

Portico Weddings & Events

Catering Services with Arizona Catering



www.porticoweddings.com

480. 251. 1868

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 \$650.

<i>Standard</i>	<i>\$39.00 per person</i>
<i>Deluxe</i>	<i>\$43.00 per person</i>
<i>Ultimate</i>	<i>\$49.00 per person</i>

China Plate Ware (Dinner plate, cake plate, knife, dinner fork, spoon, cake fork, water goblet, champagne toaster, and linen napkin) are included.

Appetizer napkins and cake napkins are included.

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

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

-Catering pricing is averaged, (not individually itemized) for service, delivery, setup, plate ware, etc., so children over the age of 3 must be counted in your guest count.

-Gratuity is included into cost.



PORTICO - Standard Menu - Thru Arizona Catering

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Choice of Two Appetizers

Sweet & Sour Meatballs
Green Chile Meatballs
Italian Meatballs
Hawaiian Meatballs with Fresh Grilled Pineapple Chunks
**Bruschetta Served with Roasted Garlic Crostini
Anti-Pasta Display (Counts as Two Appetizers or One Appetizer & Dinner Salad)
**Crudité of Fresh Vegetables with Dipping Sauce
**Seasonal Fresh Fruit Display
**Domestic Cheese Display with Assorted Crackers
Chicken Drummettes served with Tangy Bleu Cheese Dip
Jerk Chicken Drummettes Served with Tangy Blue Cheese Dip
Pollo Pinwheels
**Tri-Color Tortilla Chips with Guacamole & Chunky Salsa Fresca
Pulled Barbeque Pork served on a Cornbread Bite
Louisiana Hot Links with Spiced Mustard

Choice of One Entrée

Rosemary Roasted Chicken	Chicken Mole
Herb Grilled Marinated Chicken Breasts	Chicken Paprikash
Quartered Smokey Chicken with Tamarind Glaze	Apricot Chicken
Quartered Spiced Rubbed Chicken	Spicy Island Chicken
Penne Pasta Served with Bolognese Sauce	Hawaiian Chicken
Old Fashioned Ground Sirloin Loaf	Beef Burgundy
Southwestern Ground Sirloin Loaf	Green Chili Beef
Mesquite Smoked Rib Tips	Seasoned Beef Taco Bar
Pork Loin Served with Fresh Fruit Compote	Meatloaf Italiano
Chicken, Spinach & White Cheese Enchiladas	Turkey Tetrazzini
Beef, Chicken, Pork or Green Chile Tamales	Shredded Pork Adobo
**Linguine with Tomato Basil Marinara	Sweet & Sour Pork
**Eggplant Parmesan	BBQ Pulled Pork Sandwich
**Baked Ziti	BBQ Chopped Chicken Sandwich
	BBQ Beef Brisket Sandwich

***Marked Items are Vegetarian

Standard Menu Continued on Next Page.....

PORTICO - Standard Menu Cont... - Thru Arizona Catering

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Choice of One Side Dish

Roasted Garlic Mashed Potatoes	West Indian Black Beans
Herb Roasted Baby Red Potatoes	Refried Beans
Au Gratin Potatoes	BBQ Baked Beans
Whipped Pineapple Sweet Potatoes	Cowboy Beans
Grilled Sweet Potato Medallions	Honey Glazed Carrots
Rice Pilaf	Corn O'Brien
Spanish Rice	Pan Roasted Corn
Coconut Basmati Rice	Corn Cobbettes
Red Beans & Rice	Seasonal Chef's Selection Fresh Vegetable Medley
	Fresh Steamed Green Beans with Red Pepper Strips

Choice of One Salad

Fresh Garden Salad with choice of Balsamic Vinaigrette, Citrus Vinaigrette & Ranch Dressing
Traditional Caesar Salad

Fresh Spinach Salad with Grilled Red Onions, Spiced Nuts, Strawberries & Honey Poppy Seed Dressing
Cabbage Slaw with Almonds & Sun Dried Cranberries

