large parties + events

BRAVO
cucina italiana
WELCOME TO BRAVO
you’ve come to just the right place to host your event!

We care about choosing the freshest handpicked ingredients and preparing exceptionally flavorful Italian Mediterranean food. Amazing food and genuine hospitality go hand-in-hand. It is our team’s pleasure to turn your event into a memory that will last forever.

Chef Johnny Imbriolo
Chief Culinary Officer
You can choose the package that fits the needs of your group and personalize your guests’ experience from start to finish. We’re happy to accommodate any request you may have. Regardless of the size of your party, allow us to take care of all the details. We wish you an event that will exceed all of your expectations.

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, 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 family-style appetizers to add to your meal or event package.

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.

DESSERT
Select individual desserts to add to your meal or your event package.
APPETIZER MENU

Get the party started with family-style appetizers!

family-style appetizers

prices are per person

<table>
<thead>
<tr>
<th></th>
<th>Price</th>
<th>Calories</th>
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<tbody>
<tr>
<td>Calamari</td>
<td>2.99</td>
<td>180-210</td>
</tr>
<tr>
<td>Crispy Shrimp Napoli</td>
<td>3.99</td>
<td>200-240</td>
</tr>
<tr>
<td>Margherita Flatbread</td>
<td>2.99</td>
<td>195-235</td>
</tr>
<tr>
<td>Spinach + Artichoke Dip</td>
<td>2.99</td>
<td>340-410</td>
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<tr>
<td>Crispy ‘Mozz’ Ravioli</td>
<td>3.99</td>
<td>155-185</td>
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<tr>
<td>Chicken + Spinach Flatbread</td>
<td>3.99</td>
<td>220-265</td>
</tr>
<tr>
<td>Pepperoni Flatbread</td>
<td>3.99</td>
<td>195-235</td>
</tr>
<tr>
<td>Handmade Meatballs</td>
<td>3.99</td>
<td>200-235</td>
</tr>
</tbody>
</table>

BAR SERVICE

Cheers to great stories and priceless moments!

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.

Prices do not include tax and service charge and are subject to change.
CHEF SELECT MENU – PLATED

great for parties of 20 or fewer

For your favorite 20 people or fewer! Select 2 soups or salads and 3 entrées and we’ll create a complimentary custom menu card to delight your guests!

soup or salad

Choose two of the following selections for your event:

House Salad 240 cal
Caesar Salad 310 cal GF
Caprese Salad 270 cal GF

Italian Wedding Soup 200 cal
Lobster Bisque 480 cal
Soup of the Day 70-350 cal

entrée

NAPOLI LUNCH 16.99 | DINNER 19.99
Choice of 3 entrées from the Napoli menu.

Grilled Chicken Salad 600 cal
Roasted Turkey Sandwich 730 cal
Pasta Bravo (Chicken Rigatoni) 970 cal GF

Chicken Marsala 1060 cal
Spaghettini + Meatballs 810 cal
Substitute Vegetable (meatless) Meatballs 690 cal

Sorrento LUNCH 18.99 | DINNER 23.99
Choice of 3 entrées from the Napoli or Sorrento menus.

Grilled Chicken Salad 780 cal GF
Chicken Caprese 880 cal

Lasagne 1340 cal
Chicken Parmigiana 1330 cal

Italian Wedding Soup 200 cal
Lobster Bisque 480 cal

SOUFFLE DIAMOND 17.99
Sugar free, gluten free, low sodium

AMALFI LUNCH 22.99 | DINNER 28.99
Choice of 3 entrées from the Napoli, Sorrento, or Amalfi menus.

Grilled Salmon* 780 cal GF
Chicken Scaloppine 1050 cal

Lobster Ravioli 610 cal
Grilled Pork Chop* 1060 cal

Grilled Shrimp 410 cal
Veal Parmigiana 1340 cal

POSITANO DINNER 33.99
Choice of 4 entrées from the Napoli, Sorrento or Amalfi menus above.

6 oz Filet Mignon* 990 cal GF
14 oz NY Strip* 1700 cal GF

Grilled Salmon* 540 cal GF
Grilled Shrimp 600 cal GF
Grilled Pork Chop* 1080 cal GF

House Salad 240 cal
Caesar Salad 310 cal GF
Caprese Salad 270 cal GF

Italian Wedding Soup 200 cal
Lobster Bisque 480 cal
Soup of the Day 70-350 cal

Please let us know if you have any allergies. Some of our menu items contain nuts, dairy or gluten.

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutritional information is available upon request.
FAMILY-STYLE + BUFFET MENU

ideal for parties of 20 guests or more

Good food is always better shared! Give your guests the gift of variety with our Family-Style offerings.

package selections

Select one of the following Family-Style or Buffet Packages. Prices are per guest.

NAPOLI
LUNCH  15.99
DINNER  18.99
Select:
(2) Salads
(2) Pastas

SORRENTO
LUNCH  18.99
DINNER  22.99
Select:
(2) Salads
(2) Pastas
(1) Entrée
(1) Side

AMALFI
LUNCH  22.99
DINNER  28.99
Select:
(2) Salads
(2) Pastas
(2) Entrées
(2) Sides

menu item selections

Choose your menu items from the categories below:

SALADS
House Salad  
240 cal
Caesar Salad  
310 cal  GF
Caprese Salad  
270 cal  GF

SIDES
Campanelle Pomodoro  
695 cal  GF
Grilled Asparagus  
20 cal  GF
Seasonal Vegetables  
70 cal  GF
Yukon Gold Mashed Potatoes  
330 cal  GF

PASTAS
Spaghetti Pomodoro  
790 cal
Pasta Woozie  
(Chicken + Spinach Alfredo)  
950 cal  GF
Pasta Bravo  
(Chicken Rigatoni)  
970 cal  GF
Rigatoni + Meatballs  
810 cal
Substitute Vegetable (meatless) Meatballs  
690 cal
Shrimp Fra Diavolo  
660 cal  GF
Shrimp Scampi  
720 cal  GF

ENTRÉES
Chicken Parmigiana  
1330 cal
Eggplant Parmigiana  
970 cal
Chicken Marsala  
1060 cal
Lasagne  
1340 cal
Chicken Scaloppine  
1050 cal
Grilled Salmon*  
540 cal  GF
Filet Mignon*  
495 cal  GF  Add 5 per guest

GF dishes can be made gluten-free

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

The best things in life are sweet!

**individual desserts**

**Crème Brûlée**
Cooked creamy custard, vanilla bean, caramelized sugar $5.99 640 cal

**Caramel Mascarpone Cheesecake**
Mascarpone cream, anglaise, caramel drizzle $6.99 830 cal

**Tiramisu**
Lady fingers, coffee liqueur, mascarpone, cocoa $6.99 380 cal

**Seasonal Sweet**
Chef-inspired, using the season’s freshest ingredients AQ 110-860 cal

**Warm Chocolate Cake**
Molten chocolate cake, anglaise, vanilla bean gelato $6.99 890 cal

*Prices do not include tax and service charge and are subject to change.*
private events

AT BRAVO

birthdays
anniversaries
holidays
cocktail parties
luncheons
business meetings
bridal luncheons & showers
graduations
family gatherings
bar + bat mitzvahs
just because!

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