



Why Invite Bruno's to Cater Your Event?

What makes us different is everything... from our fine food to our excellent service we pride ourselves on the personal touch. When we are at an event we think of ourselves as part of the event and help in any way we can.

Let's take a minute and talk about the food. As you can see we can do almost anything you want, from Cornish game hens to Prime Rib, Mexican to Thai food, whatever you want we will make it happen. Our menus have some great suggestions but please **FEEL FREE TO INVENT YOUR OWN MENU!**

Our service is outstanding... from the moment we start discussing your menu until the last person leaves your event, you will get personalized service. If you happen to miss us, we will return your telephone call, email or text within a few hours, day or night. We have someone on duty 24 hours a day 7 days a week. Our main focus is to ensure you are 100% satisfied.

Prices based on 25-guest minimum. 18% service charge & 8% sales tax apply.

**Scroll to the following pages to explore our breakfast, lunch,
and dinner sample catering menus.**



A Scotts Valley Tradition

Fixed Price Menus
(Or you can design your own)

Breakfast Buffet

Includes Orange Juice, Coffee, Decaf, or Tea

Breakfast Buffet (25 guest min) \$17.95
Seasonal Fresh Fruit Medley, Grilled Bacon and Sausage, Yogurt, Granola,
Variety of Cold Cereals, Scrambled Eggs, Ranch Style Potatoes, French Toast,
Assorted Muffins and Bagels with Cream Cheese, Chilled Milk, Heavy Cream,
Butter and Assorted Jams and Jellies

Deluxe Buffet (25 guest min) \$20.95
Seasonal Fresh Fruit Medley, Grilled Bacon and Sausage, Yogurt, Granola,
Variety of Cold Cereals, Scrambled Eggs, Ranch Style Potatoes, French Toast,
Assorted Muffins and Bagels with Cream Cheese, Chilled Milk, Heavy Cream,
Butter and Assorted Jams and Jellies, Rosemary Chicken, Rice Pilaf or Pasta,
Fresh Garden Vegetables and Assorted Desserts, served with a glass of
Champagne

Bruno's Brunch Breakfast (50 guest min) \$26.95
Assorted Chilled Juices, Fresh Seasonal Fruit Display, Eggs or Eggs Benedict,
Bagels and Cream Cheese, Scrambled Eggs, Bacon & Sausage, Ranch Style
Potatoes, Fresh Garden Salad with Assorted Dressing, Pasta Salad, Rosemary
Chicken and Salmon, Seasonal Vegetable, Rice, Assorted Desserts and
unlimited Champagne

Accompaniments

Danish \$2 each
Croissants \$1.95 each
Muffins \$1.50 each
Cookies \$1.75 each



Party Trays

Price based on quantity.

Teriyaki Drummettes

Marinated in rich teriyaki sauce and garnished with chives and sesame seeds

Spicy Buffalo Wings

Crispy buffalo wings tossed in a smooth hot sauce accented with diced tomatoes garnished with green onions and blue cheese dipping sauce.

Party Dip Bread Bowl

A fresh chopped spinach dip with sliced Baguettes for dipping.

Bruschetta Milano

Chunky sweet tomatoes, fresh basil, tangy garlic, ground black pepper tossed in extra virgin olive oil served with garlic toast.

Croissant sandwiches

An assortment of delicious roasted turkey, beef and ham sandwiches.

Pinwheel Sandwiches

Wrapped sandwiches filled with beef/cheddar, turkey/Monterey jack, ham/Swiss, cut & ready to serve, served with chips.

Deli Tray

Assorted deli sandwiches with your favorite condiments, served with chips.

Prawn Platter

Large prawns smothered with our own homemade cocktail sauce.

Fresh Vegetables Platter

Beautiful medley of seasonal cut vegetables arranged on a platter and served with ranch dipping sauce.

Italian Antipasto

Assorted cheeses, salami, marinated mushrooms, artichoke hearts, olives & roasted peppers.



Guacamole, Salsa Fresca, & Tortilla Chips

Our famous House-made zesty guacamole & vine-ripened salsa fresca and infamous tortilla chips.

