

# Appetizer Menu

## Flatbreads

**\$13 Each**

Guava BBQ Chicken  
Grilled Fresh Pineapple  
Black Bean Guacamole  
Four Cheese

## Nacho Bar

**\$5 per person**

Endless House Made Tortilla Chips, Nacho Cheese Sauce,  
Ancho Sour Cream, Salsa, Pico, & Jalapeños

**Add Shredded Chicken OR Ground Beef for \$2.50**

**\*Make it a Taco Bar with Flour Tortillas, Lettuce, and Tomatoes for \$2.50 more!\***

## Coconut Chicken Petals

**\$2 Each**

Served with Sweet Chili Sauce

## Coconut Shrimp

**\$2.50 Each**

Served with Coconut Lime Sauce

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## Assortment Trays

Small (Serves 20-30) / Large (Serves 30-40)

### Island Fruit Tray

**\$75 / \$100**

Seasonal Fruit Selection served with Yogurt

### Veggie Tray

**\$75 / \$100**

Crisp Vegetables with Ranch Dressing

# Bracco Set Menu Options

All Priced per guest

Includes House Salad with Parmesan Peppercorn Dressing, Homemade Ancho Mashed Potatoes, and Roasted Vegetables

## BEEF

- \$28 – Bracco Angus Sirloin Steak & Shrimp** – 7oz. Angus Sirloin Steak (prepared medium) with a Garlic Butter and 3 Coconut Shrimp with sides of Coconut Lime Dressing and Wasabiyaki
- \$24 – Heart of Angus Sirloin Steak** – 7oz. Aged Sirloin Steak (prepared medium) with a touch of Teriyaki Glaze

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## SEAFOOD

Flown in fresh from Costal Seafood Company and charbroiled to perfection!

- \$25 – Ahi Tuna** – Charbroiled (prepared rare) and topped with fresh Snow Peas and sliced Radishes
- \$24 – Atlantic Salmon** – Fresh Salmon lightly seasoned and charbroiled

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## CHICKEN

- \$18 – Bracco Chicken Breasts** – Two Charbroiled Chicken Breasts topped with your choice of Bracco's Famous Guava Barbecue or bronzed with Cajun Seasoning and topped with Cajun Cream Sauce
- \$18 – Chicken Andouille Creole** – Pan seared Cajun Spiced Chicken, Andouille Sausage, Sautéed Onions, Celery, and Diced Tomatoes, tossed in a Traditional Creole Sauce and served with Jasmine Rice

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## PORK

- \$18 – Peach Pork Tenderloin** – Pork Tenderloin Charbroiled and Oven Roasted with our Homemade Sweet Peach Sauce

# Bracco International Buffet Menu

## Build Your Own Buffet

Each buffet comes with choice of two sides, salad bar, and dinner roll.

### Option One

\$18 per guest – Select up to two

Grilled BBQ Chicken Breast, Grilled Teriyaki Chicken Breast, Roasted Jamaican Jerk Pork Loin, Mac & Cheese Bake (add-ons extra)

#### Mac & Cheese Add-Ons:

Tomato, Broccoli, or Pineapple - \$1 each

Bacon, Chicken, or Ham - \$2.50 each

Shrimp or Andouille Sausage - \$3 each

### Option Two

\$20 per person – Select up to two

Cajun Chicken Tortellini Bake, Peach Pork Tenderloin, Peach Chicken, Jamaican Jerk Pork Tenderloin

### Option Three

\$25 per person – Select up to two

Demi Glazed Sirloin, Teriyaki Sirloin, Bronzed Salmon with Ranchero Sauce, Tortilla Lime Crusted Chicken

### Salad Options

House

Caesar

### Regular Sides

Bracco Mashed Potatoes

Jasmine Rice

Coconut Lime Jasmine Rice

Roasted Vegetables

Bronzed Green Beans

### Premium Upgrades

\$2 per person

Asian Salad

Spinach Salad

Bacon Au Gratin Hash Browns

Roasted Asparagus

Additional add-ons: extra side \$3, extra protein \$5

# Bracco Flavors of the World Buffets

## **Asian Buffet**

**\$17 per person**

Asian Salad, Dinner Roll, Rice, Vegetable Stir Fry

### **Stir Fry Add-Ons**

Chicken - \$2 per person

Beef - \$5 per person

Shrimp - \$5 per person

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## **Cajun Buffet**

**\$20 per person**

House Salad, Dinner Roll, Cajun Seasoned Vegetables, and Rice with  
Chicken Creole

Shrimp Creole – add \$2

Jambalaya – add \$5

# Dessert Options

**\$6 per piece – Once choice per seating**

## **New York Cheesecake**

Served with our Fresh Strawberry Sauce

## **Pineapple Upside Down Cake**

Tender Sponge Cake topped with Sweet Pineapple.

Accompanied by vanilla Ice Cream and Caramel Sauce.

## **Sueno De Chocolate**

Warm four-layer Cocoa Cake, Vanilla Ice Cream, Chocolate and White Chocolate Sauce.

Topped with Belgian Chocolate Shavings.