

Porta Bella Catering

General Information and policies

Reserving your event

If you are looking to have pans of food delivered without any setup, Eat Streets is now delivering for us. Go back to the home page and click on " Eat Street."

If you are looking to have Porta Bella setup at your site with buffet lines, Please continue reading this pamphlet. Please call Porta Bella at 608-256-3186 to reserve your catering.

For group orders over 20, please reserve your event date by calling Porta Bella at (608) 256-3186. We require a deposit of \$100.00 to reserve your date. For group orders of less than 20, a 48 hour notice is required. No deposit is required. Minimum delivery order must be \$ 100.00.

Guarantees

For large group orders, the guaranteed number of guests must be received no later than 2 days prior to the event. You will be able to increase the guaranteed number until 24 hours prior to the event. You will be charged for the last guaranteed number we received regardless of attendance.

Payments and Charges

- Deposits are to be paid when reservation is booked. Deposits will be returned when equipment is returned.
- All menu prices are subject to change. Prices will be locked in 30 days prior to the event.
- For large parties of 25 or more, 7 days prior to the event, menu selections and prices will be locked in. The catering contract must be signed and sent back to the restaurant.
- Final payment must be received 7 days prior to delivery. If payment is not received by due date, the contract is null and void
- We accept, cash, checks, Mastercard, Visa, American Express and Discover.
- 5.5% sales tax will be added to all bills. Groups requesting state tax exemptions must submit a copy of their tax exemption certificate.
- Additional charges apply at facilities which require a catering surcharge.

Service charges

An 18% service charge will be added to the food bill. This service charge includes delivery, setup, and pickup.

Service Staff

We are a full service caterer. If your event requires on site staffing, there is an additional \$20.00 per staff person per hour charge. Our service staff would be available to set tables, buffet service and cleanup after your event.

Extras

All pricing includes disposable silverware, plates, napkins and cups.

Cloth tablecloths and napkins are available for \$ 1.50 person.

Cloth tablecloths are available for \$ 1.00/ tablecloth.

China and flatware are available for \$ 1.00/person.

Folding tables are available for \$ 10.00/each

Folding chairs are available for \$ 1.50.each

Setting up tables and chairs-\$20.00/hr

Food Service

Price includes Porta Bella staff delivering and setting up the buffet line with chafing dishes. Please call the restaurant at 256-3186 when you are ready to have the chafing dishes picked up. Failure to return chafing dishes will result in a \$10.00/chafing dish charge.

The food will stay warm in the chafing dishes for a maximum of 3 hour.

Beverage Service

Porta Bella can supply your beer, wine and non alcoholic beverage needs. Please contact us for our beer and wine lists. Beer is sold by the case only.

Catering Questionnaire

Have you made your reservation? Please call the catering manager at (608) 256-3186 to make a reservation

Porta Bella wants to ensure that your catering event is to your satisfaction. There are many questions that need to be answered. Please fill out the following questionnaire to assist us in making your event a success. Please email form to portabella@portabellarest.com

1. Name _____
2. Contact person _____
3. Address of event _____
4. Telephone number _____
5. Email Address _____
6. Date of the event _____
7. Time of the event _____
 - a. How long? _____
 - b. Serving time _____
8. Number of Guests _____

9. Beverage arrangements
 - a. Will you need beverage service? _____
 - b. Type of beverages _____
 - c. How many? _____

10. Will this be a buffet or sit down event? _____

11. Appetizer choices (include how many)
 - a. _____
 - b. _____
 - c. _____
 - d. _____
 - e. _____
 - f. _____

12. Salad Choices
 - a. _____
 - b. Dressing choices (limit 2) _____

13. Menu choices (include how many)

- a. _____
- b. _____
- c. _____
- d. _____

14. Dessert (include how many)

- a. _____
- b. _____

15. Will you need service staff? _____

- a. If so, for how long? _____

16. Menu pricing includes disposable silverware, napkins and plates.

- a. We offer silver, cloth napkins for an additional charge of \$1.50/person.
- b. For additional extras, please check the page two.

