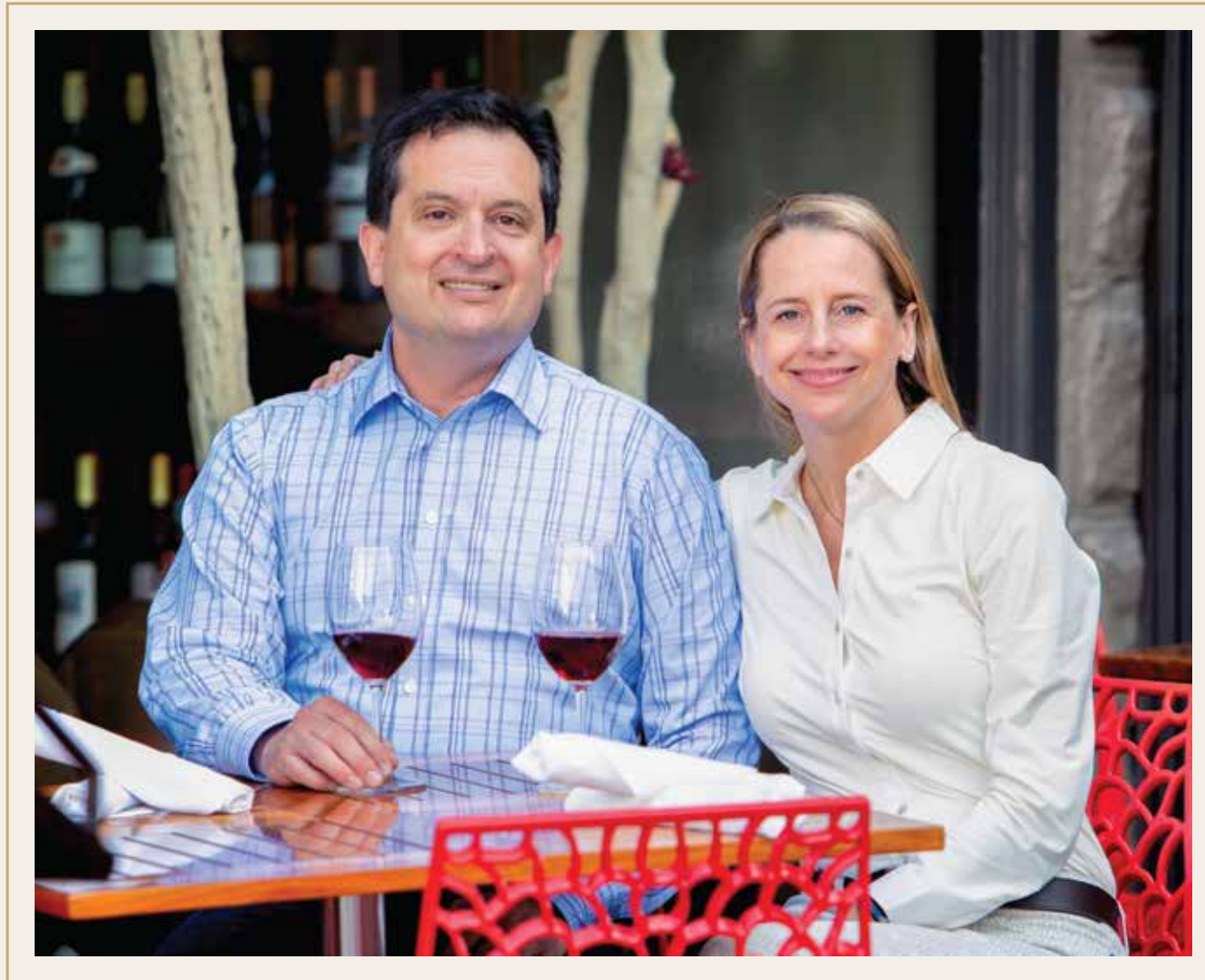


Posana[®]

A BRUNCH EXPERIENCE



Posana is an Asheville independent restaurant co-founded by husband and wife team, Peter and Martha Pollay.

Before Posana even opened its doors in 2009, we built relationships with local farmers and the Appalachian Sustainable Agriculture Project. Our commitment to serving an ever-changing local, seasonal and sustainable menu has allowed Posana to proudly be part of a community that fosters the development of local growers and makers.

Posana's cuisine and award-winning wine list are foundational to our appeal. The elegant, relaxed atmosphere and exceptional service is what has made Posana an all-time favorite for locals and a destination for visitors.

Peruse our spaces and sample menus for ideas for your gathering. Planning your event with Posana extends the extraordinary qualities inherent in our restaurant with your personal touch, making your gathering a unique gift from you to all your guests.



