

# Port 5 Galley

## À la Carte Catering Menu

(1/2 Trays Serve 12-15, Full Trays Serve 24-30)

<u>Salads</u>	<u>1/2 Tray</u>	<u>Full</u>
Tossed Garden Salad (Romaine, Spring Mix & Veggies)	\$35	\$62
Pasta Salad (Elbow Pasta & Mixed Veggies; Mayo OR O&V)	\$35	\$62
Potato Salad (Red Skin Potatoes, Mayo, Celery & Season)	\$38	\$65
Fresh Fruit Salad (Grapes, Berries & Sliced Melon)	\$MP	\$MP
Rotini Antipasto (Spiral Pasta, Veggies, Italian Meat & Cheese O&V)	\$45	\$80
Chef's Salad (Tossed Salad with Ham, Turkey & Swiss Cheese)	\$45	\$80
Caesar Salad (Romaine Lettuce, Croutons, Dressing & Grated Cheese)	\$35	\$62
Caprese Salad (Fresh Mozzarella, Sliced Tomatoes, Basil & Dressing)	\$45	\$80
Quinoa Salad (Veggies, olive oil & lemon juice)	\$45	\$80
<u>Hot Sides</u> (Veggies etc.)	<u>1/2 Tray</u>	<u>Full</u>
Mashed Potatoes	\$38	\$65
Roasted Red Potatoes	\$38	\$65
Seasoned Boiled Potatoes	\$38	\$65
Smoky Mountain Rice (celery, sweet red pepper, onion & beef broth)	\$38	\$65
Steamed Broccoli	\$38	\$65
Sautéed Vegetable Medley (squash, red peppers, tomatoes & mushrooms)	\$38	\$65
Baked Beans & Bacon	\$38	\$65
Roasted Roots (Fresh Beets, Carrots & Red Potatoes)	\$38	\$65
Garlic-Sautéed Green Beans	\$38	\$65
<u>Hot Sides</u> (Veggies etc.) Continued	<u>1/2 Tray</u>	<u>Full</u>
Baked Sweet Potatoes	\$38	\$65
Roasted Carrots	\$38	\$65

Portobello Caps w/Gorgonzola	\$38	\$65
Sweet Corn in Butter	\$35	\$62
Stuffing (celery, onions & chicken broth)	\$38	\$65

<b><u>Pasta</u></b> (1/2 Tray 12-15, Full Tray 24-30)	<b><u>1/2 Tray</u></b>	<b><u>Full</u></b>
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Penne Primavera (veggies, white wine, chicken broth & grated cheese)	\$40	\$72
Tortellini Alfredo	\$50	\$90
Meat & Cheese Lasagna	\$50	\$90
Baked Ziti Parmigiana	\$38	\$70
Broccoli & Ravioli in Garlic Olive Oil	\$45	\$80
Penne ala Vodka (Bacon & Sautéed Onions in Pink Vodka Sauce)	\$45	\$80

<b><u>Poultry</u></b>	<b>\$60</b>	<b>\$100</b>
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Chicken Parmigiana		
Chicken Cacciatore		
Chicken Marsala		
Chicken Francaise		
Chicken Florentine		
<u>Stuffed Chicken Breast</u>		
Chicken Cordon Bleu (Ham & Swiss Cheese)	\$65	\$110
Chicken Fricassee (Boneless Chicken Stew)	\$45	\$80

<b><u>Traditional Entrees</u></b>	<b><u>1/2 Tray</u></b>	<b><u>Full</u></b>
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Sophie's Meatloaf	\$60	\$100
Cheddar BBQ Meatloaf	\$60	\$100
Baked Ham	\$60	\$100
Garlic & Rosemary Pork Loin	\$60	\$100
Roasted Turkey Breast & Gravy	\$75	\$125

Kielbasa & Sauerkraut or Kielbasa in BBQ Sauce

\$60

\$100

Soups & Chilis (by the Gallon)

\$60/gallon in 4-1qt. Containers to Travel

Baked Stuffed Potato, Broccoli & Cheddar, Chicken & Corn Chowder,  
Chicken & Artichoke Alfredo, Country Chicken (w/Rice or Noodles),  
Cream of Mushroom, Cream of Tomato & Basil, Mingstrong,  
Butternut Squash & Italian Sausage, Extra-Lean Turkey Chili,  
Roadhouse Chili (Beef), Split Pea (Vegetarian or with Ham),  
Italian Wedding, Pasta e Fagioli,

(Port 5 Clam Chowder \$80/gallon)

*If there is anything that you would like that is not  
on our menu, please feel free to ask, as we will be  
happy to make it for you!!!*

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