

# Porta.





THE MONK ROOM

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.*



THE MAIN DINING ROOM



THE ABBOT ROOM



# Honest

*(Main Dining Room Only)*

**\$35** per person

**\$20** for children 10 and under

*(Plus additional gratuity & sales tax)*

- 2 hour reservation
- Non-private only
- served family style
- for parties of 20-36
- Soft drinks, coffee and tea included

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## STARTER COURSE

- **Mozzarella** and **Ricotta** - ciabatta bread

## SALAD COURSE

*Choice of 1*

- **Porta Caesar**
- **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)*

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



# Grateful

(Main Dining Room, Monk Room or Abbot

Room)

**\$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 the **Monk Room** - 20 adult guest minimum and room fee of \$300
- In the **Abbot Room** - 45 adult guest minimum and room fee of \$600. Saturday events have a room fee of \$2000.

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## STARTER COURSE

- **Mozzarella and Ricotta** – ciabatta bread
- **Add On Prosciutto \$10** per plate

## SALAD COURSE

*Choice of 1*

- **Porta Caesar**
- **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, 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)*

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# Generous

*(Monk Room or Abbot Room only)*

**\$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)
- served family style
- Soft drinks, coffee and tea included
- In the **Monk Room** - 20 adult guest minimum and room fee of \$300
- In the **Abbot Room** - 45 adult guest minimum and room fee of \$600. Saturday events have a room fee of \$2000.

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## STARTER COURSE

- **Mozzarella** and **Ricotta** – ciabatta bread
- **Add On Prosciutto \$10** per plate

## SMALL BITES

**Choice of 5**

*Small bites will be passed*

### **Vegetarian**

- **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**
- **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, 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**
- **Cannoli platter**

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

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# 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 & Sundays
- served family style
- Soft drinks, coffee and tea included
- In the **Monk Room** - 20 adult guest minimum and room fee of \$300
- In the **Abbot Room** - 45 adult guest minimum and room fee of \$600. Saturday events have a room fee of \$2000.

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## STARTER COURSE

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

## BRUNCH COURSE

- **Strata** - baked eggs, fontina & goat 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, Parmigiano Reggiano

## PIZZA COURSE

*Choice of 2 from current menu*

## DESSERT COURSE

- **Nutella Pizzas**

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

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# Proteina Package add ons

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*served family style*

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## **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**





# Drink

## SUPREME

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**\$50** per person for 2 hours  
\$5 per person for each  
additional hour

**Liquor:** Grey Goose, Bombay Sapphire, Casamigos, Bacardi, Captain Morgan, Malibu, Jack Daniels, Maker's Mark, Basil Hayden, Glenlivet 12, Maccallan 12, Flavored Vodka

**Signature Cocktail:**  
complementary choice of 1

**Wine:** Prosecco, Sparkling Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

**Beer: Choice of 3 seasonal beers or seltzers**  
+ Budweiser, Bud Light,  
Coors Light, Miller Light

**Dessert Bar:** assorted dessert liquors, amaro and grappa

## DELUXE

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**\$40** per person for 2 hours  
\$5 per person for each  
additional hour

**Liquor:** Ketel One, Tanqueray, Milagro, Bacardi, Captain Morgan, Jack Daniels, Marker's Mark, Dewar's, Flavored Vodka

**Wine:** Prosecco, Sparkling Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

**Beer: Choice of 2 seasonal beers or seltzers**  
+ Budweiser, Bud Light,  
Coors Light, Miller Light,

### On all Drink Packages

- 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
- Cash bar for anything outside of the package
- All drink ware switches to plastic after dinner once dance floor opens for receptions

## OPEN

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**\$30** per person for 2 hours  
\$5 per person for each  
additional hour

**Liquor:** Tito's, Perry's Tot, Sauza Blue, Castillo, Old Forrester, Dewar's

**Wine:** Valdo, Porta Red and Porta White

**Beer:** Budweiser, Bud Light, Coors Light, Miller Light

## BRUNCH BAR

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**\$30** per person for 2 hours  
\$5 per person for each  
additional hour

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

# Upgrades & Add Ons

to any drink package

- **UPGRADE BEER & SPIKED SELTZER**  
*Craft beer, IPA or spiked seltzer - choice of 2*  
**\$5 per person**
- **TOAST**  
**\$3 per person**
- **MIMOSA BAR**  
**\$8 per person**
- **SIGNATURE COCKTAIL**  
**\$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**

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**ESPRESSO MARTINI**

**OLD FASHIONED**

**MANHATTAN**

**PAPER PLANE**

**MARGARITA**

**MOJITO**

**FRENCH 75**

**MARTINI**

**APEROL SPRITZ**





# 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, with your choice of color scheme, at an additional cost of:*

## **FLORAL CENTERPIECES**

**\$150** in the Main Room

*(seasonal floral arrangements and candles only)*

**\$250** in the Monk Room

**\$450** in the Abbot Room

**\$650** for Weddings

## **BUD VASES**

**\$350** in the Monk Room

**\$750** in the Abbot Room

**\$950** in the Abbot Room and Monk Room

## **ARCHES**

**\$250** arch only

**\$500** greenery + arch

**\$1000** greenery & florals + arch

**\$2000** greenery & florals to the floor + arch

## **SWEETHEART & STAGE FLORALS**

**\$1,200** Abbot Room only

## **PERSONALS**

**\$300** - Bridal Bouquet

**\$30** - Boutonniere



# 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.*





*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:  
[events.ap@smithmade.org](mailto:events.ap@smithmade.org)*

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**PORTA**