17. Facilities

- a. Where will the event be served? _____
- b. Do you have tables for food setup? _____
- c. Will you need tables for guests to be seated at? _____
- d. Tablecloths? _____

18. Who is paying the bill? _____

If you have any questions, please call me at (608)256-3186
Thank you for taking the time to fill out this questionnaire. Once I have received this form,
I will prepare a banquet proposal for you.
Edward Shinnick

Porta Bella's Catering Menu

For appetizer parties, plan on 8-10 pieces per person

Hot Appetizers

Italian Stuffed Mushrooms – Stuffed with Italian meats and cheeses. \$ 40.00 per 25 pieces

Bacon Stuffed Mushrooms- Stuffed with bacon, cream cheese, green peppers and onions. \$ 40.00 per 25 pieces

Toasted Ravioli –Cheese stuffed ravioli, slightly breaded and baked until golden brown, served with Mama Troia's tomato sauce. \$ 33.00 per 25 pieces

Spinach and artichoke dip- Served with toasted ciabatta bread \$ 30.95 serves 20

Spicy Cheese Bread – Loaves of French bread topped with a mixture of Mozzarella Cheddar Cheeses and spices \$ 33.00 per 25 pieces

Mini Meatballs smothered with Mama Troia's tomato sauce \$ 30.00 for 25 pieces

Garibaldis- Layers of ham, salami, hot spicy cheese, sliced tomatoes and your choice of green or hot peppers. \$ 40.00 per 24 pieces

Specialty pizzas

Choose from the following, pizza are cut in squares. \$ 26.00 per 25 pieces

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 – Made with olive oil, fresh basil-walnut pesto, sliced tomatoes, fresh mushrooms, Mozzarella cheese and black olives.

Chicken Florentino- Chicken breast, bacon, tomatoes, fresh spinach, Feta and Mozzarella cheeses.

Cold Appetizers

Meat and Cheese platter – Assorted cheese and meats, served with crostini
\$ 60.00/serves 35

Vegetable tray - Assorted vegetables served with buttermilk dressing
\$ 50.00/serves 30

Antipasto platter- Marinated prosciutto, salami, pepperoni, ham, Mozzarella cheese, artichoke hearts, roasted red peppers, cherry tomatoes and red onions. Served with ciabatta bread \$ 60.00-serves 35

Marinated Mozzarella with basil- fresh mozzarella, basil and sun dried tomatoes marinated in olive oil and spices. Served with ciabatta \$ 45.00/-50 pieces

Toasted Almond crusted goat cheese log- Goat cheese rolled in a mixture of toasted almonds and peppercorns. Served with crostini \$ 42.00- 30 pieces

Pan of Porta or Caesar salad \$ 60.00/serves 15

Dinner Salads

Includes gourmet rolls and butter

Porta salad – Crisp cold iceberg and Romaine lettuce topped with our special blend of ham, salami, Mozzarella and Cheddar cheeses, green peppers and garbanzo beans.
\$12.00

Caesar salad- Romaine lettuce topped with black olives, red onions, eggs, Five cheese blend and croutons. \$ 12.00

Dressing Choices: Blue cheese, French Blue, French, Buttermilk, Caesar, Italian, Tomato-Basil Vinaigrette, Feta Cheese

Grilled Chicken Spinach salad – Spinach topped with slices of grilled lemon chicken breast, mushrooms, bacon, cherry tomatoes and egg.
Served with honey-dijon dressing \$ 14.50

Italian Entrees

Prices are per person
Includes gourmet rolls and butter.
Add a small Porta or Caesar salad for \$ 4.00

Meat filled Lasagna- Layers of fresh noodles, ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. \$ 17.00

Chicken Parmesan- Tender breast of chicken, lightly coated with Italian seasoned breading, topped with ham, sliced onions, sliced tomatoes, green peppers, Mozzarella and Parmesan cheeses. Served with choice of pasta and tomato sauce. \$17.00

Manicotti- Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella cheese and tomato sauce. \$17.00

Three meat Cannelloni- Tubes of fresh pasta stuffed with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella cheese and tomato sauce. \$17.00

