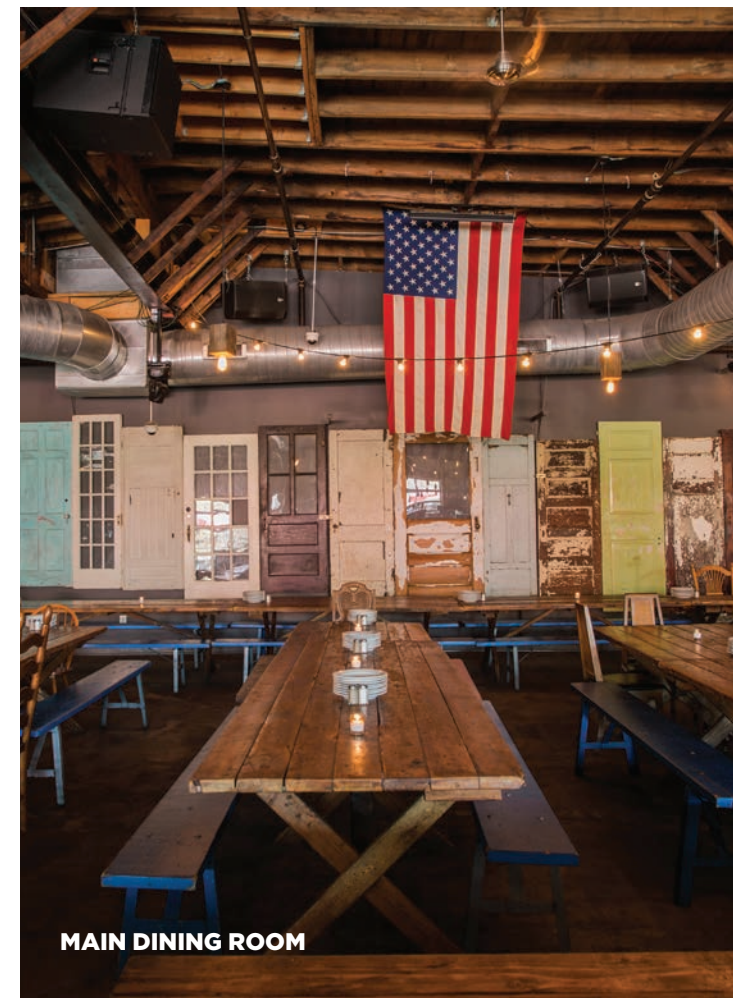Porta.

THE MONK ROOM

MAIN DINING ROOM

ABBOT ROOM

THE SET TABLE PACKAGES

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

(Main Dining Room only)

$35 *per person*
$15 *for children 12 and under*
Plus additional 20% gratuity & 7% sales tax

- *2 hour reservation*
- *served family style*
- *for parties of 20-35*

STARTER COURSE:
• Olives
• House-made mozzarella or ricotta

SALAD COURSE:
Choice of 1
• Porta Caesar *or*
• Arugula – Arugula,
  Grana Padano, lemon
  juice, extra virgin olive oil

PIZZA COURSE:
Choice of 3 from current dinner menu
*(Please add $1 per person for each
additional pizza choice)*

DESSERT COURSE:
• Nutella pies

Cake cutting fee $2 per person.

Grateful

*(Main Dining Room, Monk Room
or Abbot Room)*

$45 *per person*
$15 *for children 12 and under*
Plus additional 20% gratuity & 7% sales tax

- *2 hour reservation (for 3 hour reservation:
  Please add $5 per person for a 3rd hour)*
- *served family style*
- *In the Monk Room - 50 guest maximum
  and 20 adult guest minimum and room
  fee of $200.*
- *In the Abbot Room - 50 adult guest
  minimum and room fee of $400.*

STARTER COURSE:
• Olives
• Choice of Salumi e Formaggi
  or Just Formaggi
• House-made mozzarella or ricotta

SALAD COURSE:
Choice of 1
• Porta Caesar *or*
• Arugula – Arugula,
  Grana Padano, lemon
  juice, extra virgin olive oil

PIZZA COURSE:
Choice of 3 from current dinner menu
*(Please add $1 per person for each
additional pizza choice)*

PASTA COURSE:
Choice of 1
• Pomodoro – spaghetti, San Marzano
  tomatoes, parmigiano reggiano, basil *or*
• Cacio e Pepe – spaghetti, black pepper,
  butter, Parmigiano Reggiano

DESSERT COURSE:
• Nutella pies

Cake cutting fee $2 per person.

