

# Portofino's

Banquet Facility  
by Orazio's

## Banquet & Catering Menu

9415 Main Street  
(near Sheridan)  
Clarence, New York 14031  
[www.orzios.com](http://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](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 - \$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

**\$14.95 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

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### 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

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### 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 \$1.50 pp extra

## BASIC SHOWER BUFFET

( Available until 2:00 pm )

*30 person minimum*

**\$11.95 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

**\$15.95 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

**\$17.95 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.) . . . . .	23.95
Filet Mignon (9-10 oz.) . . . . .	27.95
Roast Prime Rib Au jus (10 oz.) . . . . .	23.95
(Minimum of 12 pcs)	
Veal Marsala . . . . .	24.95
Chicken or Veal Parmesan . . . . .	22.95
Italian Baked Chicken . . . . .	17.95
Stuffed Breast of Chicken . . . . .	20.95
Manicotti or Stuffed Shells . . . . .	18.95
Baked Meat or Vegetable Lasagna . . . . .	20.95
Baked Fish Italienne . . . . .	19.95
Broiled Stuffed Flounder/Salmon . . . . .	24.95
Stuffed Sirloin Ala Orazio . . . . .	27.95
Chicken in Phyllo . . . . .	20.95
Baked Chicken Breast with Shrimp, Wine & Garlic Butter . . . . .	24.95
Chicken & Artichoke Francaise . . . . .	23.95
Pasta Con Vodka "House Specialty" . . . . .	20.95
Grilled Salmon . . . . .	23.95
Surf & Turf . . . . .	market price
Stuffed Porkloin . . . . .	20.95
BC Crusted Tenderloin . . . . .	29.95
Chicken (6 oz.)+Filet (4 oz.) Combo . . . . .	29.95
Chicken Marsala or Picatta . . . . .	29.95

*Lunch portions are available before 2 pm daily  
for \$4.00 less*

## Portofino's DELUXE BUFFET

**\$25.95 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

\$19.95 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

\$17.95 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 2.25  
Cassatta Cake add 2.25

## COLD HORS D'OEUVRES ALA CARTE

Per Tray		
50	Shrimp Cocktail . . . . .	65.00
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
	<b>Antipasto Skewers</b> Marinated Sundried Tomatoes Hearts and Soppresata. Drizzled with a Balsamic Glaze (per person) . . . . .	2.95
	<b>Tuscan Skewers</b> Grape Tomatoes, Fresh Mozzarella Balls and Fresh Basil. Drizzled with a Balsamic Glaze (per person) . . . . .	2.95
	<b>Sicilian Escarole</b> 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. . . . .	85.00
50	Sea Scallops wrapped in Bacon . . . . .	70.00
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

	<b>House Premium</b>	
One Hour Open Bar . . . . .	9.95	11.95
Two Hours Open Bar . . . . .	11.50	13.95
Three Hours Open Bar . . . . .	12.50	15.25
Four Hours Open Bar . . . . .	13.50	16.50
*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 . . . . .	90.00
1/2 keg . . . . .	135.00
Pitcher of Beer . . . . .	9.50

*Domestic and Premium beers are available by bottle*

## PUNCHES

(Serves Approximately 25 people)

Fruit Punch (per gallon) . . . . .	25.00
Wine Punch (per gallon) . . . . .	35.00
Champagne Punch (per gallon) . . . . .	40.00
Champagne Toast (per person) . . . . .	1.75
Mimosa (per gallon) . . . . .	50.00

## COFFEE

Pot . . . . .	9.50
Urn . . . . .	55.00

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

## STATIONS MENU

### SALAD STATION

- Fresh Garden Salad
  - Classic Caesar Salad
  - Tomato Onion & Basil Salad
- \$3.50 per person**

### CARVING STATION

- Roast Turkey Breast
  - Roast Top Round of Beef
  - Assorted Mini Rolls & Condiments
- \$4.95 per person**

### GOURMET CARVING STATION

- Grilled Marinated Beef Tenderloin
  - Whole Roasted Pork Loin
  - Stuffed Chicken Breast
  - Rolls, Sauces & Condiments
- \$9.95 per person**

### TACO STATION

- Soft & Hard Shells
  - Ground Beef Taco Meat
  - Nachos w/Cheese & Salsa
  - Chicken Fajitas (add \$1.00 /person)
  - Toppings & Sour Cream
- \$3.95 per person**

### PASTA STATION

- "Our Signature" Vodka Sauce
  - Basil Marinara Sauce
  - Creamy Alfredo Sauce
  - Penne Pasta
  - Fusilli Pasta (Spirals)
- \$4.50 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
- \$3.95 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

