



COLD BUFFET

\$10.95 PER GUEST

(25 GUEST MINIMUM)

CHOICE OF:



Boars Head Ham	Hot Sopressata
Honey Maple Turkey	Imported Provolone Cheese
Oven Gold Turkey	Yellow American Cheese
Genoa Salami	White American Cheese
Roast Beef	Swiss Cheese
Prosciutto	Alpine Lace Swiss Cheese
Sweet Sopressata	

HOME MADE SALADS INCLUDED:

Red Bliss Potato Salad	Penne Pesto Salad
Traditional Macaroni Salad	House Salad

*Complimented with Party Rolls Mayonnaise
& Stone Ground Mustard as well as Paper Goods*

LARGE PARTY HEROES

FRESH BAKED OVEN BREAD TOPPED WITH YOUR CHOICE OF:
(Lettuce, Tomato, Roasted Peppers, Imported Olive Oil, Sweet Balsamic Reduction, Red Wine Vinaigrette or Balsamic Vinaigrette)

CLASSIC HEROES

\$16.95 Per Foot

(3 TO 6 FOOT HEROES)

- 1) American Classic, Lettuce, Tomato
- 2) Traditional Italian, Lettuce, Tomato
- 3) Turkey, Bacon, Swiss, Lettuce, Tomato
- 4) Roast Beef & Provolone, Lettuce, Tomato
- 5) Fried Chicken, Lettuce, Tomato

CHOICE OF SALADS

(CHOOSE 2)

Traditional Macaroni Salad
Red Bliss Potato Salad
House Salad
Penne Pesto Salad

SPECIALTY HERO'S

\$19.95 Per Foot

- 1) Grilled Chicken Topped with Sweet Roasted Peppers & Fresh Mozzarella finished with a Balsamic Vinaigrette
- 2) Sweet Italian Sausage & Broccoli Rabe
- 3) Sauteed Broccoli Rabe Topped with Fried Eggplant & Fresh Mozzarella
- 4) Grilled Portobello Mushrooms Topped with Fresh Mozzarella & Sweet Balsamic Reduction
- 5) Captain Crunch Chicken Fingers, Bacon & American Cheese with J.D. BBQ Sauce

...AND MANY OTHERS TO CHOOSE FROM!

Portobello Cafe



Mission Statement...

We at Portobello Cafe are committed to providing the utmost in service and atmosphere to our customers. Our service is professional, courteous, yet unobtrusive and it is our goal for each and every customer to have a pleasant dining experience. We strive as individuals, and as a team, to ensure the comfort of our patrons and guarantee your happiness. Portobello Cafe's intention as a thriving business is to assure quality, quantity, and affordability to all clientele, and we as an owner, server, bartender or chef have a responsibility to ourselves as well as our customers to deliver these precedents as perfectly as possible. Working together to accomplish these goals, Portobello Cafe will be a pleasant establishment to own, work, or dine in.

Off Premise Catering Menu

Serving Something Different...

for your next catered affair. If you're looking for catering with a twist, try our exciting new menu.

Our selection will surprise you!

Off Premise Catering

- Office Parties
- Fishing Boat Parties
- Luncheons
- Picnics & BBQs
- Communion
- Engagements
- Bridal Showers

Every Occasion!

OPEN 7 DAYS A WEEK

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www.portobellocafesi.com

4221 Hylan Boulevard
(Great Kills corner of Robinson Avenue)
Staten Island, New York 10308

And Now Your Full Service Party Planners!

