

Porta.





THE MONK ROOM

At Porta, our family always comes first. There is something about a long table covered with simple food and surrounded by love that makes us count the good hours. So now we are setting our table for your family. Our options for group dining reflect our commitment to serving you with the freshest seasonal ingredients in a warm setting.

*We look forward
to having you
in our home.*



THE MAIN DINING ROOM



THE ABBOT ROOM



Honest

(Main Dining Room Only)

\$35 per person

\$20 for children 12 and under

(Plus additional gratuity & sales tax)

- 2 hour reservation
- Non-private only
- served family style
- for parties of 20-36
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **Mozzarella** and **Ricotta** - ciabatta bread

SALAD COURSE

Choice of 1

- **Porta Caesar**
- **Arugula** - arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** - radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

PIZZA COURSE

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

ADD ONS

- **Meatballs** (10 meatballs per platter)
\$30 per platter
- **Broccoli Rabe** (serves up to 12 people)
\$20 per platter

DESSERT COURSE

- **Nutella Pizzas**

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.



Grateful

(Main Dining Room, Monk Room or Abbot Room)

\$50 per person

\$20 for children 12 and under

**Plus additional gratuity & sales tax*

- 2 hour reservation (please add \$5 per person each additional hour)
- served family style
- In the Monk Room - 20 adult guest minimum and room fee of \$300
- In the Abbot Room - 45 adult guest minimum and room fee of \$600
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **House-made cheeses: Mozzarella, Ricotta and Spread the Love** – ciabatta bread
- **Add On Prosciutto \$10** per plate

SALAD COURSE

Choice of 1

- **Porta Caesar**
- **Arugula** – arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** – radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

PIZZA COURSE

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

PASTA COURSE

Choice of 1

(\$5 per person add-on for second pasta)

- **Pomodoro** – spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** – spaghetti, black pepper, butter, Parmigiano Reggiano
- **Bootzin** – orecchiette, San Marzano tomatoes, sausage, cherry peppers, olives, Parmigiano Reggiano

ADD ONS

- **Meatballs** (10 meatballs per platter)
\$30 per platter
- **Broccoli Rabe** (serves up to 12 people)
\$20 per platter

DESSERT COURSE

- **Nutella Pizzas**

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.



Generous

(Monk Room or Abbot Room only)

\$70 per person

\$20 for children 12 and under

Plus additional gratuity & sales tax

- 3 hour reservation (please add \$5 per person for each additional hour)
- served family style
- In the Monk Room - 20 adult guest minimum and room fee of \$300
- In the Abbot Room - 45 adult guest minimum and room fee of \$600
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **House-made cheeses: Mozzarella, Ricotta and Spread the Love** - ciabatta bread
- **Add On Prosciutto \$10** per plate

SMALL BITES

Choice of 5

Small bites will be passed

Vegetarian

- **Seasonal Arancini**
- **Eggplant Capponata Crostini**
olive oil, parsley (vg)
- **Baked Polenta Triangles** Fontina cheese (gf)
- **Fried Ravioli** marinara
- **Pesto Tartlets** cannellini bean purée, cherry tomato (vg, gf)

Proteina

- **Roasted Shrimp** gremolata (gf)
- **Lamb loin skewer** rosemary salt (gf)
- **Beef polpettine** in gravy
- **Sausage in the blanket** sweet Italian

SALAD COURSE

Choice of 1

- **Porta Caesar**
- **Arugula** - arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** - radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

PIZZA COURSE

Choice of 3 from current dinner menu

(Please add \$1 per person for each additional pizza choice)

PASTA COURSE

Choice of 1

(\$5 per person add-on for second pasta)

- **Pomodoro** - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** - spaghetti, black pepper, butter, Parmigiano Reggiano
- **Bootzin** - orecchiette, San Marzano tomatoes, sausage, cherry peppers, olives, Parmigiano Reggiano

ADD ONS

Meatballs (10 meatballs per platter)

- **\$30** per platter

Broccoli Rabe (serves up to 12 people)

- **\$20** per platter

DESSERT COURSE

- **Nutella Pizzas**
- **Cannoli platter**

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.





Brunch

\$50 per person

\$20 for children 12 and under

Plus additional gratuity & sales tax

- 2 hour reservation (please add \$5 per person for each additional hour)
- offered on Saturdays & Sundays
- served family style
- In the Monk Room - 20 adult guest minimum and room fee of \$300
- In the Abbot Room - 45 adult guest minimum and room fee of \$600
- Soft drinks, coffee and tea included in any food package

STARTER COURSE

- **Brunch Fruit & Cheese Plate** - seasonal selections with house made mozzarella or ricotta
- **Mini Muffins** - blueberry corn
- **Mini Scones** - lemon, ricotta & poppy seed

BRUNCH COURSE

- **Strata** - baked eggs, fontina & goat cheese, Italian bread, spinach & tomato
- **Breakfast Sausage & Bacon Platter**
- **Cinnamon Sugar French Toast Sticks** - butter, maple syrup
- **Crispy Roasted Fingerling Potatoes** - Parmigiano Reggiano, parsley

PASTA COURSE

Choice of 1

- **Pomodoro** - spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** - spaghetti, black pepper, butter, Parmigiano Reggiano

PIZZA COURSE

Choice of 2 from current menu

DESSERT COURSE

- **Nutella Pizzas**

(Add \$2 per person for outside dessert fee)

Please Note: Events are not considered booked until the deposit is paid.



