

Brancato's

CATERING



Designed For Your Special Day

*Hors D'Oeuvres . Buffet . Seated China . Rehearsal Dinner
Brunch . Reception . Action Stations . Custom Menus*

702 Blue Ridge Blvd.
Grandview, MO 64030
1-800-475-1444
816-765-4707
www.BrancatosCatering.Com



When

Seated Dinner Duet

Choice of Two:

Grilled Beef Tenderloin Medallions

Grilled Beef Filet with Chili Cilantro Bearnaise

Grande Grilled Shrimp

Grilled with Crushed Red Pepper, Lemon & Olive Oil

Stuffed Chicken Rollotini

*Chicken Breast Filled with Fontina, Soft Eggplant, & Prosciutto Ham
Rolled & Covered with a Roasted Red Pepper Cream*

Grilled Salmon

*A Salmon Filet Grilled & Served with a Champagne & Chive Beurre Blanc
or an Orange Rosemary Glaze*

Or Any Chicken Selection from our Elegant Buffet Menu

Choice of One:

**Baby Spinach Tossed with Dried Cranberries, Poached Pears, Candied Walnuts,
and Gorgonzola Cheese Tossed in a Honey Dijon Vinaigrette**

**Spring Mix Tossed with Chopped Cucumber, Tomato, Pecorino Romano,
Roasted Red Peppers and Sweet Onion Served with Balsamic Vinaigrette & Buttermilk Ranch**

Served With:

Choice of One:

Twice Baked Potato

White & Wild Rice Pilaf

Smashed Baby Red Potatoes

Choice of One:

Honey and Ginger Glazed Baby Carrots

Hericot Vert with Almond

Accompanied By:

**Warm Dinner Rolls with Butter
Coffee, Iced Tea and Iced Water**



everything has to be perfect

Traditional Buffet

Choice of One:

Rosemary Chicken

Tender Chicken with a Delicate Rosemary Flavor

Herb Roasted Chicken

The Perfect Combination of Seasoning

Fried Chicken

Brancato Family Recipe

Tequila Lime Chicken

*Topped with Crispy Tortilla Strips
& Black Bean Roasted Corn Salsa*

Herb Chevre Stuffed Chicken Breast

with Basil Cream

Choice of One:

Smoked BBQ Beef

Brancato Family Homemade BBQ Sauce

Sliced Peppered Brisket Au Jus

Cracked Pepper and Onion

Herb & Garlic Roasted Brisket Au Poivre

With Horseradish Cream

Beef Stroganoff

*Sautéed Medallions of Beef & Mushrooms with
Sour Cream & Egg Noodles*

Choice of One Starch:

Garlic Whipped Mashed Potatoes

Baby New Potatoes with Butter & Parsley

Rosemary Potato Wedges

Buttered Noodles

White and Wild Rice Pilaf

Au Gratin Potatoes

Scalloped Potatoes

Four Cheese Macaroni & Cheese

Choice of One Vegetable:

Green Beans Almondine

Buttered Corn

Steamed Vegetable Medley

Sautéed Yellow Squash, Zucchini, and Red Onion

Choice of Two:

Pasta Primavera Salad

Marinated Cucumber & Red Onion Salad

Fresh Fruit Salad

Waldorf Salad

Tossed Garden Salad

Italian Tomato Salad

Caesar Salad

**Iced Tea, Coffee, Lemonade or Punch
Dinner Rolls & Butter**



Perfect....



Elegant Buffet

Choice of Two Hors D'oeuvres:

Brie Wheel

Garnished with Pesto or Goat Cheese & Dried Fruit

Served with Crackers, French Baguette, Walnut Raisin and Hearth Breads

Grilled Fresh Vegetable Platter

A Colorful Array of Seasonal Vegetables Marinated & Grilled Al Dente With Herb Chevre

Classic Tomato, Goat Cheese or Olive Bruschetta

Carved Baron of Beef Served Au Jus

With Horseradish Sauce

Choice of One:

