

Porta Via

ITALIAN FOODS

PORTA VIA ITALIAN FOODS
ONE WEST CALIFORNIA BOULEVARD, SUITE 312
PASADENA, CALIFORNIA 91105
(626) 793-9000
CATERING FAX (626) 793-1275

CONTACT THE CATERING DEPARTMENT AT:
catering@portaviafoods.com

www.portaviafoods.com

MONDAY – FRIDAY

10:00am to 7:00pm

SATURDAY

10:00am to 6:00pm

SUNDAY

11:00am to 4:00pm

CATERING MENU

APPETIZERS

minimum order one dozen

MINI ARANCINI

Fried Risotto Balls with Fontina Cheese
\$1.00 each

CAPRESE SKEWERS

Cherry Tomatoes with Fresh Mozzarella and Basil
\$1.50 each

EGGPLANT INVOLTINI

Grilled Eggplant Stuffed with Herbed Ricotta Cheese
\$1.50 each

GOAT CHEESE and CARMELIZED ONION TARTLETS

Goat Cheese Custard Blended with Carmelized Onion
\$2.00 each

BLACK OLIVE PASTRY STRAWS

Black Olive Tapenade Topped on Puff Pastry
\$1.50 each

HERB CHEESE STRAWS

Assorted Herbs and Parmesan Sprinkled on Puff Pastry
\$1.50 each

SMOKED MOZZARELLA PUFF

Smoked Mozzarella, Pine Nuts, Tomatoes, stuffed into open faced boats
\$2.00 each

ANTIPASTI TRAYS

CLASSIC ITALIAN

Assorted Olives, Artichoke Hearts, Roasted Peppers, Cherry Peppers stuffed with Prosciutto and Provolone, Caprese Skewers and Pepperoncini

Serves- 10-12 \$35.00

Serves- 14-16 \$50.00

Serves- 18-20 \$65.00

SEASONAL VEGETABLE CRUDITE

(Choice of Roasted Pepper Dip or Tuscan White Bean Puree with Rosemary)

Serves- 10-12 \$35.00

Serves- 14-16 \$50.00

Serves- 18-20 \$65.00

DIP TRIO

Tuscan White Bean with Rosemary, Bruschetta, Green Olive Tapenade and Crostini

Serves- 10-12 \$20.00

Serves- 14-16 \$35.00

Serves- 18-20 \$50.00

CHEESE PLATTERS

INTERNATIONAL CHEESE PLATTER

A Selection of Fine Cheeses from Italy and Around the World. Served with an Assortment of Crackers

Serves- 10-12 \$45.00, Add Olives \$3.50

Serves- 14-16 \$60.00, Add Olives \$6.95

Serves- 18-20 \$75.00, Add Olives \$12.95

GOURMET INTERNATIONAL CHEESE PLATTER A selection of Fine Cheeses from Italy and around the World. Served with Assorted Nuts, Fresh and Dried Fruits.

Serves- 10-12 \$60.00, Add Olives \$3.50

Serves- 14-16 \$75.00, Add Olives \$6.95

Serves- 18-20 \$90.00, Add Olives \$12.95

SALADS

MIXED GREEN SALAD WITH TOMATOES, CARROTS AND RED ONION IN PORTA VIA ITALIAN DRESSING

\$2.95 per person/side \$5.95 per person/entrée

CLASSIC CAESAR SALAD

\$2.95 per person/side \$5.95 per person/entrée

CHICKEN CAESAR SALAD

\$3.95 per person/side \$7.95 per person/entrée

ROASTED BEET SALAD WITH ARUGULA, RAISINS AND PINE NUTS IN HOUSEMADE SHERRY VINAIGRETTE*

\$3.49 per person/side \$6.50 per person/entrée

**with Goat Cheese additional \$1.00 per person*

PORTA VIA ITALIAN CHOPPED SALAD

Italian Meats and Cheeses, Tomatoes, Red Onion, Ceci Beans, Olives, and Pepperoncini in Porta Via Italian
Dressing

