

APPETIZER SELECTIONS

Caldo Verde ~ Traditional Lisbon Soup with Shredded Collard Greens and Chourico

Sopa de Alentejano ~ Hearty Garden Tomato, Onion and Egg Soup

Traditional Salt Cod and Potato Croquettes

Fluffy Basmati and Portuguese Cheese Rice Balls a Top a Puddle of Shallot Cream Sauce

PEI Mussels Sauteed with a Slow Roasted Red Pepper Pesto Sauce and Baby Arugula

Thin, Hand Cut Fried Potato Skins Served with a Roasted Garlic Tarragon Mayo and a Spicy Smoked Pepper Aioli

Endives Filled with Chilled Diced Chicken Breast, Chourico, Onions and Scallions in a Piri Piri Cream Sauce

Marinated Chicken, Pork or Beef Skewers Topped with a Sun Dried Tomato Black Olive Tapanade

North Atlantic Salmon, Blue Cheese and Bosc Pear Croquettes with a Sprinkle of a Dill Dijon Mustard Sauce

Grilled Seasonal Vegetables Drizzled with Horseradish Aioli

Stuffed Mushroom Caps Filled with Vegetables and Portuguese Cheese Topped with a Brandy Cream Sauce

(Additional Selections From Our Restaurant Menu May Also Be Offered with an Up Charge)

BEVERAGE PACKAGES & OPTIONS

Keep an Open Bar Tab... Priced Upon Consumption

Beer & House Wine \$15 Per Person

Open Bar Top Shelf Specialty Liquors and Cocktails

Including FADO House Wines \$25 Per Person

Sangria Pitchers Red, White or Rose \$25 Per Pitcher

Bar Packages are For a 3 Hour Party ~ After 3 Hours an Open Tab Will Be Run

Premium Portuguese Wines Packages and Bottles of Wine on the Table Are Available at an Additional Cost

** Opened Bottles of Wine Cannot Leave The Premises Due to Our Liquor License Obligations**

Minimum Guest Requirements for the Private Room

Monday through Sunday Lunch ~ 25 Adults

Monday through Thursday and Sunday Dinner ~ 25 Adults

Friday and Saturday Dinner ~ 40 Adults

Children's Package Includes Chicken Fingers and French Fries or Grilled Chicken and Cabbage Rice, Soda and Dessert
\$16 Children Ages 3-14

Contract and Payment Policy

\$100 Non Refundable Deposit Due Upon Booking

Menu and Final Guest Count Due One Week Prior to Party

Final Payment Based on Final Guest Count

Sales Tax and 20% Gratuity Added to All Packages

You May Bring in Any Decorations, Flowers and/or Balloons

LUNCHEON

Four Courses \$25

(Available 7 days ~ Event Must Begin No Later than 1:00 and be Completed by 4 pm)

First ~ Appetizers

Choice of Two ~ Served Family Style or A la Carte
(See Back Page For Selections)

Next ~ Entrees

Choice of Three

Grilled Chicken Breast Sliced On Top of a Bed of Baby Spinach and Arugula Salad with Mandarin Oranges, Red Onions, Yellow Peppers and Crumbled Bleu Cheese Tossed in a Honey Sun Dried Tomato Vinaigrette

Salmon Filet over Mixed Field Greens, Fig Goat Cheese, Almond Slivers and Mixed Peppers with a Ginger Teriyaki Dressing

Broa Crusted Canadian Flounder Filet Topped with Horseradish Buerre Blanc Over Creamy Parmesan Vegetable Rissotto

Prince Edward Island Mussels with a Zesty Roasted Red Pepper Puree and Broccoli Over Saffron Rice

North Atlantic Salmon Filet with Gala Apples, Baby Spinach and Citrus Buerre Blanc with Our House Cabbage Rice

Pan Seared Chicken Breast with Our Signature Piri Piri Cream Sauce Aside Roasted Garlic Potatoes and Broccoli

Marinated Chicken Breast in a Wrap with Sauteed Onions, Lettuce, Tomatoes and a Slightly Spicy Dill Pepper Aioli

