

• THE •
PORTOFINO
HOTEL & MARINA
A NOBLE HOUSE HOTEL

Catering / MENU



dinner packages

teen dinner package

TEEN DINNER / \$75

5-16 YEARS OLD

buffet hors d'oeuvres

pink lemonade or fresh fruit punch

two teen stations

station décor

dance floor

custom-designed birthday cake

BUFFET HORS D'OEUVRES

tri-colored tortilla chips

salsa, guacamole

crudité of sliced carrots, celery

& bell peppers

herbed dipping sauce

TEEN MOCKTAIL BAR / \$15

the rocks-tail

this bubbly delight is a virgin concoction of blue-raspberry kool-aid with sprite served in a champagne glass garnished with a fresh raspberry

the portofino punch

featuring blueberry lemonade served in a martini glass garnished with a white rock candy stir stick

custom color mocktails

& signature names available upon request

teen stations

ASIAN FUSION STATION

SELECT TWO

spicy shrimp noodle bowl

sauteed shrimp, sauteed bell peppers & onions, sugar snap peas, sweet chile-ginger sauce, served over rice noodles

mongolian beef & spring onions

ginger & garlic soy glaze, oven vegetable fried rice

sesame chicken noodle bowl

sauteed chicken with soy-ginger sauce, sugar snap peas, mushrooms, onions with ginger-garlic broth, served with rice noodles

all served with chop sticks & soy sauce

HOT DOG EXPRESS STATION

SELECT TWO

corn battered & deep fried corndog

chicago style

hotdog with mustard, relish, onions, tomatoes, pickles, sautéed peppers

la dog

bacon wrapped & grilled with ketchup, mayon-naise, mustard, sautéed peppers, jalapeños

bratwurst dog

choice of sautéed onions & peppers or sauerkraut

all served with tater tots

THE LOADED BAKED POTATO

idaho baked & buttered potatoes

SERVED WITH THE FOLLOWING TOPPINGS:

cheddar cheese, sour cream, bacon crumbles, bbq chicken, crumbled blue cheese, chopped chives, crème fraiche

STREET TACOS

roasted poblano braised pork shoulder, grilled chicken

cilantro lime cream, pico de gallo, guacamole

lime wedges, shredded green cabbage

corn tortillas

SLIDERS & CHIPS

bbq chicken, bbq pork, bbq beef sliders

served with seasoned kettle chips, pickles, coleslaw

TENDERS + TOTS

crispy chicken tenders

smoked bbq sauce or ranch dressing

gourmet cheddar mac & cheese

crispy tater tots

adult dinner package

ADULT DINNER / \$95 17 & OVER

passed hors d'oeuvres
wood parquet dance floor
floor length linens in white or ivory
& linen napkins votive candles
waived bartender & bar setup fee
mâitre'd for the event
seasoned service staff
waived room rental fee
oceanfront private dining
reduced parking rates
reduced overnight guest room accommodations

TRAY PASSED HORS D'OEUVRES SELECT THREE

bruschetta
fresh mozzarella, pesto & basil
smoked salmon blini
capers & fresh dill
chicken pot sticker
scallion soy dipping sauce
spinach & feta wrapped in phyllo

PLATED DINNER

mixed field greens
tomatoes, cucumbers, balsamic vinaigrette

CHOICE OF ENTRÉE

pan seared chicken
balsamic chicken jus, rice pilaf, market vegetables
linguine pasta
tomatoes, pesto, parmesan cheese
baseball cut sirloin steak
yukon whipped potatoes, red wine demi, market vegetables

DESSERT

custom-designed celebratory cake

BEVERAGES

lemonade, coffee, specialty teas

beverages

HOSTED BAR / CASH BAR

deluxe brands	\$12 / \$13	domestic beer	\$8 / \$9
portofino brands	\$13 / \$14.25	imported beer	\$9 / \$10
wine (by the glass)	\$12 / \$13	craft bottle	\$10 / \$11
cordials / cognac	\$14 / \$15	soft drinks / sparkling waters / bottled waters / juices	\$6.50 / \$7.25

