



BARATTA'S EVENT CATERING MENU

| 515.281.4658

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ALL PRICING IS BASED ON A MINIMUM OF 100 GUESTS AND IS
SUBJECT TO A 24% SERVICE CHARGE AND 7% STATE SALES TAX.

HORS D'OEUVRES PACKAGE PRICING

MENU OPTION 1: \$37.95/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: \$28.95/PERSON

- Antipasti Tray
- Smoked Salmon & Artichoke Dip
- Tomato Basil Bruschetta
- Spicy Chicken Skewers
- Domestic Cheese Tray
- Deluxe Mini Desserts
- Marinated Beef Rolls

MENU OPTION 3: \$25.95/PERSON

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

HORS D'OEUVRES A LA CARTE CATERED

COLD

- *PRICE PER PIECE
- Antipasti Skewers / \$4.00
- Bruschetta Chevre / \$5.00
- Caprese Skewers / \$4.50
- Pinwheel Wraps / \$4.50
- Prosciutto-Wrapped Asparagus / \$3.95
- Tomato Basil Bruschetta / \$4.25
- Shrimp Cocktail / \$4.00
(Served from a custom ice carving +\$375)
- Deviled Eggs / \$9.00 per dozen
- *PRICE PER PERSON
- Antipasti Tray / \$6.75
- BLT Bites / \$3.75
- Domestic Cheese Tray / 4.00
- Specialty Cheese Tray / \$5.50
- Artisan Cheese Display / \$10.50
- Hummus & Pita Chips / \$4.95
- Shrimp/Scallop Ceviche / \$7.50
- Whole Smoked Salmon
(min 100 people) / \$500 per whole

WARM

- *PRICE PER PIECE
- Baratta's Slider / \$4.75
- Portabella Slider / \$5.25
- Burger Slider / \$6.95
- Bruschetta Pomodoro / \$4.25
- Blue Cheese & Honey-Walnut
- Crostini / \$4.75
- Stuffed Mushroom Caps / \$5.00
- Pesto Shrimp / \$5.50
- Thai Shrimp / \$5.50
- Bacon Wrapped Scallops / \$5.25
- Beef Rolls / \$4.95
- Meatballs / \$2.25
- Italian Sausage / \$2.25
- *PRICE PER PERSON
- Chicken Amaggio Slider / \$7.25
- Spanakopita / \$5.00
- Pasta Piccolini / \$4.50
- Spinach & Artichoke Dip / \$4.50
- Smoked Salmon & Artichoke Dip / \$7.00
- Chicken Drumsticks / \$4.25
or boneless / \$3.75
- Beef Filet on Crostini / \$9.00

SPECIAL OFFERINGS

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/PERSON

APPETIZERS

PACKAGE 1 - \$3/PERSON

- Tomato Basil Bruschetta
- Spinach and Artichoke Dip

PACKAGE 2 - \$4/PERSON

- Meatballs
- Domestic Cheese Tray
- Your Choice of one Item from Package 1

PACKAGE 3 - \$5/PERSON

- Spicy Chicken Skewers
- Baratta's Antipasti Platter
- Your Choice of one Item from Package 1 or 2

LATE NIGHT SNACKS

TACO/NACHO BAR - \$300/50 PEOPLE

CHIPS AND SALSA - \$75/50 PEOPLE

ONE TOPPING PIZZA - \$14 EACH

PLATED (PLACCATO)

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

ENTRÉE OPTIONS

- Beef Tenderloin / \$35
- Roast Pork Loin / \$28
- Stuffed Pork Chop / \$30
- Chicken / \$25
 - Chicken Amaggio
 - Chicken Cordon Bleu
 - Stuffed Chicken Breast
- Fish / \$28
 - Baked Salmon with Lemon
 - Parmesan Crusted Tilapia
- Vegetarian / \$26
 - Stuffed Zucchini
 - Grilled Portabella Mushroom Cap

SALAD - CHOOSE ONE

- Caesar Salad
- Arancia Insalata
- Greek Salad
- Spinach Salad

VEGETABLE - CHOOSE ONE

- Whole Green Beans
- Vegetable Medley
- Bell Peppers & Mushrooms

STARCH - CHOOSE ONE

- Roasted New Potatoes
- Rice Pilaf
- Potato Croquette

FAMILY STYLE

Casually elegant! Platters of fresh food delivered to each table. Pre-set salad and bread & butter included.

