

Portofino's

Banquet Facility

**ORAZIO'S
BY ZARCONI**



Banquet & Catering Menu

9415 Main Street
(near Sheridan)
Clarence, New York 14031
www.orazios.com

(716) 759-8888

Restaurant Hours:

Monday, Wednesday and Thursday – 3:00 p.m. - 9:00 p.m.

Friday and Saturday – 3:00 p.m. - 10:00 p.m.

Sunday 12:00 p.m. - 9:00 p.m.

(Open Tuesdays in December)

Banquet hours – Available Any Time

Lunches Available – 15 people or more (Limited Menu)



*T*hank you for your interest in Orazio's by Zarcone Restaurant and Portofino's Banquet Facility. We pride ourselves in the high quality of food we prepare and our exceptional service. This menu is to be used just as a guideline. We can customize your menu from as simple to as elegant as you desire. We look forward to helping make your event a most memorable occasion.

Sincerely,

Frank Zarcone
& Staff

**Visit our Website at Orazios.com for take out trays available for your next cater out function.*

—BANQUET MENU—

BREAKFAST SPECIALTIES

(Available until 1:00 pm)

30 person minimum

Buffet #1 - \$24.95 per person*

Assorted Chilled Juices
Fresh Danishes/Pastries
Fruit Bowl
Frittata or Jimbotta
Hashbrowns or Homefries
Belgian Waffles or French Toast
Choice of 2: Ham, Bacon, or Sausage
Coffee or Tea

Buffet #2 - \$23.95 per person*

Assorted Chilled Juices
Fresh Danishes/Pastries
Fruit Bowl
Fluffy Scrambled Eggs
Belgian Waffles or French Toast
Choice of Homefries or Hash Browns
Choice of 2: Ham, Bacon, or Sausage
Coffee or Tea

Brunch - \$32.95 per person

Assorted Chilled Juices
Chef Salad
Baked Penne Parmesan

Choice of 2 Carved Meats :
Roast Beef, Whole Turkey Breast,
Baked Ham, Roast Pork Tenderloin

Scrambled Eggs
Choice of Ham, Bacon, or Sausage
Home Fries and Mashed Potatoes
Belgian Waffles
Mini Danishes & Pastries
Coffee or Tea

LUNCHEON SPECIALTIES

(Served Mon-Fri until 2:00pm)

30 person minimum

DELI LUNCHEON

\$16.95 per person

Rolls and Breads, Spreads and Condiments
Meat and Cheese Platter

Choice of 3 Meats :

Baked Ham, Turkey Breast, Roast Beef,
Salami, Cappicola, or Corned Beef

Choice of 2 Cheeses :

Cheddar, Mozzarella, Provolone, or
American

Choice of 1 Salad :

Turkey, Egg, Chicken, or Tuna

Choice of 1 Side :

Coleslaw or Potato Salad

Add Dessert

Assorted Pastries/Cookies 4.50 pp
Fresh Fruit Tray 4.50 pp

Add Sides

French Fries 2.50 pp
Assorted olives, pepperoncini,
roasted peppers 4.50 pp

PASTA LUNCHEON

\$18.95 per person

Homemade Bread, Garden Salad, Dessert,
Coffee or Tea.

Choice of one:

Pasta and Broccoli
Spaghetti Parmesan
Penne and Meatball
Fettuccine Alfredo
Chicken Primavera
Stuffed Shells
Pasta con Vodka (add 1.00 per person)

*We can customize any type of luncheon
you may wish to have.*

SCHOOL SPORTS PACKAGE #1

\$23.95 per person

Garlic Bread
Garden Salad
Baked Penne Parm
Chicken Parm
Pizza Station
Pitchers of Soda, Coffee + Tea
Vanilla Ice Cream w/ Chocolate Sauce

