



CURATED DINNERS | BRUNCH | PRIVATE PARTIES | WEDDINGS | LUNCHEONS

Located in a charming Victorian mansion, Aposto is known as one of the most intimate restaurants 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.

Visit us for dinner Wednesday through Saturday for dinner or contact our event planner to start designing your custom design experience.

AT APOSTO, EVERYTHING IS RIGHT.



6.13.2018



Silver Dinner Package

\$50 per guest

COURSE I select two

- garden crostini: roasted red peppers | goat cheese | capers | balsamic glaze
- salmon crostini: smoked salmon mousse | pickled red onions | cucumbers
- steamed mussels: : white wine | ground fennel | garlic | shallots | cream | crostini
- baked polenta cakes: tomato & zucchini ragu | romano cheese | parsley
- italian beef meatballs: roasted bell peppers | roasted onions | marinara | romano cheese
- stuffed creminis: boursin cheese | white wine | bread crumbs | parsley

COURSE II select two

{if exact counts are not communicated to our staff, this course will default to the Aposto Duo}

- braised pork: savory bread pudding | roasted vegetables | mushroom demi glaze
- handmade fettucine: shallot cream sauce | garlic-fennel sausage | roasted leeks | roasted tomatoes
- handmade cavatelli: italian sausage | marinara | romano cheese | basil
- chicken breast: prosciutto wrapped and italian cheese stuffed | seasonal vegetables + side (options below)
- new york strip: herb butter | seasonal sauteed vegetables + side (options below)
- aposto duo: new york strip & prosciutto wrapped chicken duo | seasonal vegetables | whipped chive potatoes

Side Options select one

- whipped chive potatoes
- romano gnocchi
- rosemary polenta cakes
- mediterranean couscous

COURSE III select one

{if exact counts are not communicated to our staff, this course will default to the Aposto Duo}

- chocolate torte | peanut butter mousse | poached port cherries
- golden raisin bread pudding: creme anglaise | mint
- homemade tiramisu: pirroline | cocoa
- seasonal panna cotta: handmade italian custard
- nutella mousse: port cherries | pizelle
- aposto duo: panna cotta | port cherries and nutella mousse | pizelle (only available if one dessert is selected)

ADDITIONAL COURSE select two \$7.50

{if exact counts are not communicated to our staff, this course will default to the insalata}

- cardini: romaine | caesar dressing | toasted romano | panko | tomato
- insalata: romaine | tomatoes | red onions | garlic-fennel vinaigrette | bread crumbs
- tomato & basil soup: romano cheese | fontina grilled cheese
- italian minestrone soup: parsley | romano cheese



Gold Dinner Package

\$70 per guest

COURSE I select three

- garden crostini: roasted red peppers | goat cheese | capers | balsamic glaze
- salmon crostini: smoked salmon mousse | pickled red onions | cucumbers
- zucchini fritters: roasted garlic aioli | marinara | romano cheese
- baked polenta cakes: tomato & zucchini ragu | romano cheese | parsley
- italian beef meatballs: roasted bell peppers | roasted onions | marinara | romano cheese
- stuffed creminis: boursin cheese | white wine | bread crumbs | parsley
- steamed mussels: : white wine | ground fennel | garlic | shallots | cream | crostini

COURSE II select two

{if exact counts are not communicated to our staff, this course will default to the Aposto Duo}

- braised pork: savory bread pudding | roasted vegetables | mushroom demi glaze
- handmade fettucine: shallot cream sauce | garlic-fennel sausage | roasted leeks | roasted tomatoes
- handmade cavatelli: italian sausage | marinara | romano cheese | basil
- seasonal cappellacci: handmade stuffed pasta | fresh ingredients
- seared salmon: risotto | buerre blanc | seasonal vegetables
- chicken breast: prosciutto wrapped and italian cheese stuffed | seasonal vegetables + side (options below)
- new york strip: herb butter | seasonal sauteed vegetables + side (options below)
- aposto duo: new york strip & prosciutto wrapped chicken duo | seasonal vegetables | whipped chive potatoes

Side Options select one

- whipped chive potatoes
- romano gnocchi
- rosemary polenta cakes
- mediterranean couscous