\$29.95/person (Add an additional entrée for \$4/person)

ENTRÉE OPTIONS

- Chicken Amaggio with Lemon Cream Sauce
- Chicken Cordon Bleu
- Broasted Chicken
- Bistecca Calabria
- Carne di Maiale Marsala

SALAD - CHOOSE ONE

- Italian Salad
- Caesar Salad
- Greek Salad Crisp
- Insalata Rustica
- Arancia Insalata

PASTA: CHOOSE ONE

- Penne with Red Sauce
- Bowtie Pasta with White Sauce
- Pollo Penne
- Southwest Pasta
- Sausage Pasta in a Tomato Cream Sauce
- Mediterranean Pasta

SIDES: CHOOSE TWO

- Potato Croquette
- Garlic Mashed Potatoes
- Roasted New Potatoes
- Wild Rice Pilaf
- Macaroni & Cheese
- Glazed Baby Carrots
- Green Beans Almandine
- Vegetable Medley

BUFFET

PRIMO

\$21.95/person*

ITALIAN SALAD

FRESH GREEN BEANS

ENTRÉE – CHOOSE TWO

- Pasta Primavera
- Southwest Pasta
- Mostaccioli with Meatballs & Italian Sausage
- Bowtie Pasta with White Sauce
- Pollo Penne
- Pastacina

SECONDO

\$24.50/person*

(Any options from the Primo menu may be substituted)

SALAD - CHOOSE ONE

- Italian Salad
- Caesar Salad

VEGETABLE MEDLEY

ENTRÉE – CHOOSE TWO

- Sausage Pasta in Tomato Cream Sauce
- Baked Lasagna
- Cheese Ravioli
- Mediterranean Pasta with Chicken
- Italian Sausage & Peppers

| More options on the next page (Mezzo & Ultimo)

BUFFET

MEZZO

\$26.50/person*

(Any options from the Primo or Secondo menus may be substituted)

SALAD - CHOOSE ONE

- Greek Salad
- Caesar Salad

STARCH - CHOOSE ONE

- Penne Pasta with Red Sauce
- Bowtie Pasta in White Sauce
- Garlic Mashed Potatoes
- Au Gratin Potatoes
- Rice Pilaf

VEGETABLE - CHOOSE ONE

- Vegetable Medley
- Fresh Green Beans

ENTRÉE - CHOOSE TWO

- Chicken Marsala with Cream Sauce
- Chicken Parmesan
- Grilled Chicken topped with Vegetables
- Beef Stroganoff
- Bistecca Calabria
- Vegetable Lasagna
- Pork Chops with Spicy Vegetables

ULTIMO

\$28.95/person without carve, \$30.95/person with carve*

(Any options from the Primo, Secondo, or Mezzo menus may be substituted)

SALAD - CHOOSE ONE

- Insalata Rustica
- Arancia Insalata

STARCH - CHOOSE ONE

- Roasted New Potatoes
- Wild Rice
- Potato Croquette

VEGETABLE - CHOOSE ONE

- Green Beans Almandine
- Vegetable Medley
- Spicy Veggie Calabria

ENTRÉE - CHOOSE TWO

- Chicken Amaggio
- Chicken Cordon Bleu
- Smoked Chicken Pasta
- Chicken Lasagna
- Pork Loin
- Brasciole
- Shrimp Pasta

CARVING STATION - CHOOSE ONE

- Ham
- Turkey
- Roast Beef
- Beef Tenderloin (+\$4 / person)

TAPAS (SMALL PLATES)

Two - \$24.95/person | Three - \$28.95/person | Four - \$35.95/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 #1

- Penne with our Traditional Red Sauce
- Bowtie with Homemade White Sauce
- Meatballs & Italian Sausage