SCHOOL SPORTS PACKAGE #2

\$24.95 per person

Garden Salad
Homemade Bread
Roast Beef w/ Au jus + Rolls
or Chicken Cutlets w/ Lemon Butter
Roasted Red Potatoes
+ Baked Penne Parm
Italian Green Beans
Pitchers of Soda , Coffee + Tea
Vanilla Ice Cream w/ Chocolate Sauce

Available Sunday – Thursday Only

Plus Tax & Gratuity

**For Custom Sports Packages
Please Call Us to Customize Your Package**

(716) 759-8888

BASIC LUNCH BUFFET

(Available until 2:00 pm)

30 person minimum

\$22.95 per person

Homemade Bread
Garden Salad
Chicken Cutlets w/ lemon Butter
Sauce
Glazed Carrots or Italian Green Beans
Fresh Mashed Potatoes or
Baked Penne Parmesan
Dessert
Coffee or Tea

BRUNCH BUFFET

\$26.95 per person

Mini Danishes and Pastries
French Toast
Scrambled Eggs
Sausage or Bacon
Pasta con Vodka
Chicken Cutlets or Chicken Parmesan
Caesar Salad
Fresh Fruit Bowl
Coffee or Tea

GRAND LUNCH BUFFET

\$26.95 per person

Homemade Bread and Pesto Oil

Choice of One Salad:

Garden or Caesar

Choice of One Meat

Chicken Parmesan
Chicken Francaise
Chicken Marsala

Choice of One Pasta

Pasta con Vodka, Baked Penne
or Alfredo
Italian Green Beans

Choice of Dessert:

Cassatta Cake or Peanut Butter Pie
Coffee or Tea

DINNER BUFFETS

30 person minimum

Buffet #1

\$26.95 per person

Homemade Bread and Pesto Oil
Garden Salad
Chicken Cutlets w/ Lemon Butter Sauce
or Chicken Francaise add \$1.00 pp
Baked Penne Parmesan or Fettuccine
Alfredo add \$1.00 pp
Roasted Potatoes
Fresh Vegetable
Whipped Cheesecake or Peanut Butter Pie
Coffee or Tea

Buffet #2

\$28.95 per person

Homemade Bread and Pesto Oil
Garden Salad
Pork Tenderloin w/Gravy or
Roast Beef w/ Au jus Mashed
Roasted Red Potatoes
Baked Penne Parmesan
Green Beans or Glazed Carrots
Spumoni or Vanilla Ice Cream
Coffee or Tea

Buffet #3

\$29.95 per person

Homemade Bread & Pesto Oil
Garlic Bread or Bruschetta
Italian Chopped Salad
Chicken Parmesan
Meatballs & Sausage in Sauce
Baked Penne Florentine w/Ricotta
Spumoni or Mini Cannoli
Coffee or Tea

*Add an additional meat
for only \$4.95 pp extra

DINNER SPECIALTIES

All dinner selections include homemade bread, garden salad, choice of potato and vegetable (where appropriate), ice cream or sherbet, coffee or tea.

N.Y. Strip Steak (12 oz.)	44.95
Filet Mignon (8 oz.)	44.95
Roast Prime Rib Au jus (10 oz.)	42.95
<i>(Minimum of 12 pcs)</i>	
Veal Marsala/Parmesan	34.95
Chicken Parmesan	28.95
Chicken Cutlet w. Lemon butter. . . .	28.95
Stuffed Shells	27.95
Baked Meat or Vegetable Lasagna . .	29.95
Baked Fish Italienne	28.95
Boston Haddock Scampi	34.95
Chicken & Artichoke Francaise	32.95
Chicken Marsala or Picatta	31.95
Pasta Con Vodka "House Specialty" .	28.95
Pan seared Salmon w/ dill sauce .	38.95
Surf & Turf	market price
Stuffed Pork Tenderloin	34.95
Pork Brasciole	35.95

*Lunch portions are available before 2 pm daily
for \$6.00 less*

Portofino's DELUXE BUFFET

\$44.95 per person

Homemade Bread and Pesto Oil
Chicken Pastina Soup
Caeser or Garden Salad
Bruschetta Bread

Choice of Three:

