



## **Postrio**

### **Fall Banquet Lunch Menu**

#### **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, Red Onions, Goat Cheese, Green Chilies  
Smoked Salmon Pizza, Dill Crème Fraiche, Chives, Black Caviar

#### **First Course**

*Choice of one*

Tuscan White Bean Minestrone, Fiore Sardo Cheese  
Roasted Pumpkin Soup, Toasted Pumpkin Seeds, Crisp Sage  
Five Onion Soup, Madeira, Thyme, Crouton with Gruyere Cheese  
Leaves of Young Romaine, Creamy Caesar Dressing, House Made Croutons  
Mixed Organic Green Salad, Radish, Crumbled Blue Cheese, Sherry-Thyme Vinaigrette  
Spinach Salad, Warm Bacon Vinaigrette, Soft Boiled Egg, Crispy Onion Rings

#### **Entrées**

*Choice of two*

Grilled Chicken Breast on Caesar Salad, Focaccia Croutons, Shaved Parmesan  
Chopped Greek Salad with Feta Cheese, Olives, Tomato, Yogurt Dressing, Grilled Shrimp  
Seared Rare Tuna 'Salad Nicoise', Potatoes, Green Beans, Tomatoes, Olives, Roasted Garlic Vinaigrette  
Cobb Salad, Grilled Chicken, Black Forest Ham, Avocado, Cherry Tomato, Blue Cheese  
House Made Grilled Vegetable Lasagna, Parmesan Cheese, Parsley Pistou  
Pumpkin Tortelloni, Sage-Brown Butter, Toasted Hazelnuts, Parmesan Cheese  
Porcini Mushroom Ravioli, Pearl Onions, Wild Mushroom Nage  
Rigatoni Bolognese, Parmesan Cheese, Basil  
Mesquite Grilled Skirt Steak Sandwich, Garlic Aioli, Ciabatta Bread, Caramelized Onions  
Prosciutto Panini, Roasted Peppers, Fresh Mozzarella, Basil Aioli, Baby Arugula  
Roasted Turkey Breast on Sourdough, Fontina Cheese, Arugula, House Made Kettle Chips  
Chicken Salad Sandwich, Cherry-Pecan Bread, Alfalfa Sprouts, Mixed Organic Lettuces  
Wolfgang's Pancetta Wrapped Meatloaf, Mashed Potatoes, Wild Mushroom Gravy, Port Wine Sauce  
"Fish of the Day", Fingerling Potatoes, Sautéed Baby Spinach, Sauce Soubise  
Prime Flat Iron Steak, Green Beans, Pommes Frites, Red Wine Sauce

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



**Dessert**

*Choice of one*

Double Decadent Chocolate Bar, Crème Fraiche, 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