



315.790.5026 | PortofinoUtica.com

Classico Banquet Package - \$35 Per Person

Choose 1:

Chicken Marsala : Chicken Franchise : Chicken Piccata : Chicken Parmigiana
Herb-Grilled Chicken Breasts : Grilled Pork Chop with Apricot Chutney
Grilled Salmon with Citrus Glaze : Haddock Oreganata : Lemon-Dill Haddock or Salmon
Tenderloin Tips in Wine Sauce : Italian Sausage (Hot or Mild) with Peppers and Onions
Meatballs in Sauce : Chicken Riggies : Blackened Chicken Alfredo

Choose 1:

Baked Rigatoni (red sauce or alfredo) : Rigatoni with Vodka Sauce
Baked Macaroni and Cheese : Roasted Red Potatoes : Mashed or Baked Potatoes
Roasted Sweet Potatoes : Mashed Sweet Potatoes : Basmati or Jasmine Rice
Herbed Cous-Cous : Broccoli Nona : Garlic Green Beans : Honey-Glazed Carrots
Grilled Vegetables (squash, onion, peppers) : Greens Portofino : Roasted Cauliflower and Kale
Greek Salad : Fire Roasted Corn : Vegetable Medley

***Package is served with house salad, bread with herb butter, vegetable, meat and cheese display.**

**Minimum 35 Person Per Party
Plus 20% gratuity and 8.75% Sales Tax
Family Style or Plated Dinner add \$5.00 Per Person
Rental Room \$500**



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Segundo Banquet Package - \$45 Per Person

Choose Any 2:

Chicken Marsala : Chicken Franchise : Chicken Piccata : Chicken Parmigiana
Herb-Grilled Chicken Breasts : Grilled Pork Chop with Apricot Chutney
Grilled Salmon with Citrus Glaze : Haddock Oreganata : Lemon-Dill Haddock or Salmon
Tenderloin Tips in Wine Sauce : Italian Sausage (Hot or Mild) with Peppers and Onions
Meatballs in Sauce : Chicken Riggies : Blackened Chicken Alfredo
Haddock, Chicken or Pork Portofino : Tomato Basil Haddock : Soy Glazed Salmon
Roasted Pork Tenderloin with Herb-Gravy and Cherry Sauce : Oven Roasted Bone in Chicken
Honey-Lemon Chicken : Chicken Florentine : Tuscan Chicken, Pork Chops or Haddock
Veal Portofino : Veal Marsala : Veal Parmigiana : Veal Piccata

Choose Any 2:

Baked Rigatoni (red sauce or alfredo) : Rigatoni with Vodka Sauce
Pasta Aglio (rigatoni, penne, hats, linguini) : Baked Macaroni and Cheese : Roasted Red Potatoes
Mashed or Baked Potatoes : Roasted Sweet Potatoes : Mashed Sweet Potatoes
Basmati or Jasmine Rice : Herbed Cous-Cous : Broccoli Nona : Garlic Green Beans
Honey-Glazed Carrots : Grilled Vegetables (squash, onion, peppers) : Greens Portofino
Roasted Cauliflower and Kale : Greek Salad : Fire Roasted Corn : Vegetable Medley

***Package is served with house salad, bread with herb butter, vegetable, meat and cheese display.**



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Primo Banquet Package - \$55 Per Person

Choose Any 3:

Chicken Marsala : Chicken Franchise : Chicken Piccata : Chicken Parmigiana
Herb-Grilled Chicken Breasts : Grilled Pork Chop with Apricot Chutney
Grilled Salmon with Citrus Glaze : Haddock Oreganata : Lemon-Dill Haddock or Salmon
Tenderloin Tips in Wine Sauce : Italian Sausage (Hot or Mild) with Peppers and Onions
Meatballs in Sauce : Chicken Riggies : Blackened Chicken Alfredo
Haddock, Chicken or Pork Portofino : Tomato Basil Haddock : Soy Glazed Salmon
Roasted Pork Tenderloin with Herb-Gravy and Cherry Sauce : Oven Roasted Bone in Chicken
Honey-Lemon Chicken : Chicken Florentine : Tuscan Chicken, Pork Chops or Haddock
Veal Portofino : Veal Marsala : Veal Parmigiana : Veal Piccata

Choose Any 3:

Baked Rigatoni (red sauce or alfredo) : Rigatoni with Vodka Sauce
Pasta Aglio (rigatoni, penne, hats, linguini) : Baked Macaroni and Cheese : Roasted Red Potatoes
Mashed or Baked Potatoes : Roasted Sweet Potatoes : Mashed Sweet Potatoes
Basmati or Jasmine Rice : Herbed Cous-Cous : Broccoli Nona : Garlic Green Beans
Honey-Glazed Carrots : Grilled Vegetables (squash, onion, peppers) : Greens Portofino
Roasted Cauliflower and Kale : Greek Salad : Fire Roasted Corn : Vegetable Medley

***Package is served with house salad, bread with herb butter, vegetable, meat and cheese display.**



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Top Shelf Open Bar Package

3 HOURS \$ 35.00 PER PERSON
4 HOURS \$40.00 PER PERSON
5 HOURS \$45.00 PER PERSON

Beer, Wine & Soda Package

3 HOURS \$20.00 PER PERSON
4 HOURS \$26.00 PER PERSON
5 HOURS \$32.00 PER PERSON

Signature Specialty Drinks

\$200.00 PER DECANTER

Wine Punch

\$150.00 PER DECANTER

Red or White Sangria Decanter

\$175.00 PER DECANTER

Mimosa Bar

\$10.00 PER PERSON

*All bar packages will have 20% gratuity and 8.75% sales tax.