

Portofino

**249 East Main Street
Lexington, Kentucky
40507**

**859.253.9300
859.258.2488 (fax)**

Wayne and Susan Masterman, Owners

Robert Carter, Managing Partner

Kari Graham, Manager

Caroline Powell, Manager

Katy Silver, Manager

Jordan Noel, Executive Chef

Thank you for considering Portofino for your function. Business luncheons and dinners, rehearsal dinners, special events or celebrations, weddings, receptions, corporate outings, lectures, demonstrations, cocktail parties and holiday parties can all be accommodated.

Here at Portofino we have a number of choices when planning your event. Depending on the size and type of party, we have three rooms available. One of our main dining rooms can seat up to 36 guests. Our party room can seat up to 100 guests. Our Wine Room, which can seat up to 24 guests, is perfect for lecture-demonstrations or intimate dinners, as well as chef tastings and wine dinners. (These numbers reflect sit-down dining. Receptions and similar functions allow for another 80-200 guests.) The entire restaurant has been booked for cocktail parties up to 900 guests and 275 guests for sit down dinners.

Dinner package prices begin at \$38.00 plus tax and gratuity. The basic package includes salad, bread (with balsamic vinegar and extra virgin olive oil for dipping), entrée choice, and tiramisu for dessert. This does not cover any alcoholic beverages but does include Pepsi products, coffee, and iced tea. Prices for lunches, receptions, etc. will be given on request. Menus can be tailored to suit dietary needs.

Please call Portofino at 859-253-9300 with any questions. We would be happy to meet with you at your convenience to plan for your next function here at Portofino.

Appetizers

ALL APPETIZERS ARE SERVED FAMILY STYLE & ARE PRICED PER PERSON
BASED ON YOUR CONFIRMED NUMBER OF GUESTS

<input type="checkbox"/>	BITE SIZE DEEP-DISH ASSORTED PIZZA	3
<input type="checkbox"/>	SHRIMP COCKTAIL	8
<input type="checkbox"/>	CHICKEN QUESADILLA HORNS	3
<input type="checkbox"/>	GRILLED CHICKEN SATE W/ CHILI PLUM SAUCE	3
<input type="checkbox"/>	SPINACH & FETA PHYLLO TRIANGLES	3
<input type="checkbox"/>	CROSTINI W/ TOMATO BASIL TOPPING	3
<input type="checkbox"/>	CROSTINI W/ SAUSAGE & SUNDRIED TOMATO PESTO TOPPING	4
<input type="checkbox"/>	CROSTINI W/ SMOKED SALMON AND HERBED GOAT CHEESE	5
<input type="checkbox"/>	CRAB CAKES	6
<input type="checkbox"/>	PEAR, BRIE, & ALMOND BEGGAR'S PURSES	3
<input type="checkbox"/>	VEGETABLE SPRINGROLLS	3
<input type="checkbox"/>	FRIED CALAMARI & ROCK SHRIMP	7
<input type="checkbox"/>	BRUSCHETTA	3
<input type="checkbox"/>	SPICY CHICKEN BITES WITH BLUE CHEESE DRESSING	4
<input type="checkbox"/>	CHICKEN LOLLIES WITH HOUSE-MADE HONEY MUSTARD	4
<input type="checkbox"/>	SCALLOPS WRAPPED IN BACON	7

Portofino Banquets Entrees for \$38

Please select three from this list. These will be offered to your guests on the day of your dinner. Portofino will have a custom designed menu printed for your guests.

TENDERLOIN COGNAC

Medallions of roast beef tenderloin with a sauce of pan juices, enhanced with green peppercorns, cream and cognac served with Yukon gold mashers and sautéed vegetables

ATLANTIC SALMON

Broiled salmon served with seasonal sauce, basmati rice and sautéed vegetables.

CHICKEN & VEGETABLE PASTA

Grilled chicken breast with seasonal sauce and vegetables over Chef's choice of pasta.

PAN SEARED CHICKEN

Herbed chicken breasts on creamy parmesan polenta with a seasonal sauce and sautéed vegetables.

