

Portofino's

Banquet Facility
by Orazio's

Banquet & Catering Menu

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

(716) 759-8888

Restaurant Hours:

Monday, Wednesday and Thursday – 11:00 a.m. - 10:00 p.m.

Friday – 11:00 a.m. - 11:00 p.m.

Saturday – 4:00 p.m. - 11:00 p.m.

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

(Open Tuesdays in December)

Banquet hours – Available Any Time



*T*hank you for your interest in Orazio's 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,

Orazio Ippolito Jr.
& 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 - \$11.95 per person*

Assorted Chilled Juices
Fluffy Scrambled Eggs
Choice of Ham, Bacon, or Sausage
Choice of Homefries or Hash Browns
Toast with Butter and Jelly
Coffee or Tea

Buffet #2 - \$12.95 per person*

Assorted Chilled Juices
Mini Danishes/Pastries
Frittata or Jimbotta
Chicken Ala King
English Muffins
Choice of Ham, Bacon, or Sausage
Coffee or Tea

Buffet #3 - \$12.95 per person*

Assorted Chilled Juices
Mini Danishes/Pastries
Fluffy Scrambled Eggs
Buttermilk Pancakes or French Toast
Choice of Homefries or Hash Browns
Choice of Ham, Bacon, or Sausage
Coffee or Tea

**Add a Fresh Fruit Bowl for only \$1.50 per person*

Brunch - \$17.95 per person

Assorted Chilled Juices
Chef Salad
Baked Penne Parmesan

Choice of 2 Carved Meats :

Roast Beef, Whole Turkey Breast,
Baked Ham, Roast Pork Loin

Scrambled Eggs,
Omelettes made to order \$3.95 per person
Choice of Ham, Bacon, or Sausage
Choice of Home Fries or Mashed Potatoes

**Add Pancakes or Waffles for only \$1.00 per person*

Mini Danishes & Pastries
Coffee or Tea

LUNCHEON SPECIALTIES

(Served Mon-Fri until 2:00pm)

30 person minimum

DELI LUNCHEON

\$9.95 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 2.95 pp
Fresh Fruit Tray 2.25 pp

Add Sides

Chips w/Yogurt Ranch Dip 99¢ pp
Assorted olives, pepperoncini,
roasted peppers 1.75 pp

PASTA LUNCHEON

\$12.95 per person

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

Choice of one:

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

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

SIT DOWN LUNCH CHOICES

(Served until 2:00 pm)

Minimum of 35 people

*All Lunches include our Homemade Soup, Spumoni
or Vanilla Ice Cream, Fresh Coffee or Tea*

SALADS

Chicken Caesar	16.00
Julienne	15.00
Faye	15.00
w/ Chicken	17.00
Chicken Souvlaki	15.00
Spinach Salad	15.00
Buffalo Chicken	16.00
Insalata Di Pollo	16.00

SANDWICHES

Tuna on Wheat Berry	15.00
Beef on Weck	16.00
Turkey on Kaiser	15.00
Chicken Florentine	16.00
Florenzia	16.00
Chicken Parmesan on Kaiser	16.00
Muffaletta	17.00

Any of Our Dinner Specialties

Are also available during Lunch for \$4.00 less per Entrée.

DINNER BUFFETS

\$15.95 per person

30 person minimum

Buffet #1

Homemade Bread and Butter
Garden Salad
Italian Baked Chicken or Roast Beef Au jus
Baked Penne, Stuffed Shells
Parsley Buttered or Roasted Potatoes
Fresh Vegetable
Vanilla, Spumoni, or Sherbet
Coffee or Tea

Buffet #2

Homemade Bread and Butter
Garden Salad
Roast Turkey or Pork Loin w/Gravy
Fresh Stuffing
Baked Penne or Stuffed Shells
Buttered Corn or Glazed Carrots
Vanilla, Spumoni, or Sherbet
Coffee or Tea

Buffet #3

Homemade Bread and Butter
Italian Chopped Salad
Chicken Parmesan
Meatballs & Sausage in Sauce
Baked Penne Florentine w/Ricotta
Spumoni or Crème De Menthe Sundae
Coffee or Tea

*Add an additional meat
for only \$1.95 pp extra

BASIC SHOWER BUFFET

(Available until 2:00 pm)

30 person minimum

\$12.95 per person

Homemade Bread
Garden Salad
Italian Baked Chicken
Glazed Carrots
Dessert
Coffee or Tea
Includes your choice of
Fresh Mashed Potatoes or
Baked Penne Parmesan

