

# Portofino's

Banquet Facility

**ORAZIO'S  
BY ZARCONI**



## Banquet & Catering Menu

9415 Main Street  
(near Sheridan)  
Clarence, New York 14031  
[www.oralios.com](http://www.oralios.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 – 12 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](http://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 - \$17.95 per person\*

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

### Buffet #2 - \$18.95 per person\*

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

### Brunch - \$24.95 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  
Pancakes or Waffles  
Mini Danishes & Pastries  
Coffee or Tea

*Omelettes made to order \$6.95 per person*

## LUNCHEON SPECIALTIES

( Served Mon-Fri until 2:00pm)

30 person minimum

### DELI LUNCHEON

**\$14.95 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 . . . . . 3.50 pp  
Fresh Fruit Tray . . . . . 3.50 pp

### Add Sides

Chips w/Yogurt Ranch Dip . . . . . 1.50 pp  
Assorted olives, pepperoncini,  
roasted peppers . . . . . 2.50 pp

### PASTA LUNCHEON

**\$16.95 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**

**\$18.95 per person**

Garlic Bread  
Garden Salad  
Baked Penne Parm  
Chicken Parm  
Pizza Station  
Pitchers of Soda, Coffee + Tea  
Spumoni

## **SCHOOL SPORTS PACKAGE #2**

**\$19.95 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

**\$17.95 per person**

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

## BRUNCH BUFFET

**\$21.95 per person**

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

## GRAND LUNCH BUFFET

**\$20.95 per person**

Homemade Bread and Butter

**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  
Vegetable Medley

**Choice of Dessert:**

Cassatta Cake or Peanut Butter Pie  
Coffee or Tea

## DINNER BUFFETS

30 person minimum

**Buffet #1**

**\$21.95 per person**

Homemade Bread and Butter  
Garden Salad  
Italian Baked Chicken or Roast Beef Au jus  
Baked Penne +  
Parsley Buttered or Roasted Potatoes  
Fresh Vegetable  
Whipped Cheesecake or Peanut Butter Pie  
Coffee or Tea

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**Buffet #2**

**\$21.95 per person**

Homemade Bread and Butter  
Garden Salad  
Roast Turkey or Pork Tenderloin  
w/Gravy or Roast Beef w/ Au jus  
Mashed or Roasted Red Potatos  
Baked Penne or Stuffed Shells  
Buttered Corn or Glazed Carrots  
Spumoni, or Peanut Butter Pie  
Coffee or Tea

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**Buffet #3**

**\$21.95 per person**

Homemade Bread and Butter  
Garlic Bread or Bruschetta  
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 \$2.95 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.) . . . . .	32.95
Filet Mignon (8 oz.) . . . . .	39.95
Roast Prime Rib Au jus (10 oz.) . . . .	32.95
(Minimum of 12 pcs)	
Veal Marsala . . . . .	28.95
Chicken . . . 25.95 or Veal Parmesan . .	28.95
Italian Baked Chicken . . . . .	24.95
Stuffed Breast of Chicken . . . . .	24.95
Stuffed Shells . . . . .	23.95
Baked Meat or Vegetable Lasagna . .	25.95
Baked Fish Italienne . . . . .	25.95
Boston Haddock Scampi . . . . .	32.95
Chicken & Artichoke Francaise . . . .	28.95
Chicken Marsala or Picatta . . . . .	25.95
Pasta Con Vodka "House Specialty"	24.95
Panseared Salmon . . . . .	32.95
Surf & Turf . . . . .	market price
Stuffed Pork Tenderloin . . . . .	27.95
BC Crusted Tenderloin . . . . .	43.95

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

## Portofino's DELUXE BUFFET

**\$36.95 per person**

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

### 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 Française  
Eggplant Parmesan  
Seafood Marinara, Fra Diavlo, or Vincenza

### Choice of 2: One Pasta and One Potato

Risotto add \$1.00  
Penne Parmesan  
Stuffed Shells  
Roasted Red Potatoes  
Mashed Potatoes  
Fingerling add \$1.00

### 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

\$25.95 per person

Homemade Bread and Butter

### Choice of:

Garden, Caesar

### Choice of Two:

Chicken Parmesan

Chicken Cutlets with Lemon Butter  
Sauce on the Side

Stuffed Chicken Breast with Sundried  
Tomatoes Fresh Mozzarella and Prosciutto  
or Cordon Bleu

