

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