**\$4.95 per person**

## GOURMET GRILLED PIZZAS STATION

Homemade Pizza Doughs  
Grilled & Topped with  
Gourmet Toppings

**\$4.50 per person**

## 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

**\$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*

# TRAYS AVAILABLE FOR TAKE OUT

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

	Full Tray	Half Tray
<b>BAKED PENNE PARMESAN</b>	<b>\$40.00</b>	<b>\$25.00</b>
Penne pasta topped with red sauce and Mozzarella cheese.		
<b>PASTA CON VODKA</b>	<b>55.00</b>	<b>35.00</b>
with Chicken	70.00	45.00
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>45.00</b>	<b>30.00</b>
with Chicken	<b>60.00</b>	<b>35.00</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>50.00</b>	<b>30.00</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>45.00</b>	<b>30.00</b>
with Chicken	<b>60.00</b>	<b>35.00</b>
with Mushrooms	<b>55.00</b>	<b>35.00</b>
with Both	<b>65.00</b>	<b>40.00</b>
Penne pasta with broccoli tips and garlic, sautéed in olive oil.		
<b>PASTA MARTINEZ</b>	<b>65.00</b>	<b>40.00</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>60.00</b>	<b>35.00</b>
Fresh eggplant slices breaded and sautéed then baked with tomato sauce and cheese.		
<b>CHICKEN AMELIA</b>	<b>65.00</b>	<b>40.00</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>FETTUCCINI ALFREDO</b>	<b>50.00</b>	<b>30.00</b>
with Chicken	65.00	40.00
with Broccoli	60.00	35.00
with Mushrooms	60.00	35.00
with All of the above	75.00	45.00

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

## **CREAMY CAJUN CHICKEN**

<b>PORTABELLO PASTA</b>	<b>70.00</b>	<b>40.00</b>
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Chicken tenders sautéed with portabello mushrooms in a light Cajun cream sauce then tossed with penne pasta and Romano cheese.

<b>SEAFOOD RAFAEL</b>	<b>45.00</b>	<b>30.00</b>
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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.

<b>SHRIMP PROVENÇALE</b>	<b>45.00</b>	<b>30.00</b>
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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.

<b>SHRIMP MARINARA</b>	<b>40.00</b>	<b>25.00</b>
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Price Per Shrimp

\$1.00 ea

Plump shrimp simmered in our marinara sauce over fresh linguini.

<b>LINGUINI WITH CLAM SAUCE</b>	<b>55.00</b>	<b>35.00</b>
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Linguini with chopped baby clams, fresh parsley, and sautéed garlic in olive oil.

<b>MEAT LASAGNA</b>	<b>75.00</b>	<b>45.00</b>
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Layers of homemade broad noodles, meat and Ricotta cheese filling.

<b>VEGETABLE LASAGNA</b>	<b>90.00</b>	<b>50.00</b>
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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.

<b>SEAFOOD LASAGNA</b>	<b>125.00</b>	<b>70.00</b>
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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**

**\$1.75**

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

### **STUFFED SHELLS**

**1.50**

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

### **STUFFED MANICOTTI**

**2.25**

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

### **EGGPLANT SUPREME**

**2.75**

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**

**1.95**

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

### **GRILLED MARINATED CHICKEN BREASTS**

**3.75**

1/2 breast marinated in olive oil, lemon zest & herbs, grilled and topped with roasted red pepper.

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

**2.50**

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

### **CHICKEN PARMESAN**

**2.25**

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

### **CHICKEN MARSALA**

**2.50**

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

### **CHICKEN AND ARTICHOKE HEART FRANÇAISE**

**2.75**

Tender 1/4 chicken breast and artichoke hearts dipped in a seasoned egg batter then sautéed in a lemon butter wine sauce.

### **CHICKEN FLORENZIA**

**2.50**

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

<b>CHICKEN FLORENTINE</b>	<b>2.50</b>
Tender 1/4 chicken breast topped with spinach, Ricotta and Mozzarella cheese and baked with red sauce.	
<b>STUFFED TENDERLOIN</b>	<b>3.50</b>
Tenderloin pieces stuffed with prosciutto, sun-dried tomatoes and fresh Mozzarella. Served with Szechuan sauce.	
<b>VEAL PARMIGIANA</b>	<b>3.25</b>
Tender veal cutlet topped with tomato sauce, and then baked with Mozzarella cheese.	
<b>VEAL MARSALA</b>	<b>3.50</b>
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>50.00</b>	<b>30.00</b>
Red potatoes cooked golden with rosemary, olive oil, garlic butter and seasoning salt.		
<b>FRESH MASHED POTATOES</b>	<b>50.00</b>	<b>30.00</b>
Fresh potatoes cooked with cream, butter and seasoning salt.		
<b>FRESH VEGETABLE</b>	<b>55.00</b>	<b>35.00</b>
A variety of vegetable choices available – ask for details.		
<b>RISOTTO</b>	<b>70.00</b>	<b>40.00</b>
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>45.00</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>30.00</b>
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>60.00</b>	<b>35.00</b>
With pesto, basil vinaigrette, sun-dried tomatoes, and fresh vegetables.		
<b>GREEK SALAD</b>	<b>60.00</b>	<b>35.00</b>
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