

# Portico

## Catering Services

[www.porticoweddings.com](http://www.porticoweddings.com)

480. 251. 1868

[events@porticoweddings.com](mailto:events@porticoweddings.com)

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*Service staff will allow you to be a guest at your own reception! Our friendly and professional staff members are dedicated to helping you have the wedding of your dreams. Dressed professionally, our staff will provide the final touch to your catering experience. Whether you select to serve your meal buffet style or plated, our service staff will be happy to assist with pouring the champagne for the toast and cutting and serving your wedding cake at no additional charge.*

Catering is priced at buffet style. The entire dinner can be plated for an additional \$600.

<i>Standard</i>	<i>\$34.00 per person</i>
<i>Deluxe</i>	<i>\$38.00 per person</i>
<i>Ultimate</i>	<i>\$44.00 per person</i>

China Plate Ware (Dinner plate, cake plate, knife, dinner fork, spoon, cake fork, water goblet, champagne toaster, and white linen napkin) are included. Appetizer napkins and cake napkins are included. Disposable appetizer plates and forks are included. In the event that the meal is plated, then the china cake plate and fork will be used for the dinner salad, and Portico will provide disposable cake plate and fork.

*-A minimum of 50 people are required for each menu.*

*-Portico Catering staff also buses tables, and takes care of all trash.*

*-Gratuity is included into cost.*



# PORTICO - Standard Menu - Traditional

## Choice of Two Hors' D'oeuvres

Sweet & Sour Meatballs  
Crudités of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Tri-Color Tortilla Chips with Guacamole & Chunky Salsa Fresca  
Chicken Drumettes served with Tangy Blue Cheese Dip

## Entrée - Choice of One Entrée

Rosemary Roasted Chicken  
Old Fashioned Ground Sirloin Loaf  
Chicken Paprikash  
Turkey Tetrazzini  
Beef Burgundy  
Pork Loin with Fruit Compote  
Smokey Chicken with Tamarind Glaze

## Choice of One Vegetable Dishes

Roasted Garlic Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Rice Pilaf  
Fresh Steamed Green Beans with Red Pepper Strips  
Honey Glazed Carrots  
Corn O'Brian

## Choice of One Salad

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Traditional Caesar Salad  
Seasonal Slaw with Almonds & Sun Dried Cranberries

## Assorted Dinner Rolls with Creamery Butter

## Choice of Two Beverages

Freshly Brewed Coffee, Iced Tea, Fruit Punch, Lemonade

# PORTICO - Deluxe Menu - Traditional

## Choice of Two Hors' D'oeuvres

Barbecue Meatballs	Spanakopita
Crudités of Fresh Vegetables with Dipping Sauce	Tortilla Chips with Guacamole & Chunky Salsa
Cream Cheese, Pesto, & Sun Dried Tomato Torte with European Table Crackers	Fresca
Southwestern Mango Chicken Salad in a Phyllo Cup	Chicken Sate with Peanut Sauce
	Bruschetta served with Garlic Crostini
	Herb Stuffed Mushrooms

## Choice of Two Entrées

Rosemary Roasted Chicken  
Smokey Chicken with Tamarind Sauce  
Old Fashioned Ground Sirloin Loaf  
Chicken Paprikash  
Turkey Tetrazzini  
Beef Burgundy  
Pork Loin with Fruit Compote  
Sliced Honey Baked Ham  
Old Fashioned Beef Brisket of Beef

## Choice of Two Vegetable Dishes

Roasted Garlic Mashed Potatoes	Fresh Kernel Corn with Sweet Butter
Herb Roasted Baby Red Potatoes	Fresh Steamed Green Beans with Red
Three Onion Whipped Potatoes	Pepper Strips
Rice Pilaf	Honey Glazed Carrots
Wild Rice	Corn O'Brian
	Seasonal Medley of Fresh Vegetables

## Choice of One Salad

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Traditional Caesar Salad  
Seasonal Slaw with Almonds & Sun Dried Cranberries  
Pasta Salad with Grilled Vegetables  
Grecian Cucumber & Roma Tomato Salad with Feta  
Asian Noodle Salad

## Assorted Dinner Rolls with Creamery Butter

## Choice of Three Beverages

Freshly Brewed Coffee, Hot Teas, Iced Tea, Fruit Punch, Lemonade, Raspberry Iced Tea

