

WELCOME TO BRAVO

THANK YOU FOR CONSIDERING BRAVO FOR YOUR NEXT EVENT.

At Bravo, we believe great food and celebration go hand-in-hand. We will make every effort to make your event one to remember. So, sit back and let us do the work for you! In this booklet, you will find all the information you need to plan your event. If there is something you want that you do not see, our Chef will work with you to ensure your requests are met. We look forward to serving you and your guests and can't wait to be a part of your special day!

Chef Brian Harvey

Brian Harvey
Director of Culinary Innovation, Bravo

PLANNING YOUR EVENT

Bravo offers a wide variety of event packages to best meet the needs of your occasion. Selecting the perfect menu package is simple and allows you to personalize your experience from start to finish. You're able to choose from a range of dining styles including plated and buffet-style or allow your guests to individually select their own dishes from the menu. We also cater to large parties and smaller groups. We're happy to accommodate your party in any way we can, so regardless of the size of your event, you can expect a delightful dining experience.

GUIDELINES

GUARANTEES

Private party rooms require a guaranteed guest count to secure the room(s) for your event. If the guest count falls below the guarantee, the difference will be charged at the package price. Please provide final guest count three (3) business days prior to your event.

ADDITIONAL ARRANGEMENTS

All food and beverages must be purchased through Bravo, some exceptions may apply. We are pleased to assist you with any special event needs. Additional fees may apply for: Audio-Visual Equipment, Coat Check, Floral Arrangements, Hosted Bar and other outside rentals.

DEPOSITS, FEES & TAXES

In order to secure your event, a deposit of 10% of the estimated total bill must be received within seven (7) days of signing the event agreement. A Deposit Gift Card will be purchased, and it may be deducted from the final bill on the day of the event or used for future Bravo visits. Pricing does not reflect taxes and gratuity. Applicable state and local taxes will be added.

CANCELLATION FEES

Should a cancellation occur, please notify Bravo as soon as possible. Fees may occur if the notice is not given at least four (4) days in advance, including the Deposit Gift Card. The Deposit Gift Card will be returned for future Bravo visits when cancellations are made four (4) or more days prior to event.

SELECT YOUR EVENT PACKAGE

APPETIZERS

You can select appetizers by the dozen or family-style to add to your meal or event package. You can also feature an appetizer only menu for your event.

BAR SERVICE

You can select a specific beverage package to be served for your event or allow guests to select drinks from our bar menu.

FULL MENU

Exclusively for parties of 15 or fewer guests. Your guests select individually plated appetizers, salads and entrées from the regular menu.

CHEF SELECT MENU

Recommended for parties of 20 or fewer guests. Your guests select an individually plated salad and entrée from a pre-arranged menu.

FAMILY STYLE & BUFFET

Select an assortment of salads, pastas and entrées from our banquet menu. Meals will be served family-style on platters for each table or buffet-style, depending on availability by location.

BRUNCH

Select individual items or choose a variety of items for your guests.

CONTINENTAL BREAKFAST

Your guests can choose from an assortment of classic breakfast foods.

DESSERT

Select individual desserts to add to your meal or your event package.

APPETIZER MENU

You can select appetizers by the dozen or family-style to add to your meal or event package. You can feature an appetizer only menu for your event.

FAMILY—STYLE APPETIZERS SERVES 10-12

- Crispy Ravioli 28 (155-185 cal)
- Artichoke + Spinach Dip 26 (340-410 cal)
- Calamari 37 (215-225 cal)
- Crispy Shrimp Napoli 39 (200-240 cal)
- Tomato Mozzarella Caprese 28 (75-90 cal) GF
- Fresh Fruit Platter 25 (120-140 cal) GF
- Veggie Platter 25 (55-65 cal) GF
- Cheese Platter 49 (460-550 cal) GF
- Chicken + Spinach Flatbread 24 (160-190 cal)
- Margherita Pizza 40 (240-290 cal)
- Pepperoni Pizza 38 (250-295 cal)

APPETIZERS BY THE DOZEN

- Spinach + Artichoke Bruschetta 14 (140 cal)
- Shrimp + Tomato Bruschetta 18 (110 cal)
- Tomato + Mozzarella Crostini 16 (110 cal)
- Chicken + Artichoke Crostini 15 (125 cal)
- Meatballs 30 (250 cal)

BAR SERVICE

You can decide on a specific beverage package to be served for your event or allow your guests to select their own drinks from our bar menu.

CASH BAR

Drinks are paid by your guests when ordered.

HOST BAR

Drinks are priced à la carte and are tracked by the bartender throughout your event.

WINE SERVICE

Host may choose up to three wine selections from the Bravo Wine List to be poured for guests at current menu pricing. You will be charged for each bottle opened.

For larger parties, we may suggest arranging for a separate host or cash bar with a selection of house, call or premium liquors along with wine, beer and soft drinks. Initial set-up charges apply.

DISHES MARKED WITH GF CAN BE MADE GLUTEN-FREE

We offer gluten-free menu items, but our kitchen is not gluten-free.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

CONTINENTAL BREAKFAST

8.95 PER PERSON

Your guests can select from an assortment of classic breakfast foods, including juice, coffee, assorted pastries, bagels, muffins & fresh seasonal fruit.

BRUNCH

15 PER PERSON

Select three entrées below. Includes focaccia bread + dipping oil and choice of coffee, tea or soft drink. Available Saturday & Sunday until 3 p.m.