COURSE III select two

{if exact counts are not communicated to our staff, this course will default to the Aposto Duo}

- chocolate torte | peanut butter mousse | poached port cherries
- golden raisin bread pudding: creme anglaise | mint
- cognac creme brulee: caramelized bananas
- homemade tiramisu: pirroline | cocoa
- seasonal panna cotta: handmade italian custard
- nutella mousse: port cherries | pizelle
- aposto duo: panna cotta | port cherries and nutella mousse | pizelle (only available if one dessert is selected)

ADDITIONAL COURSE select two \$7.50

{if exact counts are not communicated to our staff, this course will default to the insalata}

- cardini: romaine | caesar dressing | toasted romano | panko | tomato
- insalata: romaine | tomatoes | red onions | garlic-fennel vinaigrette | bread crumbs
- cream of fennel soup: creme fraiche | roasted garlic crouton
- calabrian onion soup: parsley | fontina grilled cheese
- tomato & basil soup: romano cheese | fontina grilled cheese
- italian minestrone soup: parsley | romano cheese



Platinum Dinner Package

\$90 per guest

COURSE I select four

- garden crostini: roasted red peppers | goat cheese | capers | balsamic glaze
- salmon crostini: smoked salmon mousse | pickled red onions | cucumbers
- zucchini fritters: roasted garlic aioli | marinara | romano cheese
- baked polenta cakes: tomato & zucchini ragu | romano cheese | parsley
- italian beef meatballs: roasted bell peppers | roasted onions | marinara sauce | romano cheese
- stuffed creminis: boursin cheese | white wine | bread crumbs | parsley
- steamed mussels: : white wine | ground fennel | garlic | shallots | cream | crostini
- sea scallops: marsala buerre blanc | tomatoes | almonds

COURSE II select two

{if exact counts are not communicated to our staff, this course will default to the Aposto Duo}

- braised pork: savory bread pudding | roasted vegetables | mushroom demi glaze
- handmade fettucine: shallot cream sauce | garlic-fennel sausage | roasted leeks | roasted tomatoes
- handmade cavatelli: italian sausage | marinara | romano cheese | basil
- seasonal cappellacci: handmade stuffed pasta | fresh ingredients
- seared salmon: risotto | buerre blanc | seasonal vegetables
- seared halibut: couscous | lemon-chive buerre blanc | seasonal vegetables
- chicken breast: prosciutto wrapped and italian cheese stuffed | seasonal vegetables + side (options below)
- new york strip: herb butter | seasonal sauteed vegetables + side (options below)
- aposto duo: new york strip & prosciutto wrapped chicken duo | seasonal vegetables | whipped chive potatoes

Side Options select one

- whipped chive potatoes
- romano gnocchi
- rosemary polenta cakes
- mediterranean couscous

COURSE III select two

{if exact counts are not communicated to our staff this course will default to the Aposto Duo}

- chocolate torte | peanut butter mousse | poached port cherries
- golden raisin bread pudding: creme anglaise | mint
- homemade tiramisu: pirroline | cocoa
- seasonal panna cotta: handmade italian custard
- nutella mousse: port cherries | pizelle
- aposto duo: panna cotta | port cherries and nutella mousse | pizelle (only available if one dessert is selected)

ADDITIONAL COURSE (select two \$7.50)

{if exact counts are not communicated to our staff, this course will default to the insalata}

- cardini: romaine | caesar dressing | toasted romano | panko | tomato
- insalata: romaine | tomatoes | red onions | garlic-fennel vinaigrette | bread crumbs
- cream of fennel soup: creme fraiche | roasted garlic crouton
- calabrian onion soup: parsley | fontina grilled cheese
- tomato & basil soup: romano cheese | fontina grilled cheese
- italian minestrone soup: parsley | romano cheese



Private Chef Experience

Select One Package

TUSCANY \$60 per guest

course 1

creamy fennel soup: parsley creme fraiche | croutons | olive oil

antipasti platter: meats | cheeses | mixed olives | crostini

course 2

hand made ravioli: roasted chicken | italian brodo | parsley pesto

COURSE 3 (exact counts for this course must be provided one week prior to event or defaults to lasagna florentine)

new york strip: compound garlic butter | baked polenta cakes | seasonal vegetables

lasagne florentine: roasted eggplant | squash | tomatoes | cream sauce | ricotta | mozzarella