A LA CARTE MENU

HALF SIZE TRAYS 10-15 PEOPLE / FULL SIZE TRAYS 20-25 PEOPLE

APPETIZERS

1. Jumbo Coconut Shrimp.....Half \$130.00 / Full \$225.00
2. Fried Jumbo ShrimpHalf \$130.00 / Full \$195.00
3. Shrimp Cocktail..... 3lb \$125.00
4. Mini Maryland Crab Cakes.....Half \$100.00 / Full \$190.00
5. Italian Egg Rolls.....Half \$45.00 / Full \$90.00
6. Mozzarella En Carrozza.....Half \$45.00 / Full \$90.00
7. 4 Cheese Rice Balls.....Half \$45.00 / Full \$90.00
8. Mixed Fried Apps.....Half \$50.00 / Full \$95.00
9. Broccoli Rabe Madness.....Half \$90.00 / Full \$175.00
10. Frutti di Mare – Seafood Salad3lb \$17.95/lb.
11. Cold Antipasto PlattersSm. \$75.00 / Lrg. \$100.00
12. Fresh Vegetable CruditésSm. \$45.00 / Lrg. \$75.00
13. Mini Potato Croquettes.....Half \$45.00 / Full \$90.00
14. Eggplant Rollatini.....Half \$55.00 / Full \$100.00
15. Eggplant Parmigan.....Half \$55.00 / Full \$100.00
16. Baked Clams(3 Doz. Minimum) per Dozen \$17.95
17. Captain Crunch Chicken Fingers.....Half \$70.00 / Full \$135.00
18. Asian Cherry Pepper Crusted Fried Calamari.....Half \$65.00 / Full \$120.00
19. Buffalo Crusted Fried Calamari.....Half \$65.00 / Full \$120.00
20. Fried CalamariHalf \$55.00 / Full \$105.00
21. Tuscan Calamari.....Half \$65.00 / Full \$120.00
22. Calamari OreganataHalf \$60.00 / Full \$115.00
23. Sautéed P.E.I. Mussels in a Tomato Basil Sauce.....Half \$55.00 / Full \$105.00
24. Roasted Wasabi Little Neck ClamsHalf \$65.00 / Full \$120.00
25. Zuppa Di Clams Red or White.....Half \$65.00 / Full \$120.00
26. House Salad.....Half \$45.00 / Full \$85.00
27. Caesar Salad.....Half \$50.00 / Full \$95.00
28. Grilled Seasonal Vegetable.....Half \$45.00 / Full \$90.00
29. Mixed Seasonal Vegetable.....Half \$45.00 / Full \$90.00

PASTA SELECTION

1. Penne Ala VodkaHalf \$45.00 / Full \$85.00
2. Our Chefs Own House PastaHalf \$50.00 / Full \$95.00
3. Linguini W/R Clam SauceHalf \$50.00 / Full \$95.00
4. Roasted Portobello & Tomato Basil.....Half \$45.00 / Full \$85.00
5. Pasta Primavera Over LinguiniHalf \$45.00 / Full \$85.00
6. Calamari Fra Diavolo Over Penne.....Half \$55.00 / Full \$100.00
7. Sausage & Broccoli Rabe in Garlic & Oil Over Penne.....Half \$55.00 / Full \$100.00
8. Uncle Tony's Prosciutto Sauce over Penne.....Half \$50.00 / Full \$95.00
9. Filletto di Pomodoro over Penne.....Half \$45.00 / Full \$85.00
10. Meat and Cheese Lasagna.....Half \$50.00 / Full \$95.00
11. Baked Penne Pasta.....Half \$45.00 / Full \$85.00

POULTRY SELECTION

1. Baked Chicken Parmigiana.....Half \$50.00 / Full \$95.00
2. Sautéed Lemon ChickenHalf \$50.00 / Full \$95.00
3. Sautéed Chicken & Wild Mushrooms.....Half \$60.00 / Full \$115.00
4. Chicken FrancaiseHalf \$50.00 / Full \$95.00
5. Chicken MarsalaHalf \$50.00 / Full \$95.00
6. Chicken RollatiniHalf \$65.00 / Full \$120.00

MEAT SELECTION

1. Veal Sorrentino.....Half \$75.00 / Full \$140.00
2. Veal MarsalaHalf \$75.00 / Full \$140.00
3. Veal FrancaiseHalf \$75.00 / Full \$140.00
4. Veal Picatta.....Half \$75.00 / Full \$140.00
5. Veal Parmigiana.....Half \$75.00 / Full \$140.00
6. Herb Crusted Pork Loin.....Half \$50.00 / Full \$95.00
7. Sesame Crusted Pork Loin.....Half \$50.00 / Full \$95.00
8. Stuffed Pork LoinHalf \$55.00 / Full \$105.00
9. Pulled BBQ Pork LoinHalf \$50.00 / Full \$95.00
10. Orange Soy Pork Loin.....Half \$50.00 / Full \$95.00
11. Pulled BBQ Beef BrisketHalf \$55.00 / Full \$105.00
12. Beef & Broccoli.....Half \$55.00 / Full \$105.00
13. Steak and Mushrooms.....Half \$55.00 / Full \$105.00

FISH SELECTION

1. Cippino.....Half \$125.00 / Full \$230.00
Sautéed Clams, Mussels & Jumbo Shrimp In a TomatoBasil Sauce
2. Shrimp Scampi over Linguini.....Half \$95.00 / Full \$180.00
3. Shrimp Fra Diavolo over Linguini.....Half \$95.00 / Full \$180.00
4. Blue Claw Crab Stuffed Shrimp.....Half \$125.00 / Full \$230.00
5. Zuppa di PesceHalf \$150.00 / Full \$290.00
Jumbo Shrimp, Calamari, PEI Mussels, Vongole Clams, Scungilli & an 8oz. Lobster Tail in a Tomato Basil Sauce served over a bed of Linguini
6. Tilapia Francaise.....Half \$50.00 / Full \$95.00

*Wire racks and sterno fuel add \$8.00 each setup.

