
Zucchini, squash & carrots sautéed with Italian seasonings.
- **Bell Peppers & Mushrooms**
- **Glazed Baby Carrots**

Starch – choose one

- **Roasted New Potatoes**
- **Rice Pilaf**
- **Potato Croquette**
Our garlic mashed potatoes with cheese, rolled in panko and deep-fried

Catering Stations Menu*

Choose Three Stations for \$26.95/person

Choose Four Stations for \$33.95/person

Each Station includes all items listed, unless otherwise specified.

Antipasti

Antipasti Tray – rolled Italian meats, cheeses, marinated vegetables

Spinach & Artichoke Dip

Tomato Basil Bruschetta

Pasta

Penne with our Traditional Red Sauce

Bowtie with Homemade White Sauce

Meatballs & Italian Sausage

More Pasta

Southwest Pasta – roasted red peppers and mushrooms sauteed in olive oil with Italian sausage, garlic and parmesan cheese tossed with penne noodles

Pollo Penne – sauteed chicken breast with button mushrooms and fresh roma tomatoes tossed with penne pasta in a pesto cream sauce

Cheese Ravioli – pasta pillows stuffed with ricotta and parmesan cheeses and smothered in a tomato cream sauce

Carving Board

Choose one: Chef carved Sugar Cured Ham, Smoked Turkey Breast, or Roast Beef

Served with fresh baked rolls and condiments

Choose Beef Tenderloin or Prime Rib +\$2/person

Hot Hors d' oeuvres

Spanikopita

Stuffed Mushroom Caps

Spicy Chicken Skewers

Cheese Board

Cubed Cheddar, Swiss, and Pepper Jack Cheeses

Specialty Cheeses

Fresh Grapes

Assorted Breads and Crackers

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Catering Stations Menu (continued)*

Picnic

Burger Sliders
Hot Dog Sliders
Kettle Chips
Watermelon Wedges

Sandwiches

Pinwheel Wraps
Grinder Sliders
Chicken Amaggio Sliders

Salads

Caesar Salad
Pasta Salad
Tomato Marinade

Soup

Pepper Cheese Soup
Tomato Basil Bisque
Focaccia Bread & Cheesy Croutons



Bar Food

Chicken Drumsticks
Mini Meatballs in Red Sauce
Tortilla chips with salsa
Add Guacamole-\$17/quart

Bites

Spicy Chicken Skewers
Phyllo Purses
BLT Bites

Taco Bar

Flour tortillas and tortilla chips
Seasoned Beef or Chicken
Salsa, sour cream, and shredded cheese
Add Guacamole-\$17/quart

Seafood Station +\$3/person

Shrimp Cocktail
Bacon Wrapped Scallops
Smoked Salmon and Artichoke Dip



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Hors d'oeuvres Package Pricing *

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
Spicy Chicken Skewers
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

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

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*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
- ☐ Caprese Skewers \$3.00/piece
 - o Fresh mozzarella balls, cherry tomatoes & fresh basil, drizzled with balsamic vinaigrette and served on a skewer
- ☐ 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
- ☐ BLT Bites \$2.75/person
 - o A BLT without the bread! Cherry tomato halves stuffed with a creamy mixture of bacon, green onion, parmesan and fresh parsley
- ☐ Cucumber Rounds \$2.50/piece
 - o English cucumbers filled with a dill cream sauce
- ☐ Tomato Basil Bruschetta \$2.75/piece
 - o Toasted crostini topped with a blend of marinated roma tomatoes, bell peppers, onions and garlic
- ☐ Bruschetta Chevre \$3.50/piece
 - o Our tomato basil bruschetta with whipped chevre spread
- ☐ 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

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*Ala Carte Catered Hors D'oeuvres**

Warm Hors D'oeuvres: (continued)

- ☐ 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
- ☐ 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 Drumsticks \$2.75/person
 - o Drumsticks 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
- ☐ 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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Add Sheet Cake to Your Order!*

White, Chocolate or Counterpoint
(Chocolate with White Frosting)
\$40/per Cake-serves 24-36

Coconut, Lemon or Red Velvet
\$45/per Cake-serves 24-36

**Carrot, White Coconut Raspberry
or Chocolate Raspberry Mousse**
\$60/per Cake-serves 24-36



Additional Dessert Options*

Assorted Mini Desserts \$5.50/person
Assorted bars and bite-sized cheesecakes

Deluxe Mini Desserts \$6.50/person
Mini Desserts plus cream puffs and mini cannoli

Premier Mini Desserts \$7.50/person
All of the above with petit fours and chocolate dipped strawberries

Cheesecake \$5.50/person
Choice of: Plain, Lemon, Caramel Apple Pecan, or Chocolate Raspberry

Tiramisu \$5.50/person
Coffee soaked lady fingers with layers of sweet mascarpone and cocoa

Specialty Layer Cake \$5.50/person
Choice of: Chocolate, White, Lemon, Carrot, Devil's Food, or Red Velvet

Sheet Cake \$3.95/person
Choice of: Chocolate, White, Lemon, Carrot, Devil's Food, or Red Velvet

Cupcakes \$2.75/person (minimum order of 6)
Choice of: Chocolate, White, Lemon, Counterpoint, Red Velvet

Brownies \$2.00/person (minimum order of 12)
Choice of: Iced Chocolate, Tuxedo, or Turtle

Lemon Bars \$2.00/person

Additional dessert flavors available upon request.

*Special Additions may be subject to minimum orders.

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