Pork Loin Medallions*

In a Mushroom Pinot Noir Reduction

Grilled Salmon*

With a Champagne & Chive Beurre Blanc

Chicken Piccata

Tender Butterflied Chicken Served in a Buttery Lemon & Capers

Herb Chevre Stuffed Chicken Breast *with Basil Cream*

Chicken Lemonata

Plump Chicken Breast with Fresh Lemon

Chicken Marsala

Lightly Coated Chicken Breast with Sweet Marsala Wine & Mushrooms

Chicken Spedini

Skewered Herb & Parmesan Crusted Chicken Breast with Crushed Red Pepper, Lemon & Olive Oil

Choice of One Vegetable:

Hericot Vert with Julienne Red Peppers in Olive Oil

Steamed Mixed Vegetable Medley

Choice of One Salad:

Hearts of Romaine with Parmesan Crisps & Jumbo Croutons

In a Traditional Caesar Dressing

Traditional Garden Salad

Iceberg & Romaine Mix with Carrots, Sliced Cucumbers, Tomatoes & Croutons with Assorted Dressings

Spring Mix

*Tossed with Sliced Cucumber, Tomato, Pecorino Romano, Roasted Red Peppers and Sweet Onion
Served with Balsamic Vinaigrette & Buttermilk Ranch*

Served with Fresh Baked Rolls & Butter

Freshly Brewed Coffee and Iced Tea

***Additional Fees May Apply**

Choice of Two:

Orecchiette

With Oven Dried Tomatoes Tossed in Lemon, Wine, Garlic & Olive Oil, or with a Delicate Basil Pesto

Penne

With NaNa's Red Sauce, With Sweet Italian Sausage Marinara, or Grilled Asparagus & Peppers with Olive Oil

Tortellini

Add Prosciutto & Sweet Peas to Your Choice

Gorgonzola Cream

Marinara Cream

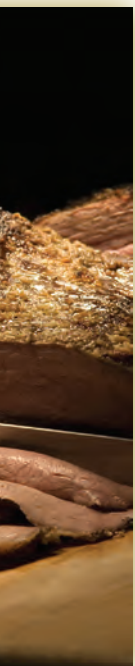
Creamy Alfredo

Cavatelli

In a Creamy Alfredo

Garlic Smashed Potatoes

Baby New Potatoes with Butter and Parsley



Black Tie Hors D'oeuvres

Group A: Choice of Two

Assorted Domestic Cheese Display

Served with a Variety of Crackers, Baguette, & Walnut Raisin Bread

Seasonal Sliced or Chunked Fruit Display

Served with Sour Cream Strawberry Mousse

French Brie Wheel

Smothered with Bright Green Basil Pesto and Vibrant Strawberries and Served with a Cracker Assortment

Classic Tomato, Goat Cheese or Olive Bruschetta

Diced Tomatoes and Fresh Basil Tossed with Olive oil Placed on Top of Toast Points and Sprinkled with Shaved Parmesan

Or

Creamy Goat Cheese Spread Thinly on Garlic Crustinis Topped with a Classic Tomato Basil Topping

Or

Creamy Goat Cheese Spread Thinly on Garlic Crustinis Topped with a Mediterranean Olive Tapenade

Herb Chevre Stuffed Salami

Sliced Genoa Salami Rolled & Piped with Herbed Chevre

Classic Tortilla Pinwheels

A Large Flour Tortilla Spread with Seasoned Cram Cheese and Filled with Turkey, Ham, Tomatoes, Fresh Spinach Leaves and Cut into Coin Size Pieces

Southwest Tortilla Pinwheels

A Large Flour Tortilla Spread with Spanish Spiced Cream Cheese, Green Onion, and Shredded Cheddar Cheese and Cut into Coin Size Pieces

Mini Club Sandwiches

Stacked with Turkey, Ham, Bacon, Lettuce, Tomato and Mayonnaise

Bite Size Mozzarella Sandwiches

Fresh Baked Focaccia Spread Lightly with Mayonnaise, Layered with Arugula, Fresh Buffalo Mozzarella and Roasted Red Peppers

Petite Focaccia Sandwiches

Fresh Baked Focaccia Spread with a Creamy Artichoke Mayonnaise, Layered with Turkey, Provolone, Tomato and Lettuce

Traditional Canapés

Savory Bite Sized Bread or Toast Points Topped with Assorted Spreads and Colorful Garnish

