

Porta.



THE M&M
SHOW
5\6\2023





At Porta, our family always comes first. There is something about a long table covered with simple food and surrounded by love that makes us count the good hours. So now we are setting our table for your family. Our options for group dining reflect our commitment to serving you with the freshest seasonal ingredients in a warm setting.

*We look forward
to having you
in our home.*





Honest

\$35 per person

\$20 for children 10 and under

(Plus additional gratuity & sales tax)

- 2 hour reservation
- served family style
- for parties of 20-35
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- Olives
- Mozzarella or Ricotta

SALAD COURSE

Choice of 1

- **Porta Caesar** - romaine, Caesar dressing, croutons, Parmigiano Reggiano
- **Arugula** - arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** - radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

PIZZA COURSE

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

ADD ONS

- **Meatballs** (10 meatballs per platter)
\$30 per platter
- **Broccoli Rabe** (serves up to 12 people)
\$20 per platter

DESSERT COURSE

- Nutella Pizzas

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.





Grateful

\$50 per person

\$20 for children 10 and under

**Plus additional gratuity & sales tax*

- 2 hour reservation (please add \$5 per person each additional hour)
- served family style
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **Olives** with **Salumi e Formaggi**
or **Just Formaggi**
- **Mozzarella** or **Ricotta**

SALAD COURSE

Choice of 1

- **Porta Caesar** - romaine, Caesar dressing, croutons, Parmigiano Reggiano
- **Arugula** - arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** - radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

PIZZA COURSE

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

PASTA COURSE

Choice of 1

(\$5 per person add-on for second pasta)

- **Pomodoro** - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** - spaghetti, black pepper, butter, arugula, Parmigiano Reggiano
- **Bootzin** - orecchiette, San Marzano tomatoes, sausage, cherry peppers, olives, Parmigiano Reggiano

ADD ONS

- **Meatballs** (10 meatballs per platter)
\$30 per platter
- **Broccoli Rabe** (serves up to 12 people)
\$20 per platter

DESSERT COURSE

- **Nutella Pizzas**

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.

Generous

\$70 per person

\$20 for children 10 and under

Plus additional gratuity & sales tax

- 3 hour reservation (please add \$5 per person for each additional hour)
- for parties of 35 or more
- served family style
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **Olives** with **Salumi e Formaggi**
or **Just Formaggi**
- **Mozzarella** or **Ricotta**

SMALL BITES

Choice of 5

Small bites will be passed

Vegetable

- **Seasonal Arancini**
- **Eggplant Capponata Crostini**
olive oil, parsley (vg)
- **Baked Polenta Triangles** Fontina cheese (gf)
- **Fried Ravioli** marinara
- **Pesto Tartlets** cannellini bean purée, cherry tomato (vg, gf)

Proteina

- **Roasted Shrimp** gremolata (gf)
- **Lamb loin skewer** rosemary salt (gf)
- **Beef polpettine** in gravy
- **Sausage in the blanket** sweet Italian

SALAD COURSE

Choice of 1

- **Porta Caesar** - romaine, Caesar dressing, croutons, Parmigiano Reggiano
- **Arugula** - arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** - radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

PIZZA COURSE

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

PASTA COURSE

Choice of 1

(\$5 per person add-on for second pasta)

- **Pomodoro** - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** - spaghetti, black pepper, butter, arugula, Parmigiano Reggiano
- **Bootzin** - orecchiette, San Marzano tomatoes, sausage, cherry peppers, olives, Parmigiano Reggiano

ADD ONS

Meatballs (10 meatballs per platter)

- **\$30** per platter

Broccoli Rabe (serves up to 12 people)

- **\$20** per platter

DESSERT COURSE

- **Nutella Pizzas**
- **Dessert platter** (chocolate chip cookies, pignolis, snicker doodle cookies and canolis)

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.



Brunch

\$50 per person

\$20 for children 10 and under

Plus additional gratuity & sales tax

- 2 hour reservation (please add \$5 per person for each additional hour)
- offered on Saturdays and Sundays
- served family style
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **Brunch Fruit & Cheese Plate** - seasonal selections with house made mozzarella or ricotta
- **Mini Muffins** - blueberry corn
- **Mini Scones** - lemon, ricotta & poppy seed

BRUNCH COURSE

- **Strata** - baked eggs, fontina cheese, Italian bread, spinach & tomato
- **Breakfast Sausage & Bacon platter**
- **Cinnamon Sugar French Toast Sticks** - butter, maple syrup
- **Crispy Roasted Fingerling Potatoes** - Parmigiano Reggiano, parsley

PASTA COURSE

Choice of 1

- **Pomodoro** - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** - spaghetti, black pepper, butter, arugula, Parmigiano Reggiano

PIZZA COURSE

Choice of 2 from current Brunch menu

DESSERT COURSE

- **Nutella Pizzas**

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.



Cake

\$50 6 inch cake

\$100 10 inch cake

\$125 12 inch cake

\$25 Cake Florals

Flavors will be chocolate cake with chocolate filling or vanilla cake with vanilla filling.