Broiled Fish Italienne

### Choice of One:

Ricotta Stuffed Jumbo Shells  
Baked Penne Parm

Penne Vodka

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

\$29.95 per person

*30 person minimum*

Homemade Bread and Butter

Garden Salad

Italian Wedding Soup

### 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

Breaded Chicken Cutlets

### Choice of One Fish:

Baked Fish Marinara

Broiled Fish Italienne

### Choice of One Pasta & Potato:

Baked Penne

Stuffed Shells

Fettuccine Alfredo

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

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 . . . . .	80.00
50	Melon wrapped in Prosciutto . . . . .	65.00
25	Fresh Crab Salad . . . . .	75.00

	Cheese and Pepperoni Platter (per person) . . . . .	2.75
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	Cheese Tray with Fruit and Crackers (per person) . . . . .	3.50
	Yancy's Fancy Cheese Upgrade. . . . .	+2.00

	Gourmet Fruit Platter (per person) . . . . .	3.50
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50 <sup>00</sup>	Fresh Vegetable Tray with Dip min (per person) . . . . .	2.50
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50 <sup>00</sup>	Deluxe Italian Antipasto min (per person) . . . . .	4.95
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50 <sup>00</sup>	Spinach Dip with Toasted min Bread Dippers Rye, Italian, and Pumpernickel (per person) . . . . .	2.95
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### Antipasto Skewers

	Marinated Sundried Tomatoes Hearts and Soppresata. Drizzled with a Balsamic Glaze (each) . . . . .	2.95
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### Tuscan Skewers

	Grape Tomatoes, Fresh Mozzarella Balls and Fresh Basil. Drizzled with a Balsamic Glaze (each) . . . . .	2.50
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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) . . . . .	2.95
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## HOT HORS D'OEUVRES ALA CARTE

Per  
Tray

50	Clams Casino . . . . .	95.00
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50	Shrimp and Clams Casino. . . . .	115.00
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50	Sea Scallops wrapped in Bacon . . . . .	115.00
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100	Italian Sausage with Peppers and Onions . . . . .	100.00
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50	Cocktail Meatballs (Swedish, BBQ, or tomato sauce) . . . . .	55.00
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50	Chicken Wings . . . . .	70.00
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25	Roast Beef on Mini Roll. . . . .	75.00
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50	Stuffed Mushrooms . . . . .	60.00
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50	Crab Stuffed Mushrooms . . . . .	95.00
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50	Herb Cheese Pastry . . . . .	60.00
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50	Honey Fried Chicken Strips . . . . .	70.00
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50	Hot Crab Canapés . . . . .	65.00
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200	Fried Calamari with Marinara . . . . .	75.00
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50	Shrimp Tempura with Sweet and Sour Sauce . . . . .	100.00
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50	Bruschetta Bread . . . . .	55.00
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50	Prosciutto + Fontina Pinwheels . . . . .	70.00
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50	Breaded Shrimp . . . . .	85.00
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50	Coconut Shrimp . . . . .	95.00
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50	Bacon Wrapped Shrimp . . . . .	110.00
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## BAR PACKAGES

### House Premium

One Hour Open Bar . . . . .	13.95	..	15.95
Two Hours Open Bar . . . . .	14.95	..	16.95
Three Hours Open Bar . . . . .	15.95	..	17.95
Four Hours Open Bar . . . . .	17.95	..	20.95
*Bottled Beer w/Open Bar . . . . .	Add 4.00		per person

## BEER WINE & SODA PACKAGE

(Draft Beers, House Wine Only)

\$9.50 /person one hour

\$3.50 /person each additional hour

## SODA BAR

\$4.95 /person one hour | \$1.95 /person each additional hour

## BEER

1/4 keg . . . . .	125.00
1/2 keg . . . . .	180.00
Pitcher of Beer . . . . .	15.00
Peroni . . . . .	24.00

*Domestic and Premium beers are available by bottle*

## PUNCHES

(Serves Approximately 25 people)

Fruit Punch (per gallon) . . . . .	30.00
Wine Punch (per gallon) . . . . .	45.00
Champagne Punch (per gallon) . . . . .	50.00
Champagne Toast (per person) . . . . .	2.50
Mimosa (per gallon) . . . . .	55.00

## COFFEE

Pot . . . . .	11.50
Urn . . . . .	65.00

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 . . . . .	\$3.50 / person
Assorted Fresh Vegetables with Dip Display . . . . .	\$2.50 / person
Assorted Cold Finger Sandwiches Display . . . . .	\$3.50 / person
Deluxe Italian Antipasto Station . . . . .	\$4.95 / person
Coffee/Tea Station . . . . .	\$2.95 / 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

**\$6.95 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

**\$4.95 per person**

### PASTA STATION

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

**\$5.95 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

**\$4.95 per person**

### ITALIAN MEAT STATION

- Chicken Parmesan, Chicken Cutlets, Italian Sausage & Meatballs in Sauce + Pasta Al Forno

