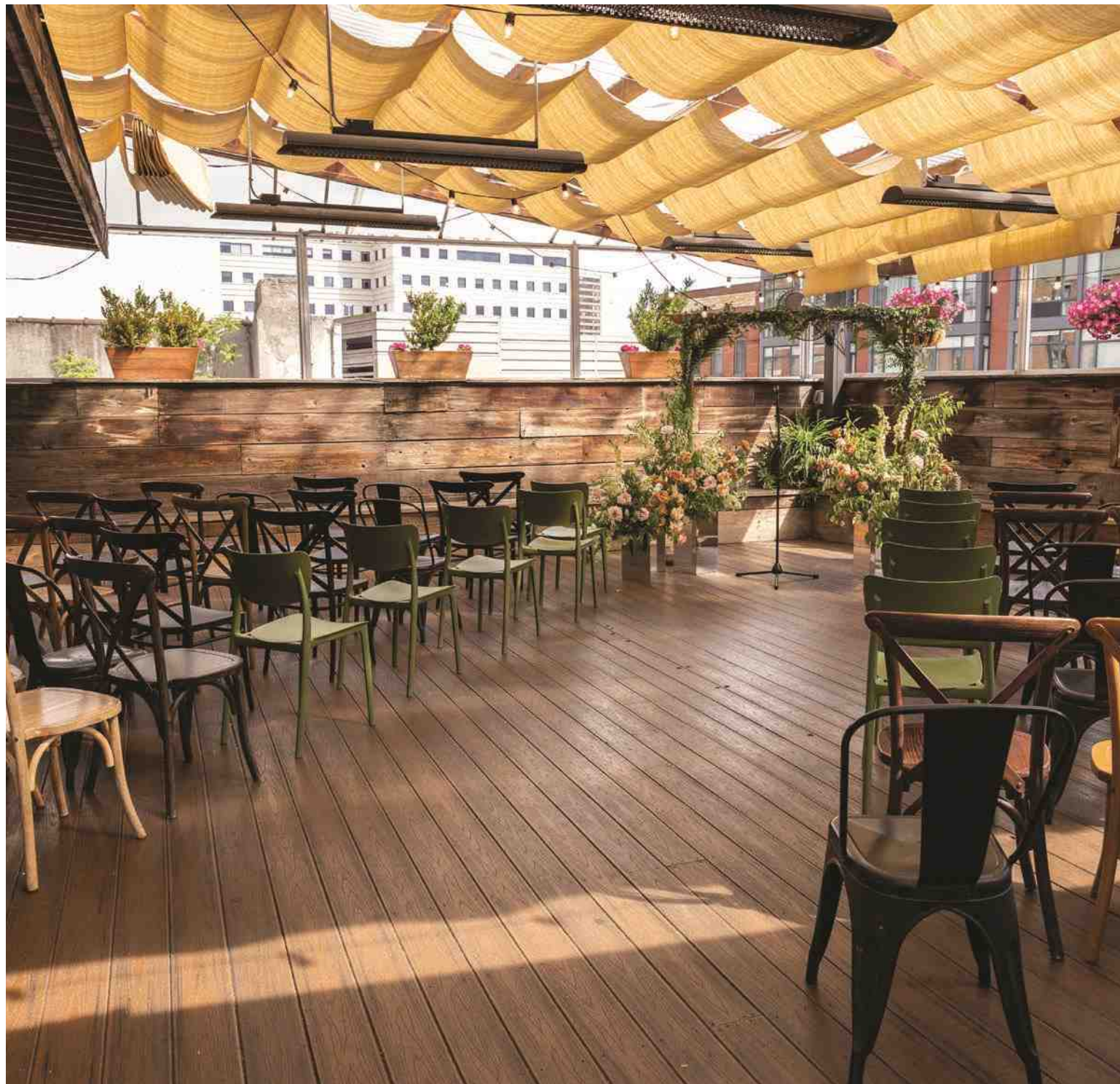


A photograph of a restaurant interior. In the foreground, a wooden table is set with a white plate, a folded white napkin, a small lit candle in a glass holder, and a vase of greenery with a red rose. A white tablecloth is draped over the table. In the background, more tables are set up, and a large disco ball hangs from the ceiling. String lights are strung across the room, and a blue wall is visible in the background.

*Porta.*

JERSEY CITY





At Porta, our family always comes first. There is something about a long table covered with simple food and surrounded by love that makes us count the good hours. So now we are setting our table for your family. Our options for group dining reflect our commitment to serving you with the freshest seasonal ingredients in a warm setting.