Grilled Center Cut Pork Chop Topped with Black Olives, Cherry Tomatoes and a White Port Wine Roasted Garlic Glaze Over Mashed Potatoes

Dessert

Choice of One Served Family Style

Rich Dark Chocolate Mousse with Portuguese Sugar Cookies
Traditional Flan

or

Seasonal Selection of the Day

This Package Contains Soda, Coffee and/or Tea

Specialty Coffees and Espresso Can Be Served at an Additional Charge

You May Also Offer Additional Selections of Appetizers or Entrees for a Per Person Up Charge

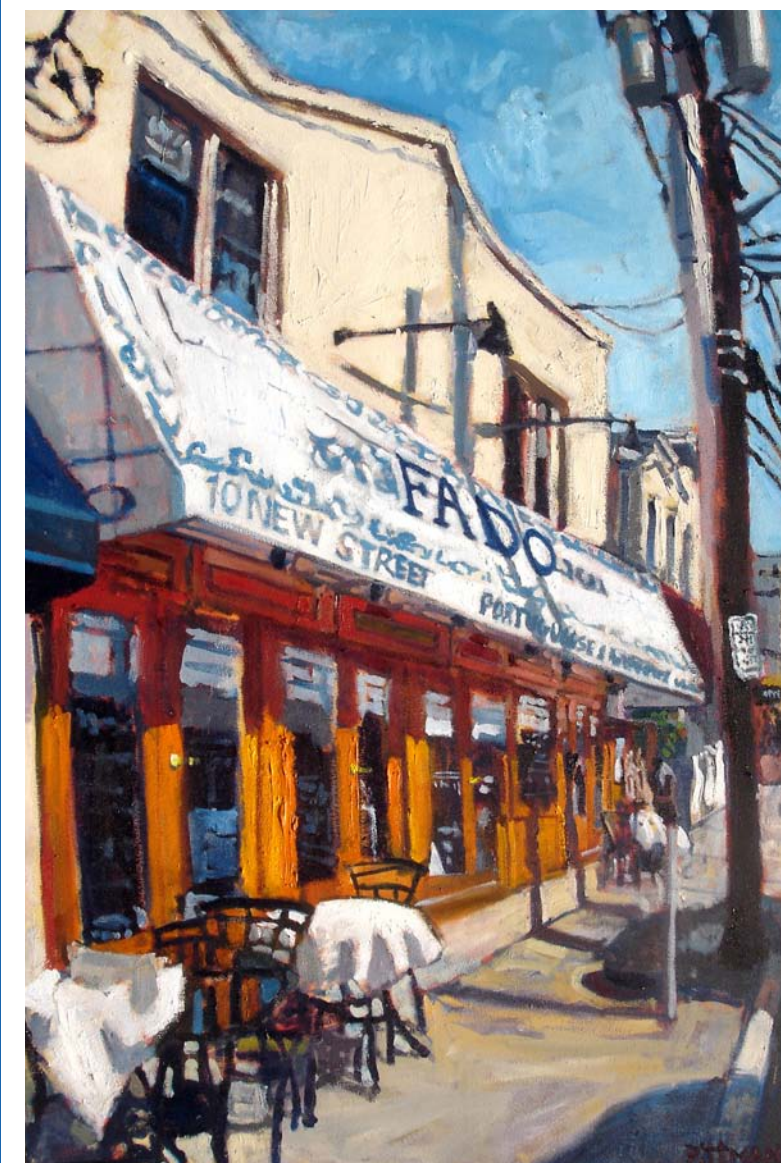
*We Will Be More Than Happy to Customize Any
Special Occasion Gathering For You and Your Guests.
To Best Meet Your Desires, Food Preferences and Needs
Please Just Ask...*

We Look Forward To Hosting Your Event!



