

Cold Appetizers

For appetizer parties, plan on 10-15 pieces per person.

For receptions in conjunction with a sit down dinner or late night snack, plan on 5-6 pieces per person.

Appetizers are served buffet style. Butler service is available for an additional cost.

Salads

Porta Salad – Romaine and iceberg lettuce topped with our special blend of ham, salami, Mozzarella and Cheddar cheeses, green pepper and garbanzo beans.
Choice of two dressings. \$55 – serves 20

Dressing Choices: Blue cheese, French Blue, French, Buttermilk, Caesar or Italian

Caesar Salad – Romaine lettuce topped with egg, shaved Parmesan and croutons.
Served with Caesar dressing. \$55 – serves 20

Strawberry and Almond Salad – Spring greens topped with strawberries, red onions and almonds. Served with a honey-dijon dressing. \$55 – serves 20

Antipasto trays

Meat and Cheese Tray – Assorted Italian meats and cheeses. \$55 – 25 servings

Antipasto Platter – Marinated prosciutto, salami, pepperoni, ham, Mozzarella cheese, artichoke hearts, roasted red peppers, cherry tomatoes and red onions.
Served with flatbread. \$50 – serves 35

Vegetable Tray – Assorted vegetables served with Italian veggie dip. \$50 – serves 30

Marinated Mozzarella with Basil – Mozzarella balls, basil and sun-dried tomatoes marinated in olive oil and Italian spices.
Served with flatbread. \$45 – serves 20

Meat and Cheese Spreads

Toasted Almond and Peppercorn Crusted Goat Cheese Log
Goat cheese rolled in a mixture of toasted almonds and peppercorns.
Served with flatbread. \$42 – 30 pieces

Blue Cheese, Walnut and Cranberry Spread- Served with flatbread. \$35 – 36 servings

Porta's Ham and Cheese Spread
Blend of Italian meats, cheeses, spices and cream cheese. \$35 – 36 servings

Nutty Roasted Garlic Spread - Walnuts, ricotta cheese and garlic. \$35 – 36 servings

Hot Appetizers

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Appetizer price is per 2-dozen.

Stuffed Mushrooms \$36

Italian – Italian meats and cheeses.

Bacon – bacon, cream cheese, green peppers and onions.

Italian Sausage – Italian sausage, pepperoni and cheese.

Feta Cheese – a blend of feta cheese, cream cheese and garlic.

Spinach and Artichoke – spinach, garlic, artichoke and cream cheese.

Hot Dips \$33

Served with garlic seasoned flatbread

Spinach and Artichoke – Spinach, artichoke, garlic, Parmesan and cream cheese.

Artichoke Pesto – Artichoke, Parmesan cheese and walnut-basil pesto.

Oven Baked breads

Italian Olive Bruschetta – Flatbread topped with tomatoes, onions, Feta cream cheese, green and black olives. \$45

Goat cheese and pear – Flatbread topped with goat cheese, bacon and pear. \$45

Spicy Cheese Bread – Loaves of French bread topped with a mixture of Mozzarella and Cheddar Cheeses and spices. \$30

Italian Specialties

Toasted Ravioli – Cheese stuffed ravioli, lightly breaded and baked until golden brown, served with our homemade tomato sauce. \$36

Garlic Smoked Provolone Sticks – Served with homemade tomato sauce. \$36

Mini Meatballs – Cooked in our homemade tomato sauce. \$25

Garibaldis – Loaves of French bread topped with slices of ham, salami, hot spicy cheese, sliced tomatoes and your choice of green or hot peppers. Cut into 2” slices. \$40/3 dozen pieces

Specialty Pizzas \$25.95

Diced onions garnish all of our pizzas unless otherwise specified.

Choose from the following, pizza are cut in 2-inch squares

Salerno – Pepperoni, mushrooms and black olives

Deluxe – Sausage, mushrooms and choice of sweet or hot peppers

Super Hot – Pepperoni, sliced onions, spicy cheese and hot peppers

Vegetarian Pesto – Fresh basil-walnut pesto, sliced tomatoes, fresh mushrooms, Mozzarella cheese and black olives

Greek – Tomatoes, spinach, red onions, fresh mushrooms and our special blend of Mozzarella and Feta cheese

Chicken Florentino – Chicken breast, bacon, tomatoes, fresh spinach, Feta and Mozzarella cheese

Spicy Chicken BBQ – BBQ sauce, chicken breast, red onions, bacon and spicy cheese

Chicken Alfredo – Chicken, Alfredo sauce, cherry tomatoes, spinach and mozzarella cheese

Italian Carne – Italian sausage, pepperoni and prosciutto

Mediterranean – Garlic-olive oil sauce, portabella mushrooms, artichoke hearts, green peppers, mozzarella and goat cheese

Beverage Service

Miller Lite, Bud Light \$ 350.00 / half barrel
\$200.00 / quarter barrel

Capital Amber, O'so Night Train Porter, Bell's Two Hearted Ale,\$400.00 / half barrel
3 Sheep IPA, NG Spotted Cow, Hopalicious, \$225.00// quarter barrel
Vintage Scaredy Cat Stout, Madtown Nutbrown Ale

Because we cannot return unused barrels, you are responsible for payment of all barrels ordered whether they are consumed or not. Kegs cannot be taken home with you.

Beers are also available by the bottle.

Wine Service

House wines (Cabernet, Merlot, Shiraz, Chianti, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel and Reisling)..... \$ 25.95 / bottle

Please contact banquet manager about other wine and beer selections and pricing.