



COLD BUFFET

\$8.95 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

\$13.95 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

CHOICES OF SALADS

(CHOOSE 2)

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

SPECIALTY HERO'S

\$16.95 PER FOOT

- 1) Grilled Chicken Topped with Sweet Roasted Peppers & Fresh Mozzarella finished with a Balsamic Vinaigrette
- 2) Sweet Italian Sausage & Broccoli Rabe
- 3) Sautéed Broccoli Rabe Topped with Fried Eggplant & Fresh Mozzarella
- 4) Grilled Portobello Mushrooms Topped with Fresh Mozzarella & Sweet Roasted Peppers Finished with Baby Field Greens & A 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.

And Now Your Full Service Party Planners!



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

A LA CARTE MENU

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

APPETIZERS

Jumbo Coconut Shrimp.....	Half \$100.00 / Full \$195.00
Fried Jumbo Shrimp	Half \$90.00 / Full \$175.00
Shrimp Cocktail.....	3lb \$85.00
Mini Maryland Crab Cakes	Half \$90.00 / Full \$175.00
Italian Egg Rolls	Half \$45.00 / Full \$85.00
Mozzarella En Carrozza.....	Half \$45.00 / Full \$85.00
4 Cheese Rice Balls.....	Half \$45.00 / Full \$85.00
Mixed Fried Apps	Half \$50.00 / Full \$95.00
Broccoli Rabe Madness.....	Half \$75.00 / Full \$145.00
Frutti di Mare – Seafood Salad.....	\$14.95/lb.
Cold Antipasto Platters	Sm. \$65.00 / Lrg. \$85.00
Fresh Vegetable Crudités	Sm. \$45.00 / Lrg. \$60.00
Mini Potato Croquettes	Half \$45.00 / Full \$85.00
Eggplant Rollatini	Half \$45.00 / Full \$85.00
Eggplant Parmigan	Half \$45.00 / Full \$85.00
Baked Clams	(3 Doz. Minimum) per Dozen \$14.95
Captain Crunch Chicken Fingers	Half \$65.00 / Full \$125.00
Asian Cherry Pepper Crusted Fried Calamari.....	Half \$55.00 / Full \$100.00
Buffalo Crusted Fried Calamari	Half \$55.00 / Full \$100.00
Fried Calamari	Half \$50.00 / Full \$95.00
Tuscan Calamari	Half \$50.00 / Full \$95.00
Calamari Oreganata.....	Half \$50.00 / Full \$95.00
Sautéed P.E.I. Mussels in a Tomato Basil Sauce.....	Half \$55.00 / Full \$105.00
Roasted Wasabi Little Neck Clams	Half \$55.00 / Full \$105.00
Zuppa Di Clams Red or White.....	Half \$55.00 / Full \$105.00
House Salad	Half \$40.00 / Full \$75.00
Caesar Salad	Half \$45.00 / Full \$85.00
Grilled Seasonal Vegetable	Half \$40.00 / Full \$75.00
Mixed Seasonal Vegetable	Half \$40.00 / Full \$75.00

PASTA SELECTION

Penne Ala Vodka	Half \$40.00 / Full \$65.00
Our Chefs Own House Pasta	Half \$45.00 / Full \$85.00
Linguini W/R Clam Sauce	Half \$45.00 / Full \$85.00
Roasted Portobello & Tomato Basil.....	Half \$35.00 / Full \$55.00
Pasta Primavera Over Linguini	Half \$38.00 / Full \$65.00
Calamari Fra Diavolo Over Penne	Half \$40.00 / Full \$75.00
Sausage & Broccoli Rabe in Garlic & Oil Over Penne	Half \$50.00 / Full \$95.00
Uncle Tony's Prosciutto Sauce over Penne	Half \$45.00 / Full \$85.00
Filletto di Pomodoro over Penne	Half \$40.00 / Full \$75.00
Meat and Cheese Lasagna	Half \$45.00 / Full \$85.00
Baked Penne Pasta	Half \$40.00 / Full \$75.00

POULTRY SELECTION

Baked Chicken Parmigiana	Half \$45.00 / Full \$85.00
Sautéed Lemon Chicken	Half \$45.00 / Full \$85.00
Sautéed Chicken & Wild Mushrooms	Half \$60.00 / Full \$115.00
Chicken Francaise.....	Half \$45.00 / Full \$85.00
Chicken Marsala.....	Half \$45.00 / Full \$85.00
Chicken Rollatini.....	Half \$55.00 / Full \$100.00

MEAT SELECTION

Veal Sorrentino	Half \$65.00 / Full \$125.00
Veal Marsala	Half \$65.00 / Full \$125.00
Veal Francaise	Half \$65.00 / Full \$125.00
Veal Picatta	Half \$65.00 / Full \$125.00
Veal Parmigiana	Half \$65.00 / Full \$125.00
Herb Crusted Pork Loin	Half \$40.00 / Full \$75.00
Sesame Crusted Pork Loin	Half \$40.00 / Full \$75.00
Stuffed Pork Loin	Half \$45.00 / Full \$85.00
Pulled BBQ Pork Loin.....	Half \$40.00 / Full \$75.00
Orange Soy Pork Loin.....	Half \$40.00 / Full \$75.00
Pulled BBQ Beef Brisket	Half \$50.00 / Full \$95.00
Beef & Broccoli.....	Half \$45.00 / Full \$85.00
Steak and Mushrooms.....	Half \$45.00 / Full \$85.00

FISH SELECTION

Cippino – Sautéed Clams, Mussels & Jumbo Shrimp In a Tomato Basil Sauce	Half \$95.00 / Full \$185.00
Shrimp Scampi over Linguini	Half \$75.00 / Full \$145.00
Shrimp Fra Diavolo over Linguini	Half \$75.00 / Full \$145.00
Blue Claw Crab Stuffed Shrimp	Half \$100.00 / Full \$195.00
Zuppa di Pesce – Jumbo Shrimp, Calamari, PEI Mussels, Vongole Clams, Scungilli & an 8oz. Lobster Tail In a Tomato Basil Sauce Served over a bed of Linguini	Half \$125.00 / Full \$245.00
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 ONE)

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 TWO)

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 ONE)

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 TWO)

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 TWO)

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 ONE)

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.