

Porta Via

ITALIAN FOODS

CATERING MENU

ONE WEST CALIFORNIA BOULEVARD, SUITE 312
PASADENA, CALIFORNIA 91105
(626) 793-9000
PORTAVIAFOODS.COM

Monday - Friday
10:30am to 7:00pm
Saturday
10:30am to 6:00pm
Sunday
11:00am to 4:00pm

NOW SERVING WINE & BEER

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

GRILLED SHRIMP SKEWER

Marinated in White Wine, Lemon & Garlic

\$2.00 each

SMOKED MOZZARELLA PUFF

Mozzarella Melted onto Puff Pastry with a Roasted Tomato and Chiffonade Basil

\$2.00 each

FILET KABOB

Marinated Beef Tenderloin with Tomato & Mushrooms

\$2.00 each

CHICKEN KABOB

Marinated Chicken Breast with Feta Cheese & Tomato

\$2.00 each

HEIRLOOM TOMATOES with BURRATA

Assortment of Colorful Heirloom Tomatoes Nestled with Fresh Burrata, drizzled with Olive Oil and Basil

\$6.00 per person

APPETIZERS

Minimum order one dozen

PROSCIUTTO WRAPPED MELON

Prosciutto di Parma delicately wrapped around alternating varieties of melon
\$1.50 ea

PROSCIUTTO WRAPPED ASPARAGUS

Tender Asparagus encased with Prosciutto di Parma
\$1.50 per person

PORCINI MUSHROOM TARTLET

Porcini Mushroom Custard Baked into Bite Size Tartlets
\$2.00 per person

CROSTINI MISTI – choose an assortment

Minimum order one dozen

Caponata

baby eggplant relish with olives, raisins, pinenuts, celery, tomatoes
\$2.00 per person

Saint Andre with Grilled Fruit

Tripe Crème Cheese with Seasonal Grilled Fruit
\$2.00 per person

Sundried Tomato with Goat Cheese

Sundried Tomatoes blended with Goat Cheese and Parsley
\$2.00 per person

Mushroom Ragu

Medley of Mushroom Baked onto Crostini
\$2.00 per person

Artichoke Puree

Pureed Artichoke with Garlic and White Balsamic
\$2.00 per person

ANTIPASTI TRAYS

CLASSIC ITALIAN

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

Serves- 10-12 \$45.00

Serves- 14-16 \$55.00

Serves- 18-20 \$65.00

SEASONAL VEGETABLE CRUDITE

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

Serves- 10-12 \$40.00

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 \$30.00

Serves- 14-16 \$40.00

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 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

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

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*

\$3.95 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

\$4.25 per person/side \$7.95 per person/entrée

FENNEL SPIKED POTATO SALAD

\$3.50 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

\$3.50 per person/side

FRESH SEASONAL FRUIT SALAD

\$3.95 per person/side

CLASSIC PASTA SALAD

\$3.95 per person/side

ENTREES

CHICKEN PARMIGIANA

\$8.95 per person

EGGPLANT PARMIGIANA

\$6.95 per person

HERB ROASTED HALF CHICKEN

\$7.95 per person

ROASTED PORK LOIN

Garlic and Fennel or Chestnut with Cranberries

\$9.95 per person

OLIVE STUFFED LEG OF LAMB

\$10.95 per person

DRY RUB ROASTED TRI TIP

\$9.95 per person

HERB CRUSTED BEEF TENDERLOIN

with AU JUS

\$25.95 per person

GRILLED HERB MARINATED CHICKEN BREAST

\$8.95 per person

CHICKEN MARSALA BREAST

\$8.95 per person

CHICKEN PICCATA BREAST

\$8.95 per person

SHRIMP SCAMPI

\$16.95 per person

POACHED SALMON WITH FARRO SALAD

\$11.95 per person

PASTA

PASTA AL FORNO

Baked Ziti with Three Cheeses in San Marzano Marinara Sauce

1/2 pan: \$45.00 full pan: \$80.00

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: \$50.00 full pan: \$90.00

PENNE ARRABBIATA

Penne Pasta in San Marzano 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

\$8.95 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

\$8.95 per person

PENNE WITH ASPARAGUS

Lemon, garlic, and sautéed asparagus

\$8.95 per person

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 | \$45.00 | \$80.00 |
| EGGPLANT LASAGNA | \$50.00 | \$95.00 |
| THREE CHEESE LASAGNA | \$50.00 | \$90.00 |
| GRILLED HERB-MARINATED CHICKEN BREAST | | \$7.95each |
| BALSAMIC GLAZED CHICKEN BREAST | | \$8.95each |
| MARSALA CHICKEN BREAST | | \$8.95each |
| BAKED WHOLE CHICKEN | | \$12.95ea |
| FENNEL CRUSTED PORK LOIN | | \$12.95/lb |
| ROASTED TRI TIP | | \$14.95/lb |
| ROASTED LEG OF LAMB | | \$19.95/lb |
| ROASTED TENDERLOIN OF BEEF | | \$44.95/lb |
| BEEF MEATBALLS WITH SAN MARZANO MARINARA SAUCE (minimum order 2 dozen) | | \$2.50each |
| TURKEY MEATBALLS WITH SAN MARZANO MARINARA SAUCE (minimum order 2 dozen) | | \$2.50each |

VEGETABLE SIDE DISHES

\$3.95 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

ASPARAGUS WITH ORANGE SAUCE & PINE NUTS

ARTICHOKES WITH CAPERS & OLIVES (additional charge-\$4.95)

SOUPS

VEGAN TUSCAN TOMATO WITH BASIL

ITALIAN MINESTRONE WITH VEGETABLES

VEGAN VEGETABLE WITH PESTO

CECI BEAN WITH PROSCIUTTO

BARLEY AND CHICKEN

KABOCHA SQUASH WITH CUMIN

SPRING PEA

ITALIAN ZESTY GAZPACHO

PASTA FAGIOLI

\$10.00 per quart

(two to three servings per quart)

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 \$1.50

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 CAMELIZED CAULIFLOWER WITH MACERATED RAISINS.

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 CAMELIZED 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 ITALIAN FOODS IS AVAILABLE FOR PRIVATE
PARTIES**

**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

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

Menu Revised 3-16-10

Prices Are Subject To Change

**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.**

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