

To-Go Catering

Please allow 24-hour notice for large orders. Some orders may require more than a 24 hour minium notice.

STARTERS & SALADS

SM feeds 8-10 : LG feeds 16-20 | Add our Famous Foccacia Bread for \$6 per loaf.

BRUSCHETTA  	SM \$40 LG \$70	CHICKEN & SWEET POTATO  	SM \$65 LG \$85
warm tomatoes / basil / red onions / garlic / balsamic / crostini		mesclun lettuces / dried cranberries / candied walnuts / gorgonzola, heirloom cherry tomatoes / focaccia croutons / pomegranate vinaigrette	
HUMMUS	\$40	BLACKENED BEEF  	SM \$70 LG \$90
two pints of hummus with flat breads cut into squares or 30 crostini		arugula / charcoaled red & crispy onions / fresh mozzarella	
SPINACH & GOAT CHEESE SALAD BOWL  	SM \$60 LG \$80	dried cherries / pine nuts / heirloom cherry tomatoes / balsamic vinaigrette	
goat cheese / mushrooms / candied walnuts / red onion		CAESAR SALAD 	SM \$40 LG \$60
warm balsamic / pancetta vinaigrette		romaine lettuce / parmesan cheese / focaccia croutons	
FIELD GREENS  	SM \$45 LG \$65		
mesclun lettuces / kalmatra olives / heirloom cherry tomatoes			
focaccia croutons / citrus vinaigrette or balsamic vinaigrette			

PASTA

One gallon pan feeds 10-12 | Add our Famous Foccacia Bread for \$6 per loaf.

PENNE WITH HEIRLOOM CHERRY TOMATOES  	\$120	PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS 	\$140
pancetta / fresh mozzarella / basil pesto-lemon cream		pancetta / basil / tomatoes / vermouth broth	
add chicken \$20		LINGUINE WITH MEATBALLS 	\$130
LINGUINE WITH CRAWFISH TAILS   	\$15	20 pork & beef meatballs / marinara / fresh basil	
andouille / artichoke hearts / tomatoes / button mushrooms / basil pesto / creole cream		CLASSIC FETTUCCINE ALFREDO 	\$110
ANGEL HAIR WITH ROMAN-STYLE SHRIMP, MINT & BASIL   	\$150	add chicken \$20 shrimp  \$65	
scampi / olive oil / garlic/ white wine / asparagus			
BRAVO! LASAGNA CLASSICO	\$120		
ricotta / mozzarella / marinara / ground chuck			

ENTREES

Feeds up to 10 | Add our Famous Foccacia Bread for \$6 per loaf.

HONEY-BALSAMIC GLAZED CHICKEN  	\$230	DOUBLE-CUT PORK CHOP 	\$300
(THE ORIGINAL!)		yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
golden raisins / pine nuts / onions / red potatoes / seasonal vegetables		NEW ORLEANS STYLE SIMMONS CATFISH & GRITS 	\$240
FOCACCIA GREMOLATA-CRUSTED SALMON 	\$275	heirloom cherry tomatoes / andouille / corn / bacon / bell peppers	
yukon gold mashed potatoes / ratatouille / aged balsamic		truffled soft polenta	

DESSERTS

One Pan or Cake feeds 10-12 | One Pie Feeds 6

TIRAMISU (PAN)	\$65
PEANUT BUTTER PIE  	\$45

ITALIAN RESTAURANT & BAR

B•R•A•V•O•!