FEED YOUR WELL-BEING®



S P A C E S

The Mandara Gallery

Tucked away, beyond the main dining room, you'll find the Mandara Gallery, a newly-remodeled private dining area. Modern chandeliers warmly illuminate a wide space that comfortably accommodates forty-eight diners. The sophisticated neutral color palette of the room provides the perfect canvas for creative decorative and floral designs, making the room as versatile as it is beautiful.



Main Dining Room

Enjoy the warm ambiance of our main dining room artfully decorated to bring the elements of nature inside with rustic accents. Depending on the size of your group, we have flexibility to seat between 15-60 guests throughout our main dining room. Enjoy the bustling downtown scene while also enjoying privacy for your group. A Posana Private Brunch is a wonderful way to host your special daytime celebration!



B R U



N C H

BRUNCH ENTRÉES

Served Plated

\$35 per person

choose three from entire list

Posana® Signature Coffee and Tea Forte Assorted Tea is included.

SALADS

Grilled Salmon Salad

crunchy broccoli salad, charred green onions, orange, sunflower seeds, avocado sesame dressing

Joyce Farms Chicken Salad

almond, Lusty Monk mustard, celery, house aioli, grilled bread, lettuce, charred lemon dressing

Grilled Flank Steak Salad

romaine hearts, smoked bacon, grilled onions, blue cheese, chive-buttermilk dressing

Kale Salad

toasted pumpkin seeds, currants, Three Graces Dairy Manchego-style cheese, lemon, Theros olive oil, grilled chicken or seared salmon

Bitter Green Caesar

radicchio, arugula, anchovy dressing, egg, brown butter croutons, parmesan, grilled chicken or seared salmon



MAINS

Joyce Farms Chicken Breast

wild mushroom-parmesan risotto, thyme beurre blanc

Scottish Salmon

seared salmon, roasted tomatoes, local stone ground grits,
caper-lime brown butter

Sunburst Farms Trout

warm fingerling potato salad, sautéed greens,
spiced apple cider reduction

Seasonal Vegetarian Entree

Chef's selection

Biscuits and Gravy

Joyce Farms fried chicken, Jones Dairy Farm sausage gravy,
house-made biscuit, home fries

French Toast

house-made bread, organic maple syrup, fresh fruit”

EGGS

Quiche du Jour

house made quiche, fresh fruit

Three Cheese Omelet

smoked gouda, gruyere, cheddar, herbs, home fries

Salmon Benedict

grilled focaccia, asparagus, two poached eggs,
lemon-caper hollandaise

Tostada Bowl

scrambled eggs, Heritage Farms chorizo, avocado, salsa,
sour cream, Ashe County cheddar, fried tortilla

LARGE FORMAT COCKTAILS

serves 4-6

\$50 per carafe

Mimosa | sparkling wine, fresh squeezed orange juice

\$60 per carafe

Seasonal Featured Cocktail | furnished upon request

ADDITIONS

\$15 per person

Local Meats & Cheeses | assorted garnishes & breads

\$15 per person

Biscuit Bar | house made butter, seasonal selection of house made jams, local honey



DESSERTS

\$12 per person

choose one from entire list

Seasonal Fruit Crisp | pecan streusel, vanilla ice cream

Lemon Meringue Tart | vanilla anglaise, candied pistachio

Vanilla Cheese Cake | citrus curd, fruit compote,
cookie crumble, honey wafer

Chocolate Ganache Cake | chocolate sauce,
candied hazelnuts, espresso cream
vegan option available

Chocolate Pot de Crème | almond brittle, Chantilly cream,
chocolate-almond crunch

FAQs

Can I bring my own cake?

Yes, you are welcome to bring your own cake. But keep in mind that we are unable to store outside food in our coolers.

Is there a fee associated?

Yes. We have \$5 per person cake plating fee for all outside cakes.

Is there a room rental?

Yes. The rooms rental fees vary based on your event date. Please ask Maddy for a detailed quote.

Do you have a microphone / speaker?

Yes. We have a portable speaker with Bluetooth connection available for rent \$200 for three hours.

Does Posana include decorations?

We provide white table cloths and candle votives. Ask Maddy about our vendor list for some local florist recommendations.



Thank you for considering Posana® for your special event!

If you have any questions or special requests, please reach out to our
Event Sales Manager, Maddy Atendido, who will be happy
to assist you in navigating everything from dining menus to event options.

Maddy Atendido
Maddy@MandaraHG.com
office 828-505-3969 ext 101



MADDY ATENDIDO