\$3.50 per person/side \$7.95 per person/entrée

FENNEL SPIKED POTATO SALAD

\$2.95 per person/side

RED CABBAGE SALAD

Shredded Red Cabbage in Red Wine Vinaigrette

\$2.95 per person/side

CECI BEAN WITH ORGANIC TOMATOES

\$2.95 per person/side

TUSCAN WHITE BEAN SALAD WITH ROSEMARY

\$2.95 per person/side

FRESH SEASONAL FRUIT SALAD

\$3.50 per person/side

CLASSIC PASTA SALAD

\$2.95 per person/side

VEGETABLE SIDE DISHES

\$3.50 per person

SWISS CHARD BRAISED WITH OLIVE OIL AND GARLIC

ROASTED ROSEMARY POTATOES

CARAMELIZED CAULIFLOWER WITH MACERATED RAISINS

ROASTED CARROTS WITH ROSEMARY AND CURRY

GRILLED MARINATED VEGETABLES

BRUSSEL SPROUTS with PANCETTA

SOUPS

TUSCAN TOMATO AND BREAD SOUP

ITALIAN MINISTRONE WITH VEGETABLES

CECI BEAN WITH PROSCIUTTO

BARLEY AND CHICKEN

KABOCHA SQUASH WITH CUMIN

SPRING PEA

ITALIAN ZESTY GAZPACHO

PASTA FAGIOLI

\$8.95 per quart

(Three to four servings per quart)

PASTA

PASTA AL FORNO

Baked Ziti with Three Cheeses in San Marzano Marinara Sauce

1/2 pan: \$40.00 full pan: \$75.00

LASAGNE BOLOGNESE

1/2 pan: \$55.00 full pan: \$99.00

GRILLED VEGETABLE LASAGNA

1/2 pan: \$50.00 full pan: \$95.00

EGGPLANT LASAGNA

1/2 pan: \$50.00 full pan: \$95.00

THREE CHEESE LASAGNA

1/2 pan: \$45.00 full pan: \$85.00

PENNE ARRABBIATA

Penne Pasta in San Marizano Marinara Sauce seasoned with

Red Pepper Flakes

\$7.95 per person

CLASSIC ITALIAN SPAGHETTI AND MEATBALLS

\$9.95 per person

LINGUINE WITH GENOVESE PESTO

Linguine with Potatoes and Green Beans with Basil Pesto

\$7.95 per person

ORRECCHIETTE WITH BROCCOLI

\$7.95 per person

SPAGHETTI WITH RAW TOMATOES AND EVO

\$7.95 per person

PASTA PRIMAVERA

Farfalle pasta tossed with sautéed seasonal vegetables

\$7.95 per person

PENNE WITH ASPARAGUS

Lemon, garlic, and sautéed asparagus

\$7.95 per person

ENTREES

CHICKEN PARMIGIANA

\$7.95 per person

HERB ROASTED HALF CHICKEN

\$7.95 per person

ROASTED PORK LOIN

Garlic and Fennel or Chestnut with Cranberries

\$8.95 per person

OLIVE STUFFED LEG OF LAMB

\$10.95 per person

DRY RUB ROASTED TRI TIP

\$8.95 per person

HERB CRUSTED BEEF TENDERLOIN

with AU JUS

\$25.95 per person

GRILLED HERB MARINATED CHICKEN BREAST

\$7.95 per person

CHICKEN MARSALA BREAST

\$8.95 per person

CHICKEN PICATTA BREAST

\$8.95 per person

SHRIMP SCAMPI

\$16.95 per person

POACHED SALMON WITH FARRO SALAD

\$10.95 per person

SALUMI PLATTERS

CLASSIC

Molinari and Sons Salame

Finocchionoa (fennel), Calabrese, and Dry with
Domestic Provolone Cheese and Shaved Grana Padana Parmesan
Served with Crostini

Serves- 10-12 \$45.00, Add Olives \$3.50

Serves- 14-16 \$60.00, Add Olives \$6.95

Serves- 18-20 \$75.00, Add Olives \$12.95

ARTISINAL

Fra'Mani Salame Gentile and Toscano

Prosciutto di Parma, San Daniele Calabrese with
Roaring 40's Blue, Brillant Savarine, and Shaved Parmesan Reggiano

