



Postrio

FALL BANQUET COCKTAIL MENU

-All appetizers are passed butler style-

Wood Fired Pizzas

Margherita Pizza, San Marzano Tomato Sauce, Fresh Mozzarella, Basil
Mushroom Pizza, Wood Oven Roasted Mushrooms, Broccolini, Leeks, Thyme, Taleggio
Meatball, Fresh Mozzarella, Oven Dried Tomatoes, Basil
Prosciutto Pizza, Kalamata Olives, Oven Dried Tomatoes, Basil Pesto, Goat Cheese
Italian Sausage Pizza, Roasted Peppers, Mushrooms, Smoked Ricotta, Onions, Parsley
Spicy Sopressata Pizza, Salami Toscana, Pepperoni, Sausage, Red Onions, Goat Cheese, Green Chilies
Smoked Salmon Pizza, Dill Crème Fraiche, Chives, Black Caviar

Vegetarian

Wild Mushroom Arancini, Truffle Aioli, Parmesan Cheese
Puree of White Bean on Grilled Bread, Roasted Peppers, Olive Tapenade
Chickpea Falafel, Hummus, Tahini Sauce, Extra Virgin Olive Oil
Crispy Vegetable Pakoras, Spicy Chili-Mint Sauce

Seafood

Mini Lobster Club Sandwiches, Micro Arugula, Apple Wood Smoked Bacon
Maryland Crab Cakes, Basil Aioli, Tomato Relish
Yellowfin Tuna Tartare, Crisp Wontons, Pickled Ginger, Cucumber Sesame
Shrimp Skewers, Scampi Sauce, Capers, Parsley

Poultry

Chicken Satays, Red Thai Curry Sauce, Toasted Sesame
Smoked Duck Breast on Crostini, Herb Goat Cheese, Apple Chutney
Chicken Meatballs, Sun Dried Tomatoes, Parmesan Cheese, Spicy Mustard

Meat

Beef Tartare, Dijon Mustard, Capers, Red Onion, Toasted Brioche
Marinated Beef Skewers, House Made Steak Sauce
Crostini of Fava Bean Puree, Prosciutto Di Parma, Fiore Sardo Cheese
Prime Beef "Sliders", Red Onion Marmalade, Aged Cheddar, Garlic Aioli

*Prices based on a two-hour reception. Additional costs to apply for longer events.
Please inquire with Catering Manager*

All prices subject to 20% service charge and 8.1% sales tax