

A great Italian Restaurant...



...a heck of an Irish Bar!

PRIVATE DINING ROOM

Menu & Information

Thank you for your interest in Birraporetti's Restaurant for your special occasion. As one of Houston's great original restaurants, Birraporetti's prides itself on making each event memorable. This brochure describes our lunch and dinner packages, bar options, hot and cold hors d'oeuvres, our gourmet pizza bar and a variety of "create your own menu" options. You will find on the back page some general information to help plan your special event.

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Cocktail Reception Hors d'oeuvres

Calamari & Fried Smoked Provolone Tortellini

Served with Marinara and Cajun Remoulade

\$5.25 per person

Stuffed Mushrooms

Served with Alfredo Sauce

\$0.75 each

Hand Formed Crab Cakes

Served with Cajun Remoulade

\$4.50 each

Bacon Wrapped or Cocktail Shrimp

With Dipping Sauces

\$6.50 each

Italian Meat Balls

Halved and topped with Marinara Sauce

\$3.00 each

Satay Chicken Strips

Chicken tenderloin, skewered on a wooden stick and dipped in Thai Chili Sauce

\$3.50 per person

Ribeye Steak Morsels

Angus fed Ribeye Steaks, grilled and seasoned to perfection, then cubed

\$4.75 per person

Caprese Salad

A sliced fresh tomato, topped with a slice of fresh mozzarella and red onion garnished with basil and balsamic vinaigrette

\$2.50 each

Bruschetta

Slices of our signature garlic bread topped with checca sauce and fresh basil

\$2.50 each

Fruit & Cheese Tray

Assorted Domestic Cheeses & Seasonal Fresh Fruit

\$5.75 per person

Vegetable Crudités

Broccoli, Mushrooms, Carrots, Black Olives, Celery, and Asparagus served with Ranch Dressing

\$4.75 per person

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SEATED MENU SELECTIONS

The Seated Menu includes a choice of three (3) entrees for parties up to 60 guests. For parties of more than 60, the menu includes a choice of two (2) entrees. The menu price includes: Mista or Caesar Salad, Garlic Bread, Coffee, Ice Tea and Assorted Sodas.

BIRRA'S SPECIALTIES

\$35.95 per Person

Atlantic salmon

Fresh Filet of Atlantic salmon, Served with Sautéed Spinach and Linguini tossed in Olive oil and garlic

Grilled Beef Ribeye

Served with Garlic Mashed Potatoes, sautéed mushrooms and Asparagus

Veal Picatta

With green beans and Linguini tossed in Olive Oil and Garlic

Grilled Jumbo Shrimp Scampi

Served on a bed of Egg Fettuccine Alfredo

Crab Cakes

Served with Tortellini Alfredo and Cajun Remoulade

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BIRRA'S FAVORITE

\$32.95 per Person

Grilled Pork Chops

Served With Garlic Mashed Potatoes and Sautéed Spinach

Chicken Parmigiana

Served with Linguini tossed in olive oil and Garlic

Grilled White Fish Poretti

And Cappellini Primavera

Classic Grilled Chicken Alfredo

Grilled chicken breast topped with mozzarella and sautéed mushrooms

Served with spinach fettuccine alfredo

Pollo Alla Griglia

With green beans and garlic mashed potatoes

Chicken Picatta

With Asparagus and Egg Fettuccine

Grilled Beef Tenderloin Medallions

With Asparagus and Spinach Fettuccine Alfredo

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PORETTI'S PASTAS

\$27.95 per Person

Linguini with Clams

Linguini with clams sautéed in white wine sauce

Pasta Poretti

*Penne Pasta tossed in a goat cheese cream sauce with sundried tomatoes and Spinach
Topped with Sliced Grilled Chicken*

Capellini Primavera with Shrimp

Capellini with broccoli and tomatoes lightly sautéed with sweet basil, garlic and white wine

Classic Lasagna

*Layers of delicious lasagna, spicy Italian Sausage, Meat sauce, provolone, ricotta and parmesan
Topped with tomato sauce and mozzarella cheese*



