

il Porto

ON LAKE MOHAWK

In House Catering Menu

7 The Boardwalk
Sparta, NJ 07871 (973) 729-9901

As of October 2024

Package # 1

(ala carte items can be added at an additional cost)

\$38 per person

(Tax and gratuity not included)

First Course

(Choice Of One from The Following)

Rigatoni with Vodka Sauce

Penne Filetto

Penne Pasta with a Red Sauce, Prosciutto, Onion & Garlic

Pasta Primavera Garlic and Oil

Pasta Alfredo

Second Course

(Choice Of One from The Following)

House Salad

Caesar Salad

Tri Color Salad

Third Course

(Choose 3 Entrees from Below to Offer Your Guests)

CHICKEN

Francaise

With Vegetable And Potato Of The Day

Chicken Rollatini

Lightly Breaded Chicken Stuffed With Prosciutto, Mozzarella And
Fresh Basil. Served In A Mushroom Marsala Sauce
With Vegetable And Potato Of The Day

FISH

Mediterranean Cod

Pan Seared Cod With Fresh Tomato, Feta, Kalamata Olives
And Fresh Herbs Over A Spinach Orzo

Grilled Salmon

With Julienne Vegetables And Cous Cous

VEAL

Picatta

With Vegetable And Potato Of The Day

Saltimboca

Veal Scaloppini Topped With Prosciutto, Mozzarella And Sage In
A Wine Demi Glace Sauce.
Served With Mashed Potato

DESSERTS

(Choice of One from the following)

Tiramisu

Cheesecake

Coffee, Tea and Soda included
Espresso, Cappuccino, Lemonade, Iced Tea
and Herbal Tea is Extra

Package # 2

(ala carte items can be added at an additional cost)

\$40 per person

(Tax And Gratuity Not Included)

First Course

(Start Your Guests Off With A Choice Of One Appetizer From The Following)

Eggplant Rollatini

Mozzarella Stack

A Stack Of Our Homemade Mozzarella, Roasted Tomato And
Roasted Eggplant Topped With Fresh Basil And A Balsamic Drizzle

Rice Croquettes

Second Course

Rigatoni with Vodka sauce

Penne Filetto

Penne Pasta with a Red Sauce, Prosciutto, Onion & Garlic

Pasta Primavera Garlic and Oil

Third Course

(Choice of One from the following)

Tri color Salad

Caesar Salad

House Salad

Fourth Course

(Choose 3 Entrees from Below to Offer Your Guests)

Chicken Rollatini

Lightly Breaded Chicken Stuffed With Prosciutto, Mozzarella And Fresh Basil. Served In A Mushroom Marsala Sauce With Vegetable And Potato Of The Day

Stuffed Chicken Breast

With Asparagus And Roasted Peppers,
Rolled With Bacon
Topped With A Brandy Cream Sauce
Served With Mashed Potato

Veal Saltimbocca

Veal Scaloppini Topped With Prosciutto, Mozzarella And Sage In A Wine Demi Glace Sauce.
Served With Mashed Potato

Pasta Bolognese

Pappardelle Pasta Tossed With Our Homemade Bolognese Sauce
Topped With A Dollop Of Ricotta

Salmon Risotto

Grilled Salmon Over Vegetable Risotto

Mediterranean Cod

Pan Seared Cod With Fresh Tomato, Feta, Kalamata Olives
And Fresh Herbs Over A Spinach Orzo

N.Y. Strip Steak

With Potato & Vegetable
(additional \$5 per person)

Dessert

(Choice of One from the following)

Tiramisu

Cheesecake

Coffee, Tea and Soda included
Espresso, Cappuccino, Lemonade, Iced Tea
and Herbal Tea is Extra

Package # 3

(ala carte items can be added at an additional cost)

\$45 per person

(Tax And Gratuity Not Included)

First Course

(Choice of Two - Served Family Style)

Mussels (Red or White)

Zucchini Sticks

Fried Zucchini "Sticks" Served With Our Homemade Tzatziki Sauce

Boneless Wings

Our Homemade Boneless Citrus Sambuca Wings
With A Creamy Herb Dipping Sauce

Second Course

(Choice of One - Served Family Style)

Rigatoni Formaggi

Rigatoni Pasta Tossed with Four Cheeses
In A Tomato Cream Sauce

Bizanzio

Rigatoni Pasta With Cherry Tomatoes, Spinach, Basil,
Burrata And A Touch Of Marinara

Pasta Vodka

Third Course

(Choice of One from the following)

