
POSTO

PRIVATE DINING & CATERING

Posto is an elegantly appointed venue with subtle contemporary and rustic sophistication. The restaurant is warm and welcoming with soft earth tones on the walls, polished organic floors and is decorated with local art from the surrounding community. In the evening Posto glows with the warmth of candle lights and flickers with the fire from our wood burning oven. In the sunlight, Posto is a bright and cheerful space that can be beautifully appointed at your planners discretion. During seasonable weather all the glass front doors can be open which creates a fantastic open air effect which will be sure to leave a lasting impression on your guests for time to come.

LOCATION

187 ELM ST
SOMERVILLE, MA 02144
617.625.0600
events@postoboston.com

Posto is conveniently located on Elm Street between Davis and Porter Squares in Somerville, Ma. We are accessible by several bus lines and within easy walking distance to two Red Line T stations. Check daily MBTA schedules. Posto has a small parking lot and general metered spaces are available on Elm and Windom Streets as well as parking in nearby Davis Square municipal lots. Parking for large parties can be arranged.

VENUES

MAIN DINING ROOM

Posto's main dining room can be combined with the Galleria space upon request for a full buyout of Posto for the day or evening. Posto can accommodate up to 100 guests for a seated dinner, buffet, meeting or other event of your choosing.



GALLERIA

Posto's private dining room. The Galleria can accommodate up to 28 people for a seated dinner or up to 35 people for a cocktail reception with antipasti and passed hors d'oeuvres.



EVENTS

Chef Joseph Cassinelli is happy to help you create a unique menu that fits your event, budget and expectations, whether it's a casual cocktail reception with



wine, salumi and cheese or a Tuscan buffet with roast meats and vegetables, a classic Italian family style dinner or a decadent wine dinner, we will help you to truly impress your guests. We source as much local and sustainable product as the seasons and the markets allow. If you have a particular item or food that you would like to have at your dinner please ask and we will do our best to accommodate. All the menu items listed a based on

availability and may be subject to change at any time.

Posto hosts many occasions including but certainly not limited to the following:

Christenings
Bar & Bat Mitzvahs
Confirmations
Birthdays
Anniversaries
Graduations
Engagement Parties
Bridal & Baby Showers
Rehearsal Dinners
Weddings
Wine Dinners
Family Reunions
Corporate Luncheons/Dinners
Pharmaceutical Luncheons/Dinners
Office Holiday Parties
Private Brunch Gatherings
Bereavement Dinners
Whole Pig Roasts

EVENT MINIMUMS

Event minimums are for food and beverage and vary by space and type of event, as well as day of the week. The minimum does not include tax, gratuities, rental charges or administrative fees. We look forward to working with you to find out which day/option will best suit the needs of your event. Please contact our event coordinator at: events@postoboston.com.

The Galleria - Dinner

Sunday-Wednesday evenings: \$1200*

Thursday Evenings: \$2000*

Friday & Saturday evenings: \$2000 plus \$500 Room Fee

*Reduced rates are available on request and will require an earlier start time of 4:00 and an end time of 6:30. Please inquire with event manager on pricing for earlier events

*Rates are subject to seasonal change

Posto Main Dining Room - Lunch & Brunch

Monday-Saturday Lunch: \$ 1500

Sunday Brunch: \$2500

Full Restaurant Buy Out - Dinner

Sunday-Wednesday evenings: \$8000**

Thursday-Saturday evenings: \$12,000**

**These amounts are subject to change without notice

Posto's Mobile Wood Fired Catering Oven

50 Person Minimum or \$1500 Food & Beverage Minimum

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SAMPLE PACKAGES

Seated Package 1

Set appetizer, set entrée and set dessert\$55

Seated Package 2

Set appetizer, choice of entrée or pasta, and set dessert\$60

Seated Package 3

Choice of two items from the main appetizer menu for the table to share, choice of a entrée or pasta, and set dessert\$65

Seated Package 4

Passed hors d'oeuvres, set salad, set pasta, choice of two entrées and set dessert.....\$85



Pizza Buffet (For parties of 20 or less)

1- Salad, assorted pizzas (choice of 5 from main menu) and set dessert.....\$35

2- Salad, assorted pizzas (choice of 5 from main menu), pasta and set dessert.....\$45



Neapolitan Buffet:

Choose two items from main appetizers, one salad, one pasta, assorted pizzas (choice of 5 from main menu, one entrée and set dessert\$95

All parties include our Rosemary Sea Salt Bread and Marinated Olives for the table.



SAMPLE MENU



FALL 2016

PASSED HORS D'OEUVRES

- Maine Crab Cakes** basil aioli
- Tuna Crudo** sea salt cracker | citrus aioli
- Grilled Shrimp Spiedini** tomato agrodolce
- Grilled Chicken Spiedini** lemon | rosemary glaze
- Beef Carpaccio Crostini** parmesan | aioli | arugula
- Crostini portobello mushrooms** | aged balsamic vinegar | Pecorino Toscano
- Bruschetta** roasted peppers | white bean purée | oregano | parmesan
- Gorgonzola Bruschetta** seasonal fruit | walnut | local honey
- Tomato & Goat Cheese Bruschetta** basil | onion | vincotto
- Bruschetta** local beet salad | VT goat cheese | vincotto
- Crispy Lemon Arancini** mozzarella | basil | pomodoro
- Crispy Mushroom Arancini** truffle aioli
- Parmesan Toasts** asparagus | lemon aioli
- Nonna's Meatballs** parmesan | pomodoro

APPETIZERS

- Caesar** white anchovy | parmesan croutons
- Arugula** endive | gorgonzola picante | honey & thyme vinaigrette
- Maple Brook Farms Burrata** roasted tomato | san daniele prosciutto
- Soft Marscapone Polenta** wild mushroom | marsala
- Shrimp Risotto** basil | citrus | VT butter

INSALATA

- Caesar** white anchovies | parmesan | croutons
- Arugula** endive | gorgonzola picante | red onion | honey & thyme vinaigrette
- Fall** gem lettuce | pomegranate vinaigrette | sheep’s milk feta | pomegranate seeds

PASTA

- Tortellini** jonah crab | spiced squash fondutta | parmesan crema || fried parsley
- Spaghetti** cacio e pepe | black pepper | parmesan | thyme
- Gnocchi** braised beef short ribs | red wine sauce | parmesan crema
- Tagliatelle** ragu bolognese | veal || beef | pork | parmesan
- Pappardelle** roasted acorn squash | sage | cranberries | shaved brussels sprouts | parmesan

ENTREES

- Swordfish** grilled | chick pea passitina | braised kale | grape tomato agrodolce*
- Salmon** pan roasted | zucchini & heirloom tomato salad | black lentils | parsley*
- Steak** rib-eye tender | salt roasted crispy potatoes | shallot-marrow sugo | spinach*
- Chicken** grilled | gorgonzola filled pear | baked polenta | grilled treviso*

DOLCI

- Panna Cotta** seasonal fruit
- Posto Tiramisu** chocolate | marscapone | espresso
- Seasonal Fruit Crostada**** vanilla gelato

**Seasonal fruit may include apples | blueberries | peaches | rhubarb and strawberries



POSTO BEVERAGE PROGRAM

Posto features an extensive wine program featuring wines from all around the globe. We will be happy to assist you in choosing the perfect wines to complement your event.

RED & WHITE WINES RANGE FROM \$32 - \$95 PER BOTTLE

Our wine selections change daily so please inquire about our current wine list.