ITALIAN CLASSICS

\$23.95 per Person

Fettuccine Alfredo

Spinach or Egg Fettuccine with Classic Alfredo Sauce

Jumbo Cheese Ravioli

Fresh Three Cheese Ravioli with Birraporetti's Famous Marinara Sauce

Spaghetti with Meat Balls

Custom Made Italian Meat Balls with Marinara or Meat Sauce

Capellini Primavera

Capellini with broccoli and tomatoes lightly sautéed with sweet basil, garlic and white wine

Add Chicken or Shrimp for an additional \$5.95 per person

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CREATE YOUR OWN UNIQUE MENU
BUFFET MENU SELECTIONS

GOURMET PIZZA

\$21.95 per person (20-person minimum)

*Includes Specialty and Single topping pizzas for two (2) hours,
Mista or Caesar salad, Ice Tea and Assorted Sodas*

*The following Buffet Menu includes a choice of four (4) entrees for parties
Up to 60 guests. For parties of more than 60, the menu includes
A choice of three (3) entrees. Menu price includes Mista (Our House Salad) Caesar Salad,
Garlic Bread, Ice Tea, Coffee and Assorted Sodas*

BUFFET # 1:

\$35.95 per person

Please select one (1) entrée from the Birra's Specialties, one (1) entree from Birra's Favorites*,
and one (1) from Poretti's Pastas*

BUFFET # 2

\$32.95 per person

Please select one (1) entree from Birra's Favorites, one (1) from Poretti's Pastas*, and
one (1) from Italian Classics*

BUFFET # 3

\$29.95 per person

Please select two (2) entrees from Poretti's Pastas, and two (2) from Italian Classics*,*

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DESSERTS

\$7.50 per person

Full Portion Choices:

*Tiramisu, Praline Cheese Cake,
Tres Leches, Chocolate Mousse, and Crème Brule*

Half Portion Choices:

\$4.50 per person

Tiramisu, Chocolate Mousse and Tres Leches

Fresh Chocolate-Dipped Strawberries

\$3.00 each



BAR SELECTIONS

Beer Packages select any four choices
All Beers are \$ 6.50

Bud Lite, Miller Lite, Michelob Ultra and Budweiser

Dos XX, Shiner Boch, Bass Ale, Corona, Heineken and Stella Artois

Liquor Packages Please Select 1

\$9.00 Well Liquors – House generic

\$10.00 Premium Drinks Contreau, Cuervo silver tequila, Bacardi Rum Bombay Sapphire Gin Jack
Daniels Crown Royal, Dewar's Scotch

\$12.00 Super Premium Drinks Patron Silver Tequila, MacI2yr single Malt Scotch, Glenlivet, Glenfiddich,
Grey Goose and Bombay Sapphire

Wine Packages

9.00 House Wines Meridian Chardonnay, La Terre Merlot, La Terre Cabernet and White Zinfandel,
Bella Sera. Garganega Pinot Grigio

10.00 Premium Wines Kendall Jackson Chardonnay, Estancia Cabernet and Merlot, Beringer white
Zinfandel, and Ecco Domani Pinot Grigio

12.00 Super Premium Wines La Crema Chardonnay, Raymond Cabernet, Erath Pinot, Banfi Chianti,
Batasiolo Moscato, Estancia Pinot Grigio and Beringer white Zinfandel

Champagne Toast \$6.00 per person



A \$250.00 deposit is required to hold our Private Dining Room for your function. It may not mean you hold the entire room, just depends on the event.

*The \$250.00 deposit will be applied to your final bill.
(Minimum includes food, beverage, tax and gratuity)*

“During December the lunch deposit is \$500.00 and the Dinner Deposit is \$1000.00”

Parties of less than 40 may share the banquet space if needed.

*Menu confirmation and a **guaranteed** guest count is required
Five (5) business days prior to your event.*

*A \$0.50 per person cake-cutting fee will be applied if any cake is brought in.
ALL CAKES MUST BE FROM CERTIFIED BAKER.*

A linen fee of \$2.00 per person will be applied to the final bill if your party requests special colored linen.

Note: Buffets are not all you can eat. There is ample food made for the number of guests, there will be additional charges for extra trays of food.

All food and beverages are subject to sales tax of 8.25% and 23% gratuity.

There is a PowerPoint projector available for \$25.00 and comes with a pull-down screen. (On Order)

Wireless Microphone and personal music selection are optional

For any addition information or to make reservations,

Contact Jon Glibier

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