

- *Dinner Menu Selections*

1. Dinners are served plated or buffet style.
2. For dinners of up to 25 guests, you have three options.
 - a. **Limited menu**- You may select up to 3 selections from Porta Bella's banquet menu. We will print up a separate menu for your guests. Guests will order when they arrive. This method will take the longest time to get served since we make everything from scratch
 - b. **Pre-order**- You may select four entrees from the banquet menu. ***You must pre-order the number of each entrée, two weeks prior to the event.*** You must provide us with your guest list and their entrée choices. We will provide name cards to identify entrée selections.
 - c. **Buffet**- Prices include two entrée selections. If you wish three items, there is an additional charge. Please refer to the buffet menus (page 16-17) for selections
 - d. **Note: Asterisk items must be pre-order 14 days in advance.**
3. For dinners of 26 guests or more, you have three options:
 - a. **Pre-order**- You may select three entrees from the banquet menu. ***You must pre-order the number of each entrée, two weeks prior to the event.*** You must provide us with your guest list and their entrée choices. We will provide name cards to identify entrée selections.
 - b. ***Pre-orders cannot be changed within 48 hours of the event. If you decide to change your order, you will be charged for the original item plus your new item.***
 - c. You may order one item for the whole group. You must let us know two weeks prior on how many entrees you will need.
 - d. **Buffet**- Prices include two entrée selections. If you wish three items, there is an additional charge. For children under 10, buffet price will be half. Please refer to the buffet menus for selections.
 - e. **Note: Asterisk items must be pre-order 14 days in advance.**
 - f. **Due to the amount of time it takes to prepare the food from scratch, we are not able to do off the menu or limited menu service for groups larger than 25.**
4. Children's menus are available for guests under 10 years old. Children's menu items must be pre ordered
5. Fixed price menus are available. Fixed price menus include salad, entrée, gratuity and sales tax. Please check with banquet manager for menus.
6. Government menus are available for tax-exempt groups. ***Government menus require tax exempt certificate prior to the event.***
 - a. Government menus are not available on Friday or Saturday evenings.
 - b. Please contact the banquet manager for the menu.
 - c. You may select 4 items off of the government menu for groups under 25.
 - d. You may select 2 items off of the government menu for groups over 25 guests.
 - e. Please refer to paragraphs 2 & 3 for additional options.
7. Brunch menus are available. Please see page 20.
8. Late night appetizers are available for dance events. (see pages 13-15)
9. Porta Bella can accommodate guests with special dietary needs. Please discuss these needs with the banquet manager prior to filling out the planning guide. Please have the guest contact the banquet manager at 608-256-3186 to discuss their menu choices.

10. State regulations require all food and beverages must be purchased through the restaurant with the exception of cakes made by a licensed facility. Receipts are required from outside vendors.
 - a. There will be a \$1.50/guest plating charge on cakes or desserts brought in. The plating charge will include coordinating with outside vendor, staff, plates, silver and napkins.
 - b. If you are doing cupcakes, the caterer must provide the cupcake tiers.
 - c. Coffee service with cake- \$20/gal

11. Health regulations prohibit any food served buffet style or beverage from being removed from the restaurant prior to, during or after a function.

12. Tastings are available at an additional cost. Please make menu selections and contact banquet manager about setting up an appointment.

Plated Dinner Entrees

Dinners include your choice of one salad, and Italian bread

() denotes special order items that must be pre ordered a minimum of 14 days prior to event.*

Beef or Pork

(Steaks are cooked to medium)

Top Sirloin with Gorgonzola– An eight ounce USDA choice top sirloin, served with Gorgonzola sauce. Served with oven roasted baby red potatoes and carrots. \$ 28

Veal Parmesan – Slices of veal, lightly breaded, sautéed, topped with slices of onions green peppers, mozzarella cheese and tomato sauce. Served over fettuccine noodles and tomato sauce. \$ 26

Steak Marsala- Fettuccine topped with slices of top sirloin in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. Oven baked. \$ 26

***Steak Braciola**- USDA top sirloin stuffed with smoked ham and four Italian cheeses, topped with mozzarella cheese and tomato sauce. Served with oven roasted baby red potatoes and carrots. \$ 28

Beef tenderloin and portabella mushrooms in a gorgonzola sauce. Fettuccine topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce. \$ 25

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses. \$ 23

Three Meat Cannelloni – Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce. \$ 23

Pasta Siciliano- Fettuccine topped with a **spicy** marinara sauce of Italian sausage, mushrooms, green peppers, tomatoes and onions. \$23

Jambalaya- Andouille sausage, chicken and shrimp in a thick **spicy** marinara sauce served over fettuccine. \$24

Chianti Braised Beef Short Rib Ravioli- Fresh pasta stuffed with slowly braised beef short ribs in a Chianti reduction then blended with parmesan and romano cheeses, topped with tomato sauce. \$23

Combination Platters

Old World- Try three favorites. Three meat cannelloni, manicotti and Pasta Siciliano. \$24

Meat Lasagna and Chicken Alfredo- Half order of meat lasagna and chicken Alfredo. \$ 24

Ravioli Parmesan- Short rib ravioli and five cheese ravioli topped with tomato sauce, mozzarella and parmesan cheeses. Oven baked. \$24

Poultry

() denotes special order items that must be pre ordered a minimum of 14 days in advance*

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, topped with slices of ham, onions, tomatoes, green peppers, Mozzarella and Parmesan cheeses. Served with spinach fettuccine and tomato sauce. \$ 23

