

PORTICO

Catering Services

480.251.1868

www.porticoweddings.com

events@porticoweddings.com

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.

Standard \$28.00 per person

Deluxe \$32.00 per person

Ultimate \$38.00 per person

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.



www.porticoweddings.com

09/09

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 Fresca
Cream Cheese, Pesto, & Sun Dried Tomato Torte with European Table Crackers	Chicken Sate with Peanut Sauce
Southwestern Mango Chicken Salad in a Phyllo Cup	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 Pepper Strips
Three Onion Whipped Potatoes	Honey Glazed Carrots
Rice Pilaf	Corn O'Brian
Wild Rice	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 09/09

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

Choice of Two Hors'Doeuvres

- 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 Tableside/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 Tableside]
- 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 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
Crudité 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, On-
ions, 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 Concasse
Pork Shank Osso Bucco
Chicken Picatta
Chicken Bruschetta
Sicilian Lasagna
Chicken Marsala
Tuscan Flank Steak
Veal Parmesan

-OR-

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

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 Cobettes

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 Cobbettes
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 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' 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	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