Cucumber with Salmon Mousse

A Chefs Special of Sliced Cucumbers Topped with a Light Salmon Mousse

Stuffed Baby New Potatoes

New Potatoes Comfortably Stuffed with Cream Cheese, Sour Cream, Jack and Cheddar Cheeses and Topped with Chives

Greek Spanakopata

A Succulent Blend of Spinach and Greek Cheeses Folded in a Puff Pastry Wrapping

Assorted Dollar Sandwiches

Petite White and Wheat Rolls Topped with Turkey, Ham, and Roast Beef
Served with Mayonnaise and Mustard on the side

Group B: Choice of Two

Mini Chicken Spedini

Herb Crusted Chicken Breast Stuffed With Italian Cheese and Ham Skewered and Baked to a Golden Brown

Stuffed Mushrooms

Choice of Herbed Cream Cheese or Sausage & 4 Cheese Sprinkled with Pine Nuts

Crispy Ramaki

Water Chestnuts Wrapped in Peppery Bacon

Chicken, Steak or Cheese Quesadillas

Served with Sour Cream and Salsa for Dipping

Traditional or Coconut Chicken Strips

Served with Honey Mustard and BBQ Sauce

Your Choice of Boneless or Traditional Wings

Traditional New York Buffalo

Mild

Fiery Hot

Succulent Honey BBQ

Teriyaki

Garlic Parmesan

Cajun

Cantonese (battered and deep fried, covered in a sweet orange glaze)

Assorted Mini Quiche

Cocktail Franks

Served in Warm BBQ Sauce

Mini Italian Herbed Meatballs

Served in a Homemade Marinara Sauce

Petite Crab Cakes

Cooked to Perfection and Served with a Remoulade Dipping Sauce

Chicken Satay

Thinly Sliced Chicken Breasts Skewered;

Marinated in a Asian Soy Marinade and Served with a Thai Peanut Sauce

or

Marinated in a Oil and Vinegar Dressing and Served with a Raspberry Vinaigrette Dipping Sauce

or

Blackened and Served with a Red Pepper Tequila Dipping Sauce

Beef Satay

Thinly Sliced Beef Skewered and Marinated in a Teriyaki Marinade and Served with a Creamy Horseradish Dipping

Mini Chinese Egg Rolls

Served with Sweet and Sour Sauce

Group C: Choice of One

Cold Mexican Layer Dip

Layered with Refried Beans, Fiesta Cheese Blend, Green Onions Tomatoes, Guacamole, Sour Cream, and Black Olives

Served with Tortilla Chips

Hot and Spicy Espinaca Dip

A Creamy Blend of Jalapeño and Swiss Cheese, Diced Tomatoes, Spinach, and Sautéed Onions

Served with Tortilla Chips

Hot Spinach Artichoke Dip

Served with Tortilla Chips

Smoked Salmon Dip

A Cream Cheese and Smoked Salmon Blend Served with Lahvosh Crackers

Crab Rangoon Dip

A Unique Take on a Chinese Classic, Served with Fried Wonton Chips

Hummas with Grilled Pita

**Choose Two Items From Group A,
Two Items From Group B,
and One Item From Group C**

All Selections Are Served With:

Crisp Fresh Vegetable Platter

Served with Ranch Dressing for Dipping
or

Roasted Vegetable Display

Choice of Two:

Iced Tea

Lemonade

Fruit Punch

Sparkling Punch

Iced Water

Coffee



Amenities/ Services Included

All Pertinent Catering Equipment to Include Buffet Tables,
Chaffing Dishes, Utensils, etc.

Buffet Service Time of 1 1/2 hours

Disposable Serviceware

Bar Services

Host Bars or Cash Bars

House Brand, Call Brand, or Premium Brand Liquors

Domestic or Premium Beer and Wine

Champagne Toast

Prices Available Upon Request

Additional Services Available

Cake Cutting Service

Closing Service

Custom Florals and Centerpieces

Decor

Valet

Entertainment

Upgrades

Linen Table Covering

Linen Table Covering With Color Accents

Light-Weight Plasticware & Paper Napkins

Heavy Plastic Plates & Paper Napkins

Stainless Flatware and Linen Napkins

China Plates: With Stainless Flatware, Glassware & Linen Napkins

Pre-Set Table Service

Visit us for all of your rental needs
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Event Rental