PASTA BOLOGNESE

A slow simmered ragù of Italian sausage, ground chuck, tomato, garlic, mushrooms and oregano. Served on chef's choice of pasta.

WILD MUSHROOM RAVIOLI

Ravioli filled with mushrooms, ricotta, parmesan and basil. Served with marinara sauce and crispy fried leeks.

ROAST MARINATED PORK TENDERLOIN

Rubbed with olive oil, garlic, and fresh herbs. Slow roasted and served with a seasonal sauce, sautéed vegetables and creamy parmesan polenta.

LASAGNA-MEAT LOVER OR VEGETARIAN

The Classic. Pasta sheets layered with ricotta, provolone, mozzarella, and Parmesan cheese. Served with your choice of marinara or Bolognese sauce.

Salads

- | | | |
|--------------------------|------------------------|------------|
| <input type="checkbox"/> | Portofino Dinner Salad | (included) |
| <input type="checkbox"/> | Caesar Salad | \$2 |
| <input type="checkbox"/> | Goat Cheese & Apple | \$4 |

Desserts

- | | | |
|--------------------------|--------------|------------|
| <input type="checkbox"/> | Tiramisu | (included) |
| <input type="checkbox"/> | Key Lime Pie | \$2 |
| <input type="checkbox"/> | Cheesecake | \$3 |

Portofino Banquets Entrees for \$44

Please select three from this list. These will be offered to your guests on the day of your dinner. Portofino will have a menu printed for your guests.

TENDERLOIN COGNAC

Medallions of roast beef tenderloin with a sauce of pan juices, enhanced with green peppercorns, cream and cognac served with Yukon gold mashers and sautéed vegetables

ATLANTIC SALMON

Broiled salmon served with seasonal sauce, basmati rice and sautéed vegetables.

CHICKEN & VEGETABLE PASTA

Grilled chicken breast with a seasonal sauce and vegetables over Chef's choice of pasta.

PAN SEARED CHICKEN

Herbed chicken breasts on creamy parmesan polenta with a seasonal sauce and sautéed vegetables.

PASTA BOLOGNESE

A slow simmered ragù of Italian sausage, ground chuck, tomato, garlic, mushrooms and oregano. Served on chef's choice of pasta.

WILD MUSHROOM RAVIOLI

Ravioli filled with mushrooms, ricotta, parmesan and basil. Served with marinara sauce and crispy fried leeks.

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LASAGNA-MEAT LOVER OR VEGETARIAN

The Classic. Pasta sheets layered with ricotta, provolone, mozzarella, and Parmesan cheese. Served with your choice of marinara or Bolognese sauce.

CHICKEN PORTOFINO

Herbed chicken breasts on creamy parmesan polenta with a mushroom Marsala sauce and sautéed vegetables.

NEW YORK STRIP

Grilled New York strip (cooked MEDIUM) on Yukon gold mashers with house steak sauce and Chef's choice vegetables.

TILAPIA

Tarragon baked tilapia with basmati rice with chili plum glaze and Chef's choice vegetables.

BORDELAISE TENDERLOIN

Medallions of beef (cooked MEDIUM) on Yukon gold mashers, shallot bordelaise and Chef's choice vegetables.

TIGER SHRIMP

Sautéed shrimp served with wild mushroom raviolis and basil pomodoro sauce.

Salads

Portofino Dinner Salad (included)

Caesar Salad \$2

Goat Cheese & Apple \$4

Desserts

Tiramisu (included)

Key Lime Pie \$2

Cheesecake \$3

Portofino Banquets Entrees for \$ 50.00

Please select three from this list. These will be offered to your guests on the day of your dinner. Portofino will have a menu printed for your guests.

TENDERLOIN COGNAC

Medallions of beef with a sauce of pan juices, enhanced with green peppercorns, cream and cognac served with Yukon gold mashers and sautéed vegetables

PAN SEARED FARM CHICKEN

Herbed chicken breasts on creamy parmesan polenta with a seasonal sauce and sautéed vegetables.