Roast Beef Au Jus
Broiled Fish Italienne
Stuffed Chicken Breast
(Spinach Feta Stuffing or Cordon Bleu)
Chicken or Veal Cacciatore
Chicken and Artichoke Francaise
Eggplant Parmesan
Seafood Marinara, Fra Diavolo, or
Vincenza add \$2.00 pp

Choice of 2: One Pasta and One Potato

Risotto add \$2.00
Penne Parmesan
Penne Con Vodka add \$2.00
Roasted Red Potatoes
Mashed Potatoes
Fingerling add \$1.00

Choice of One Vegetables:

Italian Green Beans
Zucchini/Yellow Squash w/tomatoes,
white wine and chives
Vegetable Medley

Choice of One Dessert:*

Peanut Butter Pie
Cannoli
Cassata Cake
Coffee or Tea

** We also make a variety of
cakes for all occasions.*

PREMIUM DINNER BUFFET

\$32.95 per person

Homemade Bread and Pesto Oil

Choice of:

Garden, Caesar

Choice of Two:

Chicken Parmesan

Chicken Cutlets with Lemon Butter
Sauce on the Side

Stuffed Chicken Breast with Sundried
Tomatoes, Spinach, Mozzarella &
Proscuitto or Cordon Bleu

Broiled Fish Italienne

Choice of One Pasta & One Potato:

Ricotta Stuffed Jumbo Shells
Baked Penne Parmesan

Penne Vodka add 2.00 pp

Fresh Mashed Potatoes
Roasted Red Potatoes

Choice of One Vegetable:

Italian Green Beans, Vegetable Medley or
Zucchini + Yellow Squash

Choice of Dessert:

Peanut Butter Pie

Spumoni

Whipped Cheesecake with
Raspberry Sauce

DELUXE DINNER BUFFET

\$38.95 per person

30 person minimum

Homemade Bread and Pesto Oil
Garden Salad
Chicken Pastina Soup

Choice of Two Meats:

Chicken Cutlets w/ lemon Butter
Roast Beef w/ Au jus
Chicken Marsala or Piccata
Meatballs and Sausage in Sauce
Chicken Parmesan

Choice of One Fish:

Broiled Italianne
Broiled Scampi Style

Choice of One Pasta & Potato:

Baked Penne Parmesan
Penne Con Vodka add \$2.00
Penne Marinara
Roasted Red Potatoes
Mashed Potatoes

Choose One Vegetable:

Italian Green Beans
Glazed Carrots
Zucchini and Yellow Squash
Peas and Mushrooms
Vegetable Medley

Choice of One Dessert:

Spumoni
Vanilla Ice Cream

Coffee or Tea

Dessert Upgrades:

Peanut Butter Pie add 1.95 Whipped
Cheesecake add 2.50 Cassatta Cake
add 2.50

COLD HORS D'OEUVRES ALA CARTE

Per	Tray	
50	Shrimp Cocktail	110.00
50	Melon wrapped in Prosciutto	85.00
50	Fresh Crab Salad	75.00
	Cheese and Pepperoni Platter (per person).	3.50
	Cheese Tray with Fruit and Crackers (per person).	4.50
	Gourmet Fruit Platter (per person).	5.50
50 ⁰⁰	Fresh Vegetable Tray with Dip min (per person).	3.50
50 ⁰⁰	Deluxe Italian Antipasto min (per person).	6.95
50 ⁰⁰	Spinach Dip with Toasted min Bread Dippers Rye, Italian, and Pumpernickel (per person).	3.95

Antipasto Skewers

	Marinated Sundried Tomatoes Hearts and Soppresata. Drizzled with a Balsamic Glaze (each)	3.50
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Tuscan Skewers

	Grape Tomatoes, Fresh Mozzarella Balls and Fresh Basil. Drizzled with a Balsamic Glaze (each)	3.50
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Sicilian Escarole

