

SHOWER MENU
\$45.00 PER PERSON
 Includes Soda, Coffee, Tea
 & Unlimited Champagne Mimosas or Sangria.

UPGRADES

BANQUET & EVENT

Menu

- 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**

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**

- 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.

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.

4 COURSE MENU
\$34.95 PER PERSON
 Includes Soda, Coffee & Tea.
 Not available Wed - Sat nights.

5 COURSE MENU
\$55 PER PERSON
 Includes Soda, Coffee, Tea, Espresso, Cappuccino & Unlimited Beer, Wine and Sangria.

SATURDAY AFTER 3P, \$65 PER PERSON

- Two Family Style
- HOUSE SALAD**
- CAESAR SALAD**
- Two Family Style
- PENNE TOMATO BASIL**
- HOUSE PASTA**
Sautéed shitake mushrooms, caramelized onions, sun dried tomatoes, garlic, Prosciutto, and peas in a creamy brown cognac sauce over rigatoni
- CHICKEN FRANCHESE**
Sautéed 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 sautéed in lemon butter, white wine topped with oreganata breadcrumbs served with sautéed baby spinach and sundried tomato infused rice pilaf

- 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

- 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**
Sautéed boneless chicken tossed with roasted peppers and portobello 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 sautéed spinach finished with a sweet sesame glaze
- OCCASION CAKE**
OR
FRESH FRUIT PLATTERS

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