To-Go

STARTERS

PECAN-CRUSTED BRIE  	14
dried cherry marmalade / arugula / crostini	
CRAB CAKES  	16
tomato-tarragon beurre blanc / pomme frites	
GRILLED PORTABELLA MUSHROOMS  	13
roasted red bell peppers / white bean hummus / crostini	
FRIED POLENTA  	13
rosemary & honey-infused mushrooms	
CALAMARI FRITTI   	16
tomato-caper dipping sauce	
BRUSCHETTA  	13
warm tomatoes / basil / red onions / garlic / balsamic / crostini	
add chicken \$5	
FRIED ARTICHOKE HEARTS 	12
orange-chipotle dipping sauce	
TRUFFLED ARANCINI  	16
three fried risotto balls / goat cheese / pesto marinara / pine nuts	
BRAVO! CHARCUTERIE	25 40
cured meats / hard & soft cheeses / pickled veggies	
small (2-4) / large (4+)	
MUSSELS ARRABIATA   	16
spicy marinara / crostini	
SOUP OF THE DAY	5 8
ask your server for allergen information	
HOUSE TOMATO-BASIL SOUP  	5 8

WOOD-FIRED PIZZAS

(substitute gluten-sensitive crust +\$2) add side caesar or mesclun greens salad +\$3

VESUVIUS	17	DUCK CONFIT & BRIE	20
plum tomato sauce / mozzarella / goat cheese / roasted garlic / prosciutto		bechamel / brie / fontina / sun-dried tomatoes / spinach	
arugula / red chile flakes		CARNE	18
SHRIMP AND BASIL PESTO   	18	plum tomato sauce / fresh mozzarella / pepperoni / italian sausage	
fontina / mozzarella / sun-dried tomatoes / artichoke hearts		prosciutto / pancetta	
MILANO	17	MARGHERITA 	16
bechamel / fontina / chicken / caramelized onions / gorgonzola		plum tomato sauce / fresh mozzarella / romano / fresh basil	
sun-dried tomatoes		QUATTRO FORMAGGIO 	16
VEGANO  	18	ricotta / mozzarella / fontina / parmesan / red chili flakes	
basil pesto / ratatouille / grilled portabella / asparagus / arugula		GENOVESE 	17
sun-dried tomatoes / pine nuts / aged balsamic / cashew parmesan		basil pesto / mozzarella / chicken / fontina / sun-dried tomatoes	
SMOKED SALMON 	20	rosemary mushrooms	
mascarpone-dill spread / fontina / capers / red onions / chives		PIZZA OF THE DAY	MKT
VERDURE 	17	ask your server for today's special	
spinach / roasted garlic / roasted red peppers / rosemary mushrooms			
goat cheese / parmesan / fresh basil			

 or  indicate domestic or imported seafood

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HIGHLAND VILLAGE SUITE 244, JACKSON, MS 39211

PHONE: (601) 982-8111
EMAIL: INFO@BRAVOBUZZ.COM

TUESDAY – THURSDAY: 11AM – 9:30PM
FRIDAY – SATURDAY: 11AM – 10PM
SUNDAY – 11AM – 9PM
CLOSED ON MONDAYS

SALADS

CAESAR 	6 10
romaine / parmesan / focaccia croutons	
FIELD GREENS SALAD  	6 10
mesclun lettuces / kalamata olives / heirloom cherry tomatoes / red onion	
focaccia croutons / citrus and balsamic vinaigrettes	
SPINACH  	8 12
goat cheese / mushrooms / candied walnuts / red onion	
warm balsamic and pancetta vinaigrette	
PANZANELLA 	16
heirloom cherry tomatoes / cucumber / capers / red onion	
basil / fresh mozzarella / red wine honey vinaigrette	
focaccia croutons	
CHICKEN & SWEET POTATO  	16
mesclun lettuces / dried cranberries / candied walnuts / gorgonzola	
heirloom cherry tomatoes / red onion / focaccia croutons	
pomegranate vinaigrette	
BLACKENED BEEF  	17
shoulder tenderloin grilled medium rare / arugula	
charcoaled red onions / crispy onions / fresh mozzarella	
dried cherries / pine nuts / heirloom cherry tomatoes / balsamic vinaigrette	
SOUTHWESTERN FRIED OYSTERS  	19
mesclun lettuces / black bean & corn salsa / tortilla strips	
heirloom cherry tomatoes / red onion / roasted red pepper and cilantro cremas	
orange-chipotle vinaigrette	
SEARED YELLOWFIN TUNA   	19
sushi grade tuna cooked rare / mesclun lettuces / bacon	
herb-spiced pecans / pickled red onion / gorgonzola	
green onion / hard-boiled egg / kalamata olives / heirloom cherry tomatoes	
citrus vinaigrette / focaccia croutons	
SOUP & SALAD COMBO	12
bowl of tomato basil or soup of day	
choice of caesar or mesclun greens salad	
SALAD ADD-ONS	
chicken  \$6 shrimp  (each) \$4 grilled salmon  \$14	
smoked salmon  \$10 crawfish tails  \$13	
crab cake  (each) \$8 lump crabmeat  \$13	
fried oysters  \$14 anchovies \$3 vegan patty \$8	

