CATERING

POSTINO

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

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

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

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

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
CHERRY MOSTARDA
SALAMI & PESTO
SWEET N' SPICY PEPPER JAM & GOAT CHEESE
BURRATA, BACON, ARUGULA & TOMATO
MEXICAN STREET CORN

PANINI

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

FULL SIZED PLATTERS SERVE 10-12 PEOPLE.

CAPRESE | CHICKEN & MOZZARELLA | ROAST 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

SWEETS

OLIVE OIL CAKE $50
830 cal

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

POSTINOWINECAFE.COM | CATERING@UPWARDPROJECTS.COM | 602.297.EATS