

Posto Mobile A'la Carte Catering Menu

- All pricing is per person unless otherwise noted
- All items are picked up/delivered cold

Cocktail Hour (minimum 10 ppl)

Olives \$2

Citrus, chili, laurel & rosemary, country olives

Tuscan Bean Dip \$2

Lemon, roasted garlic & white bean, olive oil croutons

Shrimp Cocktail \$2.5 ea piece

White gulf shrimp, spicy cocktail sauce

Roasted Nuts \$2

Selection of artisanal roasted nuts

Salumi \$9

Selection of artisanal cured meats

Cheese \$8

Selection of artisanal cheeses with seasonal garnishes

Antipasti \$7

Selection of signature Posto antipasti, please inquire for current seasonal selections

Bruschetta \$3 ea piece

Selection of signature Posto bruschetta, please inquire for current seasonal selections

Salads (minimum 10 ppl)

Market Greens \$4

Mixed baby greens, balsamic vinaigrette

Caesar \$4

Lemon & anchovy dressing, olive oil croutons, parmesan

Baby Arugula Salad \$6.5

Belgian endive, Italian gorgonzola picante, honey & thyme vinaigrette

Caprese \$8

Sweet cherry tomatoes, mozzarella, red onion, basil, extra virgin olive oil, vincotto

Pasta Primavera \$5

Roasted seasonal vegetables, cherry tomatoes, mozzarella, basil vinaigrette

Spinach, Apple & Pecan \$6.5

Baby spinach, fresh sliced apple, spicy roasted pecans, goat cheese, honey-thyme vinaigrette

Mediterranean \$5

Crisp romaine hearts, cherry tomatoes, olives, red onion, Greek feta, cucumber, peppers, Dijon vinaigrette

Skewers (minimum 10 ppl)

Skewers are grilled and served with grilled peppers and onions

Rosemary Chicken Thighs \$10

Rosemary, lemon & pepper boneless thighs

Sirloin Tips \$16

Lemon pepper rubbed grilled sirloin tips

White Gulf Shrimp \$MKT

Lemon & chile rubbed wood grilled shrimp

Sweet Italian Sausage \$10

Heritage breed pork sausages

Chicken Sausage \$10

Herb & garlic chicken sausages

Swordfish \$MKT

Spice rubbed swordfish, almond romesco sauce

Entrée (minimum 10 ppl)

Tuscan Cod \$MKT

Prosciutto wrapped cod, oregano-tomato brodo

Glazed Salmon \$18

Mustard glazed salmon

Swordfish \$18

Grilled swordfish, toasted almond romesco

White Gulf Shrimp \$18

Lemon & chile rubbed wood roasted shrimp

Colorado Lamb Loin Chops \$MKT

Lemon pepper rubbed lamb, vincotto

Pork Loin Chops \$18

Heritage breed pork chops, apricot mostarda

Half Chicken \$19

Rosemary & lemon roasted, semi bonless half chicken

Ribeye Steak \$26

10 oz Lemon pepper rubbed ribeye, vincotto

Sirloin Steak \$MKT

10 oz Lemon pepper rubbed sirloin, vincotto

Beef Tenderloin \$MKT

8 oz Lemon pepper rubbed tenderloin, vincotto

Please inform your server BEFORE ordering if you or any member of your party have food allergy
*These foods may be served raw or undercooked. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness, especially if you have certain medical conditions.

Baked Pasta (serves 15-20 ppl)

Rigatoni Marinara \$55

Mezze rigatoni, ricotta, asiago, mozzarella, parmesan, marinara

Sausage Lasagne \$75

Fresh pasta, sweet sausage, ricotta, parmesan, mozzarella, marinara

Vegetable Lasagna (no pasta) \$65

Grilled eggplant, zucchini, squash, ricotta, parmesan, mozzarella, marinara

Sides (minimum 10 ppl)

Wood Roasted Corn on the Cobb \$2

Roasted Sweet Potatoes \$3.5

Roasted Asparagus \$3

Roasted Beets \$3

Wood Grilled Peppers & Onions \$3

Posto Cornbread \$20 per tray, serves 15

Rosemary Roasted Potatoes \$2.5

Potato Salad \$3

Posto Signature Parties (serves 10-15 ppl)

Posto signature parties are priced for cold drop off. Hot drop off or staffed events will require additional fees & staff

Whole Wood Oven Roasted Pig \$425

Locally raised VT pig, herbed sausage stuffing, rosemary roasted potatoes, choice of side and salad

Backyard Grill \$350

Assortment of our grilled skewers, corn bread, coleslaw, potato salad

New England Clam Bake \$750

Lobster, steamers, little necks, shrimp, chowder, corn on the cob, kielbasa, cornbread, potato salad

Wood Fired Pizza Buffet (\$20 per person with minimum 25ppl, \$15 for each additional person)

All Mobile Pizza parties require Basic Staffing 1 for first 30 guests and one additional staff member for each 25 guests for parties over 40 people.

