

APOSTO



CURATED DINNERS *at the* SCALA HOUSE

CURATED DINNERS | BRUNCH | PRIVATE PARTIES | WEDDINGS | LUNCHEONS

Known as one of the most romantic restaurants in the city, Aposto is located in a charming 1880 Victorian mansion just west of downtown Des Moines. From holiday parties and business luncheons to rehearsal dinners and wedding receptions, our passion is creating unique, custom dining events.

Join us on the first Saturday of every month for our special, ticketed themed dinners featuring Mediterranean-inspired cuisine. Customers are invited to feast on fresh, innovative foods designed, built and implemented through a truly original experience. At Aposto — *everything is right.*



12.1.15

644 18th Street Des Moines, IA 50314

515.244.1353

ApostoDM.com

APOSTO



CURATED DINING *at the* SCALA HOUSE

Silver Dinner Package

\$50 per guest

COURSE I *Select two*

- garden crostini / roasted red pepper / goat cheese / capers / balsamic glaze
- salmon crostini / smoked salmon mousse / pickled red onions / dill
- zucchini fritters / roasted garlic aioli / marinara / romano cheese
- baked polenta cakes / tomato and zucchini ragu / romano cheese / parsley
- italian meatball skewers / roasted bell peppers / roasted onions / marinara sauce

COURSE II *Select three*

(If exact counts are not provided, COURSE II will default to the duo)

- prosciutto-wrapped and italian cheese-stuffed chicken breast / seasonal vegetables / side
- new york strip / compound and herb butter sauce / seasonal vegetables / side
- DUO:** petite new york strip / prosciutto-wrapped chicken breast / seasonal vegetables / side

Side Options *Select one*

- whipped chive potatoes
- roasted farro and vegetables
- rosemary polenta cakes
- baked romano gnocchi
- savory bread pudding
- braised pork / couscous / roasted vegetables / red wine herb sauce
- handmade fettuccine / shallot cream sauce / garlic sausage / roasted leeks / roasted tomatoes
- handmade cavatelli / italian sausage / marinara / romano cheese / basil

COURSE III *Select two*

(If exact counts are not provided, COURSE III will default to the duo)

- flourless chocolate torte / caramel brittle
- homemade tiramisu / pirouline cookie
- vanilla panna cotta / port cherries
- grand marnier crème brulee
- golden raisin bread pudding / crème anglaise
- DUO:** petite panna cotta and port cherries / nutella pizzelle (available if only one dessert selected)

ADDITIONAL COURSE *Select two*

\$7.50 add on

- mixed greens / tomatoes / cucumbers / red onions
- dressing choices: red wine and thyme vinaigrette, balsamic-romano, garlic-fennel, creamy tarragon
- carrot bisque / chive crème fraiche
 - calabrian onion soup / fontina grilled cheese
 - garden minestrone soup / romano bread crumbles

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CURATED DINING *at the* SCALA HOUSE

Gold Dinner Package

\$70 per guest

COURSE I *Select three*

- garden crostini / roasted red pepper / goat cheese / capers / balsamic glaze
- salmon crostini / smoked salmon mousse / pickled red onions / dill
- zucchini fritters / roasted garlic aioli / marinara / romano cheese
- baked polenta cakes / tomato and zucchini ragu / romano cheese / parsley
- italian meatball skewers / roasted bell peppers / roasted onions / marinara sauce
- lamb meatballs skewers / romesco sauce / couscous
- steamed mussels / roasted shallots / white wine / toasted bread
- boursin-stuffed creminis / bread crumbs / parsley / butter

COURSE II *Select three*

(If exact counts are not provided, COURSE II will default to the duo)

- prosciutto-wrapped and italian cheese-stuffed chicken breast / seasonal vegetables / side
- new york strip / compound and herb butter sauce / seasonal vegetables / side
- DUO:** petite new york strip / prosciutto-wrapped chicken breast / seasonal vegetables / side

