

## SHOWER MENU

**\$45.00 PER PERSON**

Includes Soda, Coffee, Tea  
& Unlimited Champagne Mimosas or Sangria.

**FRIED CALAMARI**  
**GRILLED PORTOBELLO MUSHROOM**  
**EGGPLANT ROLLATINI**

Two Family Style

**PENNE VODKA**  
**RIGATONI FILETTODI POMODORO**

**CHICKEN PARMIGIANA**

**TUSCAN GRILLED CHICKEN**

Tender herb-crusted grilled portobello mushrooms, sweet red peppers and melted provolone cheese served over a warm orzo pasta salad finished with a brandy demi glaze

**VEAL MARSALA**

**SHRIMP FRANCHESE**

**KIDS MENU (10 YRS & UNDER)**  
**\$18 EACH**

Choose One

**MINI CHICKEN PARMIGIANA**

**GRILLED CHEESE**  
with French Fries

**TRADITIONAL CHICKEN FINGERS**  
with French Fries

**CAPTAIN CRUNCH**  
**CHICKEN FINGERS**  
with French Fries

**RAVIOLI MARINARA**

## UPGRADES

### BAR

**CHAMPAGNE TOAST**  
\$3.50 Per Person

**BEER, WINE AND SANGRIA**  
\$15 Per Person Unlimited

**PREMIUM OPEN BAR**  
\$20 Per Person

### COFFEE

**CAPPUCCINO / ESPRESSO**  
\$5.50 Per Person

### APPETIZER

**BAKED CLAMS** \$3 Per Person  
**FRUTTI DI MAR** \$8 Per Person  
**COLD ANTIPASTO** \$5 Per Person  
**ADDITIONAL STANDARD APP** \$4 Per Person  
**FRESH FRUIT** \$4 Per Person

Small Room  
Minimum 30 - Maximum 40

Large Room  
Minimum 50 - Maximum 95

Headcount must be 20 people to use banquet menu. \$200 cash deposit and signed contract are required to book a banquet.

We can order your cake, flowers or balloons. Ask for details.  
Costco or grocery store cakes are not permitted.

Entertainment not permitted without restaurant written consent.  
No speakers of any kind permitted.

## BANQUET & EVENT

*Menu*

**YOUR CATERING & EVENT  
DESTINATION**

*Portobello  
Cafe*



4221 Hylan Blvd.  
Staten Island, NY 10308  
718-356-2233  
PortobelloCafeSi.com

## 3 COURSE MENU

**\$28.95 PER PERSON**

Includes Soda, Coffee & Tea.

Only Available Until 2pm.

Two Family Style  
**HOUSE SALAD  
CAESAR SALAD**

Two Family Style  
**PENNE TOMATO BASIL  
HOUSE PASTA**

Sauteed shiitake mushrooms, caramelized onions, sun dried tomatoes, garlic, Prosciutto, and peas in a creamy brown cognac sauce over rigatoni

**CHICKEN FRANCHESE**

Sauteed Chicken Breast in a White Wine  
Lemon Butter Sauce

**VEAL MARSALA**

**PAN FRIED HONEY PORK CHOP**

A pan fried honey pork chop with cherry peppers served with potato croquette and mixed vegetables

**SHRIMP OREGANATA**

Succulent shrimp sauteed in lemon butter, white wine topped with oreganata breadcrumbs served with sauteed baby spinach and sundried tomato infused rice pilaf

## 4 COURSE MENU

**\$34.95 PER PERSON**

Includes Soda, Coffee & Tea.

Not available Wed - Sat nights.

**STUFFED MUSHROOMS  
EGGPLANT ROLLATINI  
ITALIAN EGGROLLS**

Parmesan risotto, broccoli rabe, and sun dried tomatoes served in a crisp egg roll shell served with a side of tomato basil dipping sauce

Two Family Style  
**HOUSE SALAD  
CAESAR SALAD**

Two Family Style  
**RIGATONI FILETTO DI POMODORO  
PENNE A LA VODKA**

**ROASTED STUFFED CHICKEN**

Boneless chicken breast stuffed with smoked mozzarella and andouille sausage, served over Spinach style risotto topped with crisp fried spinach and drizzles with a sun dried tomato saffron cream sauce

**SAUTEED CHICKEN PORTOBELLO**

Topped with a melody of wild mushrooms and sun dried tomatoes in a cognac demi glaze

**VEAL FRANCHESE**

**ROASTED STUFFED PORK CHOP**

Stuffed with Prosciutto and Fresh Mozzarella finished with a cognac demi glaze

**PAN SEARED COD LIVORNESE**

Served over parmesan risotto and asparagus finish with a classic livornese sauce of garlic, olives, capers and tomatoes in a white wine sauce

\*\*\* All menus are cash only & subject to a 20% gratuity.\*\*\*

## 5 COURSE MENU

**\$55 PER PERSON**

Includes Soda, Coffee, Tea, Espresso, Cappuccino & Unlimited Beer, Wine and Sangria.

SATURDAY AFTER 3P, \$65 PER PERSON

**FRIED CALAMARI  
MOZZARELLA EN CORROZZA  
MINI SICILIAN RICE BALLS**

Two Family Style  
**HOUSE SALAD  
CAESAR SALAD**

Two Family Style  
**RIGATONI BOLOGNESE  
PENNE A LA VODKA**

**MARSCAPONE CHICKEN BREAST**

Sauteed boneless chicken tossed with roasted peppers and portabello mushrooms served over parmesan risotto infused spinach finished with marscapone demi glaze

**FLANK STEAK**

Cognac mushroom demi glaze served with mashed potatoes and mixed vegetables

**VEAL SORRENTINO**

Topped with eggplant, fresh mozzarella, and prosciutto in a brown brandy sauce

**JD GLAZED PORK CHOP**

Served over mashed potatoes and topped with fried shoe string carrots finished with a Jack Daniels BBQ sauce

**SESAME CRUSTED SALMON**

Seared to perfection served over wasabi mashed potatoes and sauteed spinach finished with a sweet sesame glaze

**OCCASION CAKE  
OR  
FRESH FRUIT PLATTERS**