Served with Garlic Crostini

Serves- 10-12 \$60.00, Add Olives \$3.50

Serves- 14-16 \$75.00, Add Olives \$6.95

Serves- 18-20 \$90.00, Add Olives \$12.95

ADDITIONAL CATERED ITEMS

	1/2 pan	whole pan
Serves:	9-12	18-24
LASAGNE BOLOGNESE	\$55.00	\$99.00
GRILLED VEGETABLE LASAGNA	\$50.00	\$95.00
PASTA AL FORNO	\$40.00	\$75.00
EGGPLANT LASAGNA	\$50.00	\$95.00
THREE CHEESE LASAGNA	\$45.00	\$85.00
GRILLED HERB-MARINATED CHICKEN BREAST		\$7.95each
BALSAMIC GLAZED CHICKEN BREAST		\$7.95each
MARSALA CHICKEN BREAST		\$7.95each
ROTISSERIE WHOLE CHICKEN		\$12.95ea
ROTISSERIE PORK LOIN		\$17.95/lb
ROASTED TRI TIP		\$17.95/lb
ROASTED LEG OF LAMB		\$21.95/lb
ROASTED TENDERLOIN OF BEEF		\$44.95/lb
BEEF MEATBALLS WITH		
SAN MARZANO MARINARA SAUCE		\$2.50each
TURKEY MEATBALLS WITH		
SAN MARZANO MARINARA SAUCE		\$2.50each

MENU OPTION #1

\$12.95 per person

SALADS (select one)

MIXED GREENS

CLASSIC CAESAR SALAD

POTATO SALAD

PASTA SALAD

INDIVIDUAL BAGS OF CHIPS

SANDWICHES (select one)

PORTA VIA ITALIAN SUB

HOUSE MADE ROASTED TURKEY

CHICKEN SALAD

ITALIAN TUNA SALAD

ROSEMARY HAM & CHEESE

***KOBE STYLE ROAST BEEF WITH PESTO AIOLI**

*additional \$1.00 per sandwich

DESSERT (select one)

COOKIES

(double chocolate chip, chocolate chip, sugar, cranberry oatmeal)

BROWNIES

CANNOLI (Add \$1.50 per person)

BEVERAGES

NORDA STILL WATER

500ml \$1.15 1.5L \$3.00

SAN PELLIGRINO SPARKLING WATER

500ml \$2.00 1L \$2.55

GALVANINA ITALIAN SODA \$2.25

355 ml \$2.25 750 ml \$4.90

(Pomegranate, lemon, blood orange)

SODA \$1.25

12 ounce can

(coke, diet coke, sprite, Dr. pepper, root beer)

MENU OPTION #2

SALADS (select one)

MIXED GREENS

CLASSIC CAESAR SALAD

ROASTED BEET WITH ARUGULA, RAISINS AND
PINE NUTS IN SHERRY VINAIGRETTE*

**additional \$1.50 per person*

ENTREE(select one)

PASTA AL FORNO

Baked Ziti with Three Cheeses in San Marzano Marinara Sauce

Serves 9-12: \$120.00 18-24: \$220.00

GRILLED VEGETABLE LASAGNA

Serves 9-12: \$130.00 18-24: \$240.00

LASAGNE BOLOGNESE

Serves 9-12: \$140.00 18-24: \$250.00

RUSTIC ROLLS AND BUTTER

DESSERT (select one)

COOKIES

(Double chocolate chip, chocolate chip, sugar, cranberry oatmeal)

BROWNIES

CANNOLI (add \$1.50 per person)

MENU OPTION #3

Serves 8 people

SALAD (choose one)

MIXED GREENS

CLASSIC CAESAR SALAD

ROASTED BEETS WITH ARUGULA, RAISINS, PINE NUTS,
AND SHERRY VINAIGRETTE*

*with Goat Cheese additional \$1.00 per person

ENTRÉE (choose one)

SAVORY HERB MARINATED HALF CHICKEN

\$135.00

ROASTED PORK LOIN

(Fennel and Garlic or Chestnuts with Cranberries)

\$140.00

PORTA VIA STYLE DRY RUB

ROASTED TRI TIP

\$150.00

OLIVE STUFFED LEG OF LAMB

\$160.00

ROASTED HERB CRUSTED ROAST BEEF TENDERLOIN

with AU JUS

\$220.00

ENTREES SERVED WITH ROASTED ROSEMARY POTATOES AND CHOICE OF ROASTED CARROTS
WITH ROSEMARY AND CURRY OR CARAMELIZED CAULIFLOWER WITH MACERATED RAISINS.