# PORTICO - Ultimate Menu - Traditional (page 1 of 2)

## Choice of Two Hors' D'oeuvres

Pesto Rubbed Meatballs with Wild Mushrooms  
Crudités of Fresh Vegetables with Dipping Sauce  
Imported & Domestic Cheese Display with Assorted Crackers  
Bruschetta served with Garlic Crostini  
Baby Red New Potatoes Filled with Spinach and Goat Cheese  
Brie and Fresh Raspberries or Apricots Wrapped in Phyllo Puff Pastry  
Eggplant & Mushroom Phyllo Triangles  
Grilled Chicken Salad with Orange & Cilantro in a Won Ton Cup  
Honey Baked Ham & Cranberry Relish served on Silver Dollar Corn muffins  
Mozzarella & Garlic Crostini  
Pulled Pork, Fire Roasted Corn, Black Beans and Cilantro on Corn Bread Diamond  
Shrimp and Cheese Taquitos with Roasted Poblano Salsa  
Shrimp Spring Rolls with Sweet & Sour Sauce  
Shrimp Won Tons served with Plum Sauce  
Smoked Turkey and Spiced Walnut Won Tons with Raspberry Jalapeno Sauce  
Voodoo Chicken Skewers  
Green Chili & Cheese Quesadillas  
Individual Soup Shooters-Served in Shot Glasses:  
Southern Corn Chowder or Summer Gazpacho or Wild Mushroom Bisque

## Choice of Two Entrées

Coconut Crusted Pacific White Fish with Pina Colada Sauce  
Southwestern Ground Sirloin Loaf  
Macadamia Chicken Breast with Tropical Mango Salsa  
Pecan Crusted Chicken Breast with Honey Butter Sauce  
Bourbon Glazed BBQ Chicken Breast with Mushrooms & Onions  
Champagne Chicken with Wild Mushrooms  
Roasted Chicken with Juahillo Sauce  
Cranberry & Wild Rice stuffed Cornish Game Hens  
Sugar & Spice Salmon  
Herb Roasted Turkey Breast with Cranberry Relish  
Pork Loin with Three Onion Apricot Marmalade  
Honey Baked Ham  
Grilled Flank Steak with Molasses Sauce  
Steamship Round of Beef - [Carved Table Side/Minimum of 100 Guests Required]  
Old Fashioned Beef of Brisket

## OR-- One of the Following

Choice Prime Rib of Beef with au jus & Creamy Horseradish Sauce [Carved Table Side]  
Choice N.Y. Sirloin of Beef with Wild Mushroom or Au Poivue Sauce  
Grilled Sirloin Steaks with Sherried Mushrooms

# PORTICO - Ultimate Menu - Traditional (page 2 of 2)

## Choice of Two Vegetable Dishes

Baked Potatoes with Creamery Butter, Sour Cream, & Chives  
Roasted Garlic Mashed Potatoes  
Herb Roasted Baby Red Potatoes  
Roasted Sweet Potato Rounds  
Smoked Gouda Whipped Potatoes  
Smashed Potatoes with Gravy  
Creamy Mushroom Risotto  
Rice Pilaf  
Wild Rice  
Basmati Rice  
Fresh Steamed Asparagus  
Fresh Steamed Broccoli with Cashews  
Spinach Soufflé  
Seasonal Medley of Fresh Vegetables

## Choice of Two Salads

Fresh Garden Salad with Vegetables and Assorted Dressings  
Greek Salad  
Summer Salad  
Rustic Salad  
Santa Fe Caesar Salad  
Asian Salad  
Mixed Field Greens topped with Bean Thread Noodles and Asian Vinaigrette

## Choice of Two Breads

Focaccia Bread with Herb Olive Oil  
House Baked Corn Muffins  
Warm Sour Dough Loaves with Creamery Butter  
French Baguettes

## Choice of Three Beverages

Freshly Brewed Coffee, Hot Teas, Iced Tea, Fruit Punch, Lemonade, Raspberry Iced Tea,  
Peach Iced Tea, Tropical Iced Tea, Strawberry Iced Tea