DELUXE BRANDS

ketel one vodka
tanqueray gin
sauza hornitos tequila
cruzan rum
bulleit bourbon
seagram's 7 whiskey
dewars scotch

PORTOFINO BRANDS

belvedere vodka
grey goose vodka
bombay sapphire gin
patron silver tequila
appleton rum
knob creek bourbon
jameson whiskey
johnnie walker black

CRAFT BEER (BOTTLED)

absolution brewery
405 ipa
cardinal sin red ale
forbidden blonde ale
additional hour / 3

DELUXE HOURLY BAR PACKAGE

\$27 PER PERSON FOR THE 1ST HOUR
\$13 FOR EACH ADDITIONAL HOUR

deluxe brand liquor
house wine
domestic & imported beers
soft drinks, juices, bottle water, sparkling water

PORTOFINO HOURLY BAR PACKAGE

\$29 PER PERSON FOR THE 1ST HOUR
\$15 FOR EACH ADDITIONAL HOUR

portofino brand liquor
house wine
domestic & imported beers
soft drinks, juices, bottle water, sparkling water

DOMESTIC BEER

budweiser
bud light
michelob ultra

IMPORTED BEER

bass
hefeweizen
stella artois

HOURLY BAR PACKAGES DO NOT INCLUDE TABLESIDE WINE SERVICE, TABLESIDE COCKTAIL SERVICE, TRAY PASSED BEVERAGES OR SHOTS. BAR SETUP FEE / \$200 PER BAR. LIQUOR CONSUMPTION BASED ON A PER OUNCE POUR. CASH BAR INCLUSIVE OF APPLICABLE TAXES. MINIMUM \$1,000.00 IN CASH BAR SALES PER HOUR REQUIRED. PRICES ARE PER PERSON, BASED ON MINIMUM OF (20) GUESTS. ALL PRICING IS SUBJECT TO 25% SERVICE CHARGE AND APPLICABLE SALES TAX. PRICING SUBJECT TO CHANGE, CONFIRMED WITHIN (90) DAYS OF EVENT. A \$250 SERVICE FEE WILL BE APPLIED FOR GROUPS UNDER (20) GUESTS.

wine list

WHITE

pinot grigio ESPERTO, ITALY	\$42
riesling CHARLES SMITH, WASHINGTON	\$42
sauvignon blanc MARKHAM, CALIFORNIA	\$46
sauvignon blanc KIM CRAWFORD, MARLBOROUGH	\$42
chardonnay DRUMHELLER, WASHINGTON	\$42
chardonnay MEIOMI, CALIFORNIA	\$52
chardonnay SANFORD, CALIFORNIA	\$70
chardonnay STAGS LEAP KARIA, CALIFORNIA	\$75

RED

shiraz TWO HANDS "GNARLEY DUDES" AUSTRALIA	\$75
pinot noir ELOUAN, OREGON	\$50
pinot noir MEIOMI CALIFORNIA	\$57
malbec TERRAZAS, ARGENTINA	\$57
merlot CLOS DU BOIS, SONOMA, CALIFORNIA	\$44
merlot TANGLEY OAKS, CALIFORNIA	\$49
cabernet sauvignon SEVEN FALLS, WASHINGTON	\$46
cabernet sauvignon NEWTON "RED LABEL, CALIFORNIA	\$59
cabernet sauvignon FRANCISCAN, CALIFORNIA	\$62

SPARKLING

domaine ste michelle, WASHINGTON	\$40
prosecco, mionetto, ITALY	\$42
prosecco, mionetto brut rose, ITALY	\$46
chandon, " blanc de noirs" brut, CALIFORNIA	\$55

CHAMPAGNE

moët & chandon, imperial, EPERNAY, FRANCE	\$109
veuve clicquot, yellow label, brut, REIMS, FRANCE	\$139
dom perignon, EPERNAY, FRANCE	\$415
feuillette, rosé, champagne, FRANCE	\$120