**\$8.95 per person**

# STATIONS MENU CONTINUED

## FISH + SEAFOOD STATION

Broiled Fish Italiane  
Seafood Scampi or Marinara  
Crab Salad

**\$7.95 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

**\$6.95 per person**

## GOURMET PIZZAS STATION

Homemade Pizza Doughs  
Grilled & Topped with  
Gourmet Toppings

**\$4.95 per person**

## KIDS STATION (12 & Under)

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

**\$8.95 per person**

*All stations are open for  
one and a half hours*

*Minimum of 35 People  
Minimum \$15 during Lunch  
& \$25 during Dinner Hours*

*\$35 Dinner with Gourmet  
Carving Station  
\$25 Lunch*

## DESSERT STATION

Assorted Cookies  
Pizzelles, Mini Cannolis, Brownies,  
Etc.

**\$3.95 per person**

## CHOCOLATE FONDUE STATION

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

**\$4.95 per person**

## SUNDAE STATION

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

**\$4.50 per person**

## GOURMET DESSERT STATION

Peanut Butter Pie  
Whipped Cheesecake  
Mini Chocolate Almond Cannoli

**\$4.95 per person**

*Limoncello Cake Sub (add \$1.00)*

# TRAYS AVAILABLE FOR TAKE OUT

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

	<b>Full Tray</b>	<b>Half Tray</b>
<b>BAKED PENNE PARMESAN</b>	<b>\$60.00</b>	<b>\$45.00</b>
Penne pasta topped with red sauce and Mozzarella cheese.		
<b>PASTA CON VODKA</b>	<b>90.00</b>	<b>60.00</b>
with Chicken	<b>105.00</b>	<b>70.00</b>
with Cajun Shrimp	<b>\$1.00 per shrimp</b>	
Prosciutto, onions and garlic sautéed with tomatoes, basil, cream, Romano cheese, finished with vodka, then tossed with penne pasta.		
<b>PASTA PRIMAVERA</b>	<b>70.00</b>	<b>50.00</b>
with Chicken	<b>80.00</b>	<b>60.00</b>
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.		
<b>PASTA JANESKO</b>	<b>70.00</b>	<b>50.00</b>
Sautéed onions, mushrooms, zucchini, yellow squash, broccoli and green peppers in a light marinara sauce, tossed with penne pasta.		
<b>PASTA BROCCOLI</b>	<b>70.00</b>	<b>50.00</b>
with Chicken	<b>85.00</b>	<b>60.00</b>
with Mushrooms	<b>80.00</b>	<b>55.00</b>
with Both	<b>90.00</b>	<b>65.00</b>
Penne pasta with broccoli tips and garlic, sautéed in olive oil.		
<b>PASTA MARTINEZ</b>	<b>80.00</b>	<b>55.00</b>
Fresh chicken tenders sautéed in olive oil with garlic, broccoli, roasted red peppers, chives and Romano cheese and then tossed with penne pasta.		
<b>EGGPLANT PARMESAN</b>	<b>75.00</b>	<b>45.00</b>
Fresh eggplant slices breaded and sautéed then baked with tomato sauce and cheese.		
<b>CHICKEN AMELIA</b>	<b>90.00</b>	<b>65.00</b>
Chicken tenders sauteed with mushrooms, onions, broccoli, and tomatoes in an olive oil, garlic, wine sauce. Tossed with penne pasta.		

	Full Tray	Half Tray
<b>FETTUCCHINI ALFREDO</b>	<b>80.00</b>	<b>55.00</b>
with Chicken	95.00	65.00
with Broccoli	90.00	65.00
with Mushrooms	90.00	60.00
with All of the above	105.00	75.00
Fresh fettuccini tossed in a rich butter, cream and Parmesan cheese sauce.		
<b>Di MANZO WITH CHICKEN</b>	<b>95.00</b>	<b>65.00</b>
Carmelized onion, sundried tomatoes, mushrooms and spinach sautéed and simmered in a truffle cream sauce tossed with fettuccini		
<b>SEAFOOD VINCENZA</b>	<b>65.00</b>	<b>45.00</b>
Price Per Shrimp	\$1.00 ea.	
Price Per Scallop	\$2.50 ea.	
Fresh angel hair pasta with basil, scallops, and shrimp tossed in a light garlic, olive oil sauce.		
<b>SHRIMP MARINARA</b>	<b>60.00</b>	<b>45.00</b>
Price Per Shrimp	\$1.00 ea	
Plump shrimp simmered in our marinara sauce over fresh linguini.		
<b>LINGUINI WITH CLAM SAUCE</b>	<b>75.00</b>	<b>55.00</b>
Whole Clams	add \$25.00	
Linguini with chopped baby clams, fresh parsley, and sautéed garlic in olive oil or marinara.		
<b>MEAT LASAGNA</b>	<b>100.00</b>	<b>65.00</b>
Layers of homemade broad noodles, meat and Ricotta cheese filling.		
<b>VEGETABLE LASAGNA</b>	<b>95.00</b>	<b>60.00</b>
Homemade pasta layered with broccoli, cauliflower, mushrooms, onions, red and green peppers, yellow squash, zucchini, and Ricotta, baked and topped with Mozzarella.		
<b>SEAFOOD LASAGNA</b>	<b>135.00</b>	<b>85.00</b>
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.		
<b>PENNE BOLOGNESE</b>	<b>90.00</b>	<b>60.00</b>
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**