*Consuming raw or undercooked eggs or fish may increase your risk of foodborne illness, especially if you have certain medical conditions



GLUTEN FREE
OPTION AVAILABLE



VEGETARIAN



CONTAINS NUTS



SHELLFISH



DOMESTIC



IMPORTED

* DENOTES LUNCH / DINNER PRICES

BRUNCH

served Saturday & Sunday 11 am - 4 pm

AVOCADO TOAST WITH RATATOUILLE   	16
wheat toast / avocado / ratatouille / two over-easy eggs / pine nuts aged balsamic / whipped goat cheese	
“EGGS SARDOU” PIZZA  	16
artichoke hearts / creamed spinach / baked eggs / creole mustard aioli mozzarella / fontina	
CRAB CAKES  	25
tomato-tarragon beurre blanc / truffled polenta / crispy shoestring potatoes seasonal vegetables	
BREAKFAST PIZZA	19
béchamel / mozzarella / fontina / caramelized onions / Italian sausage bacon / scrambled eggs	
SMOKED SALMON PIZZA  	20
mascarpone-dill spread / fontina / capers / red onions / chives parmesan	
NEW ORLEANS STYLE SHRIMP & GRITS    	24
heirloom cherry tomatoes / andouille / bacon / bell peppers onions / corn / truffled polenta	
BELGIAN WAFFLE 	15 19
balsamic macerated berries / fresh whipped cream - OR- hot honey-glazed fried chicken breast / choice of side*	
CHICKEN PICCATA 	21
lemon / capers / roasted red potatoes / seasonal veggies white wine-butter sauce	

VEGAN

BRUSCHETTA 	13
warm tomatoes / basil / red onions / garlic / balsamic / crostini	
GRILLED PORTABELLA MUSHROOMS	13
roasted red bell peppers / white bean hummus / crostini	
FIELD GREENS SALAD	\$6 HALF \$10 WHOLE
mesclun lettuce / kalamata olives / red onion grape tomatoes / balsamic vinaigrette	
VEGANO WOOD-FIRED PIZZA  	18
basil pesto / ratatouille / sun-dried tomatoes / grilled portabella asparagus / arugula / pine nuts / aged balsamic / cashew parmesan classic or substitute gluten sensitive crust +\$2	
VEGAN BURGER  	17
tomatoes / arugula / pickled red onion /chili-garlic “vegan”-naise wheat bun / choice of side	
VEGAN PENNE  	17 20
tomatoes / basil / garlic / red onions balsamic / cashew parmesan substitute gluten-free pasta \$2	

DESSERT

PEANUT BUTTER-CHOCOLATE PIE  	11
peanut butter mousse / chocolate ganache / pecan crust fresh whipped cream / white and dark chocolate sauces	
TIRAMISU	10
espresso & rum-soaked ladyfingers / mascarpone cheese/ cocoa white and dark chocolate sauces	
LEMON RICOTTA SEMOLINA CAKE 	12
crumbled pistachio / local honey / whipped cream	
CHEESECAKE OF THE DAY	12
ask your server for details	

