

# PORTO VIVO

## CATERING YOUR EVENT AT PORTO VIVO:

CELEBRATE YOUR NEXT AFFAIR AT:

*"HUNTINGTON'S LATEST HOT SPOT"* ( JOANNE STARKEY, NEW YORK TIMES)

JUST AS THE BEAUTIFUL PORTS AROUND THE WORLD PRIDE THEMSELVES ON BRINGING IN AND SENDING OUT THE FINEST OF GOODS AND FOODS SO DOES PORTO VIVO RESTAURANT.

THERE IS NOTHING QUITE AS EXCITING AND DELECTABLE AS EXPERIENCING AND TASTING THE BEST OF EVERYTHING THE WORLD HAS TO OFFER; FLAVORFUL FOOD, UNIQUELY DELICIOUS DRINKS, WONDERFUL WINES AND MUSICAL ENCHANTMENT; ALL DELIVERED WITH A WARM-HEARTED SMILE.

MAKE YOUR EVENT UNFORGETTABLE IN ONE OF OUR UNIQUE SPACES:

- THE UPSTAIRS SEMI-PRIVATE DINING ROOM  
- ACCOMMODATES UP TO **TWENTY-SIX GUESTS**.
- THE UPSTAIRS FIREPLACE ROOM-  
ACCOMMODATES UP **TO SIXTY GUESTS**.
- OR BOTH ROOMS **COMBINED**.

IN ADDITION TO PORTO VIVO'S SET MENU OPTIONS, YOU MAY ALSO CHOOSE TO HAVE PASSED HORS D'OEUVRES AND COCKTAILS AT OUR BAR.

FOR A MORE EXCLUSIVE AND INTIMATE AFFAIR  
WE OFFER OUR PRIVATE WINE CELLAR (SPECIAL MENU AND RESTRICTIONS APPLY).

*COME INTO OUR WORLD AND OUR HOME TO FEEL THE CONTAGIOUS ENERGY AND HAVE A GREAT TIME!*

## ABOUT PORTO VIVO

**PHONE:** 631-385-8486  
**FAX:** 631-385-8489  
**ADDRESS:** 7 GERARD STREET, HUNTINGTON, NY, 11743  
**E-MAIL:** INFO@PORTO-VIVO.COM  
**WEBSITE:** WWW.PORTO-VIVO.COM  
**EVENT CONCIERGE:** **GINA MILANO**, G.MILANO@PORTO-VIVO.COM  
**OWNERS:** JOY MANGANO, PHILIPP SEIPALT  
**GENERAL MANAGER:** DAVID COSTA  
**EXECUTIVE CHEF:** STEVEN LECCHI  
**CONSULTING CHEF:** JOHN DOHERTY (WALDORF=ASTORIA)

THE FOLLOWING OPTIONS ARE FLEXIBLE; WE ARE MORE THAN PLEASED TO  
FIND THE BEST, INDIVIDUALIZED OPTION FOR YOUR EVENT!

## LUNCH

### **LIGHT LUNCH PACKAGE**

#### **INCLUDES:**

#### **MIMOSA OR BELLINI CHAMPAGNE TOAST**

PLEASE CHOOSE TWO APPETIZERS, THREE MAIN COURSES,  
AND ONE DESSERT CHOICE TO BE OFFERED:

#### APPETIZERS

CHILLED CUCUMBER AND AVOCADO SOUP WITH COUSCOUS

PORTO-VIVO SALAD WITH CRUMBLLED BLUE CHEESE  
BLOOD ORANGE VINAIGRETTE

CAPRESE SALAD OF FRESH MOZZARELLA AND HEIRLOOM TOMATOES  
BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

CRISPY CALAMARI SALAD, FRISÉE AND SALSA VERDE DRESSING

#### MAIN COURSES

SEARED TUNA NICOSIA, SALAD OF GREEN BEANS, TOMATO  
OLIVES, POTATOES AND CREAMY PARMESAN DRESSING

ROASTED BEET AND SPINACH SALAD WITH TOASTED WALNUTS  
SHERRY VINAIGRETTE AND CRISPY GOAT CHEESE

FRESH ROASTED TURKEY CLUB, CRISPY PANCETTA  
TOMATO CONFIT, LETTUCE AND ROASTED GARLIC AIOLI

PARMESAN CRUSTED CHICKEN, MUSHROOM RISOTTO  
ROASTED TOMATO AND GRILLED ASPARAGUS

#### DESSERTS

VANILLA PANE COTTA WITH FRESH BERRIES

STRAWBERRY SHORTCAKE PARFAIT

# FAMILY LUNCH

## INCLUDES:

**ONE GLASS OF WHITE OR RED WINE OR BEER FOR ADULTS  
COFFEE OR DECAF**

## CHILDREN A LA CARTE OPTIONS:

ORGANIC CHICKEN FINGERS WITH FRENCH-FRIES \$9

SMALL MARGARITA PIZZA \$8

“MAC AND CHEESE” \$7

SPAGHETTI AND MEAT BALLS \$9

ICE CREAM AND GELATO \$ 6

## APPETIZER

CAESAR SALAD IN ZESTY PARMESAN DRESSING  
WITH SPICY CROUTONS

OR

CAPRESE SALAD OF FRESH MOZZARELLA AND HEIRLOOM TOMATOES  
BALSAMIC GLAZE AND EXTRA VIRGIN OLIVE OIL

OR

CRISPY CRAB CAKE  
CHIPOTLE-TOMATO AIOLI AND SEASONAL GREENS

## MAIN COURSE

GRILLED MARKET FISH ON SAUTÉED FENNEL WITH TOMATO AND OLIVES

OR

VEAL MILANESE, IN A PARMESAN CRUST  
FRESH TOMATO, ARUGULA AND  
PARMESAN SALAD, BALSAMIC GLAZE

OR

GRILLED LEMON-THYME CHICKEN AND SHRIMP WITH  
TUSCAN WHITE BEAN, TOMATO, PANCETTA AND FRISÉE SALAD

OR

MUSHROOM AND ASPARAGUS RISOTTO WITH ROAST RED PEPPER COULIS

## DESSERT

PORTO VIVO TIRAMISU WITH ESPRESSO SAUCE

OR

WARM MOLTEN CHOCOLATE CAKE, VANILLA SAUCE

## **BUSINESS LUNCHEON**

### **INCLUDES:**

**ONE GLASS OF WHITE OR RED WINE OR BEER.  
COFFEE OR DECAF**

PLEASE CHOOSE TWO APPETIZERS, THREE MAIN COURSES,  
AND ONE DESSERT CHOICE TO BE OFFERED:

### **APPETIZERS**

CARAMELIZED ONION SOUP  
MELTED FONTINA CHEESE

JUMBO SHRIMP COCKTAIL  
HORSERADISH TOMATO SAUCE

ROASTED BEET AND SPINACH SALAD  
CRISPY GOAT CHEESE AND SHERRY VINAIGRETTE

SEARED WAGYU BEEF CARPACCIO  
ARUGULA AND PARMESAN CHEESE SALAD

### **MAIN COURSES**

SLICED STEAK SANDWICH ON ROSEMARY FOCACCIA  
ROASTED GARLIC AIOLI, TOMATO CONFIT AND CRISPY ONIONS

GRILLED PRIME ANGUS BURGER ON A BRIOCHE BUN  
PANCETTA, FONTINA CHEESE AND CARAMELIZED ONIONS

SEARED SPICED TUNA, TUSCAN WHITE BEAN  
TOMATO, PANCETTA AND FRISÉE SALAD

GRILLED MARINATED CHICKEN PANINI, SALSA VERDE  
ROASTED PEPPERS AND FRESH MOZZARELLA

FRESH RICOTTA GNOCCHI BOLOGNESE

### **DESSERTS**

JOYS CHEESECAKE, CARAMELIZED PINEAPPLE  
WARM MOLTEN CHOCOLATE CAKE, ESPRESSO SAUCE

## DINNER

OPTION I TO III ARE ONLY AVAILABLE FROM SUNDAY - THURSDAY

### DINNER I

MIXED GREEN SALAD WITH CRUMBLLED BLUE CHEESE,  
PEARS AND SPICY PECANS IN BALSAMIC VINAIGRETTE

OR

ROASTED RED PEPPER AND FENNEL BISQUE

\*\*

GRILLED FRESH SALMON ON GREEN LENTILS AND TOMATO VINAIGRETTE

OR

SAUTÉED CHICKEN MILANESE  
ON FRESH ARUGULA AND TOMATO

OR

ORECCHIETTE WITH ITALIAN SAUSAGE,  
WHITE BEAN AND BROCCOLI RABE

\*\*

PORTO VIVO TIRAMISU

## **DINNER II**

MIXED GREEN SALAD, WALNUT CRUSTED GOAT CHEESE AND SHERRY VINAIGRETTE

OR

CARAMELIZED HEARTS OF FENNEL IN BLOOD ORANGE VINAIGRETTE

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ROASTED BREAST AND BRAISED LEG OF ORGANIC CHICKEN  
SEASONAL VEGETABLES AND HAND ROLLED GNOCCHI

OR

SAUTÉED MARKET FISH ON WHITE BEAN AND CHORIZO STEW

OR

MUSHROOM AND ASPARAGUS RISOTTO WITH ROAST RED PEPPER COULIS

\*\*

VANILLA PANNA COTTA WITH FRESH BERRIES

**DINNER III**

SEARED WAGYU BEEF CARPACCIO  
ARUGULA AND PARMESAN CHEESE SALAD

OR

FRESH MOZZARELLA AND TOMATO SALAD IN BALSAMIC VINEGAR

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CHIANTI BRAISED ANGUS BEEF  
ON CREAMY POLENTA AND GREEN BEAN-TOMATO SALAD

OR

GRILLED SALMON ON ASPARAGUS AND HAND ROLLED GNOCCHI IN PESTO

OR

GRILLED PORK CHOP, TOPPED WITH EGGPLANT, PROSCIUTTO  
AND MELTED FONTINA CHEESE ON TRUFFLED MASHED POTATOES

\*\*

JOY'S CHEESE CAKE,

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44.