	Escarole Sautéed with Extra Virgin Olive Oil, Garlic, Prosciutto, Hot Cherry Peppers topped with Romano Cheese and Our Seasoned Bread Crumbs. <i>Or Substitute with Escarole Sautéed with Cannellini and Butter Beans in an Olive Oil Garlic Sauce</i> (per person).	4.95
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HOT HORS D'OEUVRES ALA CARTE

Per	Tray	
50	Clams Casino	115.00
50	Shrimp and Clams Casino.	165.00
50	Sea Scallops wrapped in Bacon	250.00
100	Italian Sausage with Peppers and Onions	100.00
50	Cocktail Meatballs (Swedish, BBQ, or tomato sauce)	65.00
100	Chicken Wings	175.00
25	Roast Beef on Mini Roll.	125.00
50	Stuffed Mushrooms	75.00
50	Crab Stuffed Mushrooms	120.00
50	Herb Cheese Pastry	75.00
50	Honey Fried Chicken Strips	110.00
50	Hot Crab Canapés	65.00
50	Fried Calamari with Marinara	115.00
50	Shrimp Tempura with Sweet and Sour Sauce	125.00
50	Bruschetta Bread	100.00
50	Prosciutto + Fontina Roulades	85.00
50	Breaded Shrimp	125.00
50	Coconut Shrimp	135.00
50	Bacon Wrapped Shrimp	140.00

BAR PACKAGES

	House	Premium
One Hour Open Bar	16.95	19.95
Two Hours Open Bar	20.95	23.95
Three Hours Open Bar	23.95	26.95
Four Hours Open Bar	27.95	30.95
*Bottled Beer w/Open Bar	Add 6.00 per person	

BEER WINE & SODA PACKAGE

(Draft Beers, House Wine Only)

\$12.50 /person one hour

\$5.50 /person each additional hour **Bottled Beer add \$3 pp

SODA BAR

\$6.00 /person one hour | \$3.95 /person each additional hour

BEER

1/4 keg	195.00
1/2 keg	375.00
Pitcher of Beer	18.00
Peroni	32.00

Domestic and Premium beers are available by bottle

PUNCHES

(Serves Approximately 25 people)

Fruit Punch (per gallon)	50.00
Wine Punch (per gallon)	65.00
Champagne Punch (per gallon)	65.00
Champagne Toast (per person)	4.50
Mimosa (per gallon)	65.00

COFFEE

Pot	14.50
Urn	85.00

Bartender furnished with banquets of 75 or more

\$50 Service Charge for banquets under 75

\$75 Service Charge for Cash Bar Set-up

POPULAR ADD-ONS FOR OUR STATIONS PARTIES

Assorted Cheeses with Fruit and Crackers	\$4.95 / person
Assorted Fresh Vegetables with Dip Display	\$3.50 / person
Gourmet Fruit Display	\$5.50 / person
Deluxe Italian Antipasto Station	\$6.95 / person
Coffee/Tea Station	\$2.95 / person

STATIONS MENU

SALAD STATION

- Fresh Garden Salad
 - Classic Caesar Salad
 - Tomato Onion & Basil Salad
- \$5.50 per person**

CARVING STATION

- Roast Turkey Breast
 - Roast Top Round of Beef
 - Assorted Mini Rolls & Condiments
- \$9.95 per person**

GOURMET CARVING STATION

- Grilled Marinated Beef Tenderloin
 - Whole Roasted Pork Tenderloin
 - Stuffed Chicken Breast
 - Rolls, Sauces & Condiments
- Market Price**

TACO STATION

- Soft & Hard Shells
 - Ground Beef Taco Meat
 - Nachos w/Cheese & Salsa
 - Chicken Fajitas (add \$2.00 /person)
 - Toppings & Sour Cream
- \$5.95 per person**

PASTA STATION

- "Our Signature" Vodka Sauce
 - Basil Marinara Sauce
 - Creamy Alfredo Sauce
 - Penne Pasta
 - Fusilli Pasta (Spirals)
- \$7.95 per person**
- Clam Sauce - add \$1.95*
 - Seafood Fusilli - add \$3.95*
 - Bolognese - add \$1.95*