# PORTICO - Standard Menu - Mexican/ Southwest

## Choice of Two Hors' D'oeuvres

Green Chile Meatballs  
Crudité's of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Tri-Color Tortilla Chips with Guacamole & Chunky Salsa Fresca  
Pulled BBQ Pork served on a Cornbread Round

## Choice of One Entrée

Southwestern Ground Sirloin Loaf  
Green Chili Beef  
Chicken Mole  
Shredded Adobo Pork  
Chicken & Spinach White Cheese Enchiladas  
Beef, Chicken, Pork, or Green Chile Tamales  
Taco Bar with Seasoned Taco Meat, Shredded Lettuce, Diced Tomatoes, Onions,  
Grated Cheese & Salsa

## Choice of One Tortilla

Corn  
Flour

## All Meals Include:

Garden Salad with Citrus Vinaigrette  
Spanish Rice  
Refried Beans

## Choice of Two Beverages

Freshly Brewed Coffee, Iced Tea, Fruit Punch, Lemonade

# PORTICO - Deluxe Menu - Mexican/ Southwest

## Choice of Two Hors' D'oeuvres

Green Chile Meatballs  
Crudité's of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Tri-Color Tortilla Chips with Guacamole & Chunky Salsa Fresca  
Pulled Pork, Fire Roasted Corn, Black Beans and Cilantro on Corn Bread Round  
Roasted Red Pepper Hummus with Flour Tortilla Chips

## Choice of Two Entrées

Southwestern Ground Sirloin Loaf  
Green Chili Beef  
Chicken Mole  
Shredded Adobo Pork  
Chicken & Spinach White Cheese Enchiladas  
Shrimp White Cheese Enchiladas  
Beef, Chicken, Pork, or Green Chile Tamales  
Taco Bar with Seasoned Taco Meat, Shredded Lettuce, Diced Tomatoes, Onions,  
Grated Cheese & Salsa  
Grilled Chicken Cortez topped with Pico de Gallo

## Choice of One Salad

Southwestern Black Bean, Roasted Corn, & Jicama Salad  
Santa Fe Pasta Salad with Grilled Marinated Vegetables  
Fresh Garden Salad with Citrus Vinaigrette & Jalapeno Ranch

## Choice of Two Breads

House Baked Corn Muffins  
Corn Tortillas  
Flour Tortillas

-All Meals Include Spanish Rice & Refried Beans -

## Choice of Two Beverages

Freshly Brewed Coffee, Iced Tea, Fruit Punch, Lemonade

# PORTICO - Ultimate Menu - Mexican/ Southwest

## Choice of Two Hors' D'oeuvres

Shrimp and Cheese Taquitos with Roasted Poblano Salsa  
Miniature Quesadillas: Green Chile, Chicken and Pepper Jack, or Wild Mushroom  
Pulled Pork, Fire Roasted Corn, Black Beans and Cilantro on Corn Bread Round  
Tri-Color Tortilla Chips with Guacamole, Con Queso, & Chunky Salsa Fresca  
Miniature Chicken Quesadillas served with Spicy Mushroom Sauce  
Imported & Domestic Cheese Display with Assorted Crackers  
Green Chile Meatballs  
Crudités of Fresh Vegetables with Dipping Sauce  
Honey Chipotle Chicken Sate  
Poached Bay Shrimp in Spicy Gazpacho  
Southwestern Mango Chicken Salad in a Phyllo Cup  
Roasted Red Pepper Hummus with Flour Tortilla Chips

## Choice of Two Entrées

Cilantro Grilled Prawns with Tequila Aioli  
Coconut Rum Battered Shrimp with Mango-Cilantro Salsa  
Carne Asada with Ancho-Chili Marinade & Tomatillo Salsa  
Smoked Gouda, Spinach, & Red Pepper Stuffed Chicken with Roasted Red Pepper Coulis  
Southwestern Stuffed Chicken Breast with Spinach, Jalapeno & Monterey Jack Cheese  
Roasted Pork Loin with Adobo Sauce & Chipotle-Apricot Compote  
Chicken & Spinach White Cheese Enchiladas  
Shrimp White Cheese Enchiladas  
Southwestern Meatloaf With Poblano Demi-Glaze  
Sirloin of Beef with Chipotle-Chili Glaze  
Tequila Lime Chicken Breast  
Chicken Fajitas with Guacamole/Diced Tomatoes/Onions/Grated Cheese/Salsa  
Beef Fajitas with Guacamole/Diced Tomatoes/Onions/Grated Cheese/Salsa

