



## *The Galley at Port 5*

### *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 ala Vodka (Bacon & Sauteed Onions in Pink Vodka Sauce)

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, Marinara 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)

#### *Poultry* (All Done with Boneless Chicken Breast Unless Otherwise

Requested)

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 (Sauteed w/White Wine, Baby Spinach & Grape Tomatoes) Stuffed  
Chicken Breast (Rolled Chicken Breast Filet stuffed with Traditional Stuffing)

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

Chicken Cordon Bleu (Breaded Chicken, Baked Ham & Swiss Cheese) **(\$1/pp Extra)**

## *Seafood*

Baked Salmon (Herb-Butter 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 Porchetta Roast (Just Like our Saturday Special, but as a Main Course)

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

## *Side Choices:*

### *Cold Sides*

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

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

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

Quinoa Salad (w/ Red onion, Carrot, Cherry Tomato oil & Vinegar)

### *Hot Sides:*

Mashed Potatoes

Roasted Red Potatoes

Seasoned Boiled Potatoes

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

White Rice

Steamed Broccoli

Sauteed 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

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!*

Plasticware/Plates/Napkins Included

Silverware/Plates \$3 Per Person Charge

Disposable Tablecloth set-up \$50 charge

Garbage Removal/Room Clean \$50 charge

Coffee/Tea station \$50 charge

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