FADO

PORTUGUESE & AMERICAN CUISINE



Catering Menu

631-351-1010

10 New Street • Huntington, NY 11743 • www.fadohuntington.com

PACKAGE ONE

Four Courses \$35

First ~ Appetizers

Choice of Two ~ Served Family Style or A la Carte
(See Back Page For Selections)

Second ~ Salad Options

Choice of One Served Family Style

Salada a Casa - Diced Romaine, Cucumbers, Cherry Tomatoes,
Julienne Carrots and Red Onions Tossed with Portuguese
Olive Oil and Red Wine Vinaigrette

or

Fresh Field Greens with Roasted Red Peppers,
Portuguese Mountain Cheese, Endives and Olives Tossed with a Sun-Dried
Tomato Honey Vinaigrette

Next ~ Entrees

Choice of Three ~ Please Select One Seafood, One Poultry and One Pork Selection

Seafood

Pan Seared Canadian Flounder, Topped With Dried Apricots, Red Currants
and a Roasted Garlic Buerre Blanc

Accompanied By Baby Spinach and Potato Slivers

Pan Seared Center Cut Salmon Layered with Honey Goat Cheese, Gala Apples
and Shallots over Creamy Kale Risotto with a Vinho Verde Lemon Glaze

Fresh Cod Filet Served Traditional Portuguese Style with Mixed Peppers,
Onions, Olive Oil and Fresh Garlic with Boiled Potatoes and Broccoli

Poultry

Half Roasted Chicken Sprinkled with Our Famous Piri Piri Sauce
Served with Broccoli and Homemade Potato Chips

All Day Slow Braised Portuguese Chicken Stew on the Bone with Chourico, Potatoes,
Carrots, Zucchini, Mixed Peppers, Onions and Tomatoes in a Zesty Red Pepper Broth

Chicken Breast with Hand Cut Smoked Bacon, Pigeon Peas, Onions and
Cherry Tomatoes in a White Port Wine Reduction with Garlic Mashed Potatoes

Pork

Double Cut Pork Chop With a Horseradish Cream Sauce,
Stewed Tomatoes and Spinach over Our House Cabbage Rice

Traditional Marinated Pork and Clams in a Roasted Red Pepper and
White Wine Sauce with Diced Potato Cubes

Traditional Marinated Pork and Clams in a Roasted Red Pepper White Wine Sauce
with Diced Potato Cubes

Broa Crusted Butterflied Pork Chop Topped with Portuguese Mountain Cheese
and a Brown Brandy Demi Glaze over Mashed Potatoes and Broccoli

Dessert

Choice of Two

Rich Dark Chocolate Mousse with Portuguese Sugar Cookies
Traditional Flan

or

Seasonal Selection of the Day

*This Package Contains Soda, Coffee and/or Tea
Specialty Coffees and Espresso Can Be Served at an Additional Charge*

You May Also Offer Additional Selections of Appetizers or Entrees for a Per Person Up Charge

PACKAGE TWO

Four Courses \$45

First ~ Appetizers

Choice of Three ~ Served Family Style or A la Carte
(See Back Page For Selections)

Second ~ Salad Options

Choice of One Served Family Style

Salada a Casa - Diced Romaine, Cucumbers, Cherry Tomatoes,
Julienne Carrots and Red Onions Tossed with Portuguese
Olive Oil and Red Wine Vinaigrette

or

Fresh Field Greens with Roasted Red Peppers, Portuguese Mountain Cheese,
Endives and Olives Tossed with a Sun-Dried Tomato Honey Vinaigrette

Next ~ Entrees

Choice of Four ~ Please Select One Seafood, One Poultry, One Pork Selection and One Beef

Seafood

Jumbo Shrimp on Skewers Sprinkled with Our Signature Piri Piri Hot Sauce,
Zucchini Ribbons and House Cabbage Rice

Portuguese Fisherman's Stew with Mussels, Clams, Bay Scallops
and Baby Shrimp in a Curry Saffron Cream Sauce over Creamy Risotto

Almond Crusted Center Cut Salmon Topped with an Citrus Buerre Blanc,
Wilted Baby Spinach and Arugula Over Saffron Rice

Traditional Paelha with Delicacies from the Sea and Chourico Over Golden Saffron Rice

