

EVENING CATERING

PRIVATE PARTIES

SHARED HORS D'OEUVRES

POST CHARCUTERIE

A large board filled with assorted Italian meats, cheeses, crackers, jams, fruits, and mustards.

BROWN SUGAR CINNAMON SWEET POTATO FRIES

Crinkle cut sweet potato fries with parmesan, fresh thyme, queso fresco and served with homemade honey mustard

BACON WRAPPED DATES

Medjool dates wrapped with thick smoked bacon, filled with goat cheese, and glazed in a smoky chipotle honey sauce

302 SHRIMP COCKTAIL

Sauteed with butter, George's Bloody Mary mix, and seasoned with Delaware Bay seasoning and served with cocktail sauce

CAROLINA SLIDERS

Slowly braised pork shoulder with Carolina BBQ, Pineapple, on Hawaiian Slider Roles

CRAB CAKE SLIDERS

Miniature crab cakes seasoned with DE Bay seasoning, Cajun remoulade, and romaine

ROASTED VEGGIE FRENCH BREAD

SCrispy French ciabatta baked with roasted red peppers, onions, spinach, romaine hearts, tomatoes with mozzarella, with chimichurri, and parmesan

POST LOX CROSTINIS

toasted ciabatta with cream cheese, smoked lox, capers, red onion, cherry tomato and dill.

POST NACHO BOARD

Double layered with sharp white cheddar queso, corn salsa, black beans, jalapenos, cured onions, queso fresco, Mexican crema, with Tajin seasoning

POST BRUSCHETTA

Toasted ciabatta with house made bruschetta, parmesan, and balsamic glaze

PICO & GUAC

Fresh fried tortilla chips tossed with salt and lime juice with creamy guacamole and zesty pico de gallo

CHEF G'S TINY TENDERS

Hand breaded and tossed in our house buffalo post syrup with lime and honey mustard
Add Waffles

WAFFLE CRISTO SLIDERS

Brunch time anytime! A post classic. French toast dipped waffles with griddle ham, melty Swiss cheese, and waffle syrup

POST SMASH BURGER SLIDERS

Bite size burgers with griddled onions, black pepper aioli, American cheese, and crisp romaine

SLICED SIRLOIN CROSTINIS

Toasted ciabatta with seared sirloin steak, chimichurri, and queso fresco.

PIGGY WRAPPED SCALLOPS

Scallops wrapped in thick cut smoked bacon with a mesquite honey drizzle.

THANK YOU FOR SHARING YOUR SPECIAL
MOMENTS WITH US.

EVENING CATERING

PRIVATE PARTIES

SHARED MAINS

RIGATONI BLANCO

Roasted chicken with rigatoni, capers, and a delicate white wine, lemon cream sauce

PRINCE EDWARD ISLANDS SAUTEED MUSSELS

Fresh mussels sauteed with Italian sausage, parmesan, spicy clamato, and finished with lemon zest.

SLOW ROASTED PORK LOIN W/ CHIMICHURRI

Slow cooked sliced pork loin with Chimichurri and cilantro lime jasmine rice

SHARED SIDES

SMOKED GOUDA MAC N CHEESE

Creamy cavatappi pasta with white cheddar and smoked gouda, breadcrumbs and a small hint of Nashville hot sauce

SAUTEED SQUASH & ASPARAGUS

Fresh squash and asparagus sauteed in white wine, garlic, thyme and butter

CREAMY GARLIC & THYME MASHED POTATOES



WE ARE HAPPY TO ACCOMMODATE ANY SPECIAL REQUESTS YOU MAY HAVE. OUR CHEF IS VERY FLEXIBLE AND CAN HELP YOU PLAN EXACTLY WHAT YOU'RE LOOKING FOR.

PLEASE SEE OUR BAKERY MENU FOR DESSERT OFFERINGS!



THANK YOU FOR SHARING YOUR SPECIAL MOMENTS WITH US.

BEVERAGE OPTIONS

SOFT DRINK OPTION

COFFEE, TEA, & SODA

\$ 2.50 per guest

Iced tea, hot teas, sodas, and hot drip coffees are included.

BAR OPTIONS

OPEN BAR

All bar & espresso drinks ordered are added to your bill.

CASH BAR

All drinks ordered are the responsibility of your guests.

TIMED BAR

You may also do an "Open Bar" for a certain amount of time then switch to a cash bar.

BEER/WINE BAR

All beer and wine ordered are added to your tab. All liquor and espresso drinks are the responsibility of your guests.