

Premium Package

*Choice of 2 Entrees, including your choice of salad and choice of 2 sides **\$24 per person**

*Choice of 3 Entrees, including your choice of salad and choice of 2 sides **\$26 per person**

SALAD

Choice of 1

Caesar Salad

Romaine lettuce, shredded parmesan cheese, croutons, and Caesar dressing

Garden Salad

Iceberg lettuce, tomato, cucumber, pepper, red onion, and olives

Greek Salad

Iceberg lettuce, tomato, cucumber, pepper, red onion, olives, and feta cheese

Azorean Salad

Romaine lettuce with grilled linguica, pineapple, tomato, pepper, onion, and shredded island cheese and topped with our own pineapple vinaigrette dressing

ENTRÉE

**Choice of 2 or 3 (see above for pricing)*

Lemon Chicken

Breaded and fried chicken tenders sautéed in spicy lemon garlic sauce & served over linguini

Braised Beef (Carne Guizada)

Beef marinated in Vinha d'Alhos

Azorean Pork Steak

Pork steak pan-fried in a spicy wine sauce topped off with red pepper strips and fried egg

Sautéed Pork Fillets

Pork fillets marinated in Vinha d'Alhos and sautéed in olive oil, wine, garlic and Portuguese spices

Grilled Cornish Game Hen

Grilled Cornish hen basted with a spicy lemon garlic sauce

Grilled Salmon Fillet

Boneless salmon topped with our Molho de Vilao sauce and fish stuffing on the side

Marinated Haddock with Molho de Vilao

Marinated haddock pan-fried in olive oil and topped with Molho de Vilao sauce

SIDES

Choice of 2

Red Bliss Punched Potatoes

Portuguese Fries

String Fries

Rice

Vegetable

Please take a look at our “*Suggested Additions*” page to add appetizers, tapas, soup, and dessert!

Deluxe Package

Choice of 2 Entrees, including your choice of salad and choice of 2 sides **\$26 per person*

Choice of 3 Entrees, including your choice of salad and choice of 2 sides **\$28 per person*

SALAD

Choice of 1

Caesar Salad

Romaine lettuce, shredded parmesan cheese, croutons, and Caesar dressing

Garden Salad

Iceberg lettuce, tomato, cucumber, pepper, red onion, and olives

Greek Salad

Iceberg lettuce, tomato, cucumber, pepper, red onion, olives, and feta cheese

Azorean Salad

Romaine lettuce with grilled linguica, pineapple, tomato, pepper, onion, and shredded island cheese and topped with our own pineapple vinaigrette dressing

ENTRÉE

**Choice of 2 or 3 (see above for pricing)*

Porto Chicken

Sautéed chicken tenders with mushrooms finished in a creamy port wine sauce served over linguini

Carne de Porco Alentejana

Marinated cubed pork and little neck clams sautéed in a special wine sauce and topped with fried cubed potatoes and olives

Azorean Steak

Sirloin steak pan-fried in a spicy wine sauce topped off with red pepper strips and fried egg

Lemon Shrimp

Breaded deep-fried shrimp sautéed in a spicy lemon garlic sauce served over linguini

Baked Stuffed Haddock

Fresh haddock baked in a lemon wine sauce and topped with homemade cracker crumb stuffing

Salmon Senape

Pan-seared salmon finished in a light cream, mustard, and mushroom sauce

SIDES

Choice of 2

Red Bliss Punched Potatoes

Portuguese Fries

String Fries

Rice

Vegetable

Please take a look at our “[Suggested Additions](#)” page to add appetizers, tapas, soup, and dessert!