## **PREMIUM DINNER IV**

### **INCLUDES:**

WELCOME APERITIF WITH CANAPÉS:  
ONE GLASS OF CHAMPAGNE, RED OR WHITE WINE PER PERSON AND 3 CANAPÉS.  
COFFEE, DECAF OR TEA WITH TRADITIONAL BISCOTTI  
ROOM RENT

### **MENU:**

MIXED GREEN SALAD, WALNUT CRUSTED GOAT CHEESE AND SHERRY VINAIGRETTE

OR

ROASTED RED PEPPER AND FENNEL BISQUE  
WITH CRISPY PROSCIUTTO CHIPS

OR

POACHED MAINE LOBSTER TAIL ON LOBSTER TABOULEH, TOMATO COULIS  
*(PLEASE ADD \$7 FOR THIS CHOICE)*

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SAUTÉED KING SALMON ON WILD MUSHROOMS,  
HARICOT VERT, GNOCCHI AND PARSLEY SAUCE

OR

ROAST RACK OF LAMB WITH HERBED CRUMBS AND ROSEMARY SAUCE  
PARMESAN GRILLED ASPARAGUS  
FINGERLING POTATOES AND CARAMELIZED ONION

OR

BRAISED CHICKEN BREAST ON THE BONE,  
STUFFED WITH SPECK AND SPINACH, IN ROSEMARY JUS  
DAUPHINOISE POTATOES AND HARICOT VERTS

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FRESH SEASONAL FRUIT WITH SORBETTO AND GRAND MARNIER SABAYON

OR

WARM MOLTEN CHOCOLATE CAKE, ESPRESSO SAUCE

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## **PREMIUM DINNER V**

### **INCLUDES:**

WELCOME APERITIF WITH CANAPÉS:  
ONE GLASS OF CHAMPAGNE, RED OR WHITE WINE PER PERSON AND 3 CANAPÉS.  
COFFEE, DECAF OR TEA WITH TRADITIONAL BISCOTTI

ROOM RENT

### **MENU:**

CAESAR SALAD IN ZESTY PARMESAN DRESSING  
WITH SPICY CROUTONS

OR

SEARED WAGYU BEEF CARPACCIO  
ARUGULA AND PARMESAN CHEESE SALAD

OR

POACHED MAINE LOBSTER TAIL ON LOBSTER TABOULEH, TOMATO COULIS  
*(PLEASE ADD \$7 FOR THIS CHOICE)*

\*\*

SEARED SEA BASS IN RED WINE SAUCE  
ON BASIL MASHED POTATOES AND HARICOT VERTS

OR

GRILLED FILET MIGNON IN RED WINE SAUCE  
HOME MADE DAUPHINOISE POTATOES  
GRILLED ASPARAGUS AND CHIPOLINI ONIONS

OR

SAUTÉED SHRIMP OVER PARSLEY RISOTTO AND BLOOD ORANGE SAUCE

\*\*

PORTO VIVO TIRAMISU

OR

TROPICAL FRUIT SORBET, COCONUT TUILLE AND CITRUS FRUIT, ZABAGLIONE

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79.

# **PREMIUM DINNER VI**

## **INCLUDES:**

WELCOME APERITIF WITH CANAPÉS:  
ONE GLASS OF CHAMPAGNE, RED OR WHITE WINE PER PERSON AND 3 CANAPÉS.  
COFFEE, DECAF OR TEA WITH TRADITIONAL BISCOTTI  
ROOM RENT

## **MENU:**

FRESH MOZZARELLA AND TOMATO SALAD IN BALSAMIC VINEGAR

OR

CRISPY CRAB CAKE  
CHIPOTLE-TOMATO AIOLI AND SEASONAL GREENS

OR

POACHED MAINE LOBSTER TAIL ON LOBSTER TABOULEH, TOMATO COULIS  
*(PLEASE ADD \$7 FOR THIS CHOICE)*

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BEEF SHORT RIBS BRAISED IN RED WINE  
MUSHROOM RISOTTO AND BROCCOLI RABE

OR

HERB CRUSTED HALIBUT IN FILETTO DI POMODORO SAUCE  
AND SAUTÉED ZUCCHINI

OR

PARMESAN CRUSTED CHICKEN,  
GRILLED POLENTA, ASPARAGUS AND TOMATO

\*\*

JOY'S CREAMY CHEESE CAKE

OR

CHOCOLATE PRALINE CRUNCH IN RASPBERRY SAUCE

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76.

ALL PRICES PLUS 20% SERVICE CHARGE AND 8.625% TAX