Choice of Two Sides: Green Chili Whipped Potatoes, Southwestern Rice, Spicy Black Beans,  
Grilled Marinated Vegetables, Green Chili Macaroni & Cheese, Grilled Fresh Corn on the Cob,  
Cumin Scented Whipped Potatoes

## Choice of One Salad

Southwestern Black Bean, Roasted Corn & Jicama Salad  
Romaine, Roasted Corn, Hominy, Black Bean, Red & Green Bell Peppers with Chipotle Vinaigrette  
Santa Fe Pasta Salad with Grilled Marinated Vegetables  
Fresh Garden Salad with Citrus Vinaigrette & Jalapeno Ranch

Choice of Two Breads: House Baked Corn Muffins , Corn Tortillas, Flour Tortillas,  
Green Chili-Cheese Corn Bread , Blue Corn Muffins

Choice of Three Beverages: Freshly Brewed Coffee, Iced Tea, Fruit Punch, Lemonade

# PORTICO - Standard Menu - Italian

## Choice of Two Hors' D'oeuvres

Italian Meatballs  
Crudités of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Bruschetta with Roasted Garlic Crostini  
Anti-Pasta Display (Counts as Two Appetizers, or One Appetizer and your salad)

## Choice of One Entrée

Sicilian Lasagna  
Linguine with Tomato-Basil Marinara  
Penne with Bolognese  
Chicken Tetrazzini over Fettuccine  
Eggplant Parmesan  
Meatloaf Italiano  
Baked Ziti

## Choice of One Salad

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Traditional Caesar Salad  
Anti-Pasta Display (Counts as Two Appetizers, or One Appetizer and your salad)

## Choice of One Bread

Roasted Garlic Bread  
Assorted Dinner Rolls

## Choice of Two Beverages

Freshly Brewed Coffee, Iced Tea, Fruit Punch, Lemonade

# PORTICO - Deluxe Menu - Italian

## Choice of Two Hors' D'oeuvres

Crudités of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Bruschetta with Roasted Garlic Crostini  
Caesar Salad Bite on a Parmesan Crisp  
Focaccia topped with Pesto, Sun-Dried Tomatoes and Chevre  
Individual Deep Fried Raviolis with Grey Goose Sauce  
Mozzarella & Garlic Crostini  
Cream Cheese, Pesto and Sun-Dried Tomato Layered Torte  
served with Assorted European Table Crackers  
Herbed Infused Cocktail Pizza topped with Sliced Chicken, Red & Yellow Pepper  
Anti-Pasta Display (Counts as Two Appetizers or One Appetizer and Your Salad)  
With Sliced Meats, Assorted Olives, Grilled Roasted Peppers & Vegetables

## Choice of Two Entrées

Vegetarian Spinach Lasagna  
Chicken Cacciatore  
Cheese Tortellini with a Pesto Sauce  
Italian Sausage & Peppers  
Sicilian Lasagna  
Linguine with Tomato-Basil Marinara  
Penne with Bolognese  
Chicken Tetrazzini over Fettuccine  
Eggplant Parmesan  
Chicken Parmesan  
Baked Ziti

-OR-

## Chef Attended Pasta Bar

(Counts as Both Entrées)

Penne Pasta and Cheese Tortellini  
Alfredo Sauce, Tomato Basil Sauce  
and Bolognese Sauce  
add ins of: Broccoli, Mushrooms, Onions,  
Fresh Garlic, Pine Nuts,  
Artichoke Hearts, Black Olives, Sun-  
Dried Tomatoes, Bell Peppers,  
Chicken, Italian Sausage, & Freshly  
Grated Parmesan

## Choice of Two Salads

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Traditional Caesar Salad  
Romaine Lettuce, Mixed Greens, Tuscan Beans, Diced Red Peppers, Peppercini,  
Shaved Parmesan Cheese Creamy Garlic Dressing  
Anti-Pasta Display (Counts as Two Appetizers, or One Appetizer and your salad)

Choice of One Bread: , Roasted Garlic Bread, Italian Bread Sticks, Assorted Dinner Rolls