NEW YORK STRIP

Grilled New York strip (cooked MEDIUM) on Yukon gold mashed potatoes with house steak sauce and Chef's choice vegetables.

RIBEYE

Grilled Ribeye (cooked MEDIUM) on Yukon gold mashed potatoes, horseradish cream sauce and sautéed vegetables.

CHICKEN PORTOFINO

Herbed chicken breasts on creamy parmesan polenta with a mushroom Marsala sauce and sautéed vegetables.

WE PROUDLY OFFER THE FOLLOWING ALLTECH PRODUCTS:

KENTUCKY ALE

KENTUCKY KOLSCH

KENTUCKY IPA

KENTUCKY BOURBON ALE

PEARSE LYONS RESERVE WHISKEY

TOWN BRANCH BOURBON

BLUEGRASS SUNDOWN

Any item(s) listed under our other banquet menus may also be added to your Alltech selections

Salads

- | | | |
|--------------------------|------------------------|------------|
| <input type="checkbox"/> | Portofino Dinner Salad | (included) |
| <input type="checkbox"/> | Caesar Salad | \$2 |
| <input type="checkbox"/> | Goat Cheese & Apple | \$4 |

Desserts

- | | | |
|--------------------------|--------------|------------|
| <input type="checkbox"/> | Tiramisu | (included) |
| <input type="checkbox"/> | Key Lime Pie | \$2 |
| <input type="checkbox"/> | Cheesecake | \$3 |

Portofino Lunch Banquets Packages

LUNCH PACKAGE #1 **CHOOSE THREE**

- CAESAR SALAD WITH CHICKEN
- LASAGNA WITH MARINARA OR MEAT SAUCE and SALAD
- CHICKEN & VEGETABLE PASTA and SALAD
- ALFREDO WITH CHICKEN and SALAD
- CHICKEN SALAD SANDWICH and FRIES
- PESTO WITH CHICKEN and SALAD
- DELI TURKEY & SWISS ON WHEAT and FRIES

INCLUDES ICED TEA, COFFEE OR A PEPSI PRODUCT

\$15 PLUS TAX AND GRATUITY

LUNCH PACKAGE #2 **CHOOSE THREE**

CHOICES ALSO INCLUDES PACKAGE #1

- CAESAR SALAD WITH SALMON
- GOAT CHEESE AND APPLE SALAD
- ATLANTIC SALMON and SALAD
- PESTO WITH SALMON and SALAD
- SEASONAL GRILLED CHICKEN and SALAD
- HOT BROWN and SALAD

INCLUDES ICED TEA, COFFEE OR A PEPSI PRODUCT

\$20 PLUS TAX AND GRATUITY

<u>Salads</u>	
<input type="checkbox"/>	Portofino Dinner Salad (included)
<input type="checkbox"/>	Caesar Salad \$2
<input type="checkbox"/>	Goat Cheese & Apple \$4
SUBSTITUTIONS ONLY	

<u>Desserts</u>	
<input type="checkbox"/>	Tiramisu (included)
<input type="checkbox"/>	Key Lime Pie \$2
<input type="checkbox"/>	Cheesecake \$3
COMES WITH PACKAGE #2	

Portofino Cocktail Party Packages

MINIMUM 25 PEOPLE PER PARTY PACKAGE

Cocktail #1

CHOOSE SIX OF THE FOLLOWING SELECTIONS

- | | |
|---|--|
| <input type="checkbox"/> APARAGUS WRAPPED IN PHYLLO | <input type="checkbox"/> SPINACH AND FETA PHYLLO TRIANGLES |
| <input type="checkbox"/> ASSORTED DESSERT SQUARES | <input type="checkbox"/> BEER CHEESE PLATTER |
| <input type="checkbox"/> CHICKEN QUESADILLIA HORNS | <input type="checkbox"/> FRANKS IN PUFF PASTRY |
| <input type="checkbox"/> SUNDRIED-TOMATO CROSTINI | <input type="checkbox"/> ASSORTED MINI PIZZAS |
| <input type="checkbox"/> CHICKEN LOLLIES | <input type="checkbox"/> HAM & CHEESE PIN WHEELS |
| <input type="checkbox"/> PORK POT STICKER | <input type="checkbox"/> QUICHE PETITE ASSORTED |
| <input type="checkbox"/> CROSTINI W/ TOMATO BASIL TOPPING | <input type="checkbox"/> ITALIAN PIN WHEELS |
| <input type="checkbox"/> ASSORTED CHEESE & FRUIT TRAY | <input type="checkbox"/> VEGETABLE SPRINGROLLS |
| <input type="checkbox"/> RAPSBERRY & BRIE IN PHYLLO | <input type="checkbox"/> ASSORTED VEGETABLES TRAY |