STEAK & EGGS 	39
8 oz skirt steak / two over-easy eggs / potato & caramelized onion hash chimichurri	
BRAVO! BENEDICT    blackened redfish  -OR- crab cake 	24
two over-easy eggs / grilled prosciutto / homemade buttermilk biscuit crawfish choron / choice of side*	
CRABMEAT OMELET   	23
grande mozzarella / lump crabmeat / tomato-tarragon beurre blanc choice of side*	
add a 4 oz. beef filet \$24	
RATATOUILLE OMELET  	17
grande mozzarella / ratatouille / choice of side*	
MEATBALL OMELET	19
house-made meatballs / grande mozzarella / red sauce / choice of side*	
BREAKFAST SMASH BURGER	21
two 3oz patties smash griddled with onions / over-easy egg / smoked bacon beer cheese sauce / crispy fried onions / pretzel bun / hot sauce gastrique choice of side*	
*SIDE CHOICES: fresh fruit field green salad caesar salad soup of the day tomato basil soup french fries \$1 sweet potato fries \$2 spinach salad \$2 fried egg \$2	

VEGETABLE PLATE  	19 23
grilled eggplant / grilled portabella mushroom / hummus / seasonal vegetables	
VEGAN RISOTTO  	17 24
arborio rice / artichoke hearts / sun-dried tomatoes / spinach / ccashew parmesan / crispy portabella	
SIDE CHOICES: fresh fruit field green salad	
PREMIUM SIDE CHOICES: french fries \$1 sweet potato fries \$2 spinach salad \$2	
VEGAN SALAD DRESSING OPTIONS balsamic vinaigrette orange-chipotle vinaigrette pomegranate vinaigrette	

DESSERT

VEGAN CHOCOLATE CAKE 	10
raspberry coulis / coconut whipped cream / balsamic macerated berries	
VEGAN NAPOLEON 	10
balsamic macerated berries / coconut whipped cream / puff pastry	

VEGAN CHOCOLATE CAKE	10
raspberry coulis / coconut whipped cream / balsamic macerated berries	
CAPPUCCINO BROWNIE	7
add vanilla ice cream \$3	
BANANA CRÈME BRULÉE 	11
Bourbon-vanilla bean custard / bananas / caramelized sugar	
FLOURLESS CHOCOLATE TORTE 	11
Belcolade chocolate / chocolate ganache white and dark chocolate sauces	
SEASONAL BERRY NAPOLEON	10
delicate puff pastry / fresh whipped cream / white chocolate sauce balsamic macerated berries	

* DENOTES LUNCH / DINNER PRICES

PASTA

(substitute gluten free pasta + \$2) add side caesar or mesclun greens salad +\$3
all pastas are garnished with parmesan cheese

PENNE WITH HEIRLOOM CHERRY TOMATOES  	16 20
pancetta / fresh mozzarella / basil pesto-lemon cream add chicken \$6 add shrimp \$4 ea.	
PENNE WITH BEEF SHOULDER TENDERLOIN AND PORTABELLA MUSHROOMS 	17 25
pancetta / basil / tomatoes / vermouth broth	
ANGEL HAIR WITH SHRIMP, ASPARAGUS, MINT, & BASIL    	19 26
thin sauce of butter / extra virgin olive oil / garlic / red chili flakes	
LINGUINE WITH CRAWFISH TAILS    	19 26
andouille / artichoke hearts / tomatoes / button mushrooms basil pesto / creole cream	
RISOTTO OF THE DAY (dinner service only)	MKT

LINGUINE WITH MEATBALLS	16 19
pork & beef meatballs / marinara / fresh basil	
WOOD-FIRED LASAGNA	15 HALF 22 WHOLE
fresh pasta sheets / ricotta / marinara / house ground beef / mozzarella	
SEAFOOD FETTUCINE ARRABIATA  	20 26
mussels  / clams  / shrimp  / spicy marinara	
RAVIOLI	21 28
crab meat / sweet peas / basil / chili flakes breadcrumbs / white wine-butter sauce	
FETTUCCINE ALFREDO  	15 19
heavy cream / nutmeg / parmesan	
with chicken	20 25
with shrimp	21 26

