

The Porter Hotel

Catering Menu

Breakfast

The Porter \$40/person

Scramble eggs, roasted country
Potatoes, bacon, sausage, yogurt.
Granola.

The Jefferson: \$40/person

Scramble eggs, biscuit / gravy, ham
sausage, yogurt, granola.

+ \$5/person for fresh fruit

A La Carte

Warm

Mushroom + Goat Cheese \$120

Frittata (VE, WF) serves 8 – 10

Sauteed mushrooms and kale
with goat cheese.

(Option of choosing its own vegetables)

Pancakes: \$200 per Tray (serves 30 – 40)

Waffles: \$220 per Tray (serves 30 – 40)

French Toast: \$230 per Tray (serves 20 – 30)

Oatmeal: \$25/person

Includes brown sugar, blueberries, strawberries,
Honey.

Cold

Fresh Fruit Plater: \$120

Seasonal fruit platters with
berries, pineapple, watermelon,
honeydew, cantaloupe, orange,
grapes.

Tropical Parfait: \$13 /each

Plain yogurt, strawberries,
blueberries, crunchy granola.

Lunch

Hot

Grilled vegetable medley: \$35 /person

Zucchini, yellow squash, peppers, onion,
White mushroom, cherry tomatoes.

Grilled Salmon: \$45/person

Grilled Salmon with mango salsa and
Coconut rice.

BBQ Grilled chicken: \$35/person

Side options of roasted corn, bacon beans,
Mac and cheese.

Santa Fe Taco Bar: \$40 /person

With options of two proteins carne Asada,
Grilled chicken, al pastor (pork), veggie mix,
Three sides Mexican rice, black beans, guacamole.
With green and red sauce, sour cream, cheese and
Chips corn or flour tortillas.

Cold

Picnic Style BLT: \$22/person

Thick cut bacon on sourdough with
Tomato, mayonnaise, lettuce. With
a bag of chips and cookie.

Chicken salad Sandwich:

\$22 /person

Chicken salad made with mixed
Peppers, onion, celery, mayonnaise on
lettuce and fresh croissant with chips
and cookie

Turkey Wrap: \$20 /person

Turkey breast with tomato onion,
cheese, lettuce, chipotle mayo a bag
Of chips and cookie.

Caprese Pasta: \$200/tray

Cherry tomatoes, snap peas,
Asparagus, mozzarella cheese, pesto
Sauce, fusilli pasta.

Soups

Small (serves 8 – 10) \$85

Large (serves 10 – 15) \$100

Tomato Soup

Roasted tomatoes, roasted red peppers
onion, garlic, olive oil, salt, pepper, (heavy
cream) optional.

Potato Leaks

Potato, leaks, heavy cream
butter salt and pepper.

Tortilla Soup

Carrot, celery, onion, corn
dry chilies, tortillas chips,
sour cream,

Add Chicken: \$35

Soup options available upon request

Salad

Small (serves 30 – 40) \$75

Large (serves 50 – 60) \$135

Build your own Cobb Salad: \$ 34/person

Fiesta Salad

Romaine lettuce, apple, dried
Cranberries, mango, cashews,
And cranberry dressing.

Citrus Salad

Baby arugula, jicama, pear,
red onion, segment oranges
Citrus dressing.

Mixed Green Salad

Mixed greens, heirloom tomato, red onion,
Fresh mozzarella cheese and balsamic vinaigrette.

Hors 'd'oeuvre / Appetizer

Charcuterie Board

Gourmet meat, imported cheese,
Local jams, honey, dried fruit and
Crackers

(Standard \$200) (Deluxe \$250)

House Tortilla Chips & Dip

House made salsa, guacamole and
Bean dip with fresh tortilla chips.

(\$100 serves 30 – 40)

Hummus Trio

Hummus, assorted raw vegetables,
Carrots, cucumber, peppers, broccoli
And pita chips.

(Standard \$200) (Deluxe \$250)

Salad Roll

Julienned carrots, cucumber, cilantro,
vermicelli rice noodles, and fresh mint.
Available with chicken or tofu

Glazed Chicken Skewer

Chicken thighs, skewered and
marinated with soy sauce, ginger
fresh garlic sesame seed with
chili sauce.

(\$150 serves 12 – 20)

Crab Cakes

Crab meat onion, pepper,
Mayonnaise, egg, celery,
salt, pepper, old bay.

\$120 / Dozen

Deviled Eggs

with mayonnaise, capers,
mustard, and a touch of
Pickapepa sauce.

\$75 / Dozen

Shrimp Skewer

Shrimp, cilantro, chili powder,
Salt, pepper, with chipotle aioli.

\$100 / Dozen

Steak Bite Crostini

Seared beef tenderloin with caramelized onion
And mushroom on top of crostini with horseradish

\$125 / Dozen

Dinner

New York Steak

Seared steak tendered by black

Pepper and salt.

\$68 / person

Prime Rib

Slow roasted infused with fresh herbs

Garlic, salt, pepper, olive oil.

\$55 / person

Oven Baked Brisket

Roasted brisket covered with tomato paste,

Onion, celery, carrot, garlic salt and pepper.

\$52 / person

Meatloaf

Ground beef with onion, carrot, Italian seasoning,

Parsley, salt, chili sauce, ketchup, brown sugar.

Available in Turkey meat

\$48 / person

Pasta

Creamy Mushroom

Fettuccini pasta with mushroom, garlic, white

Wine, stock, cream, parmesan, salt, pepper, parsley.

\$75 / Casserole Add chicken \$30 or Shrimp \$40

Mediterranean Herb Chicken

Grilled chicken breast with fresh herbs

Topped with diced tomato, basil, black olives and bruschetta.

\$ 48 / person

Stuffed chicken

Chicken breast with garlic, salt pepper, mushroom, spinach, mozzarella, with cream of mushroom.

\$52 / person

Hawaiian Grilled Salmon

Fresh fillet of Salmon, marinated and grilled with garlic, salt pepper, with Pineapple, tomato, onion, cilantro and jalapeno

Mahi mahi

Marinated with garlic, salt, pepper lemon juice, topped with pesto sauce.

\$46 / person

Chipotle Penne Shrimp

Penne pasta, shrimp, tomato sauce,

Chipotle, garlic, salt, pepper, cream.

\$120 / Casserole

Dinner Sides

Two sides of your choice included in main entrée selection

+ \$5/person for each additional add on

Herbed Rice

Broccolini

Grilled Vegetables

Roasted Asparagus

Roasted Red Potatoes

Garlic Mashed Potatoes

Baked Three Cheese Macaroni

Roasted Sweet Potatoes

Mixed Green Salad

Pastry Tray

Small (serves 8 – 10) \$75

Large (serves 10 -15) \$100

Muffins

Assorted muffin flavors

Cookies

Variety of cookie flavors

Sweet Bread

Assorted slices of bread

Local Famous Voodoo Donuts \$60 / Dozen

Sweet Treats

-Assorted cupcakes

-Assorted Macarons

-Assorted cookies platter

- Brownies

Double Chocolate

-Chocolate Chip cookies

-Strawberry Blondie