Grilled Vegetable Pasta Salad

Tropical Salad with Pineapple Vinaigrette

Hawaiian Cucumber Salad

Jamaican Cole Slaw

Coconut Fruit Salad

Caribbean Sweet Potato Salad

Old Fashioned Potato Salad

Macaroni Salad

Loaded Baked Potato Salad (not vegetarian)

Fruit Salad

Choice of One Bread

Dinner Rolls, Pull Apart Rolls, Roasted Garlic Bread, Breadsticks, Cornbread,
Blue Corn Muffins, Hawaiian Sweet Bread, Tortillas

Choice of Two Beverages

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

PORTICO - Deluxe Menu - Thru Arizona Catering

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Choice of Two Appetizers

- Barbeque Meatballs
- Green Chile Meatballs
- Italian Meatballs
- Hawaiian Meatballs with Fresh Grilled Pineapple Chunks
- **Domestic Cheese Display Served with Assorted Crackers
 - **Crudité of Fresh Vegetables with Dipping Sauce
 - **Seasonal Fresh Fruit Display with Island Yogurt Dip
 - **Tortilla Chips with Guacamole & Chunky Salsa Fresca
 - **Tropical Salsa with Grilled Mango served with Pita Chips
- **Cream Cheese, Pesto & Sun Dried Tomato Layered Torte served with European Table Crackers
- Southwestern Mango Chicken Salad in a Phyllo Cup
- Chicken Sate with Peanut Sauce
- Jerk Chicken Drumettes served with Tangy Bleu Cheese Dip
- Pollo Pinwheels
 - **Bruschetta served with Garlic Baked Crostini
 - **Caesar Salad Bite on a Parmesan Crisp
- **Focaccia topped with Pesto, Sun Dried Tomatoes & Chevre
 - **Mozzarella & Garlic Crostini
 - **Herbed Stuffed Mushrooms
- **Individual Deep Fried Raviolis served with Grey Goose Sauce
 - **Spanakopita
- **Roasted Red Pepper Hummus served with Flour Tortilla Chips
- Anti-Pasta Display (Counts as Two Appetizers or One Appetizer & Dinner Salad)
- Pulled Pork, Fire Roasted Corn, Black Beans & Cilantro on a Corn Bread Bite

Choice of Two Entrées

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| Rosemary Roasted Chicken | Old Fashioned Ground Sirloin Loaf |
| Champagne Chicken | Southwestern Ground Sirloin Loaf |
| Herb Grilled Marinated Chicken Breasts | Meatloaf Italiano |
| Quartered Smokey Chicken with Tamarind Glaze | Mesquite Smoked Rib Tips |
| Chicken Cacciatore | Italian Sausage & Peppers |
| Chicken Parmesan | Mesquite Smoked Boneless Turkey |
| Chicken Mole | Turkey Tetrazzini |
| Grilled Chicken Cortez topped with Pico de Gallo | Brown Sugar Maple Glazed Pork Loin |
| Chicken Paprikash | Pork Loin Served with Fresh Fruit Compote |
| Apricot Chicken | Marinated Pork Loin with Pineapple Mango Relish |
| Quartered Spiced Rubbed Chicken | Sliced Honey Baked Ham |
| Spicy Island Chicken | Shredded Pork Adobo |
| Hawaiian Chicken | Sweet & Sour Pork |
| Hawaiian Haystacks | Chicken, Spinach & White Cheese Enchiladas |
| Old Fashioned Brisket of Beef | Shrimp White Cheese Enchiladas |
| BBQ Brisket of Beef | Beef, Chicken, Pork or Green Chile Tamales |
| Beef Burgundy | **Linguine with Tomato Basil Marinara |
| Smoked Sirloin Roast | **Cheese Tortellini served with Pesto Sauce |
| Green Chili Beef | **Eggplant Parmesan |
| Seasoned Beef Taco Bar | Sicilian Lasagna |
| Penne Pasta Served with Bolognese Sauce | **Spinach Lasagna |
| | **Baked Ziti |

BBQ Pulled Pork, Chicken or Beef Brisket Sandwich (Choice of one)

Chef Attended Pasta Bar (Counts as both entrees, buffet option only)