***Chicken Rollatini** – Chicken breast stuffed with walnut-basil pesto, four Italian cheeses and smoked ham. Served with roasted baby red and carrots. \$ 24

Chicken Pesto- Fettuccine topped with slices of chicken breast, tomatoes, spinach, four Italian cheeses in a walnut-basil pesto Alfredo sauce. \$23

Baked Chicken Alfredo – Spinach fettuccine topped with sautéed chicken breast topped with Alfredo sauce, almonds and shredded Parmesan cheese. \$ 23

Baked Chicken Marsala- Fettuccine topped with slices of chicken breast in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. \$ 23

Seafood

Crab Stuffed Shrimp- Jumbo shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of spinach fettuccine with a white wine-clam sauce. \$ 26

Lobster Ravioli – Fresh pasta stuffed with lobster, Ricotta and Parmesan cheeses. Topped with tomato vodka sauce. \$ 25

Shrimp and Red Pepper Alfredo- Spinach fettuccine topped with Cajun seasoned shrimp, red peppers in our homemade Alfredo sauce. \$ 25

Shrimp Scampi – Fettuccine topped with gulf shrimp, white wine-clam sauce, parmesan cheese and bread crumbs. Oven baked. \$ 26

Vegetarian

Manicotti – Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella and Parmesan cheese and tomato sauce. \$ 23

Five Cheese Ravioli- Gluten free. Fresh pasta stuffed with five Italian cheeses, topped with your choice of tomato or marinara sauce. \$24

Baked Portabella Mushroom Alfredo – Spinach fettuccine topped with Portabella mushrooms, Alfredo sauce, almonds and shredded Parmesan cheese. \$ 23

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushroom, Ricotta cheese and spices. Topped with Mozzarella and Parmesan cheeses and tomato sauce. Oven baked. \$ 23

Buffet Selections

Pizza Buffet- \$ 17.00/person

*Pizza selections are limited to 5 pizza choices
. Add salad buffet- \$ 4/person*

Choose from the following

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 cheese

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

Jambalaya- Andouille sausage, chicken, shrimp, marinara sauce and mozzarella

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

Italian Carne- Pepperoni, Italian sausage and bacon

Pasta Buffet- \$26.00

*Includes choice of one salad, two pasta entrees, and Italian bread.
Add an additional selection \$3/person*

Meat Filled Lasagna – Layers of fresh noodles, Italian seasoned ground beef, fresh mushrooms, tomatoes, Parmesan and Ricotta cheeses.

Pasta Siciliano- Fettuccine topped with a spicy sauce of Italian sausage, mushrooms, green peppers, onions and tomatoes.

Baked Chicken Alfredo – Sautéed chicken breast topped with Alfredo sauce, almonds and shredded Parmesan cheese served over fettuccine.

Portabella Mushroom Ravioli Parmesan – Fresh pasta stuffed with portabella mushroom, Ricotta cheese and spices. Topped with Mozzarella and Parmesan cheeses and tomato sauce. Oven baked

Baked Chicken Marsala- Fettuccine topped with slices of chicken breast in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses

Classic Italian Buffets- \$28.00

*Includes choice of one salad, two entrées and sourdough bread
Add an additional selection \$3/person*

Beef tenderloin and portabella mushrooms in a gorgonzola sauce. Fettuccine topped with strips of beef tenderloin and portabella mushrooms in a rich gorgonzola sauce.

Three Meat Cannelloni – Tubes of fresh pasta filled with chicken breast, Italian sausage, ground beef, carrots, onions and tomatoes, topped with Mozzarella and Parmesan cheeses and tomato sauce.

Chicken Parmesan – Tender breast of chicken, lightly coated with Italian seasoned breading, topped with slices of ham, onions, green peppers, Mozzarella and Parmesan cheeses. Served with fettuccine and tomato sauce.

Chicken Rollatini – An eight-ounce chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with oven roasted baby red potatoes and carrots..

Manicotti – Tubes of fresh pasta stuffed with spinach, Mozzarella, Ricotta and Parmesan cheeses, topped with Mozzarella and Parmesan cheese and tomato sauce.

Steak and Seafood Buffets- \$34.00

*Includes choice of one salad, two entrées and sourdough bread,
Steaks are cooked to medium. Add an additional selection \$4.00/person*

(denotes special order items that must be pre ordered a minimum of 7 days in advance*

***Steak Braciola** – Top sirloin stuffed with smoked ham and four Italian cheeses, topped with Mozzarella cheese and tomato sauce. Served with oven roasted baby red and carrots.

Top Sirloin with Gorgonzola – An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with root oven roasted baby red and carrots.

Steak Marsala- Fettuccine topped with slices of top sirloin in a creamy sauce of mushrooms, garlic, onions and Marsala wine, topped with four Italian cheeses. Oven baked.

Shrimp Scampi – Fettuccine topped with gulf shrimp, clam sauce and parmesan cheese. Oven baked choice of Alfredo or tomato vodka sauce.

Crab Stuffed Shrimp- Jumbo gulf shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of spinach fettuccine topped with a white wine clam sauce.

Shrimp and Red Pepper Alfredo- Fettuccine topped with Cajun seasoned shrimp, red peppers in our homemade Alfredo sauce.

Lobster Ravioli – Fresh pasta stuffed with lobster, Ricotta and Parmesan cheeses. Topped with tomato vodka sauce.