

### APPETIZERS Serves up to 10

<b>Spinach &amp; Artichoke Formaggi Dip</b>	<b>\$23.49</b>
24 oz. with 14 brushetta	
<b>Overstuffed Mushrooms (25 each)</b>	<b>\$23.49</b>
Stuffed with spinach and artichoke dressing, fried then set in a smoked bacon cream sauce.	
<b>Toasted Ravioli (25 each)</b>	<b>\$23.49</b>
With marinara.	
<b>Sweet and Firey Shrimp (2 lbs.)</b>	<b>\$41.99</b>
Golden fried Louisiana shrimp tossed with a fresh ginger and crushed red pepper glaze.	
<b>Eggplant Roulades (12 pieces)</b>	<b>\$31.99</b>
A stack of fried eggplant discs topped with Louisiana crawfish, spinach, and bacon cream sauce.	
<b>Crabcakes "Louisiana" (10 each)</b>	<b>\$31.99</b>
Garnished with creolaise.	
<b>Marinara with Feta and Basil</b>	<b>\$23.49</b>
24 oz. with 8 pieces Rosemary Ciabatta Bread	

### SALADS Serves up to 8

<b>Sensation Salad</b>	<b>\$14.99</b>
Romaine, diced tomatoes, artichokes, and sliced black olives tossed with our Sensation dressing of olive oil, garlic, Romano cheese and lemon juice	
<b>Caesar Salad</b>	<b>\$14.99</b>
Classic style with croutons	
<b>JAG'S Salad</b>	<b>\$14.99</b>
Mixed greens, diced tomatoes, cucumbers, cheddar cheese, and smoked bacon with your choice of dressing	
<b>Parmigiana Crusted Salad</b>	<b>\$39.99</b>
Parmigiana crusted eggplant wheels and chicken atop lettuce mix, diced tomatoes, cucumbers, bacon, and sharp cheddar cheese with ranch & balsamic vinaigrette	
<b>Gala Salad</b>	<b>\$39.99</b>
Diced apples, fire-grilled chicken, field greens, and Gorgonzola cheese crumbles with apple pecan vinaigrette	
<b>Chicken Chop Chop Salad</b>	<b>\$39.99</b>
Fire-grilled chicken, lettuce mix, chopped tomatoes, cucumbers, purple onions, sliced black olives, bacon and Gorgonzola cheese crumbles. With Italian balsamic vinaigrette	
<b>Cilantro-Jack Chicken Salad</b>	<b>\$39.99</b>
Fire-grilled chicken, lettuce mix, chopped tomatoes, corn, black beans, fresh cilantro, and Monterey jack and sharp cheddar cheese with Tabasco Jalapeno Vinaigrette	

### HOUSE MADE SALAD DRESSINGS 12oz.

<b>Your choice of the following ...</b>	<b>\$4.99</b>
Buttermilk Ranch	Blue Cheese Vinaigrette
Honey Dijon	Apple Pecan Vinaigrette
Caesar	Sensation
Tabasco Jalapeno Vinaigrette	
Italian Balsamic Vinaigrette	

### VEGETARIAN ENTREES

Serves up to 8

<b>Nuts About Mushrooms</b>	<b>\$47.99</b>
Three varieties of fresh mushrooms sautéed then glazed with white wine and finished with roasted garlic cream sauce, tossed with penne pasta	
<b>Eggplant Parmigiana</b>	<b>\$47.99</b>
With spaghetti	

### SEAFOOD ENTREES

Serves up to 8

<b>Eggplant Stack</b>	<b>\$59.99</b>
Parmigiana crusted eggplant stacked with Louisiana crawfish, spinach and smoked bacon cream sauce	
<b>Grilled Shrimp Pomadori</b>	<b>\$55.99</b>
Sun dried tomato and fresh basil cream sauce tossed with penne pasta and topped with grilled Louisiana shrimp	
<b>Spicy Shrimp Portofino</b>	<b>\$55.99</b>
Fresh Louisiana shrimp and mushrooms sautéed then finished with a spicy tomato cream sauce. Tossed with penne pasta	
<b>Garlicqued Shrimp</b>	<b>\$64.99</b>
Our version of New Orleans style barbecued Louisiana Shrimp, set on our variation of corn macheaux and served with roasted garlic au gratin potatoes	
<b>Fresh Grilled Fish</b>	<b>Market Price</b>
Fresh daily selection fire-grilled. Sides available a la carte.	

### POULTRY ENTREES

Serves up to 8

<b>Grilled Chicken Pomadori</b>	<b>\$51.99</b>
Sun-dried tomato and fresh basil cream sauce tossed with penne pasta and topped with sliced fire grilled chicken.	
<b>Blackened Chicken Penne</b>	<b>\$51.99</b>
Fresh mushrooms, fresh spinach, and blackened chicken sautéed and finished with a cheesy cream sauce	

### Chicken Bianco \$51.99

Classic Alfredo sauce tossed with fettuccine and topped with parmigiana crusted chicken

### Chicken Parmigiana \$51.99

Served with spaghetti

### Fire Grilled Chicken \$29.99

Marinated grilled chicken breasts fired and basted with olive oil & herbs. Sides available a la carte.

