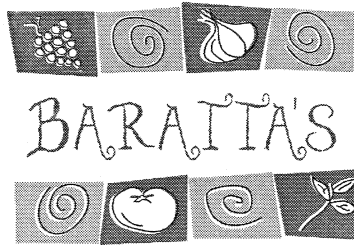


Baratta's Restaurant
2320 South Union
Des Moines, IA 50315
515-243-4516 phone
515-243-5324 fax
515-281-4658 catering
www.barattas.com



Café Baratta's
State Historical Museum
600 E Locust
Des Moines, IA 50319
515-281-3294 phone
515-281-3201 fax
515-281-4658 catering

Hors d'œuvres Options: ALA CARTE PRICING

- Antipasti Tray \$3.00/person
 - Includes rolled Italian meats, cheeses, marinated vegetables
- Tomato Basil Bruschetta \$1.25/piece
 - Toasted crostini topped with a blend of marinated roma tomatoes, bell peppers, Bermuda onions and roasted garlic.
- Bruschetta Pomodoro \$1.75/piece
 - Roma tomato slice with pesto on an Italian baguette topped with mozzarella
- Spinach & Artichoke Dip \$2.50/person
 - Fresh spinach and marinated artichokes blended in a creamy white cheese sauce with roasted garlic and served with pita chips.
- Domestic Cheese Tray \$2.50/person
 - Cheddar, Swiss and Pepper Jack with assorted crackers
- Specialty Cheese Tray \$3.50/person
 - Garlic Cheddar, Smoked Swiss, and Chipotle Jack with assorted crackers
- Artisan Cheese Display \$8.25/person
 - Assorted cheeses such as Apricot Stilton, Walnut Gormandize, or Don Oliva with a variety of crackers and breads
- Pinwheel Wraps \$2.00/piece
 - Deli meats and cheeses wrapped a fresh tortilla and sliced into bite size pieces
- Stuffed Mushroom Caps \$2.00-3.50/piece
 - Large button mushrooms stuffed with Italian meats or cheese and baked in au jus
- Smoked Salmon & Artichoke Dip \$4.00/person
 - Served warm, this white cheese dip combines smoked salmon with marinated artichokes and is served with pita chips.
- Beef Filet on Crostini \$6.00/person
 - Cold smoked beef tenderloin sliced and served on toasted baguette and topped with horseradish sauce
- Chicken Sate' \$5.00/person
 - Boneless chicken breast baked in a peanut sauce
- Chicken Amaggio Morso \$5.00/person
 - Chicken Amaggio served in bite-size pieces
- Whole Smoked Salmon (min 100 people) \$350/whole
 - Served with capers, diced onion, boiled egg and saltines
- Pesto Shrimp \$2.25/piece
 - Jumbo shrimp marinated in our traditional Pesto sauce and served warm
- Thai Shrimp \$2.25/piece
 - Jumbo shrimp marinated in a sweet and spicy Thai sauce

- Shrimp Cocktail \$2.25/piece
 - Jumbo Black Tiger Shrimp served chilled with a spicy cocktail sauce and lemon wedges
- Chicken Carbonara in Pastry \$5.00/person
 - A pastry cup stuffed with Hickory smoked bacon sautéed with chicken breast and cream, finished with parmesan cheese and peas.
- Beef Rolls \$2.00/piece
 - Strips of bell peppers and scallions wrapped in marinated beef tenderloin and grilled
- Veal Involtini \$5.00/person
 - Breaded veal cutlets, skewered and grilled to perfection
- Shrimp/Scallop Ceviche \$7.00/person
 - Fresh shrimp and scallops cooked in citrus with jalapeno, tomato, avocado and cilantro
- Meatball \$ 1.25 ea
 - Baratta's homemade meatballs in our traditional red sauce
- Italian Sausage \$1.50 ea
 - Graziano's link sausage in Baratta's traditional red sauce
- Cucumber Rounds \$1.25/piece
 - English cucumbers filled with a dill cream sauce
- Crudite w/ Dip \$3.00/person
 - Assorted cut raw vegetables
- Mini Desserts \$4.50/person
 - Choose up to three: brownies, lemon bars, cannoli, cheesecakes
- Deluxe Mini Desserts \$6.50/person
 - Choose up to three: Stam bonbons, mini petit fours, chocolate mousse cups, gooey butter cookies

Menu Option 1: \$26.95/person

- Antipasti Tray
- Whole Smoked Salmon
- Thai or pesto Shrimp
- Chicken Carbonara in Pastry
- Specialty Cheese Board
- Beef Rolls
- Mini Desserts

Menu Option 2: \$21.95/person

- Antipasti Tray
- Smoked Salmon & Artichoke Dip
- Tomato Basil Bruschetta
- Beef Filet on Crostini
- Chicken Sate' OR Chicken Drumsticks
- Domestic Cheese Tray
- Mini Desserts

Menu Option 3: \$17.95/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.

I would be happy to customize a menu to best suit your needs. If you would like to make changes or have questions, or to reserve this event, please contact me.