

Porta.





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

- **Mozzarella and Ricotta** - ciabatta bread

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

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

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
- **Boozin** - 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

- **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** - 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.



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 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, 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.



THE M&M
SHOW
5/6/2023





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



Drink

BEER & WINE

\$30 per person for 2 hours

\$5 per person for each additional hour

- **Drafts:** Carton, Miller Lite
- **Bottle Beers:** Founders, Budweiser
- **Wines:** Porta Red, Porta White, Porta Prosecco

OPEN BAR

\$40 per person for 2 hours

\$5 per person for each additional hour

- **House liquors and mixers**
- **Wines:** Porta Red, Porta White, Porta Prosecco
- **Draft Beers:** Carton, Miller Lite
- **Bottled Beers:** Founders IPA, Budweiser

DELUXE OPEN BAR

\$50 per person for 2 hours

\$5 per person for each additional hour

- **Premium liquor and classic cocktails:** Espolon, Tanqueray, Bacardi, Sailor Jerry, Jack Daniels, Makers Mark, Dewars, Titos
- **Wines:** Prosecco, Sparkling Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet
- **Draft Beers:** Carton, Miller Lite,
- **Bottled Beers:** Founders IPA, Budweiser

BRUNCH BAR

\$30 per person for 2 hours

\$5 per person for each additional hour

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

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

Upgrades & Add Ons

to any drink package

• UPGRADE BEER & WINE

Draft: Victory and Allagash white

Bottles/cans: High Noon, Stella,

Coors Light, Corona

\$10 per person

• SEASONAL BEER

\$5 per person

• UPGRADE LIQUOR *(for Deluxe Open Bar only)*

Ketel One, Bo Bar, Casamigos, Malibu,

Bacardi, Sailor Jerry, Jack Daniels,

Makers Mark, Basil Hayden, McAllen 12

\$10 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





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 65 chairs, 19 benches and 16 barstools.*

*The full **Monk Room** space comes standard set up for community dining & tables with 26 chairs, 6 benches, 33 barstools and 18 counter stools (upper deck).*

Additional chairs can be rented for \$7 a piece.



Cake

\$50 6 inch cake

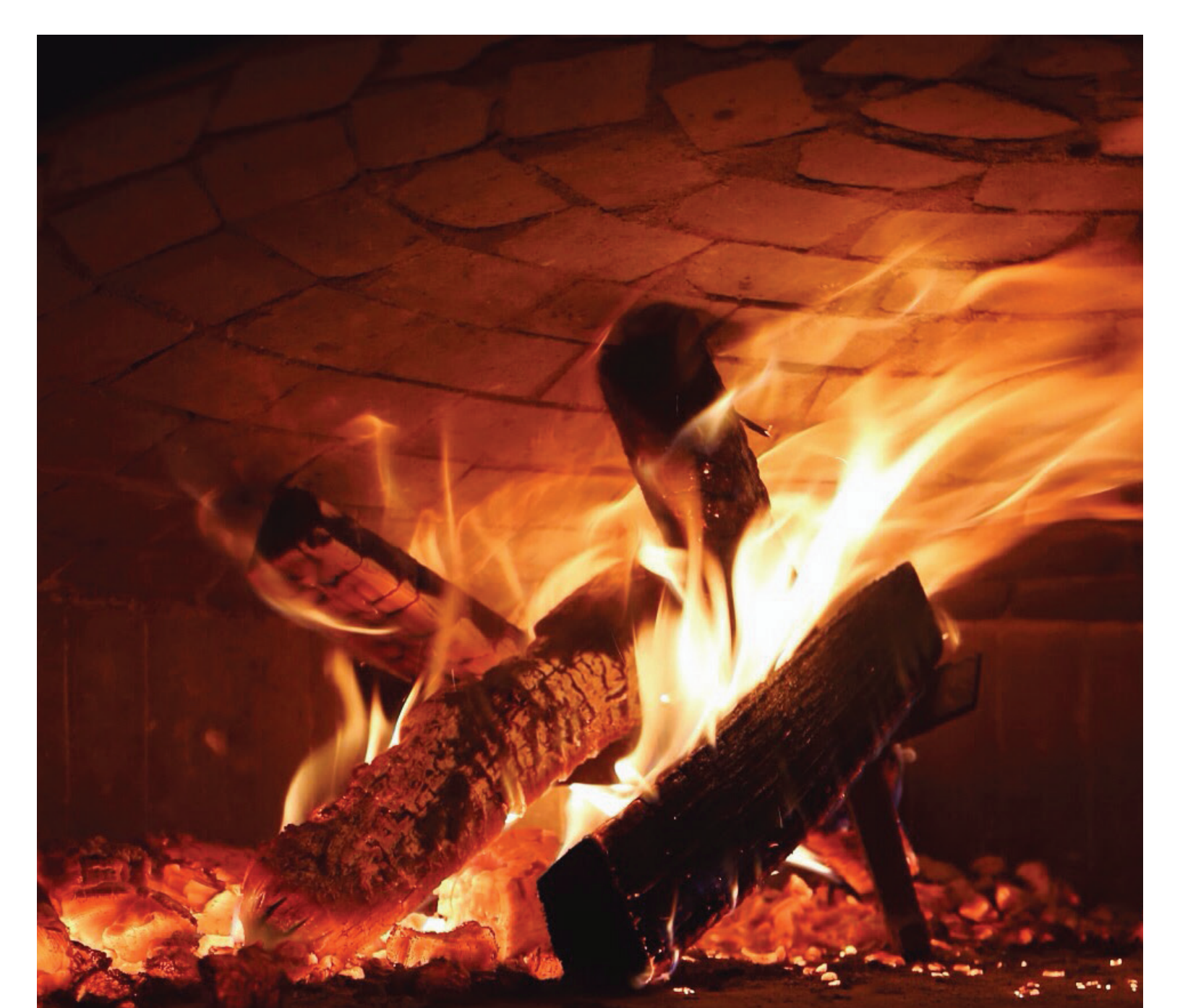
\$100 10 inch cake

\$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.mc@smithmade.org*

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PORTA