

O'Porto



O'Porto is the perfect place for any private gathering

- Receptions
- Graduation Dinners
- Christenings
- Business Luncheons
- Birthdays
- Retirement Parties

Our banquet room can accommodate up to 100 people – and with an assortment of menus already created, planning your banquet is easy! Of course we're always happy to consult with you and create a customized menu as well.



2074 Park St, Hartford, CT 06106
(860) 233-3184
www.oportohartford.com



OBIDOS

MENU



SALAD

Salada à Casa

Greens, Marinated Olives, Ripe Tomatoes and Cucumber with an Herb Vinaigrette.

MAIN COURSE [CHOICE OF ONE]

Linguado Grelhado

Grilled Fillet of Sole, Roasted Potato and Sautéed Vegetables in a Lemon-Butter Sauce.

Bife à Portuguesa

Sirloin Steak with Traditional Portuguese Steak Sauce garnished with Prosciutto and Fried Egg. Served with Portuguese Fried Potatoes.

Frango sem Osso

Grilled Boneless Hen and Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

DESSERT [CHOICE OF ONE]

Arroz Doce

Rice Pudding.

Pudim Flan

Egg Custard with Caramel Sauce.

Mousse de Chocolate

Chocolate Mousse.

All desserts are accompanied by regular coffee.

\$30 Per Person

Tax and gratuity will be added to total

LISBOA

MENU



SOUP [CHOICE OF ONE]

- Sopa de Vegetais**
Carrot and Pumpkin Puree with Julienne Carrots and Collard Greens.
- Caldo Verde**
Traditional Portuguese Soup with Potato Puree and Kale garnished with Chouriço.

FIRST COURSE [CHOICE OF ONE]

- Camarão Alinho**
Sautéed Brazilian Shrimp in Garlic Butter Cream Sauce.
- Linguado Grelhado**
Grilled Fillet of Sole, Roasted Potato and Sautéed Vegetables in a Lemon-Butter Sauce.

SECOND COURSE [CHOICE OF ONE]

- Carne de Porco e Vaca Assada com Batata Assada e Cogumelos**
Pork Loin and Roast Beef in a White Wine Mushroom Sauce with Roast Potatoes.
- Frango sem Osso**
Grilled Boneless Hen and Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

\$25 Per Person

Family Style Price is based on 30 people or more if less add \$5 Per Person. Tax and gratuity will be added to total.

NAZARE

MENU



SOUP [CHOICE OF ONE]

- Sopa de Vegetais**
Carrot and Pumpkin Puree with Julienne Carrots and Collard Greens.
- Caldo Verde**
Traditional Portuguese Soup with Potato Puree and Kale garnished with Chouriço.

FIRST COURSE [CHOICE OF ONE]

- Camarão Alinho**
Sautéed Brazilian Shrimp in Garlic Butter Cream Sauce.
- Linguado Grelhado**
Grilled Fillet of Sole, Roasted Potato and Sautéed Vegetables in a Lemon-Butter Sauce.

SECOND COURSE [CHOICE OF ONE]

- Carne de Porco Alentejana**
Traditional Sauté of Pork Tenderloin, Clams and Roasted Potatoes in a Spicy Wine Sauce.
- Bife à Portuguesa**
Sirloin Steak with Traditional Portuguese Steak Sauce garnished with Prosciutto and Fried Egg. Served with Portuguese Fried Potatoes.

\$30 Per Person

Family Style Price is based on 30 people or more if less add \$5 Per Person. Tax and Gratuity will be added to total.

ALGARVE

MENU



SOUP [CHOICE OF ONE]

Sopa de Vegetais

Carrot and Pumpkin Puree with Julienne Carrots and Collard Greens.

Caldo Verde

Traditional Portuguese Soup with Potato Puree and Kale garnished with Chouriço.

FIRST COURSE

Arroz de Marisco

Littleneck Clams, Large Prawns, Mussels, Shrimp, Scallops and Squid served in Rice with a Seafood Broth.

SECOND COURSE [CHOICE OF ONE]

Carne de Porco e Vaca Assada com Batata Assada e Cogumelos

Pork Loin and Roast Beef in a White Wine Mushroom Sauce with Roast Potatoes.

Frango sem Osso

Grilled Boneless Hen and Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

Carne de Porco Alentejana

Traditional Sauté of Pork Tenderloin, Clams and Roasted Potatoes in a Spicy Wine Sauce.

\$35 Per Person

Family Style Price is based on 30 people or more if less add \$5 Per Person. Tax and Gratuity will be added to total.

CASCAIS

MENU



SALAD [CHOICE OF ONE]

Camarão Alinho

Sautéed Brazilian Shrimp in Garlic Butter Cream Sauce.

