

Poco Party Packages



Poco can accommodate up to 80 guests
 Private and semi-private dining space available
 Personalized menus and signature cocktails



— Tapas and Drinks —

Choose any 5 Tapas from Poco's Tapas Menu and one
Open Bar package:

*Each guest will get a serving of each selected Tapa
 You may also choose just drinks!*

**Tax & Tip not included*

2 Hour Open Bar	2 Hours	2 Hours + 5 tapas
House	\$35	\$55
Mid-shelf	\$45	\$65
Premium	\$55	\$75

3 Hour Open Bar	3 Hours	3 Hours + 5 tapas
House	\$45	\$70
Mid-shelf	\$55	\$80
Premium	\$70	\$90

House Bar: Includes house red/white wine, house beer and well mixed drinks
 (\$5 upgrade to add red and white sangria or one specialty cocktail)

Mid-shelf Bar: Includes mid-shelf liquor plus specialty red and white sangria

Premium Bar: Includes all liquor and specialty cocktails

— Tapas and Endless Sangria —

**Bottomless Red & White Sangria with
 A choice of 2 Tapas Per Person**

2 Hours	\$45
3 Hours	\$55



***Call or email for additional information on our packages**

212.228.4461 – 33 Ave B – party@poconyc.com

Poco Tapas Menu

— *Passed Tapas* —

Each tray serves roughly 20 people
(For party packages disregard the prices listed
next to the food and choose 5 items)

Skirt Steak and Manchego Cheese Lollipops \$65
served with pico de gallo and chimichurri

Poco's Sliders \$65
*famous 3 cheese blend, avocado crema,
chipotle mayo and pickles*

Pulled Chicken Sliders \$65
BBQ or Buffalo

Gambas al Ajillo \$80
*sautéed shrimp in a white wine garlic sauce,
crushed red pepper served over a crostini*

Bacon Wrapped Stuffed Dates \$60
*stuffed with cashew crunch and Danish blue cheese served with
smoked strawberry couli*

Chicken Paella Croquettes \$55
Chicken, chorizo, peppers and chipotle mayo

Mushroom Truffle Croquettes \$55
topped with truffle crème fraiche

Zucchini Fries \$45
*coated in parmesan cheese and lightly fried
Served with lemon-garlic aioli*

Lobster Guacamole \$60
*fresh lobster embedded in Mexican guacamole,
Served with corn tortillas
Vegan: plain guacamole**

Pan Con Tomate* \$45
*chopped tomato with basil, garlic,
olive oil served on garlic toast*

Beet Root Tartare* \$55
*beets, chives, fresh horseradish dressing,
with rye crumble*

— Stationary Platters —

Fruit and Cheese \$75

spanish cheeses with fresh fruit, toast points & fig jam

Crudite \$70

fresh seasonal vegetables served with homemade hummus

Poco Salad \$50

*mixed greens with crumbled goat cheese, almonds
and raisins tossed with a passion fruit vinaigrette*

Organic Kale Salad \$60*

*organic kale, dried cranberries, red onion,
roasted butternut squash, orange cashew parmesan cheese
with maple Dijon vinaigrette*

Smoked Cauliflower Wings \$55

*lightly fried cauliflower served with
smoked mescal maple syrup aioli*

Crispy Calamari \$65

*lightly fried and tossed in chipotle aioli with hints of honey,
piquillo, cilantro and lime*

Brussels Sprouts \$50

*crispy fried sprouts with a cashew crunch, cranberries,
and drizzled with a spicy honey*

The Macs

Poco's Special 3 Cheese Blend Topped with Herbed Panko

Lobster Mac – n – Cheese \$120

Skirt Steak and Pesto Mac – n - Cheese \$110

Pulled Chicken Mac –n- Cheese (BBQ or Buffalo) \$75

Truffle Mushroom & Spinach Mac –n- Cheese \$75

*We are very accommodating to any dietary restrictions – let us know and we can work with you on the perfect dishes for your guests