Poultry

Pan Seared Chicken Breast Topped with Baby Shrimp and a Wild Mushroom Shallot
Cream Sauce with Crispy Browned Broccoli and Garlic Mashed Potatoes

Stuffed Chicken Breast Filled with Sun Dried Tomatoes, Spinach, Garlic and Onions
Over Our Cabbage Rice Topped with Roasted Red Pepper Cream Sauce

Cornish Hen Glazed with a Portuguese Orange Liquor Stuffed with Hazelnuts, Apples,
Figs, Quinoa, Broccoli, Onions and Roasted Garlic

Pork

Double Cut Pork Chop Topped with Fig Goat Cheese and a Port Wine Reduction
Served with Grilled Bok Choy and Mashed Sweet Potatoes

Stuffed Pork Chop Filled with Apricots, Arugula and Portuguese Cheese
with a Red Currant and Garlic Sauce over Golden Potato and Spinach Smash

Beef

Black Angus Shell Steak Topped with a Slow Roasted Cherry Tomato and
Sweet Onion Compote with Horseradish Mashed Potatoes and Broccoli Florets

Thin Pounded Rib Eye Rolled and Stuffed with Spinach, Queijo Sao Jorge Cheese
and Shallots Sprinkled with a Black Truffle Mushroom Cream Sauce
Over Sun Dried Tomato Risotto

Dessert

Choice of Two

Rich Dark Chocolate Mousse with Portuguese Sugar Cookies
Traditional Flan

or

Seasonal Selection of the Day

*This Package Contains Soda, Coffee and/or Tea
Specialty Coffees and Espresso Can Be Served at an Additional Charge*

You May Also Offer Additional Selections of Appetizers or Entrees for a Per Person Up Charge

BUFFET

Four Courses \$29

First ~ Appetizers

Choice of Two ~ Served Family Style
(See Back Page For Selections)

Second ~ Salad Options

Choice of One Served Family Style

Salada a Casa - Diced Romaine, Cucumbers, Cherry Tomatoes,
Julienne Carrots and Red Onions Tossed with Portuguese
Olive Oil and Red Wine Vinaigrette

or

Fresh Field Greens with Roasted Red Peppers, Portuguese Mountain Cheese,
Endives and Olives Tossed with a Sun-Dried Tomato Honey Vinaigrette

Next ~ Entrees

Choice of Three Plus One Accompaniment Served on the Buffet

Canadian Flounder with Apricots, Red Currants and a Roasted Garlic Glaze

Salmon Filet Topped with a Lemon Horseradish Truffle Cream Sauce

Salmon Filet with Gala Apples and Baby Spinach with a Vinho Verde Glaze

Fresh Cod Filet with Red and Yellow Peppers Drizzled with
Portuguese Olive Oil and Fresh Garlic

Chicken Breast Sauteed with Pigeon Peas, Onions, Garlic and
Hand Cut Bacon in a White Port Wine Sauce

Tender Chicken Breast with Almond Slivers and a Rich Maderia Wine Sauce

Pan Seared Chicken Breast with Our House Piri Piri Cream Sauce

Pork Chop with Cherry Tomatoes, Black Olives and Sweet Onions

Marinated Cubes of Pork with Clams in a Roasted Red Pepper,
White Wine and Garlic Puree

And the Accompaniment ...

Choose One Served on the Buffet

House Basmati and Cabbage Rice

Creamy Mashed Potatoes

Mixed Seasonal Vegetables with Olive Oil and Garlic
Saffron Rice

Skin on French Fries

Broccoli with Almonds and Olive Oil

Parmesan and Tomato Rissotto

Additional Entree Selection \$7 Per Person

Additional Accompaniment \$4 Per Person

Dessert

Choice of One Served Family Style

Rich Dark Chocolate Mousse with Portuguese Sugar Cookies
Traditional Flan

or

Seasonal Selection of the Day

*This Package Contains Soda, Coffee and/or Tea
Specialty Coffees and Espresso Can Be Served at an Additional Charge*

You May Also Offer Additional Selections of Appetizers or Entrees for a Per Person Up Charge