

# BRASSERIE **Bravo** BRASSERIE

## Banquet Appetizers (to be ordered in increments of 25)

- Mini Maryland Crabcakes with spicy Creole dipping sauce 2.90 ea  
Chicken Mango Satchel 1.50 ea  
Apricot Fennel & Gruyere in Filo 1.50 ea  
Vegetable Cornucopia 1.50 ea  
Mini tarts filled with smoked seafood 2.00 ea  
Smoked salmon on potato pancakes with chives & creme fraiche 1.90 ea  
Calamari Provençal 40.00 per platter (10-15 people)  
Domestic & French Cheese tray with seasonal fruit & crackers 5.25 per person  
Vegetable crudite with Maytag Blue Cheese dipping sauce 4.50 per person  
Tuna tartare on cucumber rounds 1.65 ea  
Spicy peanut chicken skewer 1.50 ea  
Steamed spring roll with Asian dipping sauce 2.00 ea

## Soups

- Butternut Squash Soup 5.00  
French Onion with Gruyere 5.50  
Lobster Bisque 7.50  
Potato Leek 4.50  
Roasted Tomato Soup w/parmesan crouton 4.50

## Salads

- Asparagus 7.50  
red onion, fennel and orange with extra virgin olive oil
- Poached Pear Salad 6.50  
with endive, bib lettuce, candied walnuts, and  
gorgonzola in a tarragon vinaigrette
- Bravo Salad 5.00  
Mixed greens with roasted red peppers, goat cheese,  
and tomatoes in a sherry mustard vinaigrette
- Caesar Salad 5.00

## Entrees

- Roasted Pork Tenderloin 18.00  
in a port wine demi-glaze served with Yukon gold  
potatoes and seasonal vegetables
- 1/2 Roasted Chicken 17.00  
with Bravo mashed potatoes and haricot vert
- Pan Roasted Halibut 21.00  
with jasmine rice and a citrus beurre blanc
- 8 oz Filet Mignon au Poivre 26.00  
with truffled potatoes and asparagus
- 8 oz Filet Mignon 29.00  
grilled with shrimp skewers in a bernaise sauce with  
yukon mashed potatoes and seasonal vegetables
- Pan Seared Swordfish Provençal 24.00  
with baked orzo
- Beef Wellington 25.00  
served in a rich veal demi-glaze with a mushroom  
duxelle, mashed potatoes and spinach