Side Options *Select one*

- whipped chive potatoes
- roasted farro and vegetables
- rosemary polenta cakes
- baked romano gnocchi
- savory bread pudding
- braised pork / couscous / roasted vegetables / red wine herb sauce
- handmade fettuccine / shallot cream sauce / garlic sausage / roasted leeks / roasted tomatoes
- handmade cavatelli / italian sausage / marinara / romano cheese / basil
- roasted tomato and chevere cappellacci / pine nuts / arugula / italian brodo
- poached salmon / thyme risotto / orange coriander beurre blanc / seasonal vegetables

COURSE III *Select two*

(If exact counts are not provided, COURSE III will default to the duo)

- flourless chocolate torte / caramel brittle
- homemade tiramisu / pirouline cookie
- vanilla panna cotta / port cherries
- grand marnier crème brulee
- golden raisin bread pudding / crème anglaise
- DUO:** petite panna cotta and port cherries / nutella pizzelle (available if only one dessert selected)

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ADDITIONAL COURSE *Select two*

\$7.50 add on

- mixed greens / tomatoes / cucumbers / red onions
- dressing choices: red wine and thyme vinaigrette, balsamic-romano, garlic-fennel, creamy tarragon
- baby spinach / goat cheese / cranberries / almonds / red onions / balsamic and honey dressing
 - carrot bisque / chive crème fraiche
 - calabrian onion soup / fontina grilled cheese
 - garden minestrone soup / romano bread crumbles

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CURATED DINING *at the* SCALA HOUSE

Platinum Dinner Package

\$90 per guest

COURSE I *Select three*

- garden crostini / roasted red pepper / goat cheese / capers / balsamic glaze
- salmon crostini / smoked salmon mousse / pickled red onions / dill
- zucchini fritters / roasted garlic aioli / marinara / romano cheese
- baked polenta cakes / tomato and zucchini ragu / romano cheese / parsley
- italian meatball skewers / roasted bell peppers / roasted onions / marinara sauce
- lamb meatballs skewers / romesco sauce / couscous
- steamed mussels / roasted shallots / white wine / toasted bread
- boursin-stuffed creminis / bread crumbs / parsley / butter
- sea scallops / marsala beurre blanc / cherry tomatoes / almonds

COURSE II *Select three*

(If exact counts are not provided, COURSE II will default to the duo)

- prosciutto-wrapped and italian cheese-stuffed chicken breast / seasonal vegetables / side
- new york strip / compound and herb butter sauce / seasonal vegetables / side
- DUO:** petite new york strip / prosciutto-wrapped chicken breast / seasonal vegetables / side

Side Options *Select one*

- whipped chive potatoes
- roasted farro and vegetables
- rosemary polenta cakes
- baked romano gnocchi
- savory bread pudding
- braised pork / couscous / roasted vegetables / red wine herb sauce
- handmade fettuccine / shallot cream sauce / garlic sausage / roasted leeks / roasted tomatoes
- handmade cavatelli / italian sausage / marinara / romano cheese / basil
- roasted tomato and chevere cappellacci / pine nuts / arugula / italian brodo
- poached salmon / thyme risotto / orange coriander beurre blanc / seasonal vegetables
- seared halibut / couscous / lemon chive beurre blanc / seasonal vegetables

COURSE III *Select two*

(If exact counts are not provided, COURSE III will default to the duo)

- flourless chocolate torte / caramel brittle
- homemade tiramisu / pirouline cookie
- vanilla panna cotta / port cherries
- grand marnier crème brulee
- golden raisin bread pudding / crème anglaise
- DUO:** petite panna cotta and port cherries / nutella pizzelle (available if only one dessert selected)

ADDITIONAL COURSE *Select two*

\$7.50 add on

- mixed greens / tomatoes / cucumbers / red onions
- dressing choices: red wine and thyme vinaigrette, balsamic-romano, garlic-fennel, creamy tarragon
- baby spinach / goat cheese / cranberries / almonds / red onions / balsamic and honey dressing
 - carrot bisque / chive crème fraiche
 - calabrian onion soup / fontina grilled cheese
 - garden minestrone soup / romano bread crumbles

