
large parties + events



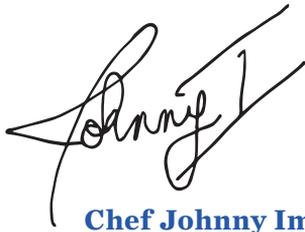
BRAVO

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



PLANNING YOUR EVENT

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

Calamari

2.99 180-210 cal

Crispy 'Mozz' Ravioli

3.99 155-185 cal

Crispy Shrimp Napoli

3.99 200-240 cal

Chicken + Spinach Flatbread

3.99 220-265 cal

Margherita Flatbread

2.99 195-235 cal

Pepperoni Flatbread

3.99 195-235 cal

Spinach + Artichoke Dip

2.99 340-410 cal

Handmade Meatballs

3.99 200-235 cal



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

entrées

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

Eggplant Parmigiana
970 cal

Shrimp Fra Diavolo
660 cal GF

SORRENTO LUNCH 18.99 | DINNER 23.99

Choice of 3 entrées from the Napoli or Sorrento menus.

Grilled Salmon Salad*
780 cal GF

Chicken Caprese
880 cal

Lasagne
1340 cal

Chicken Parmigiana
1330 cal

Shrimp Scampi
720 cal GF

AMALFI LUNCH 22.99 | DINNER 28.99

Choice of 3 entrées from the Napoli, Sorrento, or Amalfi menus.

Grilled Salmon*
540 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

GF dishes can be made gluten-free

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 Wozzie

(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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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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BRAVOITALIAN.COM