SHOWER BRUNCH BUFFET

\$16.95 per person

Mini Danishes and Pastries
French Toast
Jimbotta
Sausage or Bacon
Pasta con Vodka
Caesar Salad
Fresh Fruit Bowl
Coffee or Tea

GRAND SHOWER BUFFET

\$18.95 per person

Homemade Bread and Butter

Choice of One Salad:

Garden, Faye or Caesar

Choice of One Meat

Chicken Parmesan
Chicken Francaise
Chicken Marsala

Pasta con Vodka
Vegetable Medley

Choice of Dessert:

Cassatta Cake or Peanut Butter Pie
Coffee or Tea

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.)	25.95
Filet Mignon (9-10 oz.)	29.95
Roast Prime Rib Au jus (10 oz.)	24.95
(Minimum of 12 pcs)	
Veal Marsala	25.95
Chicken or Veal Parmesan	23.95
Italian Baked Chicken	18.95
Stuffed Breast of Chicken	21.95
Manicotti or Stuffed Shells	19.95
Baked Meat or Vegetable Lasagna	21.95
Baked Fish Italienne	20.95
Broiled Stuffed Flounder/Salmon	26.95
Stuffed Sirloin Ala Orazio	29.95
Chicken in Phyllo	21.95
Baked Chicken Breast with Shrimp, Wine & Garlic Butter	25.95
Chicken & Artichoke Francaise	24.95
Chicken Marsala or Picatta	23.95
Pasta Con Vodka "House Specialty"	21.95
Grilled Salmon	24.95
Surf & Turf	market price
Stuffed Porkloin	21.95
BC Crusted Tenderloin	31.95
Chicken (6 oz.)+Filet (4 oz.) Combo	31.95

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

Portofino's DELUXE BUFFET

\$26.95 per person

Homemade Bread and Butter
Choice of Soup
Caeser or Antipasto Salad
Bruschetta

Choice of Two Meats:

Stuffed Tenderloin Tips
w/Szechuan Sauce
Stuffed Chicken Breast
(Spinach Feta Stuffing or Cordon Bleu)
Chicken or Veal Cacciatore
Chicken and Artichoke Francaise
Eggplant Supreme
Seafood Marinara, Fra Diavlo, or Newburg

Choice of One Starch:

Rice Pilaf
Penne with Red Sauce
Buttered Linguini or Fettuccini
Roasted Red Potatoes

Choice of Two Vegetables:

Green Beans Almondine
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

\$21.95 per person

Homemade Bread and Butter

Choice of:

Garden, Faye
(Candied Walnuts on side if preferred)

Choice of Two:

Veal or Chicken Parmesan

Chicken Cutlets with Lemon Butter
Sauce on the Side

Stuffed Chicken Breast with Sundried
Tomatoes Fresh Mozzarella and Prosciutto

Bruschetta Baked Tilapia

Choice of One:

Ricotta Florentine Stuffed Jumbo Shells

Fresh Mashed Potatoes

Choice of Dessert:

Peanut Butter Pie

Spumoni

Whipped Cheesecake with
Raspberry Sauce

DELUXE DINNER BUFFET

\$18.95 per person

30 person minimum

Homemade Bread and Butter
Garden Salad

Choice of Two Meats:

Italian Baked Chicken
Breaded Pork Chops
Grilled Marinated Chicken Breasts
Meatballs and Sausage in Sauce
Broiled Sausage w/ Peppers and Onions

Choice of One Fish:

Baked Fish Marinara
Broiled Fish Italienne

Choice of One Pasta or Potato:

Baked Penne
Stuffed Shells
Fettuccine Alfredo
Manicotti
Roasted Red Potatoes

Choice of Two Vegetables:

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

Choice of One Dessert:

Spumoni
Vanilla Ice Cream
Rainbow Sherbet

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	70.00
50	Stuffed Cherry Tomatoes (Stuffed with our own turkey, tuna, or egg salad)	50.00
50	Stuffed Celery	35.00
50	Melon wrapped in Prosciutto	50.00
50	Salami Pinwheel Canapes	40.00
	Cheese and Pepperoni Platter (per person)	2.25
	Cheese Tray with Fruit and Crackers (per person)	2.50
	Yancy's Fancy Cheese Upgrade.	+2.00
	Gourmet Fruit Platter (per person)	2.50
	Fresh Vegetable Tray with Dip (per person)	1.75
	Deluxe Italian Antipasto (per person)	3.50
	Spinach Dip with Toasted Bread Dippers Rye, Italian, and Pumpnickel (per person)	1.25
	Antipasto Skewers Marinated Sundried Tomatoes Hearts and Soppresata. Drizzled with a Balsamic Glaze (each)	2.25
	Tuscan Skewers Grape Tomatoes, Fresh Mozzarella Balls and Fresh Basil. Drizzled with a Balsamic Glaze (each)	2.00
	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 Camellini and Butter Beans in an Olive Oil Garlic Sauce</i> (per person)	2.95

HOT HORS D'OEUVRES ALA CARTE

Per Tray		
50	Clams Casino	70.00
50	Shrimp and Clams Casino	90.00
50	Sea Scallops wrapped in Bacon	75.00
50	Rumaki (Chicken Livers wrapped in Bacon)	45.00
50	Chestnut Rumaki (Water chestnuts marinated in soy sauce, wrapped in Bacon)	45.00
100	Italian Sausage with Peppers and Onions	60.00
50	Cocktail Meatballs (Swedish, BBQ, or tomato sauce)	45.00
50	Chicken Wings	50.00
25	Roast Beef on Mini Roll	55.00
50	Stuffed Mushrooms	45.00
50	Herb Cheese Pastry	45.00
50	Honey Fried Chicken Strips	55.00
50	Hot Crab Canapés	50.00
200	Fried Calamari with Marinara	55.00
50	Fried Veggies with Yogurt Dip	40.00
50	Shrimp Tempura with Sweet and Sour Sauce	65.00
50	Sauerkraut Balls	50.00
50	Bruschetta Bread	40.00

BAR PACKAGES

	House Premium	
One Hour Open Bar	10.95	.. 12.95
Two Hours Open Bar	12.50	.. 14.95
Three Hours Open Bar	13.50	.. 16.25
Four Hours Open Bar	14.50	.. 17.50
*Bottled Beer w/Open Bar	Add 2.00 per person	

BEER WINE & SODA PACKAGE

(Draft Beers, House Wine Only)

\$5.50 /person one hour

\$1.50 /person each additional hour

SODA BAR

\$2.95 /person one hour | \$1.00 /person each additional hour

BEER

1/4 keg	100.00
1/2 keg	160.00
Pitcher of Beer	9.50

Domestic and Premium beers are available by bottle

PUNCHES

(Serves Approximately 25 people)

Fruit Punch (per gallon)	30.00
Wine Punch (per gallon)	40.00
Champagne Punch (per gallon)	45.00
Champagne Toast (per person)	1.95
Mimosa (per gallon)	55.00

COFFEE

Pot	10.50
Urn	60.00

Bartender furnished with banquets of 75 or more

\$45 Service Charge for banquets under 75

\$50 Service Charge for Cash Bar Set-up

POPULAR ADD-ONS FOR OUR STATIONS PARTIES

Assorted Cheeses with Fruit and Crackers	\$2.50 / person
Assorted Fresh Vegetables with Dip Display	\$1.75 / person
Assorted Cold Finger Sandwiches Display	\$2.95 / person
Deluxe Italian Antipasto Station	\$3.50 / person
Coffee/Tea Station	\$1.95 / person

STATIONS MENU

SALAD STATION

- Fresh Garden Salad
- Classic Caesar Salad
- Tomato Onion & Basil Salad

\$3.95 per person

CARVING STATION

- Roast Turkey Breast
- Roast Top Round of Beef
- Assorted Mini Rolls & Condiments

\$5.95 per person

GOURMET CARVING STATION

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

\$10.95 per person

TACO STATION

- Soft & Hard Shells
- Ground Beef Taco Meat
- Nachos w/Cheese & Salsa
- Chicken Fajitas (add \$1.00 /person)
- Toppings & Sour Cream

\$4.50 per person

PASTA STATION

- "Our Signature" Vodka Sauce
- Basil Marinara Sauce
- Creamy Alfredo Sauce
- Penne Pasta
- Fusilli Pasta (Spirals)

\$4.95 per person

- Clam Sauce - add \$1.95*
- Seafood Fusilli - add \$3.95*

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, Candied Walnuts & Carmelized Onions