Ravioli Parmesan- Your choice of Rosemary chicken or Porta Bella mushroom ravioli topped with tomato sauce, Mozzarella and Parmesan cheeses. Baked in the oven. \$17.00

Baked Chicken or Mushroom Alfredo- Sautéed chicken or portabella mushrooms served over a bed of spinach fettuccine topped with Alfredo sauce and almonds. \$17.00

Grand Sandwiches

*Add a small Porta, Mediterranean or pasta salad for \$ 3.50
Garibaldi and spicy meatball sandwiches served on a ten-inch loaf of French bread.*

GARIBALDI ™ – A Pisan's original. Layers of ham, salami, spicy cheese tomatoes and choice of sweet or hot peppers. \$ 10.00

SPICY MEATBALL PARMESAN- Homemade meatballs topped with spicy cheese and tomato sauce. \$ 10.00

CHICKEN PARMESAN- A lightly breaded chicken breast topped with slices of red onions, Mozzarella cheese and tomato sauce. Served on Ciabatta. \$ 10.00

Sandwich Combos

½ Sandwich and a cup of soup or salad- Your choice of a smoked turkey club, Vegetarian Adelle, Garibaldi, Grinder or meatball parmesan. \$ 8.50

½ Spicy cheese bread and a cup of soup or salad. \$ 8.50

Small salad and cup of soup. \$ 8.50

Salad choices: Porta or Caesar

Banquet Dessert Bars

Mini Tiramisu- A traditional Italian delight combining cake, smooth cream cheese, and a blend of espresso coffee \$ 3.25/person

Mini Assorted Gourmet Brownies- A variety of chocolate chip, mint, caramel, walnut, brownie cheesecake, toffee, butter toffee and English toffee \$ 3.25/person

Mini Assorted Fancy Pastries- A wonderful combination of seven flavors perfect for any occasion. Italian Rum, Carrot Cake, Double Fudge, German Chocolate, Chocolate Mousse and Chocolate Macaroon \$ 3.25/person

Beverages

Cans of soda	\$1.25 each
Coffee	\$12.00/gal
Bottled fruit juices	\$2.00 each
Bottled Water	\$1.25 each
Bottled Beer	upon request
Bottles of wine	upon request

Italian Specialties by the pan

All entrees served with Italian bread.

Fresh Pasta Choices

Fettuccine or spinach fettuccine

Gluten free pasta (g/f) available for an additional charge of \$2

All red sauces are gluten free. White sauces contain gluten.

Beef/Pork

Veal Parmesan – Tender slices of veal, lightly coated with Italian breading, topped with slices of onions, green peppers, mozzarella cheese and tomato sauce. Served over a bed of fettuccine noodles and tomato sauce. Serves 4. \$ 60

Beef and portabella mushrooms in a gorgonzola sauce* Sautéed USDA choice sirloin and sliced portabella mushrooms served over fettuccine and topped with four Italian cheeses and gorgonzola sauce. Serves 5 \$ 100

Lasagna - Layers of fresh noodles, Italian seasoned beef, fresh mushrooms, tomatoes and four Italian cheeses topped with tomato sauce. Serves 6 \$ 60

Three meat Cannelloni– Tubes of fresh pasta stuffed with chicken, Italian seasoned beef and sausage, topped with mozzarella and tomato sauce. Serves 4 \$ 40

Pasta Siciliano - Fettuccine topped with a spicy marinara sauce of Italian sausage, mushrooms, green peppers, and onions. Oven baked. Serves 5 \$ 40

Ravioli Parmesan– Short Rib ravioli and Five cheese ravioli topped with tomato sauce, mozzarella and parmesan cheese. Oven baked. Serves 4. \$ 60

Poultry

Chicken Parmesan – Chicken breast, lightly breaded and sautéed, topped with slices of ham, onions, green peppers, mozzarella and parmesan cheeses. Served with a side of spinach fettuccine and tomato sauce. Serves 4 \$ 60

Chicken Pesto – Fettuccine topped with slices of natural chicken breast, spinach, cherry tomatoes, creamy pesto Alfredo sauce and four Italian cheeses. Serves 6 \$ 60

Baked Chicken Fettuccine Alfredo - Spinach fettuccine topped with chicken, Alfredo sauce, toasted almonds, and four Italian cheeses. Serves 6 \$ 60

**Consuming raw or undercooked foods from animal origins may pose increased risk of food-borne illness, especially for the very young, elder or pregnant women. Steaks that are served rare or medium rare may be undercooked and will only be served upon customer's request.*

Italian Specialties by the pan

All entrees served with Italian bread.