MASHED POTATO STATION

- Fresh Mashed Sweet Potatoes
 - Fresh Mashed Chef Potatoes
 - Toppings Include: Minced Bacon, Fresh Chives, Cheddar, Sour Cream, Butter, Brown Sugar Butter, Honey, Maple Syrup, Carmelized Onions
- \$6.95 per person**

ITALIAN MEAT STATION

- Chicken Parmesan, Chicken Cutlets, Italian Sausage & Meatballs in Sauce + Pasta Al Forno
- \$10.95 per person**

STATIONS MENU CONTINUED

FISH + SEAFOOD STATION

Broiled Fish Italienne
Seafood Scampi or Marinara
Crab Salad

\$8.95 per person

Whole Poached Salmon
(add \$4.95 / person)

STIR FRY STATION

Chicken Stir Fry
Beef or Seafood Stir Fry
Seafood (add \$1.00)
Fried Rice

\$8.95 per person

GOURMET PIZZAS STATION

Homemade Pizza Doughs
Grilled & Topped with
Gourmet Toppings

\$6.95 per person

KIDS STATION (12 & Under)

Chicken Fingers, French Fries,
Mac & Cheese, Pizza Logs

\$8.95 per person

*All stations are open for one
hours Minimum of 35
People Minimum \$20 during
Lunch & \$30 during Dinner
Hours \$45 Dinner with
Gourmet Carving Station
\$35 Lunch*

DESSERT STATION

Assorted Cookies
Pizzelles, Mini Cannolis, Brownies,
Etc.

\$4.50 per person

CHOCOLATE FONDUE STATION

Creamy Melted Milk Chocolate w/
Strawberries, Pineapple, Bananas
Pretzel Sticks & Marshmallows

\$5.95 per person

SUNDAE STATION

Vanilla Ice Cream
Toppings include: M&Ms, Brownie
Pieces, Peanuts, Chocolate Sauce,
Cherries & Fresh Whipped Cream

\$5.50 per person

GOURMET DESSERT STATION

Peanut Butter Pie
Whipped Cheesecake
Mini Chocolate Almond Cannoli

\$5.95 per person

Limoncello Cake Sub (add \$1.00)

TRAYS AVAILABLE FOR TAKE OUT

*Each full pasta tray feeds approximately 20 - 25 people
Each half-tray feeds approximately 10 -12 people*

	Full Tray	Half Tray
BAKED PENNE PARMESAN	\$65.00	\$45.00
Penne pasta topped with red sauce and Mozzarella cheese.		
PASTA CON VODKA	95.00	70.00
with Chicken with	115.00	85.00
Grilled Shrimp	\$1.75 per shrimp	
Prosciutto, onions and garlic sautéed with tomatoes, basil, cream, Romano cheese, finished with vodka, then tossed with penne pasta.		
PASTA PRIMAVERA	75.00	55.00
with Chicken	95.00	75.00
Penne pasta tossed with sautéed zucchini, yellow squash, tomatoes, onions, mushrooms, broccoli, basil, and black pepper in a light garlic sauce. Topped with Romano cheese.		
PASTA JANESKO	80.00	60.00
Sautéed onions, mushrooms, zucchini, yellow squash, broccoli and green peppers in a light marinara sauce, tossed with penne pasta.		
PASTA BROCCOLI	75.00	60.00
with Chicken	95.00	75.00
with Mushrooms	80.00	65.00
with Both	100.00	80.00
Penne pasta with broccoli tips and garlic, sautéed in olive oil.		
PASTA MARTINEZ	105.00	85.00
Fresh chicken tenders sautéed in olive oil with garlic, broccoli, roasted red peppers, chives and Romano cheese and then tossed with penne pasta.		
EGGPLANT PARMESAN	95.00	65.00
Fresh eggplant slices breaded and sautéed then baked with tomato sauce and cheese.		
CHICKEN AMELIA	115.00	85.00
Chicken tenders sauteed with mushrooms, onions, broccoli, and tomatoes in an olive oil, garlic, wine sauce. Tossed with penne pasta.		