Drink

BEER & WINE

\$30 per person for 2 hours

\$35 per person for 3 hours

\$40 per person for 4 hours

- Domestic bottles and select drafts
- House wines (red, white, prosecco)

OPEN BAR

\$40 per person for 2 hours

\$45 per person for 3 hours

\$50 per person for 4 hours

- Domestic bottles and select drafts
- House wines (red, white, prosecco)
- House liquor and mixers

DELUXE OPEN BAR

\$50 per person for 2 hours

\$55 per person for 3 hours

\$60 per person for 4 hours

- Domestic bottles and select drafts
- House wines (red, white, prosecco)
- Premium liquor and classic cocktails

BRUNCH BAR

\$30 per person for 2 hours

\$35 per person for 3 hours

\$40 per person for 4 hours

- Bloody Mary, Salty Meg, Aperol Spritz, Mimosa & Bellini cocktails

Ask us about our imported selections!

Please Note

- Last call is 15 minutes prior to the end of the event
- Drink packages are available only with purchase of a food package
- Shots NOT included in drink package

Upgrades & Add Ons

to any drink package

- **UPGRADE BEER & WINE**
Craft beer and select wines by the bottle
\$5 per person
- **UPGRADE LIQUOR** (for Deluxe Open Bar only)
top shelf spirits
\$5 per person
- **PROSECCO TOAST** *add on*
\$3 per person
- **MIMOSA BAR** *add on*
\$8 per person
- **SIGNATURE COCKTAIL** *add on*
\$8 per person
\$10 per person for 2 signature cocktails

Choose 1

WHITE DOOR

grapefruit vodka, peach
liqueur, orange juice, white
wine, topped with prosecco

RED DOOR

orange Cognac liqueur, triple
sec, pineapple juice, red wine

CHOICE OF SEASONAL COCKTAIL

ESPRESSO MARTINI

OLD FASHIONED

MANHATTAN

PAPER PLANE

MARGARITA

MOJITO

FRENCH 75

MARTINI

APEROL SPRITZ



Proteina Package add ons

served family style

CRISPY LEMON CHICKEN CUTLETS

salmoriglio sauce

\$15 additional cost per person

SEAFOOD

*oysters, peel and eat shrimp, clams,
snow crab legs, cocktail sauce, classic
mignonette, and lemon wedges*

MP additional cost per person

SAUSAGE & PEPPERS

\$15 additional cost per person





Decor

Included are silverware in rustic white napkins, and white china. We are more than happy to offer table runners, candles, and seasonal floral arrangements at an additional cost of:

FLORAL PACKAGES

\$500 Monk Room (Semi Private)

\$1000 Monk Room (Full Buyout)

\$1500 Main Dining Room (Buyout)

ARCHES

\$250 arch only

\$500 greenery + arch

\$1000 greenery & Florals + arch
(choice of color scheme)

CHAIRS

The Main Dining Room comes standard set up for community dining with X amount of benches and X amount of chairs and any additional chairs can be rented for \$7 a piece.

The Monk Room comes standard set up for community dining with X amount of benches and X amount of chairs and any additional chairs can be rented for \$7 a piece.





Minimums

pricing varies between 2-5 hour events, weekday vs. weekend and time of year, please inquire.

Monk Room & Main Floor Friday-Sunday

MONK ROOM Full Buyout

- Brunch: \$6,000 - \$8,000
- Dinner: \$10,000 - \$12,000

MONK ROOM Pizza Side

- Brunch: \$3,500 - \$5,500
- Dinner: \$4,500 - \$6,500

MONK ROOM Upper Deck

- Brunch: \$2,500 - \$4,500
- Dinner: \$4,000 - \$6,000

MAIN DINING ROOM

- Brunch: \$3,500 - \$8,500
- Dinner: \$10,000 - \$15,000

Monday-Thursday

MONK ROOM

- Upper Deck: \$3,000 - \$5,500
- Pizza Side: \$3,000 - \$6,000
- Full Buyout: \$7,000 - \$10,000

MAIN FLOOR

- Full Buyout - please inquire

Table Reservations Monday-Sunday

- Large Table with Back Bar (Just Main): \$2,500-\$3,500
- Table Rental (Monk and Main): \$1,200 - \$2,000


Weddings Friday-Sunday

- MAIN FLOOR: \$20,000- 30,000
- MONK FLOOR: \$15,000-\$20,000

Monday-Thursday

- MAIN FLOOR: \$18,000-\$20,000
- MONK FLOOR: \$10,000-\$15,000

- Events are not considered booked until the deposit is paid.
- Included are soft drinks, silverware in rustic white napkins, and white china.
- Due to the seasonal ingredients in our meals, all menus are subject to change. You will be among the first to be notified of any changes to our menu and if these changes conflict with your dining selections.



As your event concierge, we are committed to fulfilling your vision. Please let us know of any questions or needs you may have so that we can appropriately address them.

*Email us at
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