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CURATED DINING *at the* SCALA HOUSE

Lunch Package

\$25 per guest

COURSE I *Select three*

(If exact counts are not provided, please select only one option)

- handmade fettuccine / shallot cream sauce / garlic sausage / roasted leeks
- handmade cavatelli / marinara sauce / italian sausage / romano cheese / basil
- handmade fettuccine / tomato and zucchini ragu / olive oil / parsley / romano cheese
- poached salmon / thyme risotto / coriander beurre blanc / sauteed vegetables
- mixed greens / roasted chicken / cucumbers / red onions / tomatoes / creamy tarragon
- baby spinach / balsamic and honey dressing / baked chevre / almonds / dried fruit

COURSE II *Select one*

- flourless chocolate torte / caramel brittle
- homemade tiramisu / pirouline cookie
- vanilla panna cotta / port cherries
- grand marnier crème brulee
- golden raisin bread pudding / crème anglaise
- DUO:** petitie panna cotta and port cherries / nutella pizzelle (available if only one dessert selected)

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ADDITIONAL COURSE *Select two*

\$7.50 add on

- mixed greens / tomatoes / cucumbers / red onions
- dressing choices: red wine and thyme vinaigrette, balsamic-romano, garlic-fennel, creamy tarragon
- baby spinach / goat cheese / cranberries / almonds / red onions / balsamic and honey dressing
 - carrot bisque / chive crème fraiche
 - calabrian onion soup / fontina grilled cheese
 - garden minestrone soup / romano bread crumbles

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CURATED DINING *at the* SCALA HOUSE

Bridal Suite Package

We specialize in creating custom dining experiences for any wedding event, including luncheons, rehearsal dinners, small wedding receptions and weekend brunches.

We also offer bridal parties the opportunity to be pampered with a personalized champagne brunch as they get ready in our private bridal suite.

DRINK + FRUITS PACKAGE

\$250

prosecco (3 bottles) + orange juice, cranberry juice or peach nectar

Aposto coffee blend: regular and decaffeinated

fresh fruit platter (serves up to 10 guests)

BREAKFAST DUO PACKAGE

\$25 per guest

egg casserole / roasted mushrooms / tomatoes / spinach / braised onions

served with a creamed leek sauce and roasted herbed potatoes

french toast / grand mascarpone whipped cream / maple syrup / mandarin oranges

SWEETNESS

Select two

\$8.50 per guest

(If exact counts are not provided, this course will default to a tiramisu and chocolate torte duo)

- flourless chocolate torte / caramel brittle
- homemade tiramisu / pirouline cookie
- vanilla panna cotta / port cherries
- grand marnier crème brulee
- golden raisin bread pudding / crème anglaise
- petite panna cotta and port cherries / nutella pizzelle (available if only one dessert selected)

CUSTOM DREAM PACKAGE

Visit one-on-one with the Aposto team and design a custom food and drink menu.

Space Fee: \$500 | Accommodations for up to 10
guests + four hours

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CURATED DINING *at the* SCALA HOUSE

Brunch Package

\$25 per guest

COURSE I *Select two*

(If exact counts are not provided, select one of the options under buffet)

- zen egg casserole / roasted mushroom / tomatoes / spinach / braised onions
served with a creamed leek sauce and roasted herbed potatoes
- biscuits and gravy / toasted ciabatta / garlic sausage gravy / parsley
served with roasted herbed potatoes
- french toast / frangelico / mascarpone whipped cream / maple syrup / bananas / almonds
- tuscan cavatelli / shallot cream sauce / garlic-fennel sausage / roasted tomatoes
- calabrian cavatelli / marinara / italian sausage / romano / basil
- lasagna florentine / fresh pasta / spinach / mushrooms / tomatoes / alfredo / italian cheeses
- garden crepe / roasted red peppers / goat cheese / sautéed spinach / chive crème fraiche
served with roasted herb potatoes
- pork crepe / roasted pork / caramelized onions / chive crème fraiche
served with roasted herb potatoes
- buffet
 - option one: egg casserole and biscuits and gravy
 - option two: egg casserole and grand marnier french toast
 - option three: cavatelli and lasagna florentine (add petite egg casserole for \$4.50)