	Full Tray	Half Tray
FETTUCCHINI ALFREDO	95.00	65.00
with Chicken	115.00	80.00
with Broccoli	105.00	75.00
with Mushrooms	100.00	70.00
with All of the above	135.00	95.00
Fresh fettuccini tossed in a rich butter, cream and Parmesan cheese sauce.		
Di MANZO WITH CHICKEN	135.00	95.00
Carmelized onion, sundried tomatoes, mushrooms and spinach sautéed and simmered in a truffle cream sauce tossed with fettuccini		
SEAFOOD VINCENZA	70.00	50.00
Price Per Shrimp	\$1.75 ea.	
Price Per Scallop	\$3.50 ea.	
Fresh Linguine pasta with basil, scallops, and shrimp tossed in a light garlic, olive oil sauce.		
SHRIMP MARINARA	65.00	45.00
Price Per Shrimp	\$1.75 ea	
Plump shrimp simmered in our marinara sauce over fresh linguini.		
LINGUINI WITH CLAM SAUCE	105.00	80.00
Whole Clams	add \$14.00 per 1 lb.	
Linguini with chopped baby clams, fresh parsley, and sautéed garlic in olive oil or marinara.		
MEAT LASAGNA	120.00	80.00
Layers of homemade broad noodles, meat and Ricotta cheese filling.		
VEGETABLE LASAGNA	105.00	65.00
Homemade pasta layered with broccoli, cauliflower, mushrooms, onions, red and green peppers, yellow squash, zucchini, and Ricotta, baked and topped with Mozzarella.		
SEAFOOD LASAGNA		Market Price
Shrimp, scallops, crab, lobster and langostinos layered between homemade pasta sheets and seasoned Ricotta. Topped with a light seafood cream sauce and Mozzarella, then baked.		
PENNE BOLOGNESE	120.00	80.00
Hearty ragu of beef, pork + veal simmered in tomato sauce tossed with penne pasta.		

THE FOLLOWING ITEMS ARE SOLD BY THE PIECE

Minimum of 12 pieces please.

Price Per Piece

- STUFFED SHELLS** **3.95**
Pasta shells stuffed with Ricotta cheese and spinach, and then baked in tomato sauce.
- STUFFED MANICOTTI** **6.00**
Homemade crepe rolled with Ricotta and Parmesan cheese, then topped with tomato sauce and Mozzarella cheese.
- ITALIAN BAKED CHICKEN** **3.95**
Fresh bone-in chicken pieces marinated in olive oil, lemon & herbs, topped with Italian bread crumbs & Romano cheese, slow baked.
- GRILLED MARINATED CHICKEN BREASTS** **4.50**
1/4 breast marinated in olive oil, lemon zest & herbs, grilled and topped with roasted red pepper.
- CHICKEN CUTLETS WITH LEMON BUTTER SAUCE** **4.95**
Lightly breaded 1/4 chicken breast sautéed slightly golden, served with lemon butter sauce on the side.
- CHICKEN PARMESAN** **4.95**
Lightly breaded 1/4 chicken breast sautéed and topped with tomato sauce and baked with Mozzarella.
- CHICKEN MARSALA** **4.95**
Tender 1/4 chicken breast sautéed with garlic, onions, mushrooms and Marsala.
- CHICKEN FRANÇAISE** **4.95**
Tender 1/4 chicken breast and artichoke hearts dipped in a seasoned egg batter then sautéed in a lemon butter wine sauce.
Add artichoke française .50¢ ea
- CHICKEN FLORENZIA** **4.95**
Tender 1/4 chicken breast sautéed with sun-dried tomatoes, spinach and red onions. Finished with a white wine cream sauce.

CHICKEN FLORENTINE **4.95**

Tender 1/4 chicken breast topped with spinach, Ricotta and Mozzarella cheese and baked with red sauce.