Light Appetizers \$19.00 Per Person / Heavy Appetizers \$27.00 Per Person

Cocktail #2

CHOOSE 6 FROM PACKAGE #1 AND 3 FROM PACKAGE #2

- | | |
|---|---|
| <input type="checkbox"/> BEEF WELLINGTON | <input type="checkbox"/> PYHLLLO BRIE AND PEAR |
| <input type="checkbox"/> BEEF SATAY | <input type="checkbox"/> SCALLOPS WRAPPED IN BACON |
| <input type="checkbox"/> BEEF EMPANADA | <input type="checkbox"/> CRAB CAKES |
| <input type="checkbox"/> GOAT CHZ & SMK SALMON CROSTINI | <input type="checkbox"/> SHRIMP COCKTAIL |
| <input type="checkbox"/> CRAB RANGOON | <input type="checkbox"/> SPICY CHICKEN BITES WITH BLUE CHEESE |
| <input type="checkbox"/> CHICKEN SATAY | <input type="checkbox"/> MINI ASSORTED CHEESECAKES |
| <input type="checkbox"/> MEATBALLS WITH MARINARA | <input type="checkbox"/> CHICKEN CORDON BLEU |

Light Appetizers \$25.00 Per Person / Heavy Appetizers \$32.00 Per Person

Portofino Executive Meeting Package

(For groups of 15 or more)

9:00am till 4:00pm

Morning Break

ASSORTED DANISHES OR DONUTS

ASSORTED YOGURTS

FRESH FRUIT BOWL

FRUIT JUICES, MILK, SODAS, ICED TEA & COFFEE

Lunch Menu

Please select THREE

GOAT CHEESE & APPLE SALAD

CAESAR SALAD with CHICKEN or SALMON

CHICKEN SALAD SANDWICH and FRIES

DELI TURKEY with SWISS ON WHEAT and FRIES

LASAGNA with MARINARA or BOLOGNESE and SALAD

PESTO with CHICKEN or SALMON and SALAD

CHICKEN PARMESAN and SALAD

HOT BROWN and SALAD

SALMON and SALAD

SEASONAL GRILLED CHICKEN and SALAD

Late Afternoon Break

Please select ONE

ASSORTED DESSERT TRAY

ASSORTED CHEESE and CRACKER TRAY

VEGETABLE and FRUIT TRAY

\$30.00 per person

(sales tax and a 20% service charge will be added--Minimum \$100 gratuity)

(Alternate hours fee of \$100.00 per hour)

BEVERAGE SERVICE

OPEN BAR

WINE CEILING \$ _____ PER BOTTLE

BEER DOMESTIC IMPORTS BOTH

CASH BAR (INDIVIDUAL PAYS FOR HIS DRINKS)

NO WINE, BEER or COCKTAILS

DOOR SIGN - _____

MENU HEADING - _____

TABLE SETUP- _____

SPECIAL INSTRUCTIONS:

EXTRA CHARGES

THESE CHARGE WILL ONLY BE ADDED IF YOU ASK FOR ANY OF THESE SERVICES

Audio / Visual Services

<input type="checkbox"/>	LCD CHARGE	\$50.00
<input type="checkbox"/>	SCREEN CHARGE	\$50.00
<input type="checkbox"/>	MICROPHONE CHARGE	\$50.00
<input type="checkbox"/>	TELECONFERENCE	\$50.00
<input type="checkbox"/>	INTERNET SERVICE	NC
<input type="checkbox"/>	TELEVISION	\$25.00
<input type="checkbox"/>	DVD /VCR	\$25.00
<input type="checkbox"/>	OVERHEAD OR SLIDE PROJECTOR	\$25.00
<input type="checkbox"/>	FLIP CHARTS and MARKERS	\$25.00