Tri color Salad

Caesar Salad

House Salad

Fourth Course

(Choose 3 Entrees from Below to Offer Your Guests)

Chicken Rollatini

Lightly Breaded Chicken Stuffed With Prosciutto,
Mozzarella And Fresh Basil.
Served In A Mushroom Marsala Sauce

Stuffed Chicken Breast

With Asparagus And Roasted Peppers, Rolled With Bacon
Topped With A Brandy Cream Sauce
Served With Mashed Potato

Veal Saltimbocca

Veal Scaloppini Topped With Prosciutto, Mozzarella And Sage In
A Wine Demi Glace Sauce.
Served With Mashed Potato

Pasta Bolognese

Pappardelle Pasta Tossed With Our Homemade Bolognese Sauce
Topped With A Dollop Of Ricotta

Salmon Arugula

Sauteed Salmon With An Arugula Sauce
Served Over Cous Cous
Topped With Fresh Arugula And Cherry Tomatoes

Salmon Risotto

Grilled Salmon Over Vegetable Risotto

Bronzini

With Artichoke Hearts, Cannellini Beans,
Sundried Tomatoes And Olives

Steak Mohawk

NY Strip Lightly Encrusted With Peppercorns, Grilled And
Topped With Sautéed Leeks And Mushrooms.
Served In A Brandy Cream Sauce
(additional \$6 per person)

Petit Filet

Peppercorn Encrusted Topped With Crispy Leaks.
Served Over A Creamy Horseradish Sauce
With Mashed Potato And Asparagus.
(additional \$8 per person)

Dessert

(Choice of One from the following)

Tiramisu

Cheesecake

Ice Cream

Coffee, Tea and Soda included
Espresso, Cappuccino, Lemonade, Iced tea
and Herbal Tea is Extra

iL Porto In-House Catering Guidelines:

PLEASE READ THOROUGHLY

(Please Note: Package Prices and Menu Items Subject to Change)

1. **Minimum \$200** non-refundable deposit to hold date.
2. **A \$50 Administrative Fee will be added at the conclusion of your Event**
3. 20-person adult minimum for package selection.
4. Package Choice & Menu selections are required 7 days before event (earlier if you wish).
5. You will be Charged per person for the final head count (provided to us at least 2 days before the event) **OR** Actual number of Guests (whichever is greater)
6. Children under 12 can order from our Kids Menu at \$12 per child.
7. You may bring Wine and/or Beer **ONLY** and decorations the DAY OF THE EVENT.
8. MINIMAL DECORATIONS ARE ALLOWED and will need to be agreed upon prior to your Event.
ANY DECORATIONS THAT ARE NOT APPROVED PRIOR TO YOUR EVENT WILL NOT BE ALLOWED.
ALL Decorations will need to be removed at the end of your Event.
As an example: Center Pieces, flowers, balloons, and candles are acceptable.
(BALLOON ARCHES ARE NOT ALLOWED)
No decorations are allowed on walls, furniture, windows, or mirrors.
NOT ALLOWED: Confetti, Glitter, Table Runners, Utensils, Glassware, Plates, Chargers.
PLEASE MAKE SURE THAT ANYONE ASSISTING YOU FOR YOUR EVENT COMPLIES WITH THESE GUIDELINES. Due to duties required for the Event, our Staff cannot assist in decorating.
9. There is no altering of the room table configuration on the day of the event. Prior coordination of room configuration is advised.
10. There is a 3-hour time limit for all parties with half-hour (1/2) additional time allowed at the beginning and end of your event to setup/cleanup.
11. A 20% gratuity is suggested. The gratuity will be applied to the Final Total Package price.
It is greatly appreciated if the gratuity can be PAID IN CASH.
12. If you would like to book out both of our Dining Rooms, there is an 80-person **Adult** minimum (does not include children under 12) and a \$400 non-refundable deposit. If you are less than 80 adults, you will still be charged for 80 adults per Package price selected.
13. 30 Adult minimum required to occupy the entire room. If you have less than 30 adults you will be charged for 30 Adults at the Package price booked. (Does not include Children under 12)
14. If you bring any type of dessert(s), there will be a fee of \$2.00 per person. Staff is not responsible for cutting, plating, or serving.

I have Read and Acknowledged the iL Porto In House Catering Guidelines

Print Name _____ Date _____

Customer Signature _____

Print Name _____ Date _____

Manager Signature _____

Date/Time of Event: _____

Notes/ Comments