COURSE II *Select one*

- flourless chocolate torte / caramel brittle
- homemade tiramisu / pirouline cookie
- vanilla panna cotta / port cherries
- grand marnier crème brulee
- golden raisin bread pudding / crème anglaise
- petite panna cotta and port cherries / nutella pizzelle (available if only one dessert selected)

ADDITIONAL COURSE *Select one*

\$6.50 add on

- mixed greens / tomatoes / cucumbers / red onions
dressing choices: red wine and thyme vinaigrette, balsamic-romano, garlic-fennel, creamy tarragon
- baby spinach / goat cheese / cranberries / almonds / red onions / balsamic and honey dressing

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CURATED DINING *at the* SCALA HOUSE

Appetizer Party

priced accordingly

APPETIZER OPTIONS

(Please select item(s) and specify how many orders of each)

- red pepper pesto crostini / pesto / goat cheese / capers / balsamic glaze
\$35 | 10 pieces per order
- basil pesto crostini / pesto / red onions / asiago / marinated tomatoes / fennel vinaigrette
\$30 | 10 pieces per order
- salmon crostini / smoked salmon mouse / pickled red onions / dill
\$40 | 10 pieces per order
- mozzarella skewers / grape tomato / oregano / olive oil
\$25 | 10 per order
- zucchini pan cakes / roasted garlic aioli / marinara / romano cheese
\$25 | 10 per order
- baked polenta cakes / tomato and zucchini ragu / romano cheese / parsley
\$30 | 10 per order
- italian meatball skewers / roasted bell peppers / roasted onions / marinara sauce
\$50 | 20 per order
- lamb meatballs skewers / romesco sauce / couscous
\$60 | 20 per order
- steamed mussels / roasted shallots / white wine / toasted bread
\$20 | 20 per order
- boursin stuffed creminis / bread crumbs / parsley / butter
\$20 | 20 per order
- sea scallops / marsala beurre blanc / cherry tomatoes / almonds
\$60 | 10 per order
- antipast platter / mortadella / spicy salami / fresh mozzarella / fontina / calabbrian olives
serves 8-10 | \$45 per platter
- italian pork sliders / marinated and roasted pork / ciabtta / marsala onions / fontina
\$40 | 10 per order
- eggplant sliders / fried eggplant / ciabtta / provolone / basil pesto / red onions / garlic-fennel tomatoes
\$35 | 10 per order
- sausage sliders / graziano sausage paddy / ciabtta / marinara / mozzarella / fried peppers
\$40 | 10 per order

BEVERAGE OPTIONS

Wine: by the bottle only

Beer: coors light / stella artois / peroni / special orders (full case purchases only)

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CURATED DINING *at the* SCALA HOUSE

Pricing Structure

\$25 per guest

Daily Minimums for Cafe Dining Room (up to 55 guests)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Brunch (2 Hr.)	x	x	x	x	x	\$1,500.00	\$1,500.00
Lunch (2 Hr.)	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,500.00	\$1,500.00	\$1,500.00
Dinner (3 Hr.)	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$3,500.00	\$3,500.00	\$2,000.00

Daily Minimums for Upstairs Wine Room (8-16 guests)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Brunch (2 Hr.)	x	x	x	x	x	\$1,000.00	\$1,000.00
Lunch (2 Hr.)	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00
Dinner (3 Hr.)	\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00	\$1,500.00

*Events booked in the wine room will take place in the main level dining room on the lower level should there not be a private event booked in its place.