\$4.50 per person

STATIONS MENU CONTINUED

SEAFOOD STATION

Stewed Clams Casino Style
Mussels Fra Diavolo
Calamari Salad or
Shrimp & Scallop Salad

\$6.95 per person

Whole Poached Salmon
(add \$4.95 / person)

STIR FRY STATION

Chicken Stir Fry
Beef or Seafood Stir Fry
Fried Rice

\$5.95 per person

GOURMET GRILLED PIZZAS STATION

Homemade Pizza Doughs
Grilled & Topped with
Gourmet Toppings

\$4.95 per person

*All stations are open for
one and a half hours
Minimum of 35 People
Minimum \$14 during Lunch
& \$20 during Dinner Hours*

DESSERT STATION

Assorted Cookies
Pizzelles, Mini Cannolis, Brownies,
Etc.

\$2.95 per person

CHOCOLATE FONDUE STATION

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

\$3.95 per person

SUNDAE STATION

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

\$2.95 per person

CREPE STATION

Fresh Made Crepes to Order.
Served w/ Fresh Whipped Cream

\$5.95 per person

GOURMET DESSERT STATION

Peanut Butter Pie
Whipped Cheesecake
Mini Chocolate Almond Cannoli

\$3.95 per person

TRAYS AVAILABLE FOR TAKE OUT

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

	Full Tray	Half Tray
BAKED PENNE PARMESAN	\$45.00	\$30.00
Penne pasta topped with red sauce and Mozzarella cheese.		
PASTA CON VODKA	60.00	40.00
with Chicken	75.00	50.00
with Cajun Shrimp	\$1.00 per shrimp	
Prosciutto, onions and garlic sautéed with tomatoes, basil, cream, Romano cheese, finished with vodka, then tossed with penne pasta.		
PASTA PRIMAVERA	50.00	35.00
with Chicken	65.00	40.00
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	55.00	35.00
Sautéed onions, mushrooms, zucchini, yellow squash, broccoli and green peppers in a light marinara sauce, tossed with penne pasta.		
PASTA BROCCOLI	50.00	35.00
with Chicken	65.00	40.00
with Mushrooms	60.00	40.00
with Both	70.00	45.00
Penne pasta with broccoli tips and garlic, sautéed in olive oil.		
PASTA MARTINEZ	70.00	45.00
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	65.00	40.00
Fresh eggplant slices breaded and sautéed then baked with tomato sauce and cheese.		
CHICKEN AMELIA	70.00	45.00
Chicken tenders sauteed with mushrooms, onions, broccoli, and tomatoes in an olive oil, garlic, wine sauce. Tossed with penne pasta.		

	Full Tray	Half Tray
FETTUCCINI ALFREDO	55.00	35.00
with Chicken	70.00	45.00
with Broccoli	65.00	40.00
with Mushrooms	65.00	40.00
with All of the above	80.00	50.00

Fresh fettuccini tossed in a rich butter, cream and Parmesan cheese sauce.

CREAMY CAJUN CHICKEN

PORTABELLO PASTA	75.00	45.00
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Chicken tenders sautéed with portabello mushrooms in a light Cajun cream sauce then tossed with penne pasta and Romano cheese.

SEAFOOD RAFAEL	45.00	30.00
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Price Per Shrimp

\$1.00 ea.

Price Per Scallop

\$.75 ea.

Fresh angel hair pasta with chives, scallops, and shrimp tossed in a light garlic, olive oil sauce.

SHRIMP PROVENÇALE	45.00	30.00
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Price Per Shrimp

\$1.00 ea

Shrimp sautéed in olive oil, butter, garlic, onions, fresh chopped tomatoes, topped with seasoned bread crumbs, Romano cheese, and baked. Served over angel hair pasta.

SHRIMP MARINARA	45.00	30.00
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Price Per Shrimp

\$1.00 ea

Plump shrimp simmered in our marinara sauce over fresh linguini.

LINGUINI WITH CLAM SAUCE	60.00	40.00
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Linguini with chopped baby clams, fresh parsley, and sautéed garlic in olive oil.

MEAT LASAGNA	85.00	55.00
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Layers of homemade broad noodles, meat and Ricotta cheese filling.

VEGETABLE LASAGNA	95.00	55.00
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Homemade pasta layered with broccoli, cauliflower, mushrooms, onions, red and green peppers, yellow squash, zucchini, and Ricotta, baked and topped with Mozzarella.

SEAFOOD LASAGNA	125.00	70.00
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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.

