

POSTO

Restaurant and Wine Bar



COCKTAIL PARTY PACKAGE

HORS D' OEUVRES

(CHOICE OF 4)

POSTO CROSTINI
MINI MEATBALLS
SHRIMP COCKTAIL
FLAT BREAD PIZZA
HOME-MADE RICE BALLS
EGGPLANT ROLLANTINI
BACON WRAPPED SHRIMP
BAKED CLAMS
FOCACCIA ENCRUSTED MOZZARELLA
BABY LAMB CHOPS
BEEF OR CHICKEN LETTUCE WRAPS
COLD ANTIPASTO
MINI CRAB CAKES
FRIED CALAMARI
STUFFED MUSHROOMS
ARTICHOKE, SHRIMP & FETA CROSTINI
ASSORTED QUESADILLAS
GORGONZOLA STUFFED FIGS
BACON WRAPPED SHRIMP W/FONTINA CHEESE
GRILLED POLENTA TOPPED W/SHITAKES MUSHROOMS & TRUFFLE OIL
PIGS IN A BLANKET

COCKTAILS

RED WINE/WHITE WINE/BOTTLED BEER/SODA

\$31 PER GUEST PLUS TAX & GRATUITY
ALL PARTIES REQUIRE A \$100 NON REFUNDABLE DEPOSIT

ADDITIONS:

OPEN BAR ADDITIONAL \$9 PER GUEST
COFFEE & TEA ADDITIONAL \$2 PER GUEST
CAPPUCCINO & ESPRESSO PACKAGE \$2 PER PERSON
COOKIE PLATTERS \$2 PER PERSON
1 HOUR HORS D'OEUVRES PASS \$6 PER
CHAMPAGNE TOAST \$4 PER PERSON
FLOWER AND/OR BALLOON DECORATIONS N/G
VALET PARKING \$75

POSTO

Restaurant and Wine Bar

DINNER PACKAGE 1



SALAD

(CHOICE OF 1)
MIXED GREENS
CLASSIC CAESAR
TRI-COLORE

PASTA

(CHOICE OF 1)
RIGATONI POSTO
GROUND SAUSAGE, ESCAROLE, CHERRY TOMATOES & FRESH GARLIC
PAPPARDELLA PORCINI
PORCINI MUSHROOMS, SHALLOTS & PANCETTA IN A TRUFFLE CREAM SAUCE
PENNE ALLA VODKA
TOMATOES SIMMERED W/GARLIC, BASIL, VODKA & CREAM
HOMEMADE GNOCCHI
TOMATOES & BASIL TOPPED W/FRESH MOZZARELLA
PENNE BOLOGNESE
GROUND BEEF MARINARA

ENTREES:

(CHOICE OF 2)
CHICKEN OR VEAL MARTINI
CHICKEN OR VEAL PARMIGIANA
CHICKEN OR SCARPIELLO
PEPPER VERDE SALMON
SHRIMP MARINARA

DESSERT

(CHOICE OF 1)
OREO CHEESECAKE
ASSORTED COOKIES PLATTER
STRAWBERRY SHORTCAKE

BEVERAGES

SODA/COFFEE/TEA

\$35 PER GUEST PLUS TAX & GRATUITY
ALL PARTIES REQUIRE A \$100 NON REFUNDABLE DEPOSIT

UNLIMITED BEER & WINE ADDITIONAL \$6 PER GUEST
FULL BAR ADDITIONAL \$15 PER GUEST
CAPPUCCINO & ESPRESSO \$2 PER GUEST
COOKIE PLATTER \$2 PER GUEST
1 HOUR HORS D'OEUVRES PASSED \$6 PER GUEST
CHAMPAGNE TOAST \$4 PER GUEST
FLOWER OR BALLOON DECORATION NEGOTIABLE
VALET PARKING \$75



DINNER PACKAGE 2

APPETIZER

(CHOICE OF 1)

COLD ANTIPASTO
FRIED CALAMARI
POSTO CROSTINI
FLAT BREAD PIZZA

SALAD

(CHOICE OF 1)

MIXED GREENS
CLASSIC CAESAR
TRI-COLORE

PASTA

(CHOICE OF 1)

RIGATONI WITH GROUND SAUSAGE & ESCAROLE
FETTUCCINI BOLOGNESE
PENNE ALLA VODKA
ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE

ENTREES

(CHOICE OF 2)

CHICKEN OR VEAL SCARPARIELLO
CHICKEN OR VEAL PARMIGIANA
CHICKEN OR VEAL MARTINI
PEPPER VERDE SALMON
FILET OF SOLE FRANCESE
CHILEAN SEA BASS ANY STYLE
SHRIMP MARINARA

DESSERT

(CHOICE OF 1)

STRAWBERRY SHORTCAKE
HOME MADE CANOLLIS
OREO CHEESE CAKE

BEVERAGES

SODA/COFFEE/TEA

\$40 PER GUEST PLUS TAX & GRATUITY

ALL PARTIES REQUIRE A \$100 NON REFUNDABLE DEPOSIT

UNLIMITED BEER & WINE ADDITIONAL \$6 PER GUEST

FULL BAR ADDITIONAL \$15 PER GUEST

CAPPUCCINO & ESPRESSO PACKAGE ADDITIONAL \$2 PER PERSON

COOKIE PLATTERS ADDITIONAL \$2 PER PERSON

1 HOUR HORS D'OEUVRES PASSED ADDITIONAL \$6 PER

CHAMPAGNE TOAST ADDITIONAL \$4 PER PERSON

FLOWER AND BALLOON DECORATION PRICE NEGOTIABLE

VALET PARKING ADDITIONAL \$75