

TO START

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

TABLE CHEESE

\$90 FULL / \$55 HALF

A rotating selection of cheeses with whipped ricotta & calabrian honey, seasonal jam, honey, toasted nuts, and crisp breads 350 cal

CHEF'S CHARCUTERIE

\$95 FULL / \$60 HALF

Curated selection of cured meats and cheeses, whipped feta, charred artichoke, olive, almond hummus, and crisp breads 320 cal

CRUDITÉ PLATTER \$80

cucumber, cauliflower, broccolini, pickled pepper, spicy almond, watermelon radish, romesco, ranch yogurt 260 cal

PUB BOARD \$69

warm soft pretzel, italian sausage, spanish pork links, mustard, almond hummus, Packo pickles, cornichons 1410 cal

SALAD

ADD CHICKEN SKEWERS 84 CAL FOR \$25 FULL / \$15 HALF
ADD STEAK SKEWERS 95 CAL FOR \$35 FULL / \$21 HALF

BRUSSELS SPROUTS SALAD

\$75 FULL / \$44 HALF

kale, brussels sprout, manchego, spicy marcona almond, bacon, dried cherry, lemon manchego dressing 680 cal

GREEN GARDEN CHICKEN CHOP SALAD

\$75 FULL / \$44 HALF

sliced roasted chicken, chopped kale, arugula, mint, basil, cilantro, broccolini, cauliflower, parmesan, pistachio, heritage grains, date, lemon champagne vinaigrette 1060 cal

BRUSCHETTA

\$60 / \$70 GF* 170-320 cal

PLATTER SERVES 10-12 PEOPLE.

BRIE, APPLE & FIG SPREAD

SMOKED SALMON & PESTO**

FRESH MOZZARELLA, TOMATO & BASIL

PROSCIUTTO, FIG & MASCARPONE

WARM ARTICHOKE SPREAD

MUSHROOM & MASCARPONE

MEDITERRANEAN PLATTER \$50

sicilian garlic yogurt, whipped feta and fresh garnished hummus dipping trio served with grilled ciabatta and pita 320 cal

SHRIMP SCAMPI \$108

butter poached jumbo shrimp, artichoke, calabrian chili, chablis spritz, focaccia 190 cal

MEATBALLS & GOAT CHEESE \$85

house meatballs, pomodoro, goat cheese, chive 370 cal

CRISPY CAULIFLOWER \$55

cauliflower, sultana raisin, caper, romesco 120 cal

SKEWERS \$95

grilled petite filet & chicken skewers, served with sicilian garlic yogurt and olive oil 570 cal

CAESAR SALAD**

\$68 FULL / \$39 HALF

baby gem lettuce, parmigiano-reggiano, house croutons, garlic dressing 470 cal

RASPBERRY CHICKEN SALAD

\$77 FULL / \$46 HALF

chicken salad, almond, pecan, apple, gorgonzola, mixed greens, raspberry vinaigrette 570 cal

MIXED GREENS SALAD

\$70 FULL / \$41 HALF

greens, pears, candied pecans, red grapes, gorgonzola, crispy leeks, poppyseed vinaigrette 510 cal

PANINI

\$95 FULL / \$60 HALF
GF*: \$110 FULL / \$67 HALF 330-810 cal

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

CAPRESE | CHICKEN & MOZZARELLA | ITALIAN BEEF DIP +\$15
NINE IRON | TUSCAN TUNA | WEST COASTER | PROSCIUTTO & BRIE

ADD SIDE OF CHIPS 324 CAL OR ROMAINE SALAD 180 CAL +\$15

BOXED LUNCHES

PANINI LUNCH

BOX \$17

SIDE OF CHIPS

324 CAL

ROMAINE SALAD

180 CAL

OR FRUIT 70 CAL

West Coaster,

Chicken

& Mozzarella,

Caprese,

Prosciutto &

Brie or

Tuscan Tuna

330-810 cal

SALAD LUNCH

BOX \$17

SIDE OF CHIPS

OR FRUIT

Green Garden

Chicken Chop

Salad,

Mixed Greens

Salad,

Romaine Salad,

Caesar Salad**

170-440 cal

CRUDITÉ

SNACK BOX \$12

seasonal veggies,

smoked almond

hummus, sicilian

garlic yogurt,

lavash bread

450 cal

CHARCUTERIE

SNACK BOX \$12

artisan meats,

chef's cheese

pick, spicy

almond, assorted

olive, spicy

corn nut, dried

fruit, crostini,

lavash bread

990 cal

CAESAR
BEEF
IRON
POSTINO

SWEETS

**FUDGY ESPRESSO
BROWNIES \$40**
940 cal

**ASSORTED COOKIE
PLATTER \$24**
440-490 cal

HOT DONUT DOTS \$40
690 cal

SWEET TREAT BOX \$40
780 cal

SIPS

SIGNATURE ICED TEA
ONE GALLON **\$12.50**
10 cal

**FRESH SQUEEZED
LEMONADE**
ONE GALLON **\$17.50**
130 cal

BOTTLED WATER
\$2 EA 0 cal

*Our gluten free bread is made in a gluten free facility, but our kitchens are not. Our kitchens are small. Please be aware that any of our products may contain allergens. Many ingredients are not listed. Please let us know if you have an allergy.
** These items contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

CALORIES LISTED PER SERVING BASED ON 12 SERVINGS; EXCLUDES BOXED LUNCHES, WHICH ARE BASED ON SINGLE SERVING. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

THERE ARE MANY WAYS TO PARTY!



SCAN TO CHECK
OUT MORE
CATERING



PICKUP

We make picking up your order easy! Just let us know your preferred pick up location and time.

DELIVERY

We offer delivery for orders over \$100 and within 15 miles of any Postino location. There is a 15% delivery fee (gratuity not included in this fee).

GROUP DINING

We accommodate large groups at all of our locations, with semi-private spaces available at select locations. Visit our website or email us at catering@upwardprojects.com for more information.

PRIVATE DINING

Our private dining locations at B-Side in Phoenix, AZ (next to the original Postino in Arcadia) and Postino South Lamar in Austin, TX are perfect for receptions, baby showers, and corporate events.

POSTINO