THE FOLLOWING ITEMS ARE SOLD BY THE PIECE

Minimum of 12 pieces please.

Price Per Piece

RAVIOLI	\$1.95
Egg pasta stuffed with Ricotta cheese filling and topped with tomato sauce.	
STUFFED SHELLS	1.75
Pasta shells stuffed with Ricotta cheese and spinach, and then baked in tomato sauce.	
STUFFED MANICOTTI	2.75
Homemade crepe rolled with Ricotta and Parmesan cheese, then topped with tomato sauce and Mozzarella cheese.	
EGGPLANT SUPREME	2.95
Sliced eggplant dipped in seasoned egg batter and sautéed then rolled with Ricotta cheese filling. Topped with tomato sauce and baked with Mozzarella cheese.	
ITALIAN BAKED CHICKEN	2.25
Fresh bone-in chicken pieces marinated in olive oil, lemon & herbs, topped with Italian bread crumbs & Romano cheese, slow baked.	
GRILLED MARINATED CHICKEN BREASTS	3.95
1/2 breast marinated in olive oil, lemon zest & herbs, grilled and topped with roasted red pepper.	
CHICKEN CUTLETS WITH LEMON BUTTER SAUCE	2.75
Lightly breaded 1/4 chicken breast sautéed slightly golden, served with lemon butter sauce on the side.	
CHICKEN PARMESAN	2.50
Lightly breaded 1/4 chicken breast sautéed and topped with tomato sauce and baked with Mozzarella.	
CHICKEN MARSALA	2.75
Tender 1/4 chicken breast sautéed with garlic, onions, mushrooms and Marsala.	
CHICKEN AND ARTICHOKE HEART FRANÇAISE	2.95
Tender 1/4 chicken breast and artichoke hearts dipped in a seasoned egg batter then sautéed in a lemon butter wine sauce.	
CHICKEN FLORENZIA	2.75
Tender 1/4 chicken breast sautéed with sun-dried tomatoes, spinach and red onions. Finished with a white wine cream sauce.	

CHICKEN FLORENTINE	2.75
Tender 1/4 chicken breast topped with spinach, Ricotta and Mozzarella cheese and baked with red sauce.	
STUFFED TENDERLOIN	3.75
Tenderloin pieces stuffed with prosciutto, sun-dried tomatoes and fresh Mozzarella. Served with Szechuan sauce.	
VEAL PARMIGIANA	3.50
Tender veal cutlet topped with tomato sauce, and then baked with Mozzarella cheese.	
VEAL MARSALA	3.75
Medallions of veal sautéed with garlic, onions, mushrooms, and Marsala wine.	

SIDES

	Full Tray	Half Tray
ROASTED RED POTATOES	55.00	35.00
Red potatoes cooked golden with rosemary, olive oil, garlic butter and seasoning salt.		
FRESH MASHED POTATOES	55.00	35.00
Fresh potatoes cooked with cream, butter and seasoning salt.		
FRESH VEGETABLE	60.00	40.00
A variety of vegetable choices available – ask for details.		
RISOTTO	75.00	45.00
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	45.00	30.00
Assorted greens topped with cucumbers, tomatoes, red onion and carrots. Served with our homemade Italian vinaigrette dressing.		
CAESAR SALAD	50.00	30.00
Crisp Romaine, topped with grated Romano and croutons. Served with our homemade Caesar dressing on the side.		
BOW-TIE OR TRI COLORED PASTA	60.00	35.00
With pesto, basil vinaigrette, sun-dried tomatoes, and fresh vegetables.		
GREEK SALAD	60.00	35.00
With feta cheese, tomatoes, onions, pepperoncini and Greek olives.		

Terms of Agreement

All prices are subject to change.

All functions are considered tentative unless a \$4.00 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 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 your guarantee number plus a \$50 room charge.

Children ages 4-10 years of age are \$4 less than adult pricing. Children under 4 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 \$200 service charge will be added to bill.) No affixing of decorations unless approved by management.

Gratuities are calculated at 18% of food and beverage total; 15% to service personnel and 3% 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.)

Payment shall be made the day of the function by cash or check, unless credit has been established to the satisfaction of Orazio's. 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 75¢ 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 per person.)

Family Style Service is offered as an alternative to Buffet Style for an additional \$1 per person.



Orazio's Portofino Banquet Facility
9415 Main Street • Clarence, NY 14031