

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 4 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 **Note: Asterisk items must be pre-order.**
 - 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
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. 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, non alcoholic beverage, gratuity and sales tax. Please check with banquet manager for menus.
6. Government menus are available for tax-exempt groups. Please contact the banquet manager for the menu. **Government menus require tax exempt certificate prior to the event.**
 - a. You may select 4 items off of the government menu for groups up to 25.
 - b. 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, non-alcoholic beverage and Italian bread
(* denotes items that must be pre ordered)*

Salad Choices

Porta Salad – Romaine and Iceberg lettuce topped with our special blend of ham, salami, cheddar and Mozzarella cheese, garbanzo beans and green peppers. Choice of two dressings.

Caesar – Romaine lettuce topped with shaved parmesan cheese, egg, croutons and Caesar dressing.

Strawberry and almond salad–Spring greens topped with strawberries, red onions and almonds. Served with a honey-dijon mustard dressing

Beef or Pork

(Steaks are cooked to medium)

Top Sirloin with Gorgonzola– An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with potatoes and vegetables. \$ 32

***Florentine Steak with brandy mushroom sauce-** USDA choice top sirloin topped with a brandy-mushroom sauce. Served with potatoes and vegetables. \$32

***Steak Braciola** – Beef Tenderloin stuffed with prosciutto and four Italian cheeses and rolled into a jelly roll, topped with Mozzarella cheese and tomato sauce. Served with oven roasted potatoes and vegetables. \$ 32

***Roasted Tenderloin-** Beef tenderloin rubbed with Italian spices and topped with a portabella and porcini mushroom sauce. Served with oven roasted potatoes and vegetables. \$32

***Tuscan Braised Short Ribs-** Tender boneless beef short ribs braised in a Chianti-tomato sauce. Served with a wild rice pilaf. \$ 30

***Door County Cherry Stuffed Pork Loin** – A boneless, center cut pork loin stuffed with Door County cherries, raisins, onions and garlic, topped with a Marsala sauce. Served with a wild rice pilaf. \$ 27

Seashells with Beef tenderloin and portabella mushrooms in a gorgonzola sauce. Seashells 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. \$ 22

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- Seashells 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 seashells. \$24

Poultry

() denotes items that must be pre ordered*

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 seashells and tomato sauce. \$ 23

***Chicken Rollatini** – Chicken breast stuffed with walnut-basil pesto, four Italian cheeses and prosciutto. Served with a side of oven roasted red potatoes. \$ 23

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

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

Chicken Marsala- Seashells topped with slices of chicken breast in a creamy sauce of mushrooms, onions, garlic and Marsala wine. \$23

***Honey-Mustard Marinated Chicken Breast-** Honey mustard marinated chicken breast topped with bacon, mushrooms and Monterey Jack Cheese. Served with rice pilaf. \$ 24

Seafood

Crab Stuffed Shrimp- Jumbo shrimp stuffed with crab, green peppers, onions and spices. Served over a bed of spinach fettuccine with a white clam sauce. \$ 28

Lobster Ravioli – Noodle puffs stuffed with lobster, Ricotta and Parmesan cheeses. Topped with tomato vodka sauce. \$ 24

Peppered Shrimp Alfredo- Seashells topped with Cajun seasoned shrimp, red peppers and portabella mushrooms in our homemade Alfredo sauce. \$ 25

***Blackened Tuna with Mango Salsa-** Marinated tuna steaks seasoned with a spicy mixture of cayenne, Italian spices and garlic, topped with a spicy mango salsa. Served with wild rice. \$ 30

Vegetarian

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

Mediterranean Vegetable Ravioli- Fire roasted peppers, roasted onions, asparagus, zucchini, baby bellas, spinach blended with Fontina, parmesan and ricotta cheeses, topped with a creamy pesto sauce. \$24

Baked Portabella Mushroom Alfredo – Seashells 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

Non alcoholic beverages included in price. Add salad buffet- \$3.50/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, non-alcoholic beverages, 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- Seashells topped with a spicy sauce of Italian sausage, mushrooms, green peppers, onions and tomatoes.

Chicken Marsala- Seashells topped with slices of chicken breast in a creamy sauce of mushrooms, onions, garlic and Marsala wine.

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

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

Classic Italian Buffets- \$28.00

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

Seashells with Beef tenderloin and portabella mushrooms in a gorgonzola sauce. Seashells 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 seashells and tomato sauce.

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

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- \$36.00

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

Steak Braciola – Beef tenderloin stuffed with prosciutto and four Italian cheeses, topped with Mozzarella cheese and tomato sauce. Served with oven roasted potatoes and vegetables.

Florentine Steak with brandy mushroom sauce- USDA choice top sirloin topped with a brandy-mushroom sauce. Served with oven roasted potatoes and vegetables.

Top Sirloin with Gorgonzola – An eight ounce USDA choice top sirloin, topped with Gorgonzola sauce. Served with oven roasted potatoes and vegetables.

Roasted Beef Tenderloin- Beef tenderloin rubbed with Italian spices topped with a portabella and porcini mushrooms sauce. Served with oven roasted red potatoes and vegetables.

Door County Cherry Stuffed Pork Loin – A boneless, center cut pork loin stuffed with Door County cherries, raisins, onions and garlic, topped with a port wine-cherry sauce. Served with a wild rice pilaf.

Lobster Ravioli – Noodle puffs stuffed with lobster, Ricotta and Parmesan cheeses. Topped with your 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.

Peppered Shrimp Alfredo- Seashells topped with Cajun seasoned shrimp, red peppers and portabella mushrooms in our homemade Alfredo sauce.

Blackened Tuna with Mango Salsa- Marinated tuna steaks seasoned with a spicy mixture of cayenne, Italian spices and garlic, topped with a spicy mango salsa. Served with wild rice.