HOT BUFFET

STARTING AT \$13.95 PER PERSON

(25 TO 30 GUESTS)

PASTA SELECTIONS

(CHOOSE 1)

Penne Ala Vodka

Our Chefs own House Pasta over Rigatoni

Roasted Portobello in a

Tomato Basil Sauce over Penne

Linguini and Clam Sauce white/red

Sautéed P.E.I. Mussels over Linguini

Pasta Primavera over Penne

Meat & Cheese Lasagna

Uncle Tony's Prosciutto Sauce over Penne

Filletto di Pomodoro over Penne

Baked Penne Pasta

ENTREES SELECTION

(CHOOSE 2 - ADD \$2 FOR VEAL & BEEF OPTIONS)

Chicken Parmigiana

Sautéed Chicken & Wild Mushrooms

Sautéed Lemon Chicken with

Spinach & Sun dried Tomatoes

Sautéed Chicken Tossed with Portobello Mushrooms & Sweet

Roasted Pepper in a Marscapone Brandy Demi glace

Veal Parmigiana

Veal Francaise

Sautéed Veal Scaloppini, Artichoke Hearts & Sun dried

Tomatoes in a Garlic White Wine Broth

Orange Soy Glazed Pork Loin

Herb Crusted Pork Loin

Sesame Crusted Pork Loin

Chicken Francaise

Chicken Marsala

Veal Marsala

Pepper Steak

Beef & Broccoli Teriyaki

Beef & Mushrooms

VEGETABLES & POTATO SELECTION

(CHOOSE 1)

Eggplant Parmigiana

Eggplant Florentine

Eggplant Rollatini

Grilled Seasonal Vegetable

Buttered Seasonal Vegetable

String beans Almandine

Garlic Rosemary Roasted Red Bliss Potatoes

Potato Croquettes

Traditional Rice Pilaf

Mushroom Rice Pilaf

Sautéed Broccoli Rabe

ALL BUFFETS INCLUDE:

Tossed Baby Field Greens Salad, Italian Bread, Dinner Plates, Forks, Knives, Spoons, Napkins & Coffee Setup (Coffee, Milk, Sugar & Sweet n Low). *\$15.00 Set-up Fee Applies.

HOT BUFFET

STARTING AT \$13.95 PER PERSON

(35 TO 50 GUESTS)

PASTA SELECTIONS

(CHOOSE 2)

Penne Ala Vodka

Our Chefs own House Pasta over Rigatoni

Roasted Portobello in a

Tomato Basil Sauce over Penne

Linguini and Clam Sauce white/red

Sautéed P.E.I. Mussels over Linguini

Pasta Primavera over Penne

Meat & Cheese Lasagna

Uncle Tony's Prosciutto Sauce over Penne

Filletto di Pomodoro over Penne

Baked Penne Pasta

ENTREES SELECTION

(CHOOSE 2 - ADD \$2 FOR VEAL & BEEF OPTIONS)

Chicken Parmigiana

Sautéed Chicken & Wild Mushrooms

Sautéed Lemon Chicken with

Spinach & Sun dried Tomatoes

Sautéed Chicken Tossed with Portobello Mushrooms & Sweet

Roasted Pepper in a Marscapone Brandy Demi glace

Veal Parmigiana

Veal Francaise

Sautéed Veal Scaloppini, Artichoke Hearts & Sun dried

Tomatoes in a Garlic White Wine Broth

Orange Soy Glazed Pork Loin

Herb Crusted Pork Loin

Sesame Crusted Pork Loin

Chicken Francaise

Chicken Marsala

Veal Marsala

Pepper Steak

Beef & Broccoli Teriyaki

Beef & Mushrooms

VEGETABLES & POTATO SELECTION

(CHOOSE 2)

Eggplant Parmigiana

Eggplant Florentine

Eggplant Rollatini

Grilled Seasonal Vegetable

Buttered Seasonal Vegetable

String beans Almandine

Garlic Rosemary Roasted Red Bliss Potatoes

Potato Croquettes

Traditional Rice Pilaf

Mushroom Rice Pilaf

Sautéed Broccoli Rabe

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Tossed Baby Field Greens Salad, Italian Bread, Dinner Plates, Forks, Knives, Spoons, Napkins & Coffee Setup (Coffee, Milk, Sugar & Sweet n Low). *\$15.00 Set-up Fee Applies.