



## **Pig Roasts at Posto**

Thank you for your interest in hosting a Pig Roast at Posto. Whether you are celebrating a special family event or you are planning a relaxed gathering with friends, a Pig Roast is a perfect way to enjoy a convivial evening of culinary exploration. Our team takes great pride and care in the preparation of our whole roasted pig dinners. Our goal is to provide our guests with an opportunity to enjoy a family style dinner in which everyone can enjoy the spectacle of the whole roasted pig but also, enjoy the forgotten tradition of sharing a meal at the dinner table with family and friends.

Below please find some of the details and more information about our Pig Roasts at Posto.

Posto sources our pigs with the help of legendary local butcher, Ronnie Savenor. Ronnie has a long-standing relationship with the best producers of heritage meats and poultry. Heritage breed pigs that are sourced from small, independent farmers in Vermont, Maine, Connecticut, New York and Massachusetts are raised on foods like milk, chestnuts and grains and are only harvested when our order is placed to ensure you receive the best quality pig Posto can obtain. Due to this harvest method, we typically ask for a minimum of a two weeks notice for a pig roast reservation. Of course, we will always do our best to accommodate any short notice events.

On average a whole pig weighs between 25-30 pounds and will feed 10-12 guests. Once the pig is prepped for roasting, it is stuffed with our homemade seasonal fig or chestnut pork sausage stuffing that is seasoned with fresh herbs, vegetables and Marsala wine.

Included in the price, we serve a first course of seasonal salads such as our Baby Arugula & Endive Salad with Gorgonzola Cheese, Lemon-Thyme Vinaigrette. We also serve our signature wood burning oven sea salt rosemary bread and our warm country olives.

Prior to carving the whole roasted pig we will display it for you and your guests to view tableside. This is a great opportunity to take some fantastic photos. The chefs will carve the roast and serve it family style with a herbed pork demi. The trotters are salted and fried crispy and we often include the glazed baby ribs, the head will be opened to present the brains and of course you will want to enjoy the most succulent pieces, the cheeks. To accompany the meat we will also serve herb roasted Yukon gold potatoes, roasted apples and other seasonal vegetables. Many guests also preorder additional items to complement their dinner such as appetizers, pizzas and/or pastas.

## **Beverages**

Posto has an incredible wine list and we are happy to make suggestions of wines that will best suit your preference as well as best accompany the menu. We also offer an extensive beer and cocktail selection.

## **Pricing**

A Pig Roast at Posto accommodates up to 12 guests and costs \$625.

## **Making the Reservation**

To secure your reservation, Posto requires a valid credit card to guarantee the reservation. We will email you a contract that outlines all the details about the reservation. You should plan to dine for a minimum of 2-3 hours. In order to accommodate you properly, Pig Roasts may be reserved seven nights a week, before 6 p.m. If you would like further information or would like to reserve a Pig Roast, please call 617.625.0600 or email us at [info@postoboston.com](mailto:info@postoboston.com).