## Choice of Three Beverages

Freshly Brewed Coffee, Hot Teas, Iced Tea, Fruit Punch, Lemonade, Raspberry Iced Tea,  
Peach Iced Tea, Tropical Iced Tea, Strawberry Iced Tea

# PORTICO - Ultimate Menu - Italian

## Choice of Three Hors' D'oeuvres

Crudités of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Bruschetta with Roasted Garlic Crostini  
Caesar Salad Bite on a Parmesan Crisp  
Focaccia topped with Pesto, Sun-Dried Tomatoes and Chevre  
Individual Deep Fried Raviolis with Grey Goose Sauce  
Mozzarella & Garlic Crostini  
Prosciutto Wrapped Melon  
Cream Cheese, Pesto and Sun-Dried Tomato Layered Torte  
served with Assorted European Table Crackers  
Herbed Infused Cocktail Pizza topped with Sliced Chicken, Red & Yellow Pepper  
Miniature Tomato and Mozzarella Stacks served with Fresh Basil Chiffonade & Extra Virgin Olive Oil  
Anti-Pasta Display (Counts as Two Appetizers or One Appetizer and One Salad)  
With Sliced Meats, Assorted Olives, Grilled Roasted Peppers & Vegetables

## Choice of Two Entrées

Includes Pasta with Tomato-Basil Sauce  
Unless Pasta Bar Chosen  
Romana-Parmesana Crusted Chicken  
Breast topped with Tomato Concassée  
Pork Shank Osso Bucco  
Chicken Picatta  
Chicken Brushetta  
Sicilian Lasagna  
Chicken Marsala  
Tuscan Flank Steak  
Veal Parmesan

## Chef Attended Pasta Bar

(Counts as One Entrée)  
Penne Pasta and Cheese Tortellini  
Alfredo Sauce, Tomato Basil Sauce  
and Bolognese Sauce  
Add-Ins of: Broccoli, Mushrooms,  
Onions, Fresh Garlic, Pine Nuts,  
Artichoke Hearts, Black Olives,  
Sun-Dried Tomatoes, Bell Peppers,  
Chicken, Italian Sausage, Smoked  
Salmon, & Fresh Grated Parmesan

-OR-

## Choice of Two Salads

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Traditional Caesar Salad  
Romaine Lettuce, Mixed Greens, Tuscan Beans, Diced Red Peppers, Peppercini,  
Shaved Parmesan Cheese Creamy Garlic Dressing  
Caprese Salad  
Fresh Spinach Salad topped with Fresh Strawberries, Spiced Pecans, Mushrooms,  
Grilled Red Onions and Honey Poppy Seed Dressing  
Anti-Pasta Display (Counts as Two Appetizers, or One Appetizer and One salad)

Choice of One Bread: Roasted Garlic Bread, Italian Bread Sticks, Assorted Dinner Rolls, Focaccia Bread

Choice of Three Beverages: Freshly Brewed Coffee, Hot Teas, Iced Tea, Fruit Punch,  
Lemonade, Raspberry Iced Tea, Peach Iced Tea, Tropical Iced Tea, Strawberry Iced Tea

# PORTICO - Standard Menu - Barbecue

## Choice of Two Hors' D'oeuvres

Assorted Fruit Trays  
Fresh Vegetables and Dip  
Assorted Cheese with Crackers  
Louisiana Hot Links with Spicy Mustard  
Pollo Pinwheels

## Choice of One Entrée

BBQ Pulled Pork Sandwiches	Marinated Grilled Chicken Filets
BBQ Chopped Chicken Sandwiches	Mesquite Smoked Rib Tips
BBQ Beef Brisket Sandwiches	Spice Rubbed Quartered Chicken

## Choice of One Salad

Tossed Spring Salad  
Caesar Salad  
Pasta Salad  
Coleslaw  
Potato Salad

## Choice of One Bread

Assorted Dinner Rolls  
Soft Pull Apart Rolls

## Choice of One Vegetable Dish

Fresh Grilled Vegetables	Cowboy Beans
Roasted Garlic Mashed Potatoes	Au Gratin Potatoes
BBQ Baked Beans	Rice Pilaf
Pan Roasted Corn	Corn Cobbettes

