

# ARGYLE FOOD MENU



## — TRAY PASS —

### HORS D'OEUVRES

Popcorn with Brown Butter and Cheese Powder  
Caprese Crostini - Buratta - Heirloom Tomato - Pesto  
Smoked Salmon Crostini - Dill and Chive Boursin - Herb Salad  
Mini Wagyu Slider - Hawaiian Bun - Bacon Aioli - Kale Slaw  
Fried Chicken Slider - Hawaiian Bun - Buttermilk Ranch - Pickled Cucumber  
Brie Grilled Cheese Sandwich - Truffle Oil - Sourdough Baguette  
Potato Leek Soup Shooter - White Cheddar Foam - Bacon bits - Chive  
Cheese Quesadilla - Caramelized Onions and Bell Pepper - White Cheddar - Avocado Foam  
Chicken Potstickers - Ginger Soy Sauce  
Vegetarian Egg Rolls - Chili Sauce

### DESSERTS

Chocolate Chip Cookie  
Brownie Bite  
Toffee Bar  
Lemon Bar

### PREMIUM

Little Gem Hearts - Caesar Dressing - Fried Caper - Pistachio - Parmesan Ribbons  
Beet Carpaccio Roll Ups - Honey Goat Cheese - Opal Basil - Walnut Vinaigrette  
Beef Tartar Crostini - Fried Capers - Parsley - Thousand Island  
Spicy Ahi Tuna Poke - White Soy - Ginger - Green Onion - Cilantro - Fried Shalots - Crispy Wonton  
Red Snapper Ceviche - Pickled Red Onion - Cilantro - Salsa Verde - Tortilla Chip  
Mini Crab Cakes - Lemon Aioli - Herb Salad  
Short Rib Quesadilla - Caramelized - Onions and Bell Pepper - Gruyere and White Cheddar - Avocado Foam  
Marinated Chicken Vegetable Skewer - Zucchini and Mushroom- Roast Pepper Walnut Sauce - Cilantro Vinaigrette

### PREMIUM

Lemon Cupcake - Raspberry Frosting  
Chocolate Covered Strawberries - Toasted Coconut

### CHEF CHOICE

Smoked Buttermilk Biscuit - Foie Mousseline - Berry Mostarda - Macerated Berries  
Pastrami Beef Tongue Grilled Cheese - Gruyere and Swiss - Roast Tomato Thousand Island - Pickled Cabbage  
Filet Mignon Skewer - Bone Marrow Butter - Peppered Arugula Salad  
Chilled Oyster - Pineapple and Jalapeno Mignonette - Yuzu Citrus Sauce  
Grilled Lamb Lollypop - Carrot Coconut Curry - Pickled Baby Carrots

### CHEF CHOICE

S'more Tart - Graham Cracker Crust - Chocolate Ganache - Brûlée Marshmallow  
Grilled Peaches - Pecan Crumble - Maple Whip Cream

## — STATIONS —



### PROTEINS

Beef Tenderloin - Peppercorn Sauce - Horseradish Cream  
Chicken Breast - Wild Mushroom Sauce - Arugula

### SIDES

Red Skin Mashed Potato - Butter Cream Sauce  
Veggie Stir Fry - Garlic Sesame Oil - Chili - Ginger - Thai Basil  
Steamed Broccoli and Cauliflower - Basil - Roasted Garlic - Olive Oil  
Wild Rice Pilaf

### PASTAS

Mac n' Cheese - Mozzarella  
Spinach and Cheese Ravioli - Pesto  
Fettuccine Alfredo - Parmesan  
Caprese Penne - Mozzarella - Blistered Cherry Tomato - Garlic Olive Oil

### SALADS

Caesar Salad - Romain - Parmesan - Croutons  
Asian Sesame - Napa Cabbage - Shredded Carrot - Cilantro - Ginger Soy Dressing  
Mixed Greens - Cucumber - Tomato - Balsamic Vinaigrette

### DESSERTS

Chocolate Chip Cookie  
Brownie Bite  
Toffee Bar  
Lemon Bar

### PREMIUM

Black Cod - Red Coconut Curry - Bell Pepper - Pickled Ginger - Peanut  
Spiced Roast Chicken - Spring Vegetable Sauté - Roast Garlic Purée - Herb Sauce  
Prime Rib - Au Jus - Horseradish Parsnip Purée  
Salmon - Corn Succotash - Almond - Brown Butter Lemon Sauce

### PREMIUM

Grilled Asparagus - Olive Oil - Candied Lemon Peel  
Broccolini - Chili Flakes - Garlic Chips  
Roasted Fingerling Potato - Rosemary - Garlic

### PREMIUM

Chicken Marsala Fettucini - Wild Mushroom  
Shrimp Scampi Linguini Capers - Heirloom Tomato

### PREMIUM

Quinoa Greek - Cherry Tomato - Cucumber - Feta - Mint - Parsley - Red Wine Vinaigrette  
BLTA - Mixed Green - Garlic Croutons - Heirloom Tomato - Avocado Vinaigrette  
Roast Beet - Mixed Herb Greens - Honey Goat Cheese - Walnut Balsamic Vinaigrette

### PREMIUM

Lemon Cupcake - Raspberry Frosting  
Chocolate Covered Strawberries - Toasted Coconut

### CHEF CHOICE

New York Steak - Marrow Butter - Potato Leek Purée - Arugula in Pink Peppercorn Vinaigrette  
Grilled Boneless Pork Ribs - Brussels Sprout Coleslaw - Sweet Tangy BBQ Sauce

### CHEF CHOICE

Yukon Gold Mashed Potato - Foie Gras Gravy  
Hericot Vert Casserole - Mushroom Sauce - Fried Shallot  
Grilled Artichoke - Herb Garlic Butter

### CHEF CHOICE

Roast Oxtail Ravioli - Roast Wild Mushroom - Demi Glacé Cream Sauce  
Gnocchi n' Cheese - Gruyere and Swiss - Herbed Breadcrumbs  
Linguini with Uni Cream Sauce-Lobster - Mussels - Black Cod -Caviar

### CHEF CHOICE

Kale Caesar - Fried Caper - Toasted Pistachio - Parmesan Ribbons  
Grilled Vegetable - Bell Pepper - Eggplant - Zucchini - Asparagus - Halloumi - Mixed Greens - Herbed Yogurt Dressing

### CHEF CHOICE

S'more Tart -Graham Cracker Crust - Chocolate Ganache - Brûlée Marshmallow  
Grilled Peaches - Pecan Crumble - Maple Whip Cream

# ARGYLE BEVERAGE MENU

## WELL

### VODKA

-Svedka

### TEQUILA

-Espolon  
-Monte Albon

### GIN

-Tanqueray

### RUM

-Malibu  
-Captain Morgan

### WHISKEY

-Jameson

### SCOTCH

-Johnny Walker Red

### WINE

-House Red and White (Seasonal)

### CHAMPAGNE

-Campo Viejo

### BEER (DOMESTIC)

-Bud Light  
-Budweiser

## PREMIUM

### VODKA

-Grey Goose  
-Kettle One  
-Belvedere

### TEQUILA

-Patron Silver  
-Don Julio

### GIN

-Bombay Sapphire

### RUM

-Bacardi

### WHISKEY

-Maker's Mark  
-Crown Royal

### SCOTCH

-Johnny Walker Black

### WINE

-Based on Inquiry

### CHAMPAGNE

-Moet Chandon

### BEER (DOMESTIC & IMPORT)

-Heineken  
-Amstel Light  
-Stella Artois  
-Corona  
-New Castle