



Plated Dinner Reception Menus

These menus are our most popular options.

Bravo Catering would be delighted to create a menu to your taste or dietary restrictions.

Bravo Catering

2435 Sylvale Road Baltimore, MD 21209

(443) 522-0303 www.bravorestaurant.net

Three-Course Plated Dinner | \$45

Butler-Style Hors d'oeuvres | select 3

Gazpacho Shooters

Caesar Salad Finger Wraps

Deviled Eggs

Chicken Satay

Cocktail Meatballs

Course One | choice of

Berry Spinach Salad

A fresh combination of baby spinach, assorted berries, red onions, walnuts, and strawberry vinaigrette dressing.

Seasonal Garden Salad

Fresh romaine lettuce with heirloom tomato, cucumbers, olives, red onions, croutons, and balsamic vinaigrette.

Course Two | choice of

Chicken Marsala

Golden pan-seared chicken cutlets with wild mushrooms in a rich Marsala wine sauce, served with angel hair pasta.

Sweet Glazed Salmon

Broiled Atlantic salmon with a sweet teriyaki glaze, served with seasonal vegetables and herbed rice.

Dessert

Brewed Coffee & Hot Tea

Half and half, 2% milk, sugar, Sweet and Low, Splenda and lemon wedges.

Fruit & Berry Platter

Assortment of melons, pineapple, grapes, oranges, and mixed berries.
Can vary depending on season.

Gratuity of 20% will be added to all parties.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Three-Course Plated Dinner | \$60

Butler-Style Hors d'oeuvres | select 3

Spanakopita

Caprese Salad Skewers

Arancini

Beef Franks in Puff Pastry

Miniature B.L.T

Course One | choice of

Strawberry Avocado Salad Arugula, strawberries, avocado, red onions, goat cheese, and strawberry vinaigrette dressing.

Waldorf Salad Celery, apples, walnuts, and grapes dressed in light mayonnaise, served on a bed of bib lettuce.

Course Two | choice of

Chicken Cordon Bleu Boneless chicken breast stuffed with smoked ham and gruyere cheese, lightly breaded and fried.

Lemon Caper Halibut Pan seared halibut, fingerling potatoes, asparagus, with a lemon and caper wine sauce.

New York Strip Steak 8oz New York strip steak served with potato puree and chef's choice seasonal vegetables.

Dessert

Brewed Coffee & Hot Tea Half and half, 2% milk, sugar, Sweet and Low, Splenda and lemon wedges.

Fruit & Berry Platter Assortment of melons, pineapple, grapes, oranges, and mixed berries. Can vary depending on season.

French Macarons Meringue-based cookie in assorted flavors.

Gratuity of 20% will be added to all parties.

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Three-Course Plated Dinner | \$80

Butler-Style Hors d'oeuvres | select 3

Wild Mushroom & Fontina Polenta Bites

Bacon-Wrapped Dates

Ceviche Tostadas

Maryland Crab Cakes

Beef Tenderloin Crostini

Course One | choice of

Shrimp Avocado Salad

Mixed artisan greens, grilled shrimp, avocado, cherry tomatoes, cilantro, and lime vinaigrette dressing.

Tenderloin Salad

Bibb lettuce, grilled beef tenderloin, cherry tomatoes, red bell peppers, croutons, and oyster sauce dressing.

Course Two | choice of

Duck Confit

Whole duck leg served with wild rice and chef's choice seasonal vegetables.

Grilled Branzino

Citrus and basil marinated branzino accompanied by quinoa and string beans.

Filet Mignon

6oz Filet Mignon served with potato puree, asparagus, and demi-glace.

Dessert

Brewed Coffee & Hot Tea

Half and half, 2% milk, sugar, Sweet and Low, Splenda and lemon wedges.

Fruit & Berry Platter

Assortment of melons, pineapple, grapes, oranges, and mixed berries.
Can vary depending on season.

Assorted French Pastries

Assortment of miniature tiramisu, fruit tart, chocolate éclair, macarons, and more.

Gratuity of 20% will be added to all parties.

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