## Choice of Two Beverages

Freshly Brewed Coffee, Iced Tea, Punch, Lemonade

# PORTICO - Deluxe Menu - Barbecue

## Choice of Two Hors' D'oeuvres

Assorted Fruit Trays	Pollo Pinwheels
Fresh Vegetables and Dip	Stuffed Mushrooms
Assorted Cheese with Crackers	Bruschetta

## Choice of Two Entrées- Full Portions

BBQ Pulled Pork	Smoked Sirloin Roast
BBQ Beef Brisket	Mesquite Smoked Boneless Turkey
Marinated Grilled Chicken Filets	Brown Sugar Maple Glazed Pork Loin
Spice Rubbed Quartered Chicken	

## Choice of One Salad

Tossed Spring Salad	Potato Salad
Caesar Salad	Macaroni Salad
Pasta Salad	Fruit Salad
Coleslaw	Spinach Salad

## Choice of One Bread

Assorted Dinner Rolls  
Soft Pull Apart Rolls  
Breadsticks

## Choice of Two Vegetable Dishes

Fresh Grilled Vegetables	Traditional Cornbread Stuffing
Pan Roasted Corn	BBQ Baked Beans
Garlic Mashed Potatoes	Cowboy Beans
Au Gratin Potatoes	Rice Pilaf
Baked Potatoes	Corn Cobettes
Roasted Garlic & Basil Red Potatoes	Long Grain Wild Rice

## Choice of Three Beverages

Freshly Brewed Coffee, Raspberry Iced Tea, Mango Iced Tea, Punch, Lemonade

# PORTICO - Ultimate Menu - Barbecue

## Choice of Two Hors' D'oeuvres

Assorted Fruit Trays	Pollo Pinwheels
Fresh Vegetables and Dip	Stuffed Mushrooms
Assorted Cheese with Crackers	Bruschetta
Smoked Chicken Wings	Louisiana Hot Links
Spinach Artichoke Dip with Crostinis	

## Choice of Two Entrées- Full Portions

BBQ Pulled Pork	Smoked Sirloin Roast
Spice Rubbed Quartered Chicken	Mesquite Smoked Boneless Turkey
Brown Sugar Maple Glazed Pork Loin	Grilled Boneless Chicken Filets
Thick Sliced Beef Brisket	Mesquite Smoked Rib Tips
St. Louis Style Pork Ribs	Top Sirloin Steaks
Boneless Pork Chops	Southwest Shrimp Kabobs

## Or- One of the Following

Peppercorn Crusted Beef Tenderloin  
Tenderloin Filets  
Ahi Tuna Filets

## Choice of Two Salads

Southwester Caesar Salad	Spinach Salad	Garden Salad
Fruit Salad	Raspberry Walnut Salad	Asparagus Salad

## Choice of Two Breads

Assorted Dinner Rolls	Breadsticks
Soft Pull Apart Rolls	Cornbread

## Choice of Two Vegetable Dishes

Fresh Grilled Vegetables	Traditional Cornbread Stuffing
Pan Roasted Corn	BBQ Baked Beans
Garlic Mashed Potatoes	Cowboy Beans
Au Gratin Potatoes	Rice Pilaf
Baked Potatoes	Sauteed Green Beans
Harvest Spaghetti Squash	Steamed Broccoli
Roasted Sweet Potatoes	Macaroni & Cheese
Roasted Garlic & Basil Red Potatoes	Long Grain Wild Rice

## Choice of Three Beverages

Freshly Brewed Coffee, Prickly Pear Iced Tea, Mango Iced Tea, Punch, Lemonade

# PORTICO - Standard Menu - Tropical

## Choice of Two Hors' D'oeuvres

Hawaiian Meatballs with Pineapple Chunks  
Crudité's of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Tri-Color Tortilla Chips with Guacamole & Fresh Mango Salsa  
Jerk Chicken Drumettes Served with Tangy Blue Cheese Dip

## Choice of One Entrée

Sweet and Sour Pork  
Apricot Chicken  
Spicy Island Chicken  
Hawaiian Chicken

## Choice of One Side

Red Beans & Rice  
West Indian Black Beans  
Coconut Basmati Rice  
Whipped Pineapple Sweet potatoes  
Grilled Sweet Potato Salad