Meat & Cheese

Our finest selection of sliced meats including: lean beef, turkey breast, dry Italian salami. Topped with aged provolone and cheddar, Swiss and Monterey jack.

Seasonal Fruit Platter

An abundant assortment of our finest seasonal fruit beautifully arranged. Ask about our fruit carvings.

The Sunrise

A continental platter comprised of croissants, muffins, preserves and butter.

Hors d'Oeuvres

Price per dozen. Minimum order of 2 dozen per item.

Hot Hors d'Oeuvres

Mushrooms stuffed w/ Crab and Shrimp	\$14
Teriyaki Chicken Wings.....	\$12.95
Mini Quiche.....	\$16.95
Chicken Drumettes.....	\$16.95
Tempura Shrimp	\$22.95
Deep-Fried Cheese Sticks	\$14.95
Egg Rolls.....	\$12.95
Artichoke Hearts	\$11.95
Pot stickers	\$12.95
Buffalo Wings.....	\$12.95
English Wings	\$12.95
Calamari Sticks.....	\$11.95

Cold Hors d'Oeuvres

Peppered Prosciutto and Melon	\$19.95
Deviled Eggs	\$12.95
Salami Coronets	\$16.95
Finger Sandwiches.....	\$18.95
Crab Filled Cherry Tomatoes.....	\$19.99



Assorted Canapés.....	\$18.95
Roast Beef with Sharp Cheddar	\$22.95
Ham and Asparagus	\$19.95
Smoked Salmon Croquet w/Cream Cheese	\$24.95
Peppered Beef w/Fresh Asparagus.....	\$21.95
Mozzarella with Tomato and Basil	\$17.95
Baby Red Potatoes w/Ratatouille.....	\$19.95

Shellfish On Ice

Chilled Prawns	\$24.95
Dungeness Crab Legs.....	Market Price

Hot Trays (100 piece per Tray)

Swedish Meatballs	\$120
Buffalo Chicken Wings	\$99
Italian Sausage/Bell Peppers.....	\$120
Cajun Style Chicken Strips.....	\$120
Pork with Pepper and Onion.....	\$120
Beef Burritos	\$160
Italian Meatballs	\$110

Specialty Trays (for up to 25 persons) & Platters (for up to 50 persons)

Fresh Vegetables with Ranch Dip Tray.....	\$55	Platter.....	\$110
Seasonal Fresh Fruit Display Tray.....	\$55	Platter.....	\$110
Cheese and Cracker Tray.....	\$55	Platter.....	\$110
Antipasto Tray.....	\$65	Platter.....	\$135
Smoked Salmon Tray.....	\$90	Platter.....	\$170
Roasted Vegetables Tray.....	\$70	Platter.....	\$120
Pretzels, Potato Chips, and Onion Dip.....	\$55		
Tortilla Chips and Guacamole.....	\$60		
Palm Tree Fruit Display.....	\$130		

The Following Entrees are served with Garden Salad and Bread
Add \$2 per person for any Specialty Salad

Meat

Old Fashion BBQ.....	\$22.95
BBQ Chicken, Baby Back Ribs, Baked Beans, Cole Slaw & Corn Bread	

