



515-243-4516 www.barattas.com

Catered Hors d' œuvres: ALA CARTE PRICING

- Antipasti Tray \$3.95/person
 - Includes rolled Italian meats, cheeses, marinated vegetables
- Antipasti Skewers \$2.75/piece
 - Cubed Italian meats & cheeses with olives, pickles, and peppers on skewers
- Tomato Basil Bruschetta \$1.95/piece
 - Toasted crostini topped with a blend of marinated roma tomatoes, bell peppers, onions and garlic
- Bruschetta Pomodoro \$2.25/piece
 - Roma tomato slice with pesto on an Italian baguette topped with mozzarella
- Spinach & Artichoke Dip \$2.95/person
 - Fresh spinach and marinated artichokes in a creamy white cheese sauce served with pita chips
- Spanakopita \$2.95/person
 - Flakey phyllo triangles stuffed with spinach and cheese
- Domestic Cheese Tray \$2.95/person
 - Cheddar, Swiss and Pepper Jack with assorted crackers
- Specialty Cheese Tray \$3.95/person
 - Garlic Cheddar, Smoked Swiss, and Chipotle Jack with assorted crackers
- Artisan Cheese Display \$8.95/person
 - Such as Apricot Stilton, Walnut Gormandize, or Don Oliva with a variety of crackers and breads
- Baratta's Sliders \$2.95/piece
 - Choose from Italian Grinders with Mozzarella, Roast Beef with Chipotle mayo and pepper jack, or Roast Turkey with basil aioli and Swiss – all are toasted open faced on baguette and topped with melted cheese
- Portabella Slider \$3.25/piece
 - Sliced baguette with garlic aioli, grilled portabella, red pepper, and melted provolone
- Pinwheel Wraps \$2.95/piece
 - Deli meats and cheeses wrapped a fresh tortilla and sliced into bite size pieces
- Stuffed Mushroom Caps \$2.95-3.95/piece
 - Large button mushrooms stuffed with Italian meats or cheese and baked in au jus
- Smoked Salmon & Artichoke Dip \$4.95/person
 - White cheese dip combines smoked salmon with marinated artichokes and is served with pita chips
- Chicken Sate' \$5.25/person
 - Boneless chicken breast baked in a peanut sauce
- Chicken Amaggio Morso \$5.25/person
 - Chicken Amaggio served in bite-size pieces
- Chicken Carbonara in Pastry \$5.00/person
 - Pastry cup stuffed with Hickory smoked bacon sautéed with chicken breast and cream, finished with parmesan cheese and peas
- Chicken Drummies \$2.00/person
 - Drumettes tossed in our Buffalo style sauce
- Whole Smoked Salmon (min 100 people) \$350/whole
 - Served with capers, diced onion, boiled egg and saltines
- Pesto Shrimp \$2.95/piece
 - Jumbo shrimp marinated in our traditional Pesto sauce and served warm

- Thai Shrimp \$2.95/piece
 - Jumbo shrimp marinated in a sweet and spicy Thai Sauce
- Shrimp Cocktail \$2.50/piece – Served from a custom ice carving +\$325.00
 - Jumbo Black Tiger Shrimp served chilled with a spicy cocktail sauce and lemon wedges
- Shrimp/Scallop Ceviche \$5.00/person
 - Fresh shrimp & scallops cooked in citrus with jalepeno, tomato, avocado and cilantro with tortilla chips
- Bacon Wrapped Scallops \$3.75/piece
 - Fresh sea scallops enveloped in crispy bacon served warm
- Beef Filet on Crostini \$6.95/person
 - Cold smoked beef tenderloin sliced and served on toasted baguette and topped with horseradish sauce
- Beef Rolls \$2.95/piece
 - Strips of bell peppers and scallions wrapped in marinated beef tenderloin and grilled
- Veal Involtini \$3.95/person
 - Breaded veal cutlets, skewered and grilled to perfection
- Meatball \$ 1.50/piece
 - Baratta's homemade meatballs in our traditional red sauce
- Italian Sausage \$1.50/piece
 - Graziano's link sausage in Baratta's traditional red sauce
- Cucumber Rounds \$1.95/piece
 - English cucumbers filled with a dill cream sauce
- Crudite w/ Dip \$3.95/person
 - Assorted cut raw vegetables
- Mini Desserts \$4.95/person
 - Assorted bars and bite sized cheesecakes
- Deluxe Mini Desserts \$5.95/person
 - Mini desserts plus cream puffs and chocolate mousse cups
- Premier Mini Desserts \$6.95/person
 - An Over the Top display of all of the above desserts plus chocolate dipped strawberries, mini cannoli and petit fours

Hors d'œuvres Package Pricing :

Menu Option 1: \$30.95/person

- Antipasti Tray
- Whole Smoked Salmon
- Thai or Pesto Shrimp
- Chicken Amaggio Morso
- Specialty Cheese Board
- Beef Filet on Crostini
- Premier Mini Desserts

Menu Option 2: \$24.95/person

- Antipasti Tray
- Smoked Salmon & Artichoke Dip
- Tomato Basil Bruschetta
- Marinated Beef Rolls
- Chicken Sate' OR Chicken Drumsticks
- Domestic Cheese Tray
- Deluxe Mini Desserts

Menu Option 3: \$19.95/person

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

All of the above menu pricing includes all plates, napkins, and flatware as necessary. We will provide table linens. We provide a professional, uniformed staff. The above menus will be served for **up to** two hours. Some of the hors d'oeuvres may be stationary while others may be passed by servers. Availability of some menu items may vary depending on event facility. The above menu pricing is based on a minimum of 100 guests. A service fee of 21% and state tax of 6% will be added to the final bill. All pricing is subject to change.

Our staff is happy to customize a menu to best suit your needs and fit your budget. If you would like to reserve catering for event or have questions, please contact us at 515-243-4516.