## Choice of One Salad

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Caribbean Sweet Potato Salad  
Tropical Salad with Pineapple Vinaigrette  
Hawaiian Cucumber Salad  
Jamaican Cole Slaw  
Coconut Fruit Salad

## Choice of One Bread

Hawaiian Sweet Bread  
Blue Corn Muffins with Tropical Butter  
Corn Bread with Guava Butter

## Choice of Two Beverages

Freshly Brewed Coffee, Tropical Iced Tea, Fruit Punch, Lemonade

# PORTICO - Deluxe Menu - Tropical

## Choice of Two Hors' D'oeuvres

Hawaiian Meatballs with Pineapple Chunks  
Crudité's of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Tri-Color Tortilla Chips with Guacamole & Fresh Mango Salsa  
Jerk Chicken Drumettes Served with Tangy Blue Cheese Dip  
Pulled Pork, Roasted Corn, & Black Beans Served on Corn Bread Rounds  
Fresh Fruit Display with Island Yogurt Dip  
Tropical Salsa with Grilled Mango-served with Pita Chips

## Choice of Two Entrées

Sweet and Sour Pork	Hawaiian Chicken
Apricot Chicken	Marinated Pork Loin with Pineapple-Mango Relish
Spicy Island Chicken	Hawaiian Haystacks

## Choice of One Side

Red Beans & Rice	Grilled Sweet Potato Salad
West Indian Black Beans	Caribbean Squash
Coconut Basmati Rice	Hawaiian Baked Bananas
Whipped Pineapple Sweet Potatoes	Steamed Rice with Currants & Almonds

## Choice of Two Salads

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Caribbean Sweet Potato Salad  
Tropical Salad with Pineapple Vinaigrette  
Hawaiian Cucumber Salad  
Jamaican Cole Slaw  
Coconut Fruit Salad

## Choice of One Bread

Hawaiian Sweet Bread  
Blue Corn Muffins with Tropical Butter  
Corn Bread with Guava Butter

## Choice of Two Beverages

Freshly Brewed Coffee, Tropical Iced Tea, Fruit Punch, Lemonade

# PORTICO - Ultimate Menu - Tropical

## Choice of Two Hors'Doeuvres

Hawaiian Meatballs with Pineapple Chunks  
Crudités of Fresh Vegetables with Dipping Sauce  
Domestic Cheese Display with Assorted Crackers  
Tri-Color Tortilla Chips with Guacamole & Fresh Mango Salsa  
Jerk Chicken Drumettes Served with Tangy Blue Cheese Dip  
Pulled Pork, Roasted Corn, & Black Beans Served on Corn Bread Rounds  
Fresh Fruit Display with Island Yogurt Dip  
Tropical Salsa with Grilled Mango-served with Pita Chips

## Choice of Two Entrées

Sweet and Sour Pork	Marinated Pork Loin with Pineapple-Mango Relish
Apricot Chicken	Bacon Wrapped Spicy Barbecue Shrimp
Spicy Island Chicken	Coconut Crusted Atlantic White Fish with Pina Colada Sauce
Hawaiian Chicken	Jamaican Red Snapper
Hawaiian Haystacks	Honey Glazed Ham with Fresh Pineapple Chunks

## Choice of Two Sides

Red Beans & Rice	Hawaiian Baked Bananas
West Indian Black Beans	Steamed Rice with Currants & Almonds
Coconut Basmati Rice	Caribbean Ratatouille
Whipped Pineapple Sweet Potatoes	Sweet Potato Casserole
Grilled Sweet Potato Salad	Coconut Carrots
Caribbean Squash	Bahamian Style Peas & Rice

## Choice of Two Salads

Fresh Garden Salad with Balsamic Vinaigrette & Ranch Dressings  
Caribbean Sweet Potato Salad  
Tropical Salad with Pineapple Vinaigrette  
Hawaiian Cucumber Salad  
Jamaican Cole Slaw  
Coconut Fruit Salad  
Mango Papaya Salad

Choice of One Bread: Hawaiian Sweet Bread, Blue Corn Muffins with Tropical Butter,  
Corn Bread with Guava Butter, Tropical Biscuits

## Choice of Two Beverages

Freshly Brewed Coffee, Tropical Iced Tea, Fruit Punch, Lemonade