COURSE 4 (select one dessert option prior to event)

vanilla panna cotta: moscato poached apricots | mint

chocolate torte: peanut butter mousse | amaretto | port poached cherries

CALABRIA \$60 per guest

course 1

onion soup: marsala | brodo | fontina crostini

antipasti platter: meats | cheeses | mixed olives | crostini

course 2

handmade cavatelli: marinara | fennel sausage | romano | basil

COURSE 3 (exact counts for this course must be provided one week prior to event or defaults to lasagna alla calabria)

braised pork: roasted vegetables | italian brodo | risotto

lasagne alla calabria: marinara | sausage | provolone | ricotta | mozzarella | fresh basil

COURSE 4 (select one dessert option prior to event)

walnut cake: mascarpone frosting | lemon zest | whipped cream

chocolate torte: peanut butter mousse | amaretto | port poached cherries

PROVENCE \$60 per guest

course 1

steamed mussels: white wine | garlic | capers | tomatoes

antipasti platter: meats | cheeses | mixed olives | crostini

course 2

cardini salad: romaine | house caesar dressing | panko crumbs | tomatoes

COURSE 3 (exact counts for this course must be provided one week prior to event or defaults to lasagna francoise)

new york strip: bordelaise sauce | confit fingerling potatoes | cauliflower puree | seasonal vegetables

lasagne francoise: bechamel sauce | wild mushrooms | zucchini | thyme | gruyere | chevre

COURSE 4 (select one dessert option prior to event)

olive oil cake: chantilly cream | poached pears | mint

pote de creme: chocolate mousse | port poached cherries | mint

AVAILABILITY: Wednesday thru Saturday | **Accommodation:** 8-16 Guests

\$1,000 Minimum Applied To Food & Beverage Prior Tax & Gratuity + ROOM RENTAL FEE Of \$150



Lunch Package

\$30 per guest

COURSE I select two

{if exact counts are not communicated to our staff, this course will default to the handmade cavatelli}

- handmade fettucine: shallot cream sauce | garlic-fennel sausage | roasted leeks
- handmade cavatelli: marinara sauce | italian sausage | romano cheese | basil
- farfalle pasta: tomato-zucchini ragu | olive oil | parsley | romano cheese
- seared salmon: risotto | buerre blanc | sauteed vegetables
- cardini: romaine | frenched chicken | caesar dressing | toasted romano | panko | tomato
- california salad: baby spinach | balamic-molasses vinaigrette | red onions | baked chevre | cranberries | almonds

COURSE III select one

{if exact counts are not communicated to our staff, this course will default to the Aposto Duo}

- chocolate torte | peanut butter mousse | poached port cherries
- golden raisin bread pudding: creme anglaise | mint
- homemade tiramisu: pirroline | cocoa
- seasonal panna cotta: handmade italian custard
- nutella mousse: port cherries | pizelle
- aposto duo: panna cotta | port cherries and nutella mousse | pizelle (only available if one dessert is selected)

ADDITIONAL COURSE select two \$7.50

{if exact counts are not communicated to our staff, this course will default to the insalata}

- cardini: romaine | caesar dressing | toasted romano | panko | tomato
- insalata: romaine | tomatoes | red onions | garlic-fennel vinaigrette | bread crumbs
- tomato & basil soup: romano cheese | fontina grilled cheese
- italian minestrone soup: parsley | romano cheese



BRUNCH PACKAGE

\$25 per guest

COURSE I select three

{if exact counts are not available, please select only one option}

- egg casserole: mushrooms | tomatoes | spinach | roasted onions | green onion bechamel
served with roasted herbed potatoes
- italian toast: frangelico | almonds | mascarpone | bananas | maple syrup
- tuscan cavatelli: shallot cream sauce | garlic-fennel sausage | roasted tomatoes | romano cheese
- calabrian cavatelli: marinara | italian sausage | romano cheese | basil
- lasagne florentine: fresh pasta | spinach | mushrooms | tomatoes | cream sauce | italian cheeses
- garden crepe: ricotta | zucchini | roasted tomatoes | fontina cream sauce
served with roasted herb potatoes
- Buffett Options **select one**
 - option 1: egg casserole + italian toast
 - option 2: cavatelli + lasagne florentine {add petite egg casserole for \$4.50}

