

# Port 5 Galley

## In House Catering Menu

Choice of 2 Entrées, 1 Side, and Salad (Garden or Caesar) & Dinner Rolls \$15/pp

-Each Additional Entrée \$4/pp Each Additional Side \$3/pp-

### Entrée Choices

#### Pasta Dishes

Penne Primavera (Veggies, White Wine, Vegetable Broth & Grated Parmesan Cheese)

Tortellini Alfredo (Tri-Color Tortellini in our Creamy Alfredo Sauce)

Meat & Cheese Lasagna (Ground Beef & Italian Sausage Married with a Blend of Cheeses)

Baked Ziti Parmigiana (Ziti & Marinara Tossed with Ricotta & Mozzarella)

Broccoli & Ravioli in Garlic Olive Oil (Cheese Ravioli Tossed with Garlic & Olive Oil)

Penne ala Vodka (Bacon & Sautéed Onions in Pink Vodka Sauce)

#### Poultry (All Done with Boneless Chicken Breast Unless Otherwise Requested)

Chicken Parmigiana (Breaded Chicken & Shredded Mozzarella w/our Home-Made Marinara Sauce)

Chicken Cacciatore (Mushrooms, Peppers, Onions & Tomatoes Sautéed in Wine & Chicken Broth)

Chicken Marsala (Sautéed in Marsala Wine with Button Mushrooms & Broth)

Chicken Francaise (Egg-Battered & Finished in White wine, Lemon & Chicken Broth)

Chicken Florentine (Sautéed w/White Wine, Baby Spinach & Grape Tomatoes)

Stuffed Chicken Breast (Rolled Chicken Breast Fillet stuffed with Traditional Stuffing)

Chicken Cordon Bleu (Breaded Chicken, Baked Ham & Swiss Cheese)

Chicken Fricassee (Boneless Chicken Stew w/Potatoes, Carrots, Celery & Onions)

## Seafood

Baked Salmon (Herb-Seasoned & Baked)

Coconut Crusted Tilapia (Baked with a Crust of Coconut, Mango, Papaya & Spices)

Beer Battered Haddock (Deep-Fried to Crunch Goodness)

Shrimp & Penne Primavera (A Medley of Vegetables & Shrimp Tossed with White Wine, Parm Cheese & A Touch of Vegetable Broth)

## Traditional & Non-Traditional Entrées

Port 5 Meatloaf (Your Choice of Ground Beef or Turkey; both are Delicious!!!!)

Cheddar & BBQ Meatloaf (See Above, but finished with Cheddar Cheese & BBQ Sauce)

Baked Ham (Bone-In Baked Ham Done Just Right!)

Roasted Pork Loin (Savory Herbed or Garlic & Rosemary)

Top Round Roast Beef (Seasoned, Seared Fast & Slow Roasted!)

Kielbasa & Sauerkraut or Kielbasa & BBQ Sauce (Both Fantastic; Hard to Choose One)

Sliced Porkchetta Roast (Just Like our Saturday Special, but as a Main Course)

Beef Stew (with Carrots, Celery, Potatoes & Onions) (ADD Bread Boullés (\$2/pp))

## Side Choices:

### Cold Sides

Pasta Salad (Elbow Pasta & Mixed Veggies; Mayo OR O&V)

Potato Salad (Red Skin Potatoes, Mayo, Celery & Season)

Fresh Fruit Salad (Grapes, Berries & Sliced Melon)

Rotini Antipasto (Spiral Pasta, Veggies, Italian Meat & Cheese O&V)

Quinoa Salad (Veggies, olive oil & lemon juice)

**Hot Sides** (Veggies etc.)

Mashed Potatoes

Roasted Red Potatoes

Seasoned Boiled Potatoes

Smoky Mountain Rice (celery, sweet red pepper, onion & beef broth)

White Rice

Steamed Broccoli

Sautéed or Roasted Vegetable Medley (squash, red peppers, tomatoes & mushrooms)

Baked Beans (With or Without Bacon)

Roasted Roots (Fresh Beets, Carrots, Red Potatoes, Onions & Garlic)

Garlic-Sautéed Green Beans

Baked Sweet Potatoes

Roasted Carrots

Portobello Caps w/Gorgonzola

Sweet Corn in Butter

Traditional Stuffing (celery, onions & chicken broth)

Buttery Egg Noodles

Pasta & Sauce

*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!!!*

Port 5 Galley      69 Brewster Street, Bpt. CT 06605

Kevin Casey, Executive Chef (C) 203-751-7374

Tom Saloomgy, owner      (C) 203-828-8961