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

PORTICO - Deluxe Menu Cont... - Thru Arizona Catering

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Choice of Two Side Dishes

Roasted Garlic Mashed Potatoes
Three Onion Whipped Potatoes
Herb Roasted Baby Red Potatoes
Roasted Garlic & Basil Red Potatoes
Au Gratin Potatoes
Baked Potatoes
Whipped Pineapple Sweet Potatoes
Grilled Sweet Potato Medallions
Steamed Rice with Currants & Almonds
Rice Pilaf
Wild Rice
Spanish Rice
Coconut Basmati Rice
Red Beans & Rice

West Indian Black Beans
Refried Beans
BBQ Baked Beans
Cowboy Beans
Traditional Cornbread Stuffing
Seasonal Chef's Selection Fresh Vegetable Medley
Fresh Steamed Green Beans with Red Pepper Strips
Honey Glazed Carrots
Corn O'Brien
Fresh Kernel Corn with Sweet Butter
Pan Roasted Corn
Caribbean Squash
Hawaiian Baked Bananas
Corn Cobettes

Choice of One Salad

- Fresh Garden Salad with choice of Balsamic Vinaigrette, Citrus Vinaigrette, Jalapeno Ranch or Ranch Dressing
- Romaine Lettuce, Mixed Green, Tuscan Beans, Diced Red Peppers, Peppercini, Shaved Parmesan Cheese tossed with Creamy Garlic Dressing
- Fresh Spinach Salad with Grilled Red Onions, Spiced Nuts, Strawberries & Honey Poppy Seed Dressing
 - Cabbage Slaw with Almonds & Sun Dried Cranberries
 - Grilled Vegetable Pasta Salad
 - Grecian Cucumber & Roma Tomato Salad with Feta
 - Southwestern Black Bean, Roasted Corn & Jicama Salad
 - Santa Fe Pasta Salad with Grilled marinated Vegetables
 - Tropical Salad with Pineapple Vinaigrette
- Traditional Caesar Salad
- Asian Noodle Salad
- Hawaiian Cucumber Salad
- Jamaican Cole Slaw
- Coconut Fruit Salad
- Caribbean Sweet Potato Salad
- Old Fashioned Potato Salad
- Macaroni Salad
- Loaded Baked Potato Salad (not vegetarian)
- Fruit Salad

Choice of One Bread

Dinner Rolls, Pull Apart Rolls, Roasted Garlic Bread, Breadsticks, Cornbread,
Blue Corn Muffins, Hawaiian Sweet Bread, Tortillas

Choice of Three Beverages

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

PORTICO - Ultimate Menu - Thru Arizona Catering

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Choice of Two Appetizers

- Pesto Rubbed Meatballs with Wild Mushroom Sauce
- Barbeque Meatballs
- Green Chile Meatballs
- Italian Meatballs
- Hawaiian Meatballs with Fresh Grilled Pineapple Chunks
- **Imported & Domestic Cheese Display Served with Assorted Crackers
 - **Crudités of Fresh Vegetables with Dipping Sauce
 - **Seasonal Fresh Fruit Display with Island Yogurt Dip
 - **Tortilla Chips with Guacamole & Chunky Salsa Fresca
 - **Tropical Salsa with Grilled Mango served with Pita Chips
- **Cream Cheese, Pesto & Sun Dried Tomato Layered Torte served with European Table Crackers
- Southwestern Mango Chicken Salad in a Phyllo Cup
- Grilled Chicken Salad with Orange & Cilantro in a Won Ton Cup
- Chicken Sate with Peanut Sauce
- Voo Doo Chicken Skewer
- Jerk Chicken Drumettes served with Tangy Bleu Cheese Dip
- Pollo Pinwheels
- Smoked Turkey & Spiced Walnut Won Ton Served with Raspberry Jalapeno Sauce
 - **Bruschetta served with Garlic Baked Crostini
 - **Caesar Salad Bite on a Parmesan Crisp
 - **Baby Red New Potatoes filled with Spinach & Goat Cheese
 - **Eggplant & Mushroom Phyllo Triangles
 - **Focaccia topped with Pesto, Sun Dried Tomatoes & Chevre
 - **Mozzarella & Garlic Crostini
 - **Herbed Stuffed Mushrooms
 - **Individual Deep Fried Raviolis served with Grey Goose Sauce
 - **Spanakopita
 - **Roasted Red Pepper Hummus served with Flour Tortilla Chips
 - **Green Chile & Cheese Quesadillas
- Anti-Pasta Display (Counts as Two Appetizers or One Appetizer & Dinner Salad)
- Individual Soup Shooters: Southern Corn Chowder, Summer Gazpacho or Wild Mushroom Bisque
- Pulled Pork, Fire Roasted Corn, Black Beans & Cilantro on a Corn Bread Bite
- Honey Baked Ham & Cranberry Relish served on Silver Dollar Corn Bread Muffins
- Shrimp & Cheese Taquitos with Roasted Poblano Sauce
- Shrimp Spring Rolls with Sweet & Sour Sauce
- Shrimp Won Tons served with Plum Sauce