Proteina Package add ons

served family style

CRISPY LEMON CHICKEN CUTLETS

salmoriglio sauce

\$15 additional cost per person

SEAFOOD

*oysters, peel and eat shrimp, clams,
snow crab legs, cocktail sauce, classic
mignonette, and lemon wedges*

MP additional cost per person, seasonal pricing

SAUSAGE & PEPPERS

\$15 additional cost per person





Drink

SUPREME

\$50 per person for 2 hours
\$5 per person for each
additional hour

Liquor: Grey Goose, Bombay Sapphire, Casamigos, Bacardi, Captain Morgan, Malibu, Jack Daniels, Maker's Mark, Basil Hayden, Glenlivet 12, Maccallan 12, Flavored Vodka

Signature Cocktail:
complementary choice of 1

Wine: Prosecco, Sparkling Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Beer: Choice of 3 seasonal beers or seltzers
+ Budweiser, Bud Light,
Coors Light, Miller Light

Dessert Bar: assorted dessert liquors, amaro and grappa

DELUXE

\$40 per person for 2 hours
\$5 per person for each
additional hour

Liquor: Ketel One, Tanqueray, Milagro, Bacardi, Captain Morgan, Jack Daniels, Marker's Mark, Dewar's, Flavored Vodka

Wine: Prosecco, Sparkling Rosé, Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

Beer: Choice of 2 seasonal beers or seltzers
+ Budweiser, Bud Light,
Coors Light, Miller Light,

On all Drink Packages

- Last call is 15 minutes prior to the end of the event
- Drink packages are available only with purchase of a food package
- Shots NOT included in drink package
- Cash bar for anything outside of the package
- All drink ware switches to plastic after dinner once dance floor opens for receptions

OPEN

\$30 per person for 2 hours
\$5 per person for each
additional hour

Liquor: Tito's, Perry's Tot, Sauza Blue, Castillo, Old Forrester, Dewar's

Wine: Valdo, Porta Red and Porta White

Beer: Budweiser, Bud Light, Coors Light, Miller Light

BRUNCH BAR

\$30 per person for 2 hours
\$5 per person for each
additional hour

Bloody Mary, Salty Meg, Aperol Spritz, Mimosa & Bellini cocktails

Upgrades & Add Ons

to any drink package

- **UPGRADE BEER & SPIKED SELTZER**
Craft beer, IPA or spiked seltzer - choice of 2
\$5 per person
- **PROSECCO TOAST** *add on*
\$3 per person
- **MIMOSA BAR** *add on*
\$8 per person
- **SIGNATURE COCKTAIL** *add on*
\$8 per person
\$10 per person for 2 signature cocktails

Choose 1

WHITE DOOR

grapefruit vodka, peach liqueur, orange juice, white wine, topped with prosecco

RED DOOR

orange Cognac liqueur, triple sec, pineapple juice, red wine

choice of SEASONAL COCKTAIL

ESPRESSO MARTINI

OLD FASHIONED

MANHATTAN

PAPER PLANE

MARGARITA

MOJITO

FRENCH 75

MARTINI

APEROL SPRITZ





Decor

Included are silverware in rustic white napkins, and white china. We are more than happy to offer table runners, candles, and seasonal floral arrangements at an additional cost of:

FLORAL CENTERPIECES

\$150 in the Main Room

(seasonal floral arrangements and candles only)

\$250 in the Monk Room

\$450 in the Abbot Room

\$650 for Weddings

BUD VASES

\$350 in the Monk Room

\$750 in the Abbot Room

\$950 in the Abbot Room and Monk Room

ARCHES

\$250 arch only

\$500 greenery + arch

\$1000 greenery & florals + arch
(choice of color scheme)

\$2000 greenery & florals to the floor + arch

SWEETHEART & STAGE FLORALS

\$1,200 Abbot Room only

PERSONALS

\$300 - Bridal Bouquet

\$30 - Boutonniere



Cake

\$50 6 inch cake


\$100 10 inch cake

\$125 12 inch cake

\$25 Cake Florals

Flavors will be chocolate cake with chocolate filling or vanilla cake with vanilla filling.





As your event concierge, we are committed to fulfilling your vision. Please let us know of any questions or needs you may have so that we can appropriately address them.

*Email us at
info.ap@pizzaporta.com*

**911 KINGSLEY STREET
ASBURY PARK
732.776.7661
PIZZAPORTA.COM**

PORTA