ENTRÉES

- Prosciutto Frittata (1060 cal)
- Bread Pudding French Toast (1290 cal)
- Scrambled Eggs + Bacon (1210 cal)
- Shrimp Scampi Pasta (720 cal) GF
- Grilled Salmon Salad* (820 cal) GF
- Roasted Turkey Sandwich (730 cal)
- Spaghettoni + Meatballs (680 cal)
- Romano-Crusted Chicken Salad (1040 cal)
- Grilled Chicken Chopped Salad (780 cal)

Add fruit platter for the table 25 Serves 10-12 (120-140 cal)

BRUNCH COCKTAILS** FOR AN ADDITIONAL CHARGE, ENJOY:

- Mimosa
 - Peach Bellini
 - Bloody Mary
 - Red Sangria
 - White Peach Sangria
- **Pitchers of your favorite drinks (where legally available)

(GLASS 120-260 CAL | PITCHER 480-1040 CAL)

DISHES MARKED WITH GF CAN BE MADE GLUTEN-FREE

We offer gluten-free menu items, but our kitchen is not gluten-free.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

CHEF SELECT MENU - PLATED

FOR PARTIES OF 20 GUESTS OR FEWER

Create a custom event menu by selecting two soups or salads and three individual entrées. We will provide a complimentary custom menu card for your guests to order from when they dine. All custom menus served with focaccia bread, dipping oil and choice of coffee, tea or soft drink.

SOUP OR SALAD

Choose two of the following selections for your event:

Caesar Salad (310 cal) GF	Insalata Della Casa (240 cal)
Bravo Chopped Salad (170 cal) GF	Italian Wedding Soup (200 cal)

Guests may substitute Lobster Bisque (490 cal) or Caprese Salad (300 cal) for an additional 1.00 per person

ENTRÉES

CLASSICO MENU LUNCH 16 | DINNER 19

Choice of 3 entrées from the Classico Menu

Pasta Bravo (970 cal) GF	Shrimp Fra Diavolo (850 cal) GF	Roasted Turkey Sandwich (730 cal)
Spaghettoni + Meatballs (820 cal)	Grilled Chicken Marsala (1160 cal)	Grilled Chicken Chopped Salad (780 cal)
Chicken Fra Diavolo (1000 cal) GF	Eggplant Parmesan (1100 cal)	

GRANDIOSO MENU LUNCH 18 | DINNER 23

Choice of 3 entrées from the Grandioso or Classico Menu

Mama's Lasagna Bolognese (1340 cal)	Grilled Salmon Salad* (820 cal) GF	Chicken Caprese (550 cal)
Sausage Tortelloni (990 cal)	Chicken Parmesan (1460 cal)	Shrimp Scampi Pasta (720 cal) GF

SUPERIORE MENU LUNCH 22 | DINNER 28

Choice of 3 entrées from the Superiore, Grandioso or Classico Menu

Lobster Ravioli Alla Vodka (610 cal)	Grilled Balsamic Chicken (810 cal)	Bravo's Grilled Pork Chop* (1060 cal)
Grilled Salmon* (560 cal) GF	Veal Parmesan (1470 cal)	Grilled Shrimp (430 cal)

MAGNIFICO MENU DINNER 33

Choice of 3 entrées from the Magnifico, Superiore, Grandioso or Classico Menu

6oz Filet Mignon* (1010 cal) GF	Parmesan-Crusted Beef Medallions* (1090 cal) GF	14oz NY Strip* (1700 cal) GF
Add gorgonzola crust 2.00 (280 cal)	Add shrimp scampi 3.00 (300 cal)	

DISHES MARKED WITH GF CAN BE MADE GLUTEN-FREE

We offer gluten-free menu items, but our kitchen is not gluten-free.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

FAMILY-STYLE & BUFFET PACKAGE

IDEAL FOR PARTIES OF 25+ GUESTS

Create a variety of choices for your guests with selections from the below categories. Served with focaccia bread, dipping oil and choice of coffee, tea, or soft drink. Buffet service not available at all Bravo locations.

PACKAGE SELECTIONS

Select one of the following Family-Style or Buffet Packages.

ROMA

Lunch 15

Dinner 18

Select:

(x2) Salads

(x2) Pastas

VENEZIA

Lunch 18

Dinner 22

Select:

(x2) Salads

(x2) Pastas

(x1) Entrée

(x1) Side

NAPOLI

Lunch 22

Dinner 28

Select:

(x2) Salads

(x2) Pastas

(x2) Entrées

(x2) Sides

All prices are per guest.

MENU ITEM SELECTIONS

Choose your menu items from the categories below.

SALADS

Caesar Salad (310 cal) GF

Bravo Chopped Salad (170 cal) GF

Insalata Della Casa (240 cal)

SIDES

Campanelle Herb Pasta (695 cal) GF

Grilled Asparagus (20 cal) GF

Seasonal Vegetables (70 cal) GF

Crispy Fingerling Potatoes (390 cal)

Yukon Gold Mashed Potatoes (330 cal) GF

PASTA ENTRÉES

Pasta Bravo (970 cal) GF

Sausage Tortelloni (990 cal)

Pasta Woozie (Chicken + Spinach Alfredo) (950 cal) GF

Shrimp Scampi (720 cal) GF

Chicken Fra Diavolo (1000 cal) GF

Shrimp Fra Diavolo (850 cal) GF

Spaghettoni + Meatballs (820 cal)

CLASSIC ENTRÉES

Chicken Parmesan (1460 cal)

Eggplant Parmesan (1100 cal)

Grilled Chicken Marsala (1160 cal)

Mama's Lasagna Bolognese (1340 cal)

Chicken Scaloppini (1030 cal)

Grilled Salmon* (560 cal) GF

Chicken Caprese (550 cal)

Grilled Balsamic Chicken (810 cal)

6oz Filet Mignon* (1010 cal) GF

Add \$5 per person

DISHES MARKED WITH GF CAN BE MADE GLUTEN-FREE

We offer gluten-free menu items, but our kitchen is not gluten-free.

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak to a manager, chef, or your server.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.