



Postrio

Fall Banquet Dinner Menu

Passed Appetizers

Wood Fired Pizzas

Margherita Pizza, San Marzano Tomato Sauce, Fresh Mozzarella, Basil
Mushroom Pizza, Wood Oven Roasted Mushrooms, Broccolini, Leeks, Thyme, Taleggio
Meatball Pizza, 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, Onions, Goat Cheese, 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

Passed Appetizer Selections can be added for an additional cost:

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



Soup

Choice of one

Tuscan White Bean Minestrone, Fiore Sardo Cheese
Puree of Curry Cauliflower Soup, Roasted Romanesco, Basil Oil
Roasted Pumpkin Soup, Toasted Pumpkin Seeds, Crisp Sage
Five Onion Soup, Madeira, Thyme, Crouton with Gruyere Cheese

Salad

Choice of one

Organic Mix Green Salad, Crumbled Feta Cheese, Herb Croutons, Sherry Vinaigrette
Leaves of Young Romaine, House Made Caesar Dressing, Focaccia Croutons
Panzanella Salad, Heirloom Tomato, Fava Beans, Cucumber, Red Onion, Feta Cheese
Prosciutto Di Parma, Burrata Cheese, Fig Jam, Aged Balsamic, Wild Arugula
Spinach Salad, Warm Bacon Vinaigrette, Soft Boiled Egg, Crispy Onion Rings
Shrimp Salad "Louis", Avocado, Tomato, Butter Lettuce, Classic Rémoulade

Pasta

Choice of one

Four Cheese Ravioli, Tomato, Broccolini, Olives, Parmesan Cheese, Fines Herbs
Sweet Shrimp Risotto, Confit Tomato, Mascarpone Cheese, Basil
Porcini Mushroom Ravioli, Cipollini Onions, Wild Mushroom Nage
Rigatoni Bolognese, Slow Roasted Tomatoes, Parmesan Cheese, Italian Parsley
Grilled Chicken Ravioli, Fiore Sardo Cheese, Pearl Onions, Roasted Chicken Brodo
Seafood Tortelloni with Clams, Mussels, Calamari, Shrimp, and Roasted Pepper Broth

Entrees

Pre-select two; a third option may be added for an additional cost

Atlantic Salmon, Fingering Potatoes, Wild Mushrooms, Baby Spinach, Leek Nage
Seared Diver Scallops, "A La Provencal", Olives, Capers, Baby Spinach, basil (under 40 guests)
Roasted Halibut, Roasted Eggplant, Roasted Peppers, Fennel, Olives, Charmula Sauce
Roasted Organic Half Chicken, Roasted Brussels Sprouts, Bacon Lardons, Natural Jus
Double Cut Pork Chop, Creamy Polenta, Roasted Root Vegetables, Bordelaise Sauce
Filet Mignon, Potato Gratin, Asparagus, Pearl Onions, Red Wine Sauce

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Dessert

Choice of one

Double Decadent Chocolate Bar, Crème Fraiche Cream, Raspberries

Banana Crepe, House Made Nutella, Crème Fraiche Cream, Toasted Hazelnuts

Apple Tart Tatin "A La Mode", Caramel Glaze

Tahitian Vanilla Bean Crème Brulee, House Made Cookies

50/50 Baked Alaska, Vanilla Ice Cream, Orange Gelato, Toasted Meringue

Layered Lemon Mascarpone Cheesecake, Cookie Crumb Crust, Huckleberry Compote

Pumpkin Cheesecake, Pumpkin Seed Brittle, Citrus-Cranberry Compote (October- January)

Coffee and Tea Service Included

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