DESSERT (select one)

COOKIES

(double chocolate chip, chocolate chip, sugar, cranberry oatmeal)

BROWNIES

CANNOLI (add \$1.50 per person)

PORTA VIA TAIL GATE BOX

\$14.95 minimum order of 4

Each box contains one sandwich of your choice, two side options, and a housemade dessert.

SANDWICH OPTIONS (choose one)

KOBE STYLE ROAST BEEF

ROASTED TURKEY BREAST

PORTA VIA ITALIAN SUBMARINE

CHICKEN SALAD

ITALIAN TUNA SALAD

GRILLED VEGETABLES

CAPRESE

SIDE OPTIONS (choose two)

FENNEL SPIKED POTATO SALAD

ORZO WITH FETA and HERB PESTO

RED CABBAGE SLAW

PASTA SALAD

CECI BEANS

BAG OF KETTLE STYLE CHIPS

DESSERT OPTIONS (choose one)

COOKIES

(double chocolate, chocolate chip, cranberry oatmeal, or sugar)

BROWNIE

LEMON BAR

SPICY FIG and CHEESE FLOWER

Brandy Macerated Black Mission Figs, Goat Cheese, Mascarpone Surrounded By Puff Pastry
\$2.00 each

ASPARAGUS POLENTA TERRINE

Asparagus Mousse, Layered with Roasted Pepper and Topped with Creamy Asiago Cheese Polenta
\$2.25 each

CRISPY POMEGRANATE CIGAR WITH ROASTED PEPPERS

Pomegranate, walnuts, Kalamata Olives and a Hint of Mint Elegantly Rolled into a Cigar
\$2.00 each

PUMPKIN BOAT with PUMPKIN SEEDS

Pumpkin Mousse with Emmenthatler Cheese, Sherry, Garlic, and Scallions
\$1.75 each

WILD MUSHROOM WITH ROQUEFORT TRIANGLE

Wrapped in a phyllo triangle accented with toasted walnuts
\$2.00 each

ASPARAGUS & PROSCIUTTO PYLLO BLOSSOM

Italian style fondue of Parmesan combining the fresh flavor of Asparagus and richness of
Prosciutto
\$2.25 each

PEAR W/BLEU CHEESE, DATE & MINT STAR

A traditional combination wrapped in a phyllo star
\$2.25 each

THANK YOU FOR YOUR INTEREST IN *PORTA VIA ITALIAN FOODS*. ALL FOOD FROM OUR CATERING DEPARTMENT

**CAN BE DELIVERED OR PICKED UP FROM OUR LOCATION AT:
ONE WEST CALIFORNIA BLVD., SUITE 312**

**CATERING MENU IS AVAILABLE FOR A MINIMUM OF EIGHT PEOPLE.
DELIVERY CHARGE WITHIN THE PASADENA AREA IS \$10.00**

ALL ORDERS NEED TO BE PLACED IN ADVANCE. PLEASE ALLOW A MINIMUM OF 24 HOURS NOTICE WHEN ORDERING.

CANCELLATIONS MUST BE MADE AT LEAST 24 HOURS IN ADVANCE OF THE SCHEDULED DELIVERY OR PICK UP TIME.

**YOU WILL BE PROVIDED WITH
DIRECTIONS FOR ANY FOOD REQUIRING HEATING, COOKING OR SPECIFIC SERVING INSTRUCTIONS.**

**AFTER REVIEWING THE MENU, IF YOU WOULD LIKE ASSISTANCE REGARDING QUANTITIES OR SELECTIONS, PLEASE CONTACT PORTA VIA AT
(626) 793-9000.**

**PORTA VIA ITALIAN FOODS IS AVAILABLE FOR
PRIVATE PARTIES.**