Choice of Two Entrées

- Chicken Picatta
- Chicken Bruschetta
- Chicken Marsala
- Spice Rubbed Quartered Chicken
- Grilled Boneless Chicken Filets
- Apricot Chicken
- Spicy Island Chicken
- Hawaiian Chicken
- Hawaiian Haystacks
- Marinated Pork Loin with Pineapple-Mango Relish
- Boneless Pork Chop
- Pork Osso Bucco



PORTICO - Ultimate Menu Cont... - Thru Arizona Catering

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Choice of Two Entrées Continued.....

Honey Baked Ham
Honey Glazed Ham with Pineapple Chunks
BBQ Pulled Pork
St Louis Style Pork Ribs
Sweet & Sour Pork
Coconut Crusted Pacific White Fish with Pina Colada Sauce
Sugar & Spice Salmon
Jamaican Red Snapper
Cilantro Grilled Prawns with Tequila Aioli
Coconut Rum Battered Shrimp with Mango-Cilantro Salsa
Shrimp White Cheese Enchiladas
Southwest Shrimp Kabobs
Bacon Wrapped Spicy Barbeque Shrimp
Macadamia Nut Crusted Chicken Breast with Tropical Mango Salsa
Pecan Crusted Chicken Breast with Honey Butter Sauce
Bourbon Glazed BBQ Chicken Breast with Mushroom & Onions
Roasted Chicken with Juahillo Sauce
Tequila Lime Chicken Breast
Southwestern Stuffed Chicken Breast with Spinach, Jalapeno & Monterey Jack Cheese
Romano-Parmesan Crusted Chicken topped with Tomato Concassee
Chicken & Spinach White Cheese Enchiladas
Cranberry & Wild Rice stuffed Cornish Game Hens
Herb Roasted Turkey Breast with Cranberry Relish
Mesquite Smoked Boneless Turkey
Pork Loin with Three Onions Apricot Marmalade
Roasted Pork Loin with Adobo Sauce & Chipolte-Apricot Compote
Brown Sugar Maple Glazed Pork Loin
Southwestern Ground Sirloin Loaf with Poblano Demi Glaze
Smoked Sirloin Roast
Grilled Flank Steak with Molasses Sauce
Steamship Round of Beef, Carved Tableside (Minimum of 100 guests, buffet only)
Old Fashioned Brisket of Beef
Carne Asada with Ancho-Chili Marinade & Tomatillo Salsa
Sirloin of Beef with Chipotle Chili Glaze
Mesquite Smoked Rib Tips
Top Sirloin Steaks
Tuscan Flank Steak

Or One of the Following

Choice Prime Rib of Beef with au jus & Creamy Horseradish Sauce, Carved Tableside
Choice NY Sirloin of Beef with Wild Mushroom or Au Poivue Sauce
Grilled Sirloin Steaks with Sherried Mushrooms
Peppercorn Crusted beef Tenderloin
Tenderloin Filets
Ahi Tuna Filets

Chef Attended Pasta Station with Penne Pasta, Cheese Tortellini, Alfredo Sauce, Tomato Basil Sauce, Bolognese Sauce, Broccoli, Mushrooms, Onions, Fresh Garlic, Pine Nuts, Artichoke Hearts, Black Olives, Sun Dried Tomatoes, Bell Peppers, Chicken, Italian Sausage, Smoked Salmon & Fresh Grated Parmesan