PASTA #2

- Southwest Pasta
- Pollo Penne
- Cheese Ravioli

CARVING BOARD - CHOOSE ONE

- Sugar Cured Ham
 - Smoked Turkey Breast
 - Roast Beef
 - Beef Tenderloin (+\$4 / person)
 - Prime Rib (+\$4 / person)
- (All served with fresh baked rolls and condiments)

HOT HORS D' OEUVRES

- Spanakopita
- Stuffed Mushroom Caps
- Spicy Chicken Skewers

SALADS

- Caesar
- Pasta Salad
- Tomato Marinade

SANDWICHES

- Pinwheel Wraps
- Grinder Sliders
- Chicken Amaggio Sliders

CHEESE BOARD

- Cubed Cheddar, Swiss, and Pepper Jack Cheeses
- Specialty Cheeses
- Fresh Grapes
- Assorted Breads and Crackers

PICNIC

- Burger Sliders
- Hot Dog Sliders
- Kettle Chips
- Watermelon Wedges (seasonal)

SOUP

- Pepper Cheese
- Tomato Basil Bisque
- Focaccia Bread & Cheesy Crouton

BAR FOOD

- Boneless Chicken Wings
- Mini Meatballs in Red Sauce
- Tortilla Chips with Salsa
(Add Guacamole- \$17/quart)

BITES

- Spicy Chicken Skewers
- Raspberry Brie Bites
- BLT Bites

TACO BAR

- Flour Tortillas and Tortilla Chips
- Seasoned Beef or Chicken
- Salsa, Sour Cream, and Shredded Cheese
- Guacamole / +\$17 per quart

SEAFOOD STATION / +\$4 PER PERSON

- Shrimp Cocktail
- Bacon Wrapped Scallops
- Smoked Salmon and Artichoke Dip

PICNIC

This is a popular catering style for those holding events at the zoo.

LUNCH BUFFET

11.95 / person

Menu includes one entrée, your choice of two sides, and chips.

ENTRÉES - CHOOSE ONE

- Grilled Hamburgers
- Grilled Hot Dogs
- Grilled Bratwurst
- Pulled Pork Sandwich
- BBQ Chicken Breast Sandwich

SIDES - CHOOSE TWO

- Pasta Salad
- Baked Beans
- Asian Cole Slaw
- Potato Salad
- Fresh Vegetables in an Italian Marinade
- Tossed Green Salad

DINNER BUFFET

One Entrée - \$19.95/person | Two Entrées - \$23.95/person

Menu includes three sides & condiments.

ENTRÉES

- Grilled Hamburgers
- Grilled Chicken Breast
- Grilled Bratwurst
- Pulled Pork Sandwich
- BBQ Chicken Breast Sandwich
- Italian Sausage Links
- BBQ Pork Ribs (+\$4 / person)

SIDES - CHOOSE TWO

- Pasta Salad
- Baked Beans
- Asian Cole Slaw
- Tossed Green Salad
- Potato Salad
- Fresh Vegetables in an Italian Marinade
- Fresh Green Beans
- Macaroni and Cheese
- Au Gratin Potatoes
- Roasted New Potatoes
- Potato Chips

DESSERT

INDIVIDUAL DESSERTS

*PRICE PER PERSON

ADDITIONAL DESSERT FLAVORS AVAILABLE UPON REQUEST. MAYBE BE SUBJECT TO MINIMUM ORDERS.

Assorted Mini Desserts / \$7.50
Deluxe Mini Desserts / \$6.50
Cheesecake / \$7.50
Tiramisu / \$7.50
Specialty Layer Cake / \$7.00

Sheet Cake / \$5.95
Cupcakes / \$4.00 (Minimum Order of 6)
Brownies / \$3.00 (Minimum Order of 12)
Lemon Bars / \$3.000

ADD SHEET CAKE TO YOUR ORDER

*ONE CAKE SERVES 24-36 PEOPLE

-White / \$50
-Chocolate / \$50
-Counterpoint / \$50
-Coconut / \$55
-Lemon / \$55

-Red Velvet / \$55
-Carrot / \$60
-White Coconut Raspberry / \$60
-Chocolate Raspberry Mousse / \$60

BAR OPTIONS

All pricing is based on a minimum of 100 guests and subject to 24% service charge and 7% state sales tax. An hourly fee of \$20/bartender will be charged for a minimum of three hours. (One bartender required per 100 guests.) Special requests will be honored when possible.