### **RAVIOLI**

**\$3.50**

Egg pasta stuffed with Ricotta cheese filling and topped with tomato sauce.

### **STUFFED SHELLS**

**2.95**

Pasta shells stuffed with Ricotta cheese and spinach, and then baked in tomato sauce.

### **STUFFED MANICOTTI**

**4.00**

Homemade crepe rolled with Ricotta and Parmesan cheese, then topped with tomato sauce and Mozzarella cheese.

### **ITALIAN BAKED CHICKEN**

**2.95**

Fresh bone-in chicken pieces marinated in olive oil, lemon & herbs, topped with Italian bread crumbs & Romano cheese, slow baked.

### **GRILLED MARINATED CHICKEN BREASTS**

**2.95**

1/4 breast marinated in olive oil, lemon zest & herbs, grilled and topped with roasted red pepper.

### **CHICKEN CUTLETS WITH LEMON BUTTER SAUCE**

**3.25**

Lightly breaded 1/4 chicken breast sautéed slightly golden, served with lemon butter sauce on the side.

### **CHICKEN PARMESAN**

**3.25**

Lightly breaded 1/4 chicken breast sautéed and topped with tomato sauce and baked with Mozzarella.

### **CHICKEN MARSALA**

**3.25**

Tender 1/4 chicken breast sautéed with garlic, onions, mushrooms and Marsala.

### **CHICKEN FRANÇAISE**

**3.95**

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**

**3.50**

Tender 1/4 chicken breast sautéed with sun-dried tomatoes, spinach and red onions. Finished with a white wine cream sauce.

**CHICKEN FLORENTINE** 3.95

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

**VEAL PARMIGIANA** 4.95

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

**VEAL MARSALA** 4.95

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

**SIDES**

	<b>Full Tray</b>	<b>Half Tray</b>
<b>ROASTED RED POTATOES</b>	<b>65.00</b>	<b>45.00</b>

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

<b>FRESH MASHED POTATOES</b>	<b>65.00</b>	<b>45.00</b>
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Fresh potatoes cooked with cream, butter and seasoning salt.

<b>FRESH VEGETABLE</b>	<b>75.00</b>	<b>55.00</b>
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A variety of vegetable choices available – ask for details.

<b>RISOTTO</b>	<b>90.00</b>	<b>60.00</b>
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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*

	<b>Full Tray</b>	<b>Half Tray</b>
<b>FRESH GARDEN SALAD</b>	<b>55.00</b>	<b>30.00</b>

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

<b>CAESAR SALAD</b>	<b>50.00</b>	<b>35.00</b>
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Crisp Romaine, topped with grated Romano and croutons. Served with our homemade Caesar dressing on the side.

<b>BOW-TIE OR TRI COLORED PASTA</b>	<b>65.00</b>	<b>40.00</b>
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With pesto, basil vinaigrette, sun-dried tomatoes, and fresh vegetables.

<b>GREEK SALAD</b>	<b>65.00</b>	<b>40.00</b>
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With feta cheese, tomatoes, onions, pepperoncini and Greek olives.

# OFFICE SPECIALS

\*Only Available Weekdays Between 11am-2pm

Pick-ups or Drop-offs

Your Choice only \$14.95/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

Cold Sodas & Water, Serving Utensils, Paper Plates,  
Silverware & Napkins Included

## The Greek Corner

Grilled Pita, Hummus, Greek Salad (Dressing Served on the Side)  
Grilled Chicken Souvlaki

Dessert Tray w/Homemade Cookies, Brownies & Mini Cannoli

Cold Sodas & Water, Serving Utensils, Paper Plates,  
Silverware & Napkins Included







# Terms of Agreement

*All prices are subject to change without notice.*

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 30 plus a \$50 room charge. You will be charged for your guest number.

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.) 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. 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.



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