### Grilled Chicken Marsala \$35.99

Simmered in a delicious mushroom Marsala wine sauce. Sides available a la carte.

### MEAT ENTREES

Serves up to 8

### Meatballs with Spaghetti \$30.99

### Miss Grace's Lasagna \$80.00

\*\*Serves 20

Five cheeses, beef, Italian sausage, and marinara sauce

### Pasta Jambalaya \$55.99

Chicken, smoked sausage, andouille, tasso, onions, and peppers simmered in a roasted garlic cream sauce topped with shredded mozzarella

### Fire Grilled Pork Chops \$47.99

Center cut 8oz bone-in chops. Sides available a la carte.

### Chop Steak \$30.99

Smothered with grilled onions and mushrooms in a red wine reduction gravy. Cooked Medium. Sides available a la carte.

### Beef Tournedos Merlot \$49.99

Beef filet medallions cooked medium and covered with a delicious Merlot wine and crimini mushroom reduction. Sides available a la carte.

### Sirloin Sizzle \$39.99

Marinated Angus beef cooked medium and served over caramelized onions. Sides available a la carte.

### FINGER SANDWICHES Serves 12

### Grilled Chicken \$45.99

Grilled chicken, smoked bacon, Swiss cheese, lettuce, tomato, mayo and fresh basil pesto. Served on warm focaccia bread.

### Grilled Portobello \$40.99

Grilled Portobello, grilled eggplant, pepper-jack cheese, and mayo. Garnished with fresh spinach, purple onions, and tomato.

## PASTA

### Build Your Own Pan

Serves up to 8 \$29.99

Choose from the following types of pasta:

Spaghetti Fettuccine Penne

Choose from the following sauces:

Marinara Alfredo Pesto

Garlic Bread is complimentary with all  
Pasta Pans upon request

## EXTRAORDINARY EXTRAS

All of the following may be added to your  
pasta or salad pans

Fire grilled Shrimp	\$24.99
Fried Shrimp	\$22.99
Fire grilled Chicken	\$19.99
Fried Crawfish	\$22.99
Parmigiana Crusted Chicken	\$19.99
Parmigiana Crusted Eggplant	\$14.99
Sautéed Mushrooms	\$14.99
Grilled Portobello Strips	\$14.99

## SOUPS AND SAUCES half-gallon/quart

Chef's Daily Soup	\$24.99/\$12.99
(except Crab & Shrimp)	
Chicken & Sausage Gumbo	\$24.99/\$12.99
Crab & Shrimp Gumbo	\$35.99/\$17.99
Marinara Sauce	\$9.99/\$4.99

## SIDES a la carte

24 oz of your choice	\$9.99
(serves 4 to 6)	
Half-gallon of your choice	\$19.99
(serves 10 to 16)	
Sautéed Fresh Vegetables	
Wild Wild Rice	
Roasted Garlic Au Gratin Potatoes	
Creamed Spinach	
Tuscan Rosemary Ciabatta Bread	
Per loaf	\$.79

## DESSERTS

Bread Pudding	\$59.99
House made filled with white chocolate and topped with banana's foster sauce. Serves 16.	
Cheesecake	\$49.99
With your choice of topping. Serves 12.	
Carrot Cake	\$59.99
House made with fresh carrots and pecans and finished with cream cheese icing.	
Serves 16.	
Double Chocolate Brownie	\$46.99
With whipped cream and chocolate sauce.	
Serves 16.	
Fresh Baked Cookies	\$8.99 per dozen

## BEVERAGES

Sweet, Unsweet or Flavored Tea	
Gallon	\$6.99

## Take Home For The Whole Gang

Whether you are planning a business  
lunch, a family get-together, or a cocktail  
party,

Portobello's Staff is eager to help.

Let us help you plan your menu. We will  
provide you with plates, cups and utensils  
upon request.

## Here are a few suggestions:

### FOR 15-25 GUESTS

Order 2 entrees, 3 salads, 2 desserts and 2  
gallons of tea.

### FOR 30-45 GUESTS

Order 4 entrees, 6 salads, 4 desserts and 4  
gallons of tea.

### FOR 60-90 GUESTS

Order 8 entrees, 12 salads, 8 desserts and 8  
gallons of tea.

# Portobello's GRILL

## CATERING MENU

[www.portobellos.net](http://www.portobellos.net)

Jones Creek  
756-2220

Bocage Village  
923-3222

"Our Food. Your Place."

Offering you Great Variety  
at a Great Value