PORTICO - Ultimate Menu Cont... - Thru Arizona Catering

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Choice of Two Side Dishes

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| Roasted Garlic Mashed Potatoes | Penne Pasta with Tomato Basil Marinara |
| Smoked Gouda Whipped Potatoes | Green Chili Macaroni & Cheese |
| Smashed Potatoes with Gravy | Caribbean Ratatouille |
| Green Chili Whipped Potatoes | Spicy Black Beans |
| Cumin Scented Whipped Potatoes | BBQ Baked beans |
| Au Gratin Potatoes | Cowboy Beans |
| Baked Potato Bar with Butter, Sour Cream & Chives | Red Beans & Rice |
| Herb Roasted Baby Red Potatoes | West Indian Black Beans |
| Roasted Garlic & Basil Red Potatoes | Fresh Steamed Asparagus |
| Roasted Sweet Potato Rounds | Fresh Steamed Broccoli with Cashews |
| Sweet Potato Casserole | Sautéed green Beans |
| Whipped Pineapple Sweet Potatoes | Spinach Soufflé |
| Traditional Cornbread Stuffing | Seasonal Chef Selection Fresh Vegetables |
| Wild Mushroom Risotto | Grilled Corn on the Cob |
| Rice Pilaf | Pan Roasted Corn |
| Wild Rice | Harvest Spaghetti Squash |
| Basmati Rice | Caribbean Squash |
| Coconut Basmati Rice | Hawaiian Baked Bananas |
| Southwestern Rice | Coconut Carrots |
| Steamed Rice with Currants & Almonds | Bahamian Style Peas & Rice |

Choice of Two Salads

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| Traditional Caesar Salad | -Fresh Garden Salad with choice of Balsamic Vinaigrette, Citrus Vinaigrette, Jalapeno Ranch or Ranch Dressing |
| Southwestern Caesar Salad | -Romaine Lettuce, Mixed Green, Tuscan Beans Diced Red Peppers, Peppercini, Shaved Parmesan Cheese tossed with Creamy Garlic Dressing |
| Caprese Salad | -Fresh Spinach Salad with Grilled Red Onions, Spiced Nuts, Strawberries & Honey Poppy Seed Dressing |
| Raspberry Walnut Salad | -Cabbage Slaw with Almonds & Sun Dried Cranberries |
| Asparagus Salad | -Grilled Vegetable Pasta Salad |
| Greek Salad | -Grecian Cucumber & Roma Tomato Salad with Feta |
| Summer Salad | -Asian Green Salad with Mixed filed Greens topped with Bean Thread Noodles & Asian Vinaigrette |
| Rustic Salad | -Southwestern Black Bean, Roasted Corn & Jicama Salad |
| Asian Noodle Salad | -Santa Fe Pasta Salad with Grilled Marinated Vegetables |
| Tropical Salad with Pineapple Vinaigrette | Loaded Baked Potato Salad (not vegetarian) |
| Hawaiian Cucumber Salad | |
| Jamaican Cole Slaw | |
| Coconut Fruit Salad | |
| Mango Papaya Salad | |
| Caribbean Sweet Potato Salad | |
| Old Fashioned Potato Salad | |
| Macaroni Salad | |
| Fruit Salad | |

Choice of Two Breads

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| Dinner Rolls | Cornbread |
| Soft Pull Apart Rolls | Blue Corn Muffins |
| Roasted Garlic Bread | Green Chili-Cheese Corn Bread |
| Focaccia Bread with Herbed Olive Oil | Hawaiian Sweet Bread |
| Warm Sour Dough Loaves with Creamery Butter | Tropical Biscuits |
| Breadsticks | Corn Tortillas |
| | Flour Tortillas |

Choice of Three Beverages

- Freshly Brewed Coffee, Hot Tea, Iced Tea, Tropical Iced Tea, Raspberry Iced Tea, Peach Ice Tea, Mango Iced Tea, Prickly Pear Iced Tea, Strawberry Tea, Fruit Punch, Lemonade