

SHOWER MENU

\$50.00 PER PERSON

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

FRIED CALAMARI
ZUPPA DI MUSSELS
in a zesty tomato basil broth
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

LA DOLCE OCCASION CAKE

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

\$6.00 Per Person

BEER, WINE AND SANGRIA

\$20 Per Person Unlimited

PREMIUM OPEN BAR

(Shots not included)

\$25 Per Person

COFFEE

CAPPUCCINO / ESPRESSO

\$6.00 Per Person

APPETIZER

BAKED CLAMS \$4 Per Person

FRUTTI DI MAR \$8 Per Person

COLD ANTIPASTO \$7.95 Per Person

ADDITIONAL STANDARD APP \$5 Per Person

FRESH FRUIT \$6.95 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

\$33.95 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

LA DOLCE OCCASION CAKE

4 COURSE MENU

\$38.95 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

LEMON PEPPER TILAPIA
Pan seared to perfection, served over sundried tomato rice pilaf and roasted garlic kale, finished with a lemon caper brown butter sauce

LA DOLCE OCCASION CAKE

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

**LA DOLCE OCCASION CAKE
OR
FRESH FRUIT PLATTERS**

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