

Bravo!!

CATERING & EVENT PLANNING

****Just a sampling of menu items****

Hors d'oeuvres

A few great passed hors d'oeuvres

Chili glazed seared tuna with avocado on a rice cracker
Beef tenderloin "sandwich" with blue cheese crumbles and tomato jam
Smoked duck and goat cheese nacho with mango pico
Sweet potato stacks with candied pecans
Tomato, fresh mozzarella, and basil skewers with a balsamic drizzle
South American fish taco with cilantro lime sour cream
Mini pulled pork "sandwiches" with green apple slaw

Some heavy hors d'oeuvre buffet favorites

Whole roasted salmon with tomato-caper relish
Sliced grilled chicken with smoky bacon balsamic mayo
Herb roasted beef tenderloin with port-cherry reduction
"Bravo signature shrimp cocktail" with duet of dipping sauces
Cumin rubbed pork with an arugula pecan pesto and red chile horseradish sauce

****Just a few of our special stations****

Gourmet Macaroni and Cheese Station

Macaroni and cheese with a three cheese béchamel sauce

A variety of toppings available including

Applewood smoked bacon bits
Sundried tomatoes
Roasted mushrooms
Sweet peas

Chicken Curry Station

*Steamed jasmine rice in a martini glass with chicken coconut curry
and a variety of toppings including*

Crushed peanuts
Toasted coconut
Cilantro
Golden raisins

Small Plates (made to order on site by the Chef)

Smoked pork tenderloin with apple-poblano chutney
Sweet potato mashers

Blue cheese crusted beef tenderloin with roasted shallot demi
Potatoes au gratin

Hoisin salmon with soba noodles

Crostini bar

Served with crisps, crackers, breadsticks and lavosh

Smoked salmon salad with capers, and
onions tossed in a dill vinaigrette

Tomatoes and artichokes with crumbled feta

Caribbean chicken with mango and cilantro

Antipasto Display

Ethnic food display with a variety of boutique cheeses, olives,
cured meats, and marinated vegetables

Roasted Vegetable Display

Roasted carrots, grilled zucchini, yellow squash, portabella mushrooms, peppers and
asparagus drizzled lightly with a balsamic reduction

Favorite dips and tortas

served with a variety of crisps, crackers, and lavosh

Warm Mediterranean dip with artichokes, olives, and roasted red peppers

Tomatillo guacamole

Roasted red pepper hummus with crumbled feta

Fire roasted tomato salsa

Gorgonzola and walnut torta with shredded apples

Sun-dried tomato and basil pesto torta with toasted pinenuts

Chevre torta with grilled seasonal vegetables

"Sweet ending" samples

Crème brulee

Passion fruit mousse

Chocolate cream cheese Napoleons

Caramel banana pudding with crushed gingersnaps

Fresh pineapple tartlets

Pecan toffee tarts

Key lime tart