*We look forward  
to having you  
in our home.*





# Honest

**\$35** per person

**\$20** for children 10 and under

*(Plus additional gratuity & sales tax)*

- 2 hour reservation
- served family style
- for parties of 20-35
- Soft drinks, drip coffee and tea included

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## STARTER COURSE

- **Mozzarella** and **Ricotta** - ciabatta bread

## SALAD COURSE

*Choice of 1*

- **Porta Caesar** – romaine, Caesar dressing, croutons, Parmigiano Reggiano
- **Arugula** – arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** – radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

## PIZZA COURSE

*Choice of 3 from current dinner menu*

*(Please add \$1 per person for each additional pizza choice)*

## DESSERT COURSE

- **Nutella Pizzas**

*(Add \$2 per person for outside dessert fee)*

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**Please Note:** Events are not considered booked until the deposit is paid.









# Grateful

(Main Dining Room, Monk Room or Rooftop)

**\$50 per person**

**\$20 for children 10 and under**

*\*Plus additional gratuity & sales tax*

- 2 hour reservation (please add \$5 per person each additional hour)
- served family style
- Soft drinks, drip coffee and tea included

## STARTER COURSE

- **Mozzarella and Ricotta** – ciabatta bread
- **Add On Prosciutto \$10 per plate**

## SALAD COURSE

**Choice of 1**

- **Porta Caesar** – romaine, Caesar dressing, croutons, Parmigiano Reggiano
- **Arugula** – arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** – radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

## PIZZA COURSE

**Choice of 3 from current dinner menu**

*(Please add \$1 per person for each additional pizza choice)*

## PASTA COURSE

**Choice of 1**

*(\$5 per person add-on for second pasta)*

- **Pomodoro** – spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** – spaghetti, black pepper, butter, Parmigiano Reggiano
- **Bootzin** – orecchiette, San Marzano tomatoes, sausage, cherry peppers, olives, Parmigiano Reggiano

## DESSERT COURSE

- **Nutella Pizzas**

*(Add \$2 per person for outside dessert fee)*

**Please Note:** Events are not considered booked until the deposit is paid.



# Passed & Pizza

**\$50** per person

**\$20** for children 10 and under

*(Plus additional gratuity & sales tax)*

- 3 hour reservation
- passed small bites
- Soft drinks included
- please inquire about party size options and room rates

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## SMALL BITES

*Choice of 5*

### **Vegan**

- **Grilled Vegetable Skewers** pesto (gf)
- **Eggplant Caponata Crostini**  
olive oil, parsley
- **Stuffed Mushrooms** walnuts (gf)
- **Crispy Tofu Nuggets** maple chile (gf)

### **Vegetarian**

- **Seasonal Arancini**
- **Baked Polenta Triangles** Fontina cheese (gf)
- **Fried Ravioli** marinara

### **Meat & Seafood**

- **Roasted Shrimp** gremolata (gf)
- **Lamb loin skewer** rosemary salt (gf)
- **Beef polpettine** in gravy
- **Sausage in the blanket** sweet Italian

## PIZZA COURSE

**Choice of 3 from current dinner menu**

*(Please add \$1 per person for each additional pizza choice)*

**Please Note:** Events are not considered booked until the deposit is paid.



# Generous

*(Main Dining Room, Monk Room or Rooftop)*

**\$70** per person

**\$20** for children 10 and under

*Plus additional gratuity & sales tax*

- 3 hour reservation (please add \$5 per person for each additional hour)
- for parties of 35 or more
- served family style
- Soft drinks, coffee and tea included in any food package

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## STARTER COURSE

- **Mozzarella** and **Ricotta** – ciabatta bread
- **Add On Prosciutto** **\$10** per plate

## SMALL BITES

**Choice of 5**

*Small bites will be passed*

### **Vegan**

- **Grilled Vegetable Skewers** pesto (gf)
- **Eggplant Caponata Crostini**  
olive oil, parsley
- **Stuffed Mushrooms** walnuts (gf)
- **Crispy Tofu Nuggets** maple chile (gf)

### **Vegetarian**

- **Seasonal Arancini**
- **Baked Polenta Triangles** Fontina cheese (gf)
- **Fried Ravioli** marinara