OPTION 1: HOURLY FULL BAR - HOSTED

*INCLUDES ALL HOUSE SELECTIONS
-\$10.00/Person First Hour
-\$6.00/Person/Hour Each
Additional Hour

OPTION 2: HOURLY BEER/WINE - HOSTED

*INCLUDES HOUSE BEER, HOUSE WINE, AND SOFT DRINK
-\$8.50/Person First Hour
-\$4.75/Person/Hour Each
Additional Hour
-\$3.50/Person for Guests Under 21

OPTION 3: BASED ON CONSUMPTION - HOSTED

-Mixed Drinks / \$8.00 each
-House Wines / \$20 per bottle
-Soft Drinks / \$125 unlimited
-Red Bull / \$12

OPTION 4: CASH BAR

*HOUSE SELECTIONS ONLY
-Mixed Drinks / \$8.00 each
-Beer / \$4.00 per 16 oz. cup
-Wine / \$6.00 per glass
-Soft Drinks / \$2.00 each
-Spec / \$5.00 each
-Hard Seltzers / \$5.00 each

HOUSE SELECTIONS

PREMIUM LIQUORS

-Tito's Vodka
-Tanqueray Gin
-Dewar's Scotch
-Captain Morgan Spiced Rum
-Canadian Club

HOUSE WINE

-Chardonnay
-Sauvignon Blanc
-Pinot Noir
-Moscato d' Asti

KEG BEER

-Draft Beer
-Specialty Beer
-Craft Beer

SOFT DRINKS

-Soda (Coke, Diet Coke or Sprite)
-Soda Water
-Tonic Water
-Orange Juice
-Cranberry Juice

*Let us create a signature drink for your event!
Add a champagne toast to any package for \$4/person!*

ADDITIONAL HOST BAR SELECTIONS

All beer and wine upgrades must be ordered 10 days prior to your event date. An additional equipment fee will be charged to all bars offering more than 2 beer selections.

BEER

	<u>1/2BBL</u>	<u>1/6BBL</u>
DOMESTIC		
Bud Light	\$ - TBD	\$ - TBD
Budweiser	\$ - TBD	\$ - TBD
Busch Light	\$ - TBD	\$ - TBD
Michelob Ultra	\$ - TBD	\$ - TBD
CRAFT	<u>1/2BBL</u>	<u>1/6BBL</u>
Modelo Especial	\$ - TBD	N/A
LOCAL CRAFT (IA)	<u>1/2BBL</u>	<u>1/6BBL</u>
Peace Tree Brewing (Knoxville)		
Red Rambler Ale	N/A	\$ - TBD
Mile Long Layer	\$ - TBD	\$ - TBD
Exile Brewery (Des Moines)		
Ruthie-Gold Lager	\$ - TBD	\$ - TBD
Hannah-Bavarian Wheat	\$ - TBD	\$ - TBD
Gigi-Dark Lager	\$ - TBD	\$ - TBD
Zoltan-IPA	\$ - TBD	\$ - TBD
Confluence Brewing (Des Moines)		
Des Moines IPA	\$ - TBD	\$ - TBD
Capital Gold Lager	\$ - TBD	\$ - TBD

WINE

TIER 2	PRICE PER BOTTLE
Astoria Pinot Grigio	\$24
Hess Chardonnay	\$26
Le Grande Pinot Noir	\$28
Bonanza Cabernet Sauvignon	\$30
TIER 3	PRICE PER BOTTLE
(MUST BE ORDERED BY THE CASE)	
Hess Chardonnay	\$35
Elouan Pinot Noir	\$36
Sangiovese Sassoregale	\$36
Justin Cabernet Sauvignon	\$52

*Do you have a favorite beer or wine you don't see? Let us know!