Ultimate Package

*Choice of 2 Entrees, including your choice of salad and choice of 2 sides **\$29 per person**

*Choice of 3 Entrees, including your choice of salad and choice of 2 sides **\$31 per person**

SALAD

Choice of 1

Caesar Salad

Romaine lettuce, shredded parmesan cheese, croutons, and Caesar dressing

Garden Salad

Iceberg lettuce, tomato, cucumber, pepper, red onion, and olives

Greek Salad

Iceberg lettuce, tomato, cucumber, pepper, red onion, olives, and feta cheese

Azorean Salad

Romaine lettuce with grilled linguica, pineapple, tomato, pepper, onion, and shredded island cheese and topped with our own pineapple vinaigrette dressing

ENTRÉE

**Choice of 2 or 3 (see above for pricing)*

Steak Tips

Grilled tenderloin steak tips marinated in Chef Manny's special sauce or, on the spicy side, with Vinha d'Alhos

Bife A Toureiro

Butter-fried filet mignon pan-fried in a mild wine, roasted garlic sauce and topped with spicy red pepper strips

Grilled Fillet Mignon

Grilled filet mignon marinated in Vinha d'Alhos and seasoned with sea salt

Chicken with Butternut Squash Ravioli

*Sautéed chicken tenderloins with walnuts and dried cranberries, finished in a cream sauce.
Served over butternut squash ravioli*

Stuffed Shrimp

Jumbo shrimp stuffed and baked with our homemade cracker crumb stuffing

Shrimp Mozambique

Jumbo shrimp cooked in a mild to spicy sauce

Portuguese Haddock

Fresh haddock baked in casserole with our chunky tomato, pepper, and onion sauce

SIDES

Choice of 2

Red Bliss Punched Potatoes

Portuguese Fries

String Fries

Rice

Vegetable

Please take a look at our "[*Suggested Additions*](#)" page to add appetizers, tapas, soup, and dessert!

Suggested Additions

Tapas

Tapas *(Choose from a variety to create your own towers)*

menu pricing

Suggestions include: Carne Guizada, Sliders, Chicken & Jalapeno Poppers, Spicy Shrimp Skewers, Grilled Calamari, Fried Haddock with Molho Vilao, Octopus and Shrimp Kabobs, Grilled Tomatoes with Fresh Mozzarella and Basil, Roasted Artichokes with Basil, and many more!
(See our complete Tapas menu at www.azoreanrestaurant.com)

Appetizers

Appetizers *(Choose from our menu)*

menu pricing

Suggestions include: Fried Calamari, Garlic Shrimp, Fava Beans, Cod Fish Cakes, Grilled Linguica, Chicken Wings/Hot Wings, Portuguese Style Mussels, Portuguese Octopus, and many more!
(See our complete Appetizers menu at www.azoreanrestaurant.com)

Soup

Portuguese Soup

\$5. pp

Prepared with kale, potatoes, red and white kidney beans, elbow macaroni, rice and linguica

Soup of the Day

\$6. pp

Talk about your favorite soup with Executive Chef Manny

Children's Meals

Children's Meals *(Choice of 2)*

menu pricing

Options include: Fish 'n Chips, Chicken Tenders with Fries, Cheese Pizza, Hamburger, Cheeseburger, Linguini or Ravioli

Dessert

Dessert *(Choice of 2)*

menu pricing

Options include: Chocolate Decadence Cake, Carrot Cake, Chocolate Mousse, Custard Flan, Pineapple Coconut Cake, Portuguese Sweet Rice Pudding, or Balsamic Strawberries with Vanilla Ice Cream

Beverages

Choice of Soda *(Choice of 2)*

\$1.50 pp

Coffee and Tea

\$1.50 pp

Carafes of Azorean Sangria *(red or white)*

\$22. carafe

Wine

It is a nice gesture to place bottles of wine on the tables. We have a vast wine selection for your enjoyment.

House Wines: red or white

\$18. bottle

Please refer to the wine list at www.azoreanrestaurant.com or discuss the many possibilities with Executive Chef, Manny Lapa or Event Manager, Jacquie Bagaco.

You may take home your opened bottles of wine!



FUNCTION CONTRACT

Date _____ Day _____ Guest Arrival _____ End Time _____ # Guests _____

Contact (Person Responsible) _____

Address _____

Phone _____ Fax _____ Email _____

Menu Selections (to be served family style):

Sides:

Additions Selected:

Beverages:

Notes (including parking):

By signing below, the client and the Azorean Restaurant agree to fulfill the obligations and responsibilities as outlined in the "TERMS and CONDITIONS" section on the front page of this function package.

Accepted By Client (print name): _____

Client Signature _____ Date: _____

Azorean Restaurant: _____ Date: _____

Deposit Amount Paid: _____ Method of Payment: _____ Date: _____