### **Meat & Seafood**

- **Roasted Shrimp** gremolata (gf)
- **Lamb loin skewer** rosemary salt (gf)
- **Beef polpettine** in gravy
- **Sausage in the blanket** sweet Italian

## SALAD COURSE

**Choice of 1**

- **Porta Caesar** – romaine, Caesar dressing, croutons, Parmigiano Reggiano
- **Arugula** – arugula, Grana Padano, lemon juice, extra virgin olive oil
- **Three Trees** – radicchio, Belgian endive, arugula, roasted prosciutto, toasted almonds, pear, rosemary-shallot vinaigrette

## PIZZA COURSE

**Choice of 3 from current dinner menu**

*(Please add \$1 per person for each additional pizza choice)*

## PASTA COURSE

**Choice of 1**

*(\$5 per person add-on for second pasta)*

- **Pomodoro** – spaghetti, San Marzano tomatoes, Parmigiano Reggiano, basil
- **Cacio e Pepe** – spaghetti, black pepper, butter, Parmigiano Reggiano
- **Bootzin** – orecchiette, San Marzano tomatoes, sausage, cherry peppers, olives, Parmigiano Reggiano

## DESSERT COURSE

- **Nutella Pizzas**
- **Cannoli platter**

*(Add \$2 per person for outside dessert fee)*

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# Brunch

**\$50 per person**

**\$20 for children 10 and under**

*Plus additional gratuity & sales tax*

- 2 hour reservation (please add \$5 per person for each additional hour)
- offered on Saturdays and Sundays
- served family style
- Soft drinks, drip coffee and tea included

## STARTER COURSE

- **Mozzarella and Ricotta** – ciabatta bread
- **Add On Prosciutto and seasonal Fruit \$12 per plate**

## SALAD COURSE

*Choice of 1*

- **Porta Caesar**
- **Arugula** – arugula, Grana Padano, lemon juice, extra virgin olive oil

## BRUNCH COURSE

- **Strata** - baked eggs, fontina & goat cheese, Italian bread, spinach & tomato
- **Breakfast Sausage or Bacon Platter**
- **Cacio e Pepe** spaghetti, black pepper, butter, Parmigiano Reggiano

## PIZZA COURSE

*Choice of 2 from current Brunch menu*

## DESSERT COURSE

- **Cinnamon Sugar French Toast Sticks**  
butter, maple syrup

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# Add Ons

*served family style*

- **BROCCOLI RABE**  
*(serves up to 12 people)*  
**\$24 per platter**
- **BREADED CHICKEN CUTLETS**  
*Bell & Evans chicken,  
lemon parsley sauce*  
**\$28 per platter**
- **MEATBALLS**  
**\$30 (10 meatballs)**
- **SEAFOOD**  
*oysters, peel and eat shrimp,  
clams, snow crab legs, cocktail  
sauce, classic mignonette,  
lemon wedges*  
**MP (per person)**





# Drink

## BEER & WINE

**\$30** per person for 2 hours

**\$35** per person for 3 hours

**\$40** per person for 4 hours

**\$45** per person for 5 hours

- Domestic bottles and select drafts
- House wines (red, white, prosecco)

## STANDARD

**\$40** per person for 2 hours

**\$45** per person for 3 hours

**\$50** per person for 4 hours

**\$55** per person for 5 hours

- Domestic bottles and select drafts
- House wines (red, white, prosecco)
- House liquor and mixers

## SUPREME

**\$55** per person for 2 hours

**\$60** per person for 3 hours

**\$65** per person for 4 hours

**\$70** per person for 5 hours

- Domestic bottles and select drafts
- House wines (red, white, prosecco)
- Premium liquor and classic cocktails

## Upgrades & Add Ons

### Add onto any drink package

- **UPGRADE BEER & SPIKED SELTZER**  
choice of 2  
**\$5** per person
- **TOAST**  
Prosecco - **\$3** per person  
Limoncello - **\$6** per person
- **SIGNATURE COCKTAIL**  
**\$10** per person

### Add onto any food package

- **SIGNATURE MOCKTAIL**  
**\$10** per person
- **BARISTA BAR**  
espresso bar offerings  
**\$5** per person
- **BARISTA BAR + CORDIALS**  
full espresso bar offerings  
plus cocktails & cordials  
**\$20** per person

### PLEASE NOTE:

- Last call is 15 minutes prior to the end of the event
- Drink packages are available only with purchase of a food package
- Shots NOT included in drink package

- Cash bar for anything outside of the package
- All drinkware switches to plastic after dinner once dance floor opens for receptions











