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.

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<tbody>
<tr>
<td><strong>Standard</strong></td>
<td>$39.00 per person</td>
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<tr>
<td><strong>Deluxe</strong></td>
<td>$43.00 per person</td>
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<tr>
<td><strong>Ultimate</strong></td>
<td>$49.00 per person</td>
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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.
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  
Herb Grilled Marinated Chicken Breasts  
Quartered Smokey Chicken with Tamarind Glaze  
Quartered Spiced Rubbed Chicken  
Penne Pasta Served with Bolognese Sauce  
Old Fashioned Ground Sirloin Loaf  
Southwestern Ground Sirloin Loaf  
Mesquite Smoked Rib Tips  
Pork Loin Served with Fresh Fruit Compote  
Chicken, Spinach & White Cheese Enchiladas  
Beef, Chicken, Pork or Green Chile Tamales  
**Linguine with Tomato Basil Marinara  
**Eggplant Parmesan  
**Baked Ziti  
Chicken Mole  
Chicken Paprikash  
Apricot Chicken  
Spicy Island Chicken  
Hawaiian Chicken  
Beef Burgundy  
Green Chili Beef  
Seasoned Beef Taco Bar  
Meatloaf Italiano  
Turkey Tetrazzini  
Shredded Pork Adobo  
Sweet & Sour Pork  
BBQ Pulled Pork Sandwich  
BBQ Chopped Chicken Sandwich  
BBQ Beef Brisket Sandwich

***Marked Items are Vegetarian

Standard Menu Continued on Next Page.....
Choice of One Side Dish

Roasted Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Au Gratin Potatoes
Whipped Pineapple Sweet Potatoes
Grilled Sweet Potato Medallions
Rice Pilaf
Spanish Rice
Coconut Basmati Rice
Red Beans & Rice
West Indian Black Beans
Refried Beans
BBQ Baked Beans
Cowboy Beans
Honey Glazed Carrots
Corn O’Brien
Pan Roasted Corn
Corn Cobbettes
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
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  
**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  
Chicken Sate with Peanut Sauce  
Jerk Chicken Drummettes 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

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

08/18
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

08/18
PORTICO - Ultimate Menu - Thru Arizona Catering

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 Drummettes 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 Taquitoes 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
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 Concasse
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 Marinate & 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,
Bolognaise 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
Choice of Two Side Dishes

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

Choice of Two Salads

- 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
- Asian Green Salad with Mixed filed Greens topped with Bean Thread Noodles & Asian Vinaigrette
- Southwestern Black Bean, Roasted Corn & Jicama Salad
- Santa Fe Pasta Salad with Grilled Marinated Vegetables Loaded Baked Potato Salad (not vegetarian)

Choice of Two Breads

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