Salada de Fruta Seca

Greens, Dried Apricots, Dried Figs, Raisins and Imported Portuguese Cheese in a Balsamic Vinaigrette.

MAIN COURSE

Paelha à Casa

Shrimp, Clams, Mussels, Pork, Chicken and Chouriço combined with Saffron Rice.

\$35 Per Person

Family Style Price is based on 30 people or more if less add \$5 Per Person. Tax and Gratuity will be added to total.

PORTO

MENU



SOUP [CHOICE OF ONE]

Sopa de Vegetais

Carrot and Pumpkin Puree with Julienne Carrots and Collard Greens.

Caldo Verde

Traditional Portuguese Soup with Potato Puree and Kale garnished with Chouriço.

FIRST COURSE [CHOICE OF ONE]

Arroz de Marisco

Littleneck Clams, Large Prawns, Mussels, Shrimp, Scallops and Squid served in Rice with a Seafood Broth.

Bacalhau com Natas

Flaked Salted Cod Casserole. Shredded Cod blended into a Garlic and Onion Cream Sauce along with Potatoes and Cheese, then browned.

SECOND COURSE

Tornedos Champignon

Seared 8oz. Filet Mignon and Asparagus Tips over a Toast Point with a Mushroom Brandy Cream Sauce. Served with Portuguese Fried Potatoes.

\$60 Per Person

Family Style Price is based on 30 people or more if less add \$5 Per Person. Tax and Gratuity will be added to total.

BANQUET

MENU

We can also customize your banquet menu.
Please call us and we'll be happy to guide you.

Option One [\$18 Per Person]

Camarão Alinho

Sautéed Brazilian Shrimp in Garlic Butter Cream Sauce.

Carne de Porco Alentejana

Traditional Sauté of Pork Tenderloin, Clams and Roasted Potatoes in a Spicy Wine Sauce.

Frango sem Osso

Grilled Boneless Hen and Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

Option Two [\$19 Per Person]

Linguado Grelhado

Grilled Fillet of Sole, Roasted Potato and Sautéed Vegetables in a Lemon-Butter Sauce.

Bife à Portuguesa 8 oz

Sirloin Steak with Traditional Portuguese Steak Sauce garnished with Prosciutto and Fried Egg. Served with Portuguese Fried Potatoes.

Frango sem Osso

Grilled Boneless Hen, Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

Option Three [\$22 Per Person]

Parelhada

Grilled Mix of Shrimp, Large Prawns, Sea Scallops and Squid in a Lemon Garlic Sauce. Served with Portuguese Fried Potato.

Bife à Portuguesa 8 oz

Sirloin Steak with Traditional Portuguese Steak Sauce garnished with Prosciutto and Fried Egg. Served with Portuguese Fried Potatoes.

Frango sem Osso

Grilled Boneless Hen, Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

Option Four [\$23 Per Person]

Paelha à Casa [for two or more]

Shrimp, Clams, Mussels, Pork, Chicken and Chouriço combined with Saffron Rice.

Bife à Portuguesa 8 oz

Sirloin Steak with Traditional Portuguese Steak Sauce garnished with Prosciutto and Fried Egg. Served with Portuguese Fried Potatoes.

Frango sem Osso

Grilled Boneless Hen and Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

Option Five [\$26 Per Person]

Arroz de Marisco [for two or more]

Littleneck Clams, Large Prawns, Mussels, Shrimp, Scallops and Squid served in Rice with a Seafood Broth.

Carne de Porco Alentejana

Traditional Sauté of Pork Tenderloin, Clams and Roasted Potatoes in a Spicy Wine Sauce.

Frango sem Osso

Grilled Boneless Hen and Sautéed Vegetables in a Lemon Butter Sauce. Served with Portuguese Fried Potatoes.

Tax and Gratuity will be added to total.

APPETIZER & DESSERT MENU



ADD AN APPETIZER

- Camarão Alinho**
Sautéed Brazilian Shrimp in Garlic Butter Cream Sauce.
Add \$9 Per Portion
- Combinado**
Imported Portuguese Cheese, Prosciutto, Smoked Chouriço, Marinated Olives, Hearts of Palm, Pickled Vegetables and Toast Points.
Add \$11 Per Portion
- Ameijoas à Bulhão Pato**
Sautéed Clams in a White Wine and Cilantro Broth.
Add \$9 Per Portion
- Pasteis de Bacalhau**
Codfish Cakes.
Add \$12 Per Dozen
- Riços de Camarão**
Shrimp Cakes.
Add \$12 Per Dozen

ADD A DESSERT [CHOICE OF ONE]

- Arroz Doce**
Rice Pudding.
- Pudim Flan**
Egg Custard with Caramel Sauce.
- Mousse de Chocolate**
Chocolate Mousse.
Add \$5 Per Person