# Decor

*Included are silverware in rustic white napkins, and white china. We are more than happy to offer table runners, candles, and seasonal floral arrangements at an additional cost of:*

## FLORAL PACKAGES

- \$450** Monk Room
- \$500** Roof North
- \$650** Roof South
- \$1200** Rooftop Buyout
- \$1000** Main Dining Room
- \$1500** Main Floor Buyout

## ARCHES

- \$250** arch only
- \$500** greenery + arch
- \$1000** greenery & Florals + arch  
(choice of color scheme)

**Please Note:** Events are not considered booked until the deposit is paid.













# Cakes & Cupcakes

## CAKES

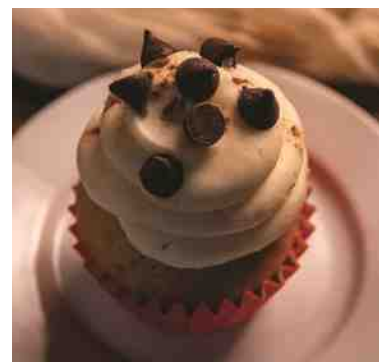
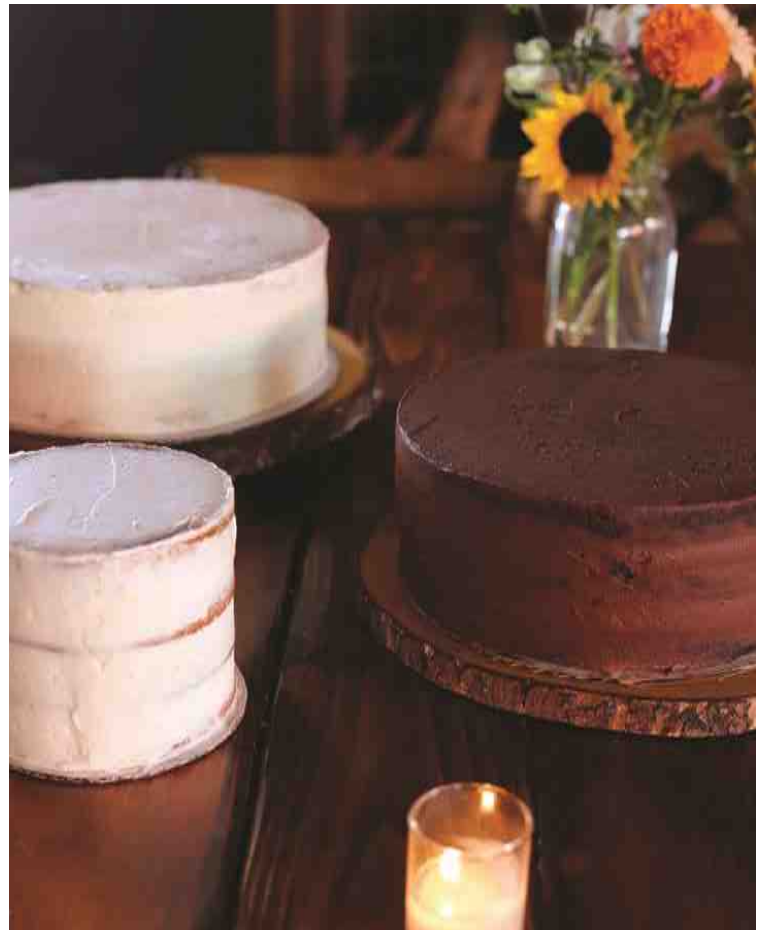
**\$50** 6 inch cake      **\$125** 12 inch cake  
**\$100** 10 inch cake      **\$30** Cake Florals

- **Chocolate Cake** - Chocolate  
Chocolate Buttercream filling
- **Vanilla Cake** - Vanilla Buttercream filling


## CUPCAKES

**\$48** per dozen

- **Vanilla Cupcakes** - Vanilla Buttercream
- **Chocolate Cupcakes** - Chocolate Buttercream
- **Cannoli Cupcakes** - Cannoli Ricotta Buttercream  
& Chocolate Chips
- **Pistacio Cupcakes** - Cream Cheese Buttercream  
& Crushed Pistacios







*As your event concierge, we are  
committed to fulfilling your vision.  
Please let us know of any questions  
or needs you may have so that we  
can appropriately address them.*

*Email us at  
[events.jc@smithmade.org](mailto:events.jc@smithmade.org)*

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