Generous

(Monk Room or Abbot Room only)

$65 *per person*
$15 *for children 12 and under*
Plus additional 20% gratuity & 7% sales tax

- 3 hour reservation (Please add $5 per person for a 4th hour)
- served family style
- In the Monk Room - 50 guest maximum and 20 adult guest minimum and room fee of $200.
- In the Abbot Room - 50 adult guest minimum and room fee of $400.

STARTER COURSE:
- Olives
- Choice of Salumi e Formaggi *or* Just Formaggi
- House-made mozzarella or ricotta

SMALL BITES:
Choice of 5
Small bites will be passed

Vegetable
- Seasonal Arancini
- Roasted garlic and herb garbanzo bean vegetable crudo
- Eggplant capponata crostini - olive oil, parsley
- Creamy polenta served in a spoon topped with a Parmigiano Reggiano tuille and olive oil

Proteina
- Roasted shrimp, gremolata
- Lamb loin skewer, rosemary salt
- Beef polpettine in gravy
- Pesto marinated bocconcini with speck

SALAD COURSE:
Choice of 1
- Porta Caesar *or*
- Arugula – Arugula, Grana Padano, lemon juice, extra virgin olive oil

PIZZA COURSE:
Choice of 3 from current dinner menu
(Please add $1 per person for each additional pizza choice)

PASTA COURSE:
Choice of 1
- Pomodoro – spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil *or*
- Cacio e Pepe – spaghetti, black pepper, butter, Parmigiano Reggiano

DESSERT COURSE:
- Nutella pies *and*
- Dessert platter (chocolate chip cookies, pignolis, snicker doodle cookies and canolis)

Cake cutting fee $2 per person.

Details

Events are not considered booked until the deposit is paid.
Included are soft drinks, silverware in rustic white napkins, and white china.

We are more than happy to offer burlap table runners, candles, and seasonal floral arrangements at an additional cost of $100 in The Main Room and $200 in The Monk Room and $400 in the Abbot Room. You are also always welcome to bring in your own decorations to help match the room to the theme of your event.

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.

Drink

SUPREME
$50/pp for 2 hours
$55/pp for 3 hours
$60/pp for 4 hours

Liquor included: Balvenie 12 Year Scotch, Bombay Sapphire Gin, Malibu Rum, Bacardi Rum, Captain Morgan Rum, Bulleit Bourbon, Patron Tequlia, Grey Goose Vodka, Titos Vodka. Veuve Champagne and Zardetto Rose
Wine: Charles Smith Cabernet, Tiamo Pinot Grigio, Maison Foucher "Petit Le Mont" Sauvignon Blanc
Domestic Beer Selection: Budweiser Tall Boys, Miller Lite Tall Boys, Coors Light Bottles, Miller High Life Tall Boys, Bud Light Aluminum Bottles, Yuengling Tall Boys
+ Choice of 3 seasonal craft beers
+Complementary water
+Complimentary champagne toast

DELUXE
$40/pp for 2 hours
$45/pp for 3 hours
$50/pp for 4 hours

Liquor included: Bulleit Bourbon, Tanqueray Gin, Bacardi Rum, Captain Morgan Rum, Johnnie Walker Black Whiskey, Dewar's Scotch, Milagro Tequila, Belvedere Vodka, Cielo Prosecco, Zardetto Rose
Wine: Charles Smith Cabernet, Tiamo Pinot Grigio, Maison Foucher "Petit Le Mont" Sauvignon Blanc
Domestic Beer Selection: Budweiser Tall Boys, Miller Lite Tall Boys, Coors Light Bottles, Miller High Life Tall Boys, Bud Light Aluminum Bottles, Yuengling Tall Boys
+ Choice of 2 seasonal craft beers
+Complementary water

OPEN
$30/pp for2 hours
$35/pp for 3 hours
$40/pp for 4 hours

Liquor included: Old Forester Bourbon, Gordon's Gin, Castillo Silver Rum, Dewar's Scotch, Sauza Blue Tequila, Tito's Vodka
Wine: Porta Red and Porta White
Domestic Beer Selection: Budweiser Tall Boys, Miller Lite Tall Boys, Coors Light Bottles, Miller High Life Tall Boys, Bud Light Aluminum Bottles, Yuengling Tall Boys

Note: Last call is 15 minutes prior to the end of the event.

*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@pizzaporta.com*

**911 KINGSLEY STREET
ASBURY PARK
732.776.7661
PIZZAPORTA.COM**

PORTA