

Family Style Events Menu



Roasted Mennonite Chicken (\$60 per person)

Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

Baby Gem Salad

Little gem leaves, fresh herbs, radish, walnuts, edamame, parmigiano, sherry vinaigrette

Red Pepper Crostini

Grilled bread, roasted red pepper, organic garlic, olive oil

Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

Roasted Potatoes

Yukon gold, fresh herbs, extra virgin olive oil

Roast Chicken

Roasted whole chicken, lemon, butter, thyme

Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

New Brunswick Salmon (\$75 per person)

Impepata Di Cozze

PEI Mussels, white wine, garlic, crostini

Forged Mushroom Crostini

Grilled bread, assorted sautéed mushrooms, thyme, organic garlic, parsley, olive oil

Frittura Di Pesce

Lightly battered calimari & Shrimp, peppers, lemon, chili lime aioli

Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

New Brunswick Salmon

Wild Salmon filet, sea salt, extra virgin olive oil, lemon

Seasonal Greens

Sautéed in extra virgin olive oil

Baby Gem Salad

Little gem leaves, fresh herbs, radish, walnuts, edamame, parmigiano, sherry vinaigrette

Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

Oso Bucco (\$85 per person)

Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

Posta Caesar

Romaine, caper, brioche croutons, parmigiano, bacon

Arancini

Lightly breaded risotto balls, peas, parmigiano, marinara

Bruschetta

Heirloom cherry tomatoes, organic garlic, basil, balsamic, olive oil

Frittura Di Pesce

Lightly battered calimari & Shrimp, peppers, lemon, chili lime aioli

Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

Oso Bucco

Tender veal shank, mushroom demi-glaze

Seasonal Greens

Sautéed in extra virgin olive oil

Roasted Potatoes

Yukon gold, fresh herbs, extra virgin olive oil

Roast Chicken

Roasted whole chicken, lemon, butter, thyme

Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

Cocktail Party Events Menu



Cocktail Party Option 1 (\$35 per person)

Includes Prosecco toast.

Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

Arancini

Lightly breaded risotto balls, peas, parmigiano, marinara

Forged Mushroom Crostini

Grilled bread, assorted sautéed mushrooms, thyme, organic garlic, parsley, olive oil

Metro Pizza

Choose up to 3 of your favourite pizza combinations from our pizza list

Fresh Fruit Platter

An assortment of fresh fruits presented with iced honey

Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

Cocktail Party Option 2 (\$50 per person)

Includes Prosecco toast.

Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

Bruschetta

Heirloom cherry tomatoes, organic garlic, basil, balsamic, olive oil

Arancini

Lightly breaded risotto balls, peas, parmigiano, marinara

Metro Pizza

Choose up to 3 of your favourite pizza combinations from our pizza list

Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

Dessert Board

Funneltella, fresh berries, Sicilian chocolate chip cannoli's, Sicilian pistachio cannoli's

Cocktail Party Option 3 (\$60 per person)

Includes Prosecco toast.

Posta Antipasto

Chefs selection of 3 cheeses & 3 meats, honey, mustard, jam, olives, seasonal fruit, crostini

Shrimp Cocktail

Tiger shrimp, cocktail sauce, cucumber, lemon

Salmon Tartare

Lemon, avocado, cucumber, chive, trout caviar, organic seedling salad, crostini

Frittura Di Pesce

Lightly battered calamari & Shrimp, peppers, lemon, chili lime aioli

Flaming Parmigiana Wheel

Rigatoni al pomodoro served in a flaming parmigiana wheel table side

Fresh Fruit Platter

An assortment of fresh fruits presented with iced honey

Dessert Board

Assorted mini specialty desserts

Dining Dome Menu



Limited time! Enjoy dining in our beautiful cedar Dome over looking the harbour in Port Credit. Warm & cozy; our Dome is lined with hundreds of tiny lights, chic faux fur pillows and blankets, and the faint aroma of cedar, all coming together to create a tranquil atmosphere which is perfect for an evening away from the world. Sunset or Stargazing Seating; Tuesday to Sunday; \$125 per person (\$350 Minimum spend) Reserve now with OpenTable. Maximum seating is 6 guests. *+ HST & 20% Gratuity

Welcome

Eggplant Caponata

Roasted eggplant, pine nuts, currants, cured tomato, fresh basil & mint, balsamic, crostini

Appetizer

Choice of 1:

Minestrone Soup

Tuscan black kale, heirloom carrots, cannellini beans, sweet peas, parm tuile

Baby Gem Salad

Little gem leaves, fresh herbs, valentine radish, edamame, walnuts, avocado, pecorino romano, sherry vinaigrette

Pasta

Choice of 1:

Mushroom & Truffle Risotto

Carnaroli rice, oyster and cremini mushrooms, black truffle sauce, parm

Lobster Rigatoni Alla Vodka

Fresh in-house rigatoni, lobster claw, fresh basil, vodka sauce

Mains

Choice of 1:

NY Striploin

12 oz. Wellington county aaa grass-fed, shoestring potatoes, blackberry gastrique, parsnip crema, rapini

New Brunswick Salmon

Pan seared crispy skin, parsnip crema, rapini, agro dolce sauce, black venetian rice

Dessert

A variety of house-made desserts and filled chocolates

To book your reservation email us at events@postaportcredit.com, or look for dining in the dome experience on OpenTable. Available only until May 12, 2024.