Seafood

Lobster Ravioli – Noodle puffs stuffed with lobster, ricotta and parmesan cheeses. Topped with your choice of clam or tomato-vodka sauce. Serves 4 \$ 60

Jambalaya Pasta - Gulf shrimp, chicken and andouille sausage in a thick spicy marinara sauce, served over fettuccine. Serves 6 \$ 60

Peppered Shrimp Fettuccine Alfredo - Spinach fettuccine topped with shrimp, portabella mushrooms, red peppers, Alfredo sauce, and four Italian cheeses. Serves 6 \$ 60

Shrimp Scampi– Spinach fettuccine topped with gulf shrimp, white clam sauce, parmesan cheese and Italian bread crumbs. Oven baked. Serves 6 \$ 60

Vegetarian

Manicotti – Three tubes of fresh pasta stuffed with spinach, mozzarella, parmesan and ricotta cheeses, topped with mozzarella and tomato sauce. Serves 4 \$ 40

Portabella Mushroom Fettuccine Alfredo - Spinach fettuccine topped portabella mushrooms, four Italian cheeses and Alfredo sauce. Serves 6 \$ 60

Five Cheese Ravioli– Noodle puffs stuffed with five Italian cheeses, topped with your choice of tomato or marinara sauce. Gluten Free. Serves 4 \$ 60

Pumpkin Ravioli with Gorgonzola Sauce– Noodle puffs stuffed with spiced pumpkin and ricotta cheese, topped with gorgonzola sauce and walnut. Serves 4 \$ 60

***G/F- All of our products are prepared in a common kitchen with gluten present. The possibility exists for food items to come into contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of gluten allergens*

Our Famous Thin Crust Pizza

All pizzas are made with tomato sauce and diced onions unless otherwise specified.
Add chopped garlic at no extra charge. 10 inch gluten free crust **: add \$3.00

Specialty Pizzas

Small (10"): \$ 15.50

Medium (12"): \$ 21.50

Large (16"): \$ 26.00

Deluxe- Italian sausage, mushrooms, mozzarella cheese and choice of green or banana peppers

Salerno- Pepperoni, mushrooms, black olives and mozzarella cheese

Italian Carne- Italian sausage, pepperoni, bacon and mozzarella cheese

Super Hot- Pepperoni, yellow onions, spicy cheese and banana peppers

Chicken Alfredo- Alfredo sauce, garlic, chicken, tomatoes, spinach and 5 cheese blend

Chicken BBQ- BBQ sauce, chicken, red onions, spicy cheese and bacon

Chicken Florentino- Chicken, tomatoes, spinach, bacon, mozzarella and feta cheeses

Chicken Pesto- Walnut-basil pesto, tomatoes, natural chicken breast, artichoke hearts and mozzarella cheese

Jambalaya- Marinara sauce, Andouille sausage, Cajun shrimp, chicken and mozzarella

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

Vegetarian Pesto- Walnut-basil pesto, tomatoes, mushrooms, black olives and Mozzarella cheese

Create your own pizza

SINGLE ITEM OR MOZZARELLA	12.50	17.00	20.00
ADDITIONAL CHEESE	2.75	3.50	4.00
ADDITIONAL TOPPINGS (each)	2.25	3.00	3.25
SHRIMP	5.50	7.00	8.00

Meat and seafood toppings: Anchovies, bacon, natural chicken breast, meatballs, pepperoni, Italian sausage, Andouille sausage, ham

Vegetables: Banana or green peppers, black or green olives, red or Spanish onions, mushrooms, portabella mushrooms, spinach, sliced tomatoes, walnut-basil pesto

Cheeses: Mozzarella, spicy, feta blend or goat cheese blend