

Cold Appetizers

For appetizer parties, plan on 10-15 pieces per person.

For receptions in conjunction with a sit down dinner or late night snack, plan on 5-6 pieces per person. Appetizers are served buffet style. Butler service is available for an additional cost.

Salads

Porta Salad – Romaine and iceberg lettuce topped with our special blend of ham, salami, Mozzarella and Cheddar cheeses, green pepper and garbanzo beans. Choice of two dressings. \$ 60 – serves 20

Dressing Choices: Bleu cheese, French Bleu, French, Buttermilk, Caesar, tomato-basil or Italian

Caesar Salad - Romaine lettuce topped with egg, shaved parmesan and croutons. Served with Caesar dressing. \$ 60 – serves 20

Strawberry and Almond Salad- Spring greens topped with strawberries, red onions and almonds. Served with a honey-dijon dressing. \$ 60 – serves 20

Antipasto trays

Meat and Cheese Tray – Assorted Italian meats and cheeses. Served with flatbread. \$ 55 – 32 servings

Antipasto Platter – Marinated prosciutto, salami, pepperoni, ham, Mozzarella cheese, artichoke hearts, roasted red peppers, cherry tomatoes and red onions. Served with flatbread. \$ 50 – serves 35

Vegetable Tray – Assorted vegetables served with Italian veggie dip. \$ 50 – serves 30

Marinated Mozzarella with Basil – Mozzarella balls, basil and sundried tomatoes marinated in olive oil and Italian spices. Served with flatbread. \$ 45 – serves 20

Spicy Shrimp- Gulf shrimp marinated in our special blend of Dijon mustard, red wine vinegar and olive oil. \$ 36/ 24 servings

Smoked Salmon- Served with flatbread. \$ 75 - 32 servings

Cheese Spreads

Served with flatbread

Toasted Almond and Peppercorn Crusted Goat Cheese Log - Goat cheese rolled in a mixture of toasted almonds and peppercorns.. \$ 42 – 30 servings

Tuscan Cream Cheese Spread- Black olives, artichoke hearts, sun dried tomatoes, fresh parsley, green onions blended together with cream cheese. \$ 35- 32 servings

Mediterranean Garden Spread- A light blend of cream cheese, feta, cucumbers, tomatoes and Kalamata olives. \$ 35-32 servings

Porta's Cheddar Cheese Ball- Cheddar and cream cheese blended with mango chutney, rolled in pecans. \$36/ 32 servings

Hot Appetizers

Appetizers are served buffet style. Hot appetizer price is per 2 dozen.

Stuffed Mushrooms- \$36

Italian- Fresh mushrooms stuffed with Italian meats and cheeses.

Bleu Bacon- bacon, cream cheese, bleu cheese and onions.

Feta Cheese- a blend of feta cheese, cream cheese and garlic.

Spinach and Artichoke- spinach, garlic, artichoke and cream cheese.

Hot Dips

Served with flatbread

Spinach and Artichoke – Spinach, artichoke, garlic, parmesan and cream cheese. \$33

Artichoke Pesto- Artichoke, parmesan cheese and walnut-basil pesto. \$33

Crab Imperial with red peppers- Maryland blue crab, red peppers and onion in a hollandaise sauce. \$44

Oven Baked breads

Antipasto Bruschetta – Flatbread topped with ham, salami, pepperoni, mozzarella cheese, artichoke hearts, olives, tomatoes marinated in an Italian dressing. \$45

Goat Cheese Crostini- Garlic crostinis topped with goat cheese, walnuts and sun dried tomatoes. \$30

Spicy Cheese Bread – Loaves of French bread topped with a mixture of Mozzarella and Cheddar Cheeses and spices. \$ 30

Garibaldis – Loaves of French bread topped with slices of ham, salami, hot spicy cheese, sliced tomatoes and your choice of green or hot peppers. Cut into 2” slices. \$ 40/3 dozen pieces

Italian Specialties

Toasted Ravioli – Cheese stuffed ravioli, lightly breaded and baked until golden brown, served with our homemade tomato sauce. \$36

Mini Meatballs- Cooked in our homemade tomato, BBQ or Marsala sauce. \$25

Calamari Strips– Thinly sliced strips of tender calamari steaks lightly breaded and fried to perfection. Served with your choice of firecracker or ranch sauce. \$52

Specialty pizzas

Onions and tomato sauce garnish all of our pizzas **unless otherwise specified.**

Choose from the following, pizza are cut in 2-inch squares

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 – 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, bacon and spicy cheese

Chicken Alfredo- Chicken, Alfredo sauce, tomatoes, spinach and mozzarella cheese

Italian Carne- Italian sausage, pepperoni and bacon

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

Jambalaya- Marinara sauce, chicken, Andouille sausage, shrimp and Mozzarella

Beverage Service

Miller Lite, Bud Light

\$ 375.00 / half barrel
\$200.00 / quarter barrel

Capital Amber, O’so Night Train Porter, Bell’s Two Hearted Ale, 3 Sheep IPA \$450.00 / half bbl
NG Spotted Cow, Hopalicious, Vintage Scaredy Cat Stout, Madtown Nutbrown Ale \$250.00/qtr

There are 120 pints of beer in a half bbl and 60 pints in a quarter bbl. When figuring out how much to order, the rule of thumb is 1 beer/guest. Because we cannot return unused barrels, you are responsible for payment of all barrels ordered whether they are consumed or not. Statre law prohibits taking kegs home with you.

Beers are also available by the bottle.

Wine Service

House wines (Cabernet, Merlot, Shiraz, Chianti, Pinot Noir, Chardonnay, Pinot Grigio, White Zinfandel and Reisling)..... \$ 28.00 / bottle

Please contact banquet manager about other wine and beer selections and pricing.