VEAL PARMIGIANA **8.95**

Tender veal cutlet topped with tomato sauce, and then baked with Mozzarella cheese.

VEAL MARSALA **8.95**

Medallions of veal sautéed with garlic, onions, mushrooms, and Marsala wine.

SIDES

	Full Tray	Half Tray
ROASTED RED POTATOES	85.00	55.00

Red potatoes cooked golden with rosemary, olive oil, garlic butter and seasoning salt.

FRESH MASHED POTATOES	90.00	60.00
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Fresh potatoes cooked with cream, butter and garlic.

FRESH VEGETABLE	90.00	65.00
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A variety of vegetable choices available – ask for details.

RISOTTO	100.00	70.00
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Arborio rice simmered with chicken stock, onions, white wine and a touch of butter. Finished with grated Romano and seasoning salt.

SALADS

All Salads Include Dressing and Homemade Bread & Butter

	Full Tray	Half Tray
FRESH GARDEN SALAD	65.00	45.00

Assorted greens topped with cucumbers, tomatoes, red onion and carrots. Served with our homemade Italian vinaigrette dressing.

CAESAR SALAD	65.00	45.00
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Crisp Romaine, topped with grated Romano and croutons. Served with our homemade Caesar dressing on the side.

BOW-TIE OR TRI COLORED PASTA	75.00	45.00
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With pesto, basil vinaigrette, sun-dried tomatoes, and fresh vegetables.

CAPRESE SALAD	95.00	65.00
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Tomatoes, fresh mozzarella, mixed greens, basil pesto and balsamic

OFFICE SPECIALS

*Only Available Weekdays Between 11am-2pm

Pick-ups or Drop-offs

Your Choice only \$16.95/Per Person

*12 Person Minimum

The Italian Spread

Homemade Garlic Bread Points

Classic Caesar (Croutons & Dressing Served on the Side)

Chicken Parmesan, Meatballs & Sausage in Sauce,
Baked Penne Parmesan, Mini Cannoli

Serving Utensils, Paper Plates,
Silverware & Napkins Included

Call us to Customize your own office party package!

Terms of Agreement

All prices are subject to change without notice.

All functions are considered tentative unless a \$5.00 per person (non-refundable) deposit has been received.

The exact number of guests attending a function must be received at least one week prior to the party. "This is the guaranteed" number for which you will be billed even if fewer guests attend. However, we will prepare 5% above to allow for some additional guests. Due to Health Dept. regulations, no leftover food may be taken off premises.

No alcoholic beverages may be brought into the banquet facilities from any outside sources or taken out of the facility.

Orazio's by Zarcone reserves the right to refuse alcoholic beverages to anyone. (No one under 21 will be served.)

A 30 person minimum is required to reserve any of our banquet rooms. If the number falls below 30 people you will be charged for 30 plus a \$100 room charge.

Children ages 3-10 years of age are \$4 less than adult pricing. Children under 3 years old are free.

Orazio's may substitute an alternative room if the attendance differs from the original estimate. No confetti, rice, or bubbles are allowed. (A \$300 service charge will be added to bill.) No affixing of decorations unless approved by management.

Gratuities are calculated at 21% of food and beverage total; 15% to service personnel and 6% to supervisory personnel also 8.75% sales tax additional. Minimum gratuity charge of \$75. (Tax exempt organizations must present certificate prior to payment of function.) With no bar package selected, a 3% bar fee will be added to gratuity.

Payment shall be made the day of the function by cash or check, unless credit has been established to the satisfaction of Orazio's by Zarcone. 3% will be added to parties which are paid by credit in order to cover processing fees.

Since we do make a variety of cakes in-house for purchase, any cakes brought in from an outside source will incur a \$2.00 per person cake cutting charge.

Place or color cards are required for functions offering more than one entree. (More than three choices are an additional \$1.00 per person.)

Family Style Service is offered as an alternative to Buffet Style for an additional \$2.00 per person.



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