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California Fusion BBQ.....	\$18.95
BBQ Chicken, Ribs, Tri-Tip, lightly seasoned Baby Red Potatoes, Cobbette	
Roast Pork Loin with Sherry Wine Sauce.....	\$17.99
Petite Filet Mignon and Scampi	\$33.95
Grilled to perfection, with Mushroom Sauce accompanied by Prawns in a Lemon Caper Sauce, served with Scalloped Potatoes and Vegetables	
Petite Filet Mignon and Salmon.....	\$33.95
Fork tender Filet accompanied by Poached Salmon in a Lemon Caper Sauce, served with Rice and Mixed Vegetables	
Tri Tip.....	\$19.99
Tri Tip served with Mushroom Burgundy Wine Sauce served with Rice Pilaf and Vegetables of the Day	
Italian Sausage and Peppers.....	16.99
Served over Noodles with Garlic Bread	
Rib Eye Steak.....	\$25.99
Tender Grilled Rib Eye, served with Browned Butter, Mushroom Caps, Baby Red Potatoes and Vegetables	
Prime Rib of Beef (10-guest min)	\$26.99
Slow Roasted Choice Cut of Prime Rib Au Jus, served with Baked Potatoes and Seasonal Fresh Vegetables	
Flame Broiled Filet Mignon	\$32.95
Center Cut Choice Filet Mignon, served with Yukon Herb Potatoes and Fresh Garden Vegetables	
BBQ Baby Back Ribs.....	\$23.00
Served with Baked Beans, Grilled Vegetables & Corn Bread	
Santa Maria Tri-Tip	\$19.00
Served with Chili Beans & Potato Salad	
Hawaiian Pork Tenderloin.....	\$22.00
(Spice-rubbed & surrounded by Fresh Pineapple, Mango, Papaya), Roasted Red Potatoes, Green Bean Amandine & Sliced Baguette	
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Angus New York Steak.....	\$25.99
Served with Mashed Potatoes, Steamed Vegetables & Francese Bread	
Hamburger/Hot Dog Bar	\$12.00
Served with Chips, Fruit & Cup Cakes	
BBQ Sandwich Bar (BBQ Pork, Beef, Chicken)	\$13.00
Fresh Rolls, Macaroni Salad, Potato Salad & Chips	

Chicken

Rosemary Chicken	\$20.99
Chicken Breast sautéed in a Marsala Wine Sauce and Mushrooms, served with Rice Pilaf and Vegetables of the Day	
Chicken Florentine	\$19.95
Filled with Spinach and Ricotta Cheese, Mushroom Sauce, served with Rice Pilaf and a Medley of Fresh Vegetables	
Chicken Parmesan	\$22.95
Boneless Chicken Breast prepared Alla Parmigiana styled topped with Mozzarella Cheese, Marinara Sauce, served on a bed of Fettuccine	
Chicken Castroville.....	\$23.95
Sautéed Chicken Breast topped with Artichoke Hearts and Asparagus in a light Wine Sauce, served with Rice Pilaf and Fresh Vegetables	
Chicken and Stuffed Prawns.....	\$27.99
Sautéed Chicken Breast with Scallions and Roma Tomatoes in a Wine Sauce, accompanied by Crab Stuffed Prawns in a Lemon Butter Sauce, served with Rice Pilaf and Seasonal Vegetables	
Charbroiled Chicken on Pesto Linguini	\$17.99
Served with Steamed Vegetables	
BBQ or Roasted Chicken	\$16.00
Served with Potato Salad & Cole Slaw	



Vegetarian Pasta & Salads

Linguini in Clam Sauce.....	\$14.99
Cheese Ravioli in Bologna Sauce	\$14.95
Grilled Polenta Marinara.....	\$14.99
With Sautéed Portobello Mushrooms, Roasted Eggplant, Zucchini, Baby Carrots, and Yellow Squash	
Pasta Primavera.....	\$16.99
An Array of Julienne Vegetables sautéed with Olive Oil, White Wine, Fresh Herbs tossed with Fettuccine Parmesan Cheese and crowned with Portobello Mushroom	
Baked Eggplant Parmesan	\$17.95
Golden brown baked Eggplant with Ricotta and Parmesan Cheese, topped with a Basil Marinara Sauce and Fresh Mozzarella Cheese, served on a bed of Italian Herb Angel Hair Pasta	
Cheese Tortellini with Marinara or Meat Sauce	\$14.95
Lasagna.....	\$17.99
With our special Meat Sauce and Three Cheeses	
Veggie Lasagna.....	\$16.00
Cheese Tortellini and Marinara Sauce	\$15.99
Family Style Pasta	
Your Choice of Two Pasta and Two Sauces	\$13.00
Chopped Salad.....	\$14.00
Baked Potatoes, Vegetarian Baked Beans & Focaccia Bread	
Stuffed Portabella Mushrooms.....	\$15.00
(Feta cheese, candied walnuts drizzled with raspberry vinaigrette) Wild Rice & Grilled Veggies	



