



BREAKFAST & BRUNCH

*PACKAGES ARE PRICED PER PERSON, 8 GUEST MINIMUM
ALL OF THE BELOW COME WITH FULL HOT COFFEE & TEA SERVICE*

ASSORTMENT OF BAGELS 5.49 / GUEST

SERVED WITH REGULAR & VEGETABLE CREAM CHEESE, AND WHIPPED BUTTER

SMOKED NOVA SCOTIA SALMON DISPLAY 14.99 / GUEST *MINIMUM 10 GUESTS*

ARTFUL DISPLAY OF SLICED SMOKED NOVA SCOTIA SALMON WITH AN ASSORTMENT OF SLICED BAGELS & FLAGELS, REGULAR & VEGETABLE CREAM CHEESE AND WHIPPED BUTTER; ACCOMPANIED BY TRAY OF TOMATOES, SLICED RED ONIONS, SLICED CUCUMBERS & CAPERS
ADD ARGYLE'S TUNA SALAD & EGG SALAD +3.99 / GUEST

CONTINENTAL BREAKFAST BASKET 6.49 / GUEST

BAGELS, DANISH, MUFFINS & SCONES; SERVED WITH REGULAR CREAM CHEESE, WHIPPED BUTTER & FRUIT PRESERVES

HOMEMADE PANCAKES OR FRENCH TOAST 6.99 / GUEST

SERVED WITH VERMONT MAPLE SYRUP & WHIPPED BUTTER

MARKET FRESH VEGETABLE OMELETS OR FRITTATAS 8.99 / GUEST

WITH ARGYLE'S SIGNATURE HOME FRIES & WHITE, WHOLE WHEAT & RYE TOAST

SEASONAL ARRAY OF SLICED FRUIT 4.49 / GUEST

FEATURING THE RIPEST FRUIT OF THE SEASON, ARTFULLY PLATTERED;
TO ENJOY YOUR FRUIT WITH VANILLA YOGURT, ADD \$1.00 / PERSON
NOT SERVED WITH COFFEE & TEA

TO ADD A SIDE DISH TO ANY ITEM ABOVE OF BACON, HAM, TURKEY BACON OR SAUSAGE, ADD 2.00 / GUEST

FRESH SQUEEZED ORANGE JUICE 1.99 / GUEST

READY FOR THE OVEN....

REQUIRES 24 HOURS NOTICE *NOT SERVED WITH COFFEE & TEA*

RICH FRENCH TOAST CASSEROLE 29.99/ TRAY (SERVES 8)

SLICED CHALLAH BATHED IN RICH EGG BATTER SPIKED WITH TRADITIONAL VANILLA BEAN & GROUND CINNAMON - AND OUR OWN SECRET SEASONING; CAN BE CUSTOMIZED WITH SLICED BANANAS & WALNUTS OR SLICED APPLES & RAISINS

FARM FRESH BAKED EGGS [29.99 / TRAY] OR EGG WHITES [39.99 / TRAY] (SERVES 8-10)

WHOLE WHIPPED EGGS BLENDED WITH ASSORTED CHEESES FOR A RICH & WARMING BREAKFAST DELIGHT... OR EGG WHITES BLENDED & TOSSED WITH ASSORTED GRILLED VEGETABLES & FRESH HERBS

HEARTY QUICHE 19.99 (SERVES 6)

BAKED IN A FLAKEY CRUST; CHOOSE YOUR VARIETY: BROCCOLI & CHEDDAR CHEESE, HAM & SWISS, CAPRESE STYLE (TOMATO, FRESH BASIL & MOZZARELLA), SPINACH, BACON & GOAT CHEESE

FEBRUARY 2019



SANDWICH PLATTERS

PACKAGES ARE PRICED PER PERSON, 8 GUEST MINIMUM

11.99 PER GUEST

ARGYLE CUSTOM DESIGNS EACH PLATTER WITH A TASTY VARIETY OF INGREDIENTS, BASED UPON EACH CLIENT'S TASTES AS WELL AS LONGSTANDING FAVORITES
OUR TEAM CHOOSES AN ASSORTMENT OF BREAD SELECTIONS, FILLINGS & SPREADS THAT WILL MAKE OUR ARTFUL ARRANGEMENT PLEASING TO THE EYE, AS WELL AS THE PALATE
PLEASE CONSULT WITH ARGYLE STAFF FOR SPECIFIC MODIFICATIONS AND/OR INCLUSIONS TO YOUR SELECTION

PRIMARY INGREDIENTS MAY INCLUDE:

HOUSE MADE RARE ROAST BEEF
OVEN ROASTED FRESH TURKEY BREAST
HERB MARINATED GRILLED CHICKEN BREAST
ASSORTED MARINATED GRILLED OR FRESH CRUNCH VEGETABLES
CRISPY CHICKEN CUTLET
ARGYLE'S FAMOUS HOUSE MADE TURKEY MEATLOAF
HONEY ROASTED TURKEY
ARGYLE'S ALL WHITE MEAT TUNA SALAD ~ HOMESTYLE EGG SALAD
CURED PASTRAMI ~ CORNED BEEF

*UPGRADE YOUR SANDWICH SELECTION TO INCLUDE THE FOLLOWING ITEMS
FOR AN ADDITIONAL 3.00 PER GUEST*

POACHED OR GRILLED CITRUS SALMON ~ GRILLED SLICED STEAK ~ POACHED OR GRILLED SHRIMP ~
SMOKED SALMON ~ SHRIMP SALAD

SHOW 'EM HOW YOU JOE! ARGYLE'S JERSEY JOES...

TRIPLE DECKER SANDWICHES WITH CHOICE OF TWO (2) MEATS, SWISS CHEESE, COLESLAW & RUSSIAN DRESSING....YOU PICK THE COMBO – WE DELIVER THE MO-JOE!

13.99 / PERSON (MIN 8)

*ALL SANDWICH PLATTERS COME WITH A CHOICE OF **Two** OF THE FOLLOWING:*

HOMESTYLE MACARONI SALAD TRADITIONAL POTATO SALAD PASTA SALAD
HEALTH SALAD ARGYLE'S FAMOUS COLESLAW HOUSE TOSSED SALAD

UPGRADE TO ANY TWO OF THE FOLLOWING SIDES, FOR +2.00 / GUEST

ORZO WITH ROASTED VEGETABLES & FETA CHEESE
ROASTED ZUCCHINI, CORN, JALAPENO & PARMESAN SALAD
NEW POTATO SALAD WITH DIJON VINAIGRETTE
ISRAELI COUS COUS WITH GRILLED VEGETABLES
CUCUMBER & TOMATO SALAD

****VEGETARIAN & GLUTEN FREE OPTIONS AVAILABLE; ASK ARGYLE'S CATERING STAFF FOR SUGGESTIONS.**

FEBRUARY 2019



APPETIZERS & HORS D'OEUVRES

PRICED PER PERSON, 10 GUEST MINIMUM

ARGYLE SPECIALIZES IN DESIGNING THE PERFECT NOTE TO GET YOUR GATHERING STARTED RIGHT! WE ARE HAPPY TO CUSTOMIZE OUR OFFERINGS TO YOUR TASTE...

PLEASE SEE SUGGESTED FAVORITES BELOW

SLICED SPICE RUBBED PORK LOIN ON POTATO CHIPS WITH RICH PAN JUS

TRADITIONAL PIGS IN BLANKETS "HOME WRAPPED"

CAROLINA BITE: TRADITIONAL PULLED PORK ON BUTTERY TOAST

PEPPER CRUSTED BEEF TENDERLOIN, SLICED ONTO GARLIC TOAST WITH HORSERADISH CREAM

ASIAN SPICED BEEF IN CUCUMBER CUPS

SLICED FILET: HERB CRUSTED, SLICED THIN, ATOP WATER CRISP WITH BLUE CHEESE BELOW & OUR OWN STEAK SAUCE DRIZZLE

RIB-ETTES: CUT FOR INDIVIDUAL ENJOYMENT! SPICY, STICKY & SWEET RIBS: GLAZED WITH OUR HOUSE RECIPE & CHARRED TO

PERFECTION

MINI BAKED MAC & CHEESE "B.O.T." BITES (WITH CRISPY BACON, CARAMELIZED ONIONS & OVEN ROASTED TOMATOES)

HERB & LEMON SCENTED GRILLED ASPARAGUS TIPS WRAPPED IN PROSCIUTTO

ROASTED ARTICHOKE PESTO STUFFED GRILLED ZUCCHINI ROLLUPS

PICK UP QUICHE ASSORTMENT: HAM, CHEDDAR & MUSHROOMS; BACON, SWISS & SPINACH; ASPARAGUS, ROASTED PEPPERS &

MOZZARELLA; DICED BROCCOLI WITH CHEDDAR CHEESE, PORTABELLA MUSHROOM WITH GOAT CHEESE

TORTILLA ESPANOLA: TRADITIONAL SPANISH STYLE POTATO OMELET TOPPED WITH EITHER ROASTED PEPPER SLIVERS OR CRISPY

SAUSAGE CHIP OR WITH SPICY CHILI OIL

MINI SLOPPY: RYE ROUNDS TOPPED WITH EITHER CORNED BEEF OR HOUSE ROASTED TURKEY, ARGYLE'S FAMOUS COLESLAW &

SPECIAL SAUCE

STUFFED MUSHROOMS: *CHOOSE*: TENDER CAPS FILLED WITH CRUMBLED HOUSE-MADE SAUSAGE, SHARP CHEESE & SPICES & BAKED

UNDER BUTTERY BREAD CRUMBS OR TENDER CAPS FILLED WITH SPINACH, SUNDRIED TOMATOES, SHREDDED PARMESAN &

ARTICHOKE HEARTS

SHREDDED GARLIC CHICKEN ON TOP OF PARMESAN CRISPS

MINI BUFFALO CHICKEN BITE SKEWERS WITH CHUNKY BLUE CHEESE DIPPING SAUCE

YOGURT MARINATED GRILLED CHICKEN SKEWERS, WITH CUCUMBER HORSERADISH SAUCE

ENDIVE LEAVES FILLED WITH LEMON HERBED RICOTTA CHEESE, TOPPED WITH SWEET CARAMELIZED ONION COULIS

CAPRESE SKEWERS WITH PESTO OIL

SEASONAL GAZPACHO SHOTS: FULL OF GARDEN FRESH FLAVOR WITH A ZING

HERB RICOTTA STUFFED GRILLED EGGPLANT WITH BALSAMIC GLAZE

DECONSTRUCTING MARGHARITA (NO, NOT A WOODY ALLEN MOVIE!) ROSEMARY FOCCACCIA BITES WITH ROASTED PEPPER SAUCE,

FRESH MOZZARELLA & BASIL

SPECTACULAR DIP BAR: FEATURING HOMEMADE GUACAMOLE, FRESH DICED SALSA, HOMEMADE SPINACH, ARTICHOKE DIP &

SEASONED CARAMELIZED ONION SOUR CREAM DIP, ACCOMPANIED BY PILES OF CRUNCHY TORTILLA CHIPS

SEASONAL DICED LOBSTER WITH CITRUS DRESSING, TOPPED WITH GRILLED PINEAPPLE ON BUTTERY TOAST

CRABBY CAKES, WITH CREAMY GINGER DIPPING SAUCE OR ZESTY REMOULADE

JUMBO SHRIMP COCKTAIL WITH ZESTY COCKTAIL SAUCE

CALIFORNIA CAKE: CRABMEAT & AVOCADO ON RICE CAKE WITH WASABI GLAZE

SMOKED SALMON WITH HORSERADISH CHIVE CREAM ON PUMPERNICKEL ROUND

MINI SALMON CAKES WITH CREAMY GINGER SAUCE

FEBRUARY 2019



SALAD ENTREES

SMALL TRAY SERVES 8-10 PEOPLE

LARGE TRAY SERVES 12-15 PEOPLE

THESE PLATTERS ARE SERVED FAMILY STYLE & ARE DESIGNED AS A MAIN COURSE FOR A LUNCHEON OR CASUAL GATHERING

CHICKEN OR TURKEY COBB PLATTER SMALL 44.99 LARGE 85.99

DICED GRILLED CHICKEN OR TURKEY BREAST WITH CRISPY BACON, AVOCADO, HARD BOILED EGGS, BLUE CHEESE & TOMATO WITH ROMAINE; SERVED WITH HOUSE GARLIC RANCH DRESSING

THE NAPOLI SALAD PLATTER SMALL 39.99 LARGE 75.99

A MIX OF BABY ARUGULA & BABY GREENS WITH SLICED ROASTED RED PEPPERS, DICED CUCUMBERS, GRAPE TOMATOES, SLICED RED ONIONS, CUBED FRESH MOZZARELLA, SHAVED PARMESAN CHEESE & FRESH BASIL

ADD GRILLED CHICKEN SMALL 49.99 LARGE 85.99

ADD GRILLED SHRIMP SMALL 59.99 LARGE 95.99

SEASHORE SHRIMP PLATTER SMALL 59.99 LARGE 99.99

CHIPOTLE SHRIMP, HARD BOILED EGGS, MARINATED ARTICHOKE HEARTS, ROASTED RED PEPPERS, CHOPPED TOMATO & CUCUMBER SALAD ON A BED OF MIXED GREENS

TUNA OR SALMON NICOISE SALAD SMALL 59.99 LARGE 99.99

VINAIGRETTE-TOSSED WHITE TUNA ~ OR ~ OVEN POACHED SALMON WITH STEAMED GREEN BEANS, WEDGES OF TOMATO, YUKON POTATOES, HARD BOILED EGGS, GREEK OLIVES & ARUGULA

MITCHIE'S STEAK SALAD PLATTER SMALL 59.99 LARGE 99.99

GRILLED SLICED LONDON BROIL, PROVOLONE CHEESE GRILLED ONIONS, GRAPE TOMATOES, FRESH BASIL, ARUGULA & ROMAINE

GREEK CHICKEN SALAD PLATTER SMALL 44.99 LARGE 85.99

SLICED HERB MARINATED CHICKEN BREAST, FETA CHEESE, KALAMATA OLIVES, RED ONIONS, SLICED CUCUMBERS, PEPPERONCINI, SLICED TOMATOES, OREGANO & ROMAINE

THE BOUNTY SALAD SMALL 44.99 LARGE 85.99

A SEASONAL ASSORTMENT OF HEARTY VEGETABLES MARINATED IN OUR SECRET BLEND & FIRE GRILLED, ARRANGED WITH CRISP DICED CUCUMBERS & PIQUANT GOAT CHEESE OVER A BED OF MIXED GREENS

CAPRESE PLATTER SMALL 44.99 LARGE 85.99

SLICED FRESH MOZZARELLA, HOUSE MADE ROASTED PEPPERS, SLICED SUNDRIED TOMATOES, FRESH BASIL & SLICED VINE-RIPENED TOMATOES OVER ARUGULA

THE ROBIN SALAD PLATTER SMALL 44.99 LARGE 85.99

SLICED CHICKEN BREAST, DRIED CRANBERRIES, GOAT CHEESE, WALNUTS, CUCUMBERS & GRAPE TOMATOES WITH MIXED GREENS

CHEF SALAD PLATTER SMALL 44.99 LARGE 85.99

A SELECTION OF HOUSE MADE PEPPER ROAST BEEF, FRESH ROASTED TURKEY BREAST, BAKED HAM, SWISS CHEESE, HARD BOILED EGGS, SLICED CARROTS, GRAPE TOMATOES, CUCUMBERS & PICKLES OVER ROMAINE

FEBRUARY 2019



ENTREES

PRICED PER PERSON, 8 GUEST MINIMUM

ARGYLE'S KITCHENS CAN PROVIDE A HUGE VARIETY OF MAIN DISH SELECTIONS & WE ARE HAPPY TO CUSTOMIZE OUR OFFERINGS TO YOUR TASTE...

PLEASE SEE SUGGESTED FAVORITES BELOW

CHICKEN

RICH CHICKEN MARSALA
ARGYLE'S FAMOUS FRIED CHICKEN
COUNTRY STYLE CHICKEN GIAMBOTTA
PARMIGIANA CRUSTED CHICKEN MILANESE
GRILLED CHICKEN & SPINACH BOWTIE PASTA
BATTER DOUSED CHICKEN FRANCESE
LEMON WHITE WINE CHICKEN PICATTA
HOUSE SPECIAL PRETZEL CRUSTED CHICKEN
HEARTY CHICKEN CORDON BLEU
CHICKEN SCARPIELLO
CHICKEN SAVOY
HERB MASSAGED ROASTED CHICKEN
HERBAL HEAVEN CHICKEN
SWEET & SOUR CHICKEN
SPINACH & RICOTTA STUFFED CHICKEN
BROCCOLI & CHEDDAR STUFFED CHICKEN
CHICKEN CACCIATORE
HOUSE SPECIALTY CHICKEN MEATBALLS

SEAFOOD

CHILI RUBBED GRILLED SHRIMP
PANKO CRUSTED TILAPIA FILETS
CITRUS SCENTED POACHED SALMON
HONEY SOY GRILLED SALMON
SESAME CRUSTED ROASTED SALMON
BAKED SALMON WITH CREAMY DIJON SPREAD
FLOUNDER FILET IN LEMON & WHITE WINE
STUFFED BAKED FLOUNDER FILET

PASTA

LASAGNA...BOLOGNESE OR GRILLED VEGGIE
BAKED ZITI...MARINARA & HEARTY BEEF
HOMESTYLE MAC & CHEESE
PENNE A LA VODKA...VEGGIE OR WITH SALMON
RIGATONI WITH SAUSAGE, BROCCOLI & PARMESAN
PENNE PRIMAVERA

TURKEY

HOUSE SPECIALTY TURKEY MEATLOAF
"THANKSGIVING" STUFFED TURKEY BREAST
SPINACH & RICE STUFFED TURKEY BREAST
HERB MASSAGED WHOLE ROASTED TURKEY
HOUSE SPECIALTY TURKEY MEATBALLS
TURKEY & ORZO STUFFED PEPPERS

BEEF

HOMESTYLE BEEF STEW
GRANDMA'S BRISKET
GRILLED SLICED FLANK STEAK WITH FRESH SALSA
BACON-WRAPPED WHOLE BEEF TENDERLOIN
HERB & PARMESAN CRUSTED BEEF TENDERLOIN
HOMEMADE SIRLOIN ROCKSTAR MEATLOAF
STUFFED WHOLE BRAISED FLANK STEAK

PORK

SPICE RUBBED ROASTED PORK LOIN
MAPLE BACON-WRAPPED PORK