



BARATTA'S



## BARATTA'S EVENT CATERING MENU

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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 with Crackers
- Beef Filet on Crostini

### MENU OPTION 2: \$28.95/PERSON

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

### MENU OPTION 3: \$25.95/PERSON

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

## HORS D'OEUVRES ALA CARTE CATERED

### COLD

- \*PRICE PER PIECE
- Antipasti Skewers / \$4.00
  - Bruschetta Chevre / \$5.00
  - Tortellini Caprese Skewers / \$4.75
  - Pinwheel Wraps / \$4.50
  - Prosciutto-Wrapped Asparagus / \$3.95
  - Tomato Basil Bruschetta / \$4.25
  - Shrimp Cocktail / \$4.00
  - Deviled Eggs / \$9.00 per dozen
  - Antipasti Tray / \$6.75
  - BLT Skewers / \$4.25
  - Domestic Cheese Tray with Crackers / 4.00
  - Specialty Cheese Tray with Crackers / \$5.50
  - Artisan Cheese Display with Crackers / \$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
  - Chicken Amaggio Slider / \$7.25
  - 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
  - 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 - \$1.75/PERSON**

## APPETIZERS

### PACKAGE 1 - \$4/PERSON

- Tomato Basil Bruschetta
- Spinach and Artichoke Dip

### PACKAGE 2 - \$5/PERSON

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

### PACKAGE 3 - \$6/PERSON

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

## LATE NIGHT SNACKS

**TACO/NACHO BAR - \$350/50 PEOPLE**

**CHIPS AND SALSA - \$100/50 PEOPLE**

**ONE TOPPING PIZZA - \$15 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 / \$36
- Slow Roasted Pork Loin / \$29
- Bourbon Glazed Pork Chop / \$30
- Chicken / \$26
  - Chicken Amaggio
  - Chicken Cordon Bleu
  - Stuffed Chicken Breast
- Fish / \$28
  - Baked Salmon with Lemon
  - Parmesan Crusted Tilapia
- Vegetarian / \$26
  - Vegan Stuffed Pepper
  - 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
- Fingerling Carrots

### STARCH - CHOOSE ONE

- Roasted New Potatoes
- Rice Pilaf
- Potato Croquette

## FAMILY STYLE

Casually elegant! Platters of fresh food delivered to each table.

\$31.95/person (Add an additional entrée for \$4/person)

### ENTRÉE OPTIONS

- Chicken Amaggio with Lemon Cream Sauce
- Chicken Cordon Bleu
- Broasted Chicken
- Bistecca Calabria

### SALAD - CHOOSE ONE WITH BREAD AND BUTTER

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

### PASTA: CHOOSE ONE

- Penne Pasta 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
- Whole Green Beans
- Vegetable Medley

# BUFFET

5

## PRIMO

\$23.50/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

\$25.50/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

\$27.50/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

## ULTIMO

\$29.95/person without carve, \$34.95/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 Parmesan
- Grilled Chicken with spicy Vegetables
- Beef Stroganoff
- Bistecca Calabria
- Vegetable Lasagna
- Pork Chops with Spicy Vegetables

### 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 - \$27.95/person | Three - \$31.85/person | Four - \$39.54/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
- 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 Skewers

## TACO BAR

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

## SEAFOOD STATION / +\$5 PER PERSON

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

# PICNIC

This menu is available only for picnic events at the zoo.

## LUNCH BUFFET

13.50 / 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 - \$21.95/person | Two Entrées - \$25.95/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.

Deluxe Mini Desserts / \$6.50

Assorted Mini Desserts / \$7.50

Cheesecake / \$8.25

Tiramisu / \$8.25

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 / \$3.00

## ADD SHEET CAKE TO YOUR ORDER

\*ONE CAKE SERVES 24-36 PEOPLE

-White / \$55

-Chocolate / \$55

-Counterpoint / \$55

-Coconut / \$60

-Lemon / \$60

-Red Velvet / \$60

-Carrot / \$65

-White Coconut Raspberry / \$65

-Chocolate Raspberry Mousse / \$70

## 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 - ONSITE EVENTS ONLY AT HISTORICAL BUILDING

-Draft Beer  
-Specialty Beer  
-Craft Beer

### SOFT DRINKS

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

*Let us create a signature drink for your event!  
Add a champagne toast to any package for \$5/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

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

### WINE

| <b>TIER 2</b>                        | <b>PRICE PER BOTTLE</b> |
|--------------------------------------|-------------------------|
| Astoria Pinot Grigio                 | \$27                    |
| Hess Chardonnay                      | \$29                    |
| Le Grande Pinot Noir                 | \$30                    |
| Bonanza Cabernet Sauvignon           | \$32                    |
| <b>TIER 3</b>                        | <b>PRICE PER BOTTLE</b> |
| <b>(MUST BE ORDERED BY THE CASE)</b> |                         |
| Hess Chardonnay                      | \$40                    |
| Elouan Pinot Noir                    | \$40                    |
| Sangiovese Sassoregale               | \$42                    |
| Justin Cabernet Sauvignon            | \$55                    |

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