COURSE II select one

- chocolate torte | peanut butter mousse | poached port cherries
- golden raisin bread pudding: creme anglaise | mint
- homemade tiramisu: pirroline | cocoa
- seasonal panna cotta: handmade italian custard
- nutella mousse: port cherries | pizelle
- aposto duo: panna cotta | port cherries and nutella mousse | pizelle
- Buffett Options **select one**
 - option 1: bite size chocolate torte
 - option 2: bite size panna cotta

ADDITIONAL COURSE select one \$6.50

- cardini: romaine | caesar dressing | toasted romano | panko | tomato
- insalata: romaine | tomatoes | red onions | garlic-fennel vinaigrette | bread crumbs



APPE TIZER PARTY + CATERING MENU

APPETIZER OPTIONS

(please select item(s) by checking box and specifying quantity)

- garden crostini: roasted red peppers | goat cheese | capers | balsamic glaze
Qty. _____ (\$35 | 10 per order)
- pesto crostini: basil pesto | red onions | asiago | marinated tomatoes | fennel vinaigrette
Qty. _____ (\$30 | 10 per order)
- salmon crostini: smoked salmon mousse | pickled red onions | cucumbers
Qty. _____ (\$40 | 10 per order)
- mozzarella skewers: grape tomato | oregano-red wine vinaigrette | basil
Qty. _____ (\$25 | 10 per order)
- goat cheese stuffed peppadews:
Qty. _____ (\$20 | 20 per order)
- ceviche: seasonal seafood | fresh squeezed citrus | cilantro | garlic | crostini
Qty. _____ (\$40 per dish | serves 8-10)
- zucchini fritters: roasted garlic aioli | marinara | romano cheese
Qty. _____ (\$25 | 10 per order)
- baked polenta cakes: tomato & zucchini ragu | romano cheese | parsley
Qty. _____ (\$30 | 10 per order)
- italian beef meatball: roasted bell peppers | roasted onions | marinara | romano cheese
Qty. _____ (\$50 | 20 per order)
- boursin-stuffed creminis | bread crumbs | parsley | butter
Qty. _____ (\$20 | 20 per order)
- antipasti platter: mortadella | spicy salami | fresh mozzarella | fontina | calabrian olives
Qty. _____ (\$45 per platter | serves 8-10)
- italian pork sliders: roasted marinated pork | ciabatta | marsala onions | fontina cheese
Qty. _____ (\$40 | 10 per order)
- eggplant sliders: fried eggplant | ciabatta | provolone | basil pesto | red onions | garlic-fennel tomatoes
Qty. _____ (\$35 | 10 per order)
- sausage sliders: graziano's sausage patty | ciabatta | marinara | mozzarella | fried peppers
Qty. _____ (\$40 | 10 per order)



PRICING STRUCTURE

Minimums for Dining Room January through November (up to 55 guests)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Brunch (2 Hr)	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00
Lunch (2 Hr)	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$2,000.00	\$2,000.00
Dinner (3 Hr)	\$2,500.00	\$2,500.00	\$4,000.00	\$4,000.00	\$6,500.00	\$6,500.00	\$2,500.00

Minimums for Dining Room December (up to 55 guests)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Brunch (2 Hr)	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00	\$2,000.00
Lunch (2 Hr)	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,500.00	\$2,000.00	\$2,000.00
Dinner (3 Hr)	\$2,500.00	\$2,500.00	\$5,000.00	\$5,000.00	\$8,000.00	\$8,000.00	\$2,500.00

Minimums for Wine Room Loft (seats up to 16 guests)

	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	Sunday
Dinner (3 Hr)	\$1,500.00	\$1,500.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,000.00	\$1,500.00

❖ Wine Room Loft events will be set up on the first floor if no events are booked there