Fish

Salmon Filet.....	\$23.95
With a Lemon Butter Caper Sauce, served with Wild Rice	
Icelandic Cod.....	\$14.95
Served with Red Potatoes and Cole Slaw	
Herb Crusted Halibut.....	\$18.95
Fresh Halibut lightly encrusted with Fresh Thyme and Lemon Pepper in a Light Wine Sauce, served with Roasted Potatoes and Garden Vegetables	
Baked or Grilled Salmon	\$23.95
Served with Rice Pilaf & Fresh Vegetables	

South of the Border

Tacos, Burritos, Rice & Beans	\$13.99
Enchiladas, Taquitos, Rice & Beans.....	\$13.99
Flautas, Taquitos, Rice & Beans	\$13.99
Taco & Burrito Bar, Rice & Beans.....	\$14.99

Mix and Match Catering Options

Meats

Steaks
 Chicken
 Ribs
 Tri Tip
 Prime Rib
 Ham
 Turkey
 Pork Loin
 Salmon
 Skirt Steak
 Lamb
 Sausages

Salads

Caribbean
 Spinach
 Tomato Cucumber
 Chopped
 Taco
 Shrimp Louie
 Caprese
 Winter/Spring/Summer/Fall Salad
 Green Salad
 Iceberg Wedges
 Spring Mix
 Green Bean
 Ambrosia
 Fruit



Pasta

Cajun Hot Link Sauce
Bolognese
Italian Sausage

Party Trays See list on pages 1-2

Side Dishes

Wild Rice
Rice Pilaf
Spanish Rice
Mashed Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Baked Potatoes
Red Potatoes
Steamed Vegetables
Asparagus with Hollandaise
Grilled Zucchini
Tempura Vegetables
Mac 'n' Cheese
Marinated Portabella Mushrooms
Stuffed Portabella Mushrooms

Au gratins:

Potato/Cauliflower/Broccoli
Stuffed Bell Peppers
Lemon Orange Honey Carrots
Mushrooms

Soups

Chicken Noodle
Tomato
Clam Chowder
Broccoli Cheese
Minestrone
Tortilla
Cream of Broccoli

Appetizers

Bruschetta
Coconut Prawns
Hot Wings
Teriyaki Wings
Taqitos
Asparagus
Sausage Mushroom Caps
Artichoke Hearts
Shrimp Pineapple Brochette
Beef/Chicken/Vegetable Skewers
Antipasto Skewers
Pigs in a Blanket
Garlic Fries
Clam Strips
Potato Skins
Onion Rings
Popcorn Shrimp
Cornbread
Fruit Platter
Vegetable Trays
International Cheese Tray
Domestic Cheese Platter
Fried Artichoke Hearts
Salad Bar
Pinwheel Sandwiches
Crab Cakes
Vegetarian Platter
Past Bun
Apricot and Brie Puff Pastries
Sausage, Onion, Peppers
Mozzarella Sticks
Cheese Quesadillas

Desserts

Cakes, cookies, pies, cupcakes, candies,
and ice cream... you name it, we can
get it!



Cocktails and Beverages

Host or No-Host Bars

Bartender Fee	\$150 for 4 hours
Bruno's House Brands	\$5 per
Call Brands	\$6 per
Premium Brands.....	\$7 and up
Domestic Bottle Beer	\$4 per
Imported Bottle Beer.....	\$5/ \$8 per (big)
Domestic Keg (15.2 gallons).....	\$350
Domestic Pony Keg (7 gallons)	\$150
Bruno's House Wine	\$20 per bottle
Bruno's House Champagne.....	\$22 per bottle
Champagne Fountain (3 bottles included).....	\$99
Chardonnay, Merlot, Cabernet Sauvignon.....	\$23 per bottle
Corkage Fee	\$10 per bottle

All other premium wines from our dining room fine wine list available

Non-Alcoholic Beverages

Coffee or Decaf.....Carafe (8 cups).....	\$9.95.....Urn (32cups)	\$50
Tea.....Carafe (hot).....	\$7 Pitcher (cold).....	\$7
Soft Drinks (12 oz. can)		\$1.75 per
Mineral Water or Spring Water (12oz bottle).....		\$2 per
Juices		\$3 per
Sparkling Cider (bottle).....		\$9 per
Non-Alcoholic Fruit Punch (serves 50)		\$65