



At Baraonda, tradition is a way of life that is relished & often celebrated with good friends, great joy and exceptional food.

Baraonda transports guests to Italy while embracing the warmth & southern charm of Atlanta

The below menu prices are only guaranteed for the next 14 days from the time of receipt.

Tuscan room accommodates: 50 seated dinner, 60 cocktail receptions. Wineroom accommodates: 80 seated dinner, 120 cocktail receptions

Tuscan & Wineroom: 130 seated dinner, 180 cocktail receptions. The menus can be custom tailored for your needs. Should you have any questions please call Lamia at 404-786-2613.

Private Cocktail Reception Packages
Premium full bar & wine
Minimum of 3 hours

MICHELANGELO

Selection of imported and domestic cheeses, home-made marmalades

Selection of cured meats, salame Calabrese, prosciutto, speck, cacciatorini

Shrimp cocktail with Marie-rose sauce Smoked

Salmon platter

Beef skewers in herb oil sauce

Chicken skewers with balsamic glaze

Short rib sliders, pickled red onions

Arancini (risotto balls) with wild mushrooms

Bourbon honey glazed ham- carving station

Assortment of wood brick oven pizzas

Assortments of desserts

\$35 per person /per hour

DA VINCI

Selection of imported and domestic cheeses, home-made marmalades

Selection of cured meats, salame Calabrese, prosciutto, speck, cacciatorini

Shrimp cocktail with Marie-rose sauce

Smoked Salmon platter

Beef skewers in herb oil sauce

Chicken skewers with balsamic glaze

Short rib sliders, pickled red onions

Arancini (risotto balls) with wild mushrooms

Assortment of wood brick oven pizzas

Assortments of desserts

\$30 per person /per hour

VERONESE

Selection of imported and domestic cheeses, home-made marmalades

Selection of cured meats, salame Calabrese, prosciutto, speck, cacciatorini

Shrimp cocktail with Marie-rose sauce

Smoked Salmon platter

Beef skewers in herb oil sauce

Chicken skewers with balsamic glaze

Arancini (risotto balls) with wild mushrooms

Assortment of wood brick oven pizzas

Assortments of desserts

\$25 per person /per hour