LUNCH ENTREES

available 11 a.m. - 4 p.m. daily

NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  	24
heirloom cherry tomatoes / andouille / corn / bacon / bell peppers onions / truffled soft polenta	
REDFISH  	28
Yukon gold mashed potatoes / seasonal vegetables tomato-tarragon beurre blanc	
HERB-CRUSTED SALMON    	22
angel hair pasta / tomatoes / capers / basil pesto	
GRILLED CHICKEN BREAST 	16
yukon gold mashed potatoes / seasonal vegetables tomato, caper & basil salsa / aged balsamic	

VEGETARIAN PLATE    	19
grilled eggplant / grilled portabella mushroom hummus / seasonal vegetables choice of: fried polenta, truffled soft polenta, or pesto risotto	
VEGAN BURGER  	17
tomatoes / pickled red onion / chili-garlic “vegan”-naise wheat bun / choice of side	
SIDE CHOICES: fresh fruit field green salad	
PREMIUM SIDE CHOICES: french fries \$1 sweet potato fries \$2 spinach salad \$2	

SANDWICHES

available 11 am - 4 pm daily

ITALIAN SALUMERIA	16
prosciutto / pepperoni / salami/ olive tapenade / arugula garlic aioli / extra virgin olive oil / red wine vinegar fresh mozzarella	
BASIL PESTO CHICKEN SALAD 	16
fontina / roasted peppers	
BLACKENED BEEF SHOULDER	17
garlic aioli / caramelized onions / fontina / arugula	

*SIDE CHOICES: fresh fruit | field green salad | caesar salad | soup of the day | tomato basil soup | french fries \$1 | sweet potato fries \$2 | spinach salad \$2

DINNER ENTREES

FETTUCINE & TUNA STEAK  	34
white wine / butter / garlic / capers / lemon zest / kalamata olives focaccia gremolata / red chili flakes	
HONEY-BALSAMIC GLAZED CHICKEN  	25
(THE ORIGINAL!)	
golden raisins / pine nuts / onions / red potatoes / seasonal vegetables	
FOCACCIA GREMOLATA-CRUSTED SALMON 	29
yukon gold mashed potatoes / ratatouille / aged balsamic	
CHICKEN PARMESAN	25
marinara / fresh mozzarella / fettucine alfredo	
REDFISH 	33
yukon gold mashed potatoes / seasonal vegetables tomato-tarragon beurre blanc	
GRILLED BEEF FILET	8 OZ \$46 10 OZ \$6
potato parmesan “pave” / seasonal vegetables / port wine demi-glaze / pomme frites	
GRILLED SKIRT STEAK 	39
porcini-bone marrow compound butter / sweet potato risotto seasonal vegetables / pomme frites	
STEAK ADD-ONS: grilled shrimp  (each) \$4 lump crab meat  \$13 crawfish tails  \$13 gorgonzola \$5 portabella mushroom \$6 rosemary mushrooms \$4 caramelized onions \$4	

SKEWERED GRILLED SHRIMP     	29
pineapple-curry BBQ sauce / fried polenta / seasonal vegetables	
DUCK BREAST 	40
Two potato & caramelized onion hash / fig-marsala reduction seasonal vegetables	
DOUBLE-CUT PORK CHOP 	33
yukon gold mashed potatoes / seasonal vegetables / mostarda-cream	
NEW ORLEANS STYLE SIMMONS CATFISH & GRITS  	27
heirloom cherry tomatoes / andouille / corn / bacon / bell peppers onions / truffled soft polenta	
VEGETARIAN PLATE    	23
grilled eggplant / grilled portabella mushroom / hummus seasonal vegetables choice of: fried polenta, truffled soft polenta, or pesto risotto	

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