Other Services

<input type="checkbox"/>	CAKE CUTTING CHARGE (PARTIES ONLY)	\$25.00
<input type="checkbox"/>	CORKAGE FEE (PER BOTTLE)	\$25.00
<input type="checkbox"/>	BAR SET UP CHARGE (SET UP BAR IN ROOM)	\$100.00
<input type="checkbox"/>	EXTRA SERVER CHARGE (PER SERVER)	\$100.00
<input type="checkbox"/>	EXTRA HOURS CHARGE (PER HOUR)	\$100.00
<input type="checkbox"/>	ROOM SETUP CHARGE (ANYTHING EXTRA)	\$100.00
<input type="checkbox"/>	ROOM CLEANUP CHARGE (ANYTHING EXTRA)	\$100.00
<input type="checkbox"/>	OPENING FOR LUNCH ON A SATURDAY OR SUNDAY	\$750.00

Portofino Private Room Reservation Form

Customer Information

Group/ Company Name _____

Address _____

City _____

State _____ ZIP _____

Contact Person _____

Phone(day) _____

Phone(evening) _____

Fax _____

Credit card _____

Exp _____ E-mail _____

Event Information

Date of Event _____

Time of Event _____

Number of Guests _____

Terms & Conditions

- 1 ALL PRIVATE FUNCTIONS ARE ASSIGNED AND PRIORITIZED UPON CONFIRMATION.
- 2 PRIVATE FUNCTIONS FOR LUNCHEES AND DINNERS CANNOT BE CONFIRMED UNTIL A SIGNED CONTRACT AND A **NON REFUNDABLE DEPOSIT** IN THE AMOUNT OF \$300 HAS BEEN RECEIVED
- 3 ALL PAYMENTS ARE DUE AT THE END OF THE EVENING UNLESS PRIOR ARRANGEMENTS HAVE BEEN MADE.
- 4 ANY CANCELLATIONS MUST BE GIVEN TO A MANAGER ONLY, SEVEN DAYS PRIOR TO FUNCTION OR CREDIT CARD WILL BE CHARGED 50% OF AGREED FUNCTION PRICE. IN THE EVENT OF A CANCELLATION, YOU HAVE 30 DAYS TO RESCHEDULE YOUR EVENT. OTHERWISE, THE DEPOSIT IS FORFEITED.
- 5 AN AUTOMATIC 20 % GRATUITY AND 6 % SALES TAX WILL BE ADDED.
- 6 CLIENT AGREES TO A MINIMUM FEE OF \$300.00 EXCLUDING SALES TAX AND GRATUITY.
- 7 THERE WILL BE A MINIMUM \$100 GRATUITY PER SERVER TO ALL EVENING EVENTS. A MINIMUM \$50 GRATUITY FOR ALL MORNING EVENTS OR LUNCHEONS.
- 8 WE RESERVE THE RIGHT TO UPDATE OUR PRICES AT ANY TIME.
- 9 WE RECOMMEND THAT YOU TEST YOUR PERSONALLY OWNED AUDIO/VISUAL EQUIPMENT FOR COMPATIBILITY WITH OUR SYSTEMS PRIOR TO YOUR EVENT
- 10 **THE NUMBER OF GUESTS MUST BE CONFIRMED THREE DAYS PRIOR TO EVENT BY EMAIL. IF NO EMAIL CONFIRMATION IS RECEIVED, YOU WILL BE CHARGED FOR THE ORIGINAL AMOUNT OF GUEST LISTED ON THE CONTRACT. IN THE EVENT OF SEPARATE CHECKS, THIS CHARGE WILL GO TO THE HOST OR CREDIT CARD ON FILE.**

Authorized Signature

Date