All parties include Margherita, please choose up to 4 additional pizzas. Some choices are seasonal and may not be available for your event.

Margherita

San Marzano, basil, homemade fior di latte, parmesan

Marinara

San Marzano, garlic, oregano, asiago, parmesan

Bianco

Homemade fior di latte, parmesan, asiago, sliced garlic, basil, lemon zest, baby arugula

Pepperoni

San Marzano, homemade fior di latte, basil, calabrese salumi

Pork Sopressata

Spicy tuscan peppers, homemade fior di latte, oregano, arugula

Fig

Fig, Gorgonzola crema, applewood bacon, caramelized onions, arugula, vin cotto

Sausage

San Marzano, red onion, roasted garlic, homemade fior di latte, oregano

Mushroom

Asiago, Parmesan, homemade fior di latte, sliced garlic, oregano, arugula, lemon zest

Eggplant

San Marzano, grilled eggplant, garlic, oregano, asiago, parmesan

Meatball

San Marzano, Nonna's meatballs, oregano, fior di latte, asiago, parmesan

Desserts (minimum 10 ppl)

Tiramisu \$4

Espresso, mascarpone crema, shaved chocolate

Cannoli \$2.75

Sweet ricotta filling

Chocolate Cake \$6

Dense Belgian chocolate cake, whipped cream

Seasonal Fruit Crostada \$6

Fruits in season, brown sugar crumb

Panna Cotta \$5

Lemon panna cotta, lemon curd, raspberry

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Posto Platter Catering

Antipasti Platter

Selection of 5 seasonal antipasto items which include various marinated vegetables and meats

Small serves up to 8 \$60

Large serves 10-12 \$75

Salad Platter

Choose from our Baby Arugula, Caesar, Mixed Greens or Greek Salads.

Served family style, you just need to toss the salad and enjoy!

Small serves 10-12 \$55

Large serves 10-20 \$85

Posto Salumi Platter

Selection of artisan cured meats including all of the following: prosciutto, mortadella, Genoa salame, sopressata, rosemary ham and provolone

Small serves 10-15 \$90

Large serves 15-20 \$110

Posto Cheese Platter

Selection of 5 artisanal cheeses served with dried fruits, roasted gourmet nuts and mixed country olives.

Small serves 10-15 \$80

Large serves 15-25 \$95

Panini Platters

All served on cold toasted seven-grain ciabatta, includes a selection of 5 panini from our panini menu.

Other rolls may be requested and may require larger minimum and additional cost

Serves 10 \$80

Caprese

Tomato, basil, mozzarella, olive oil, vincotto

Prosciutto

Parma prosciutto, roasted peppers, mozzarella, basil, balsamic vinaigrette

Salumi

Salame, rosemary ham, Sopressata, cherry peppers, mozzarella, vinaigrette

Turkey

Roasted turkey breast, smoked bacon, tomato, avocado dressing, garlic aioli

Parma

Parma prosciutto, sopressata, arugula, red onion, lemon & anchovy dressing

Fig

Fig, Talleggio cheese, arugula, vincotto

Verdura

Eggplant, zucchini, roasted peppers, red onion, mozzarella, basil vinaigrette

Roast Beef

Prime roast beef, horseradish crema, tomato, red onion, arugula

Curry Chicken & Walnut Salad

Poached chicken breast, yellow raisins, walnuts, green apple, madras curry, arugula

Grilled Chicken Breast & Pesto

Roasted red peppers, mozzarella, asiago, pesto

Ham & Brie

Rosemary ham, brie, arugula, apple marmalade, dijon

- **Minimum 3 business day notice for catering drop off/pick up**
- **Free delivery within 2 miles of Posto**
- **\$25 Delivery fee for orders under \$250 and more than 2 miles from Posto**
- **Minimum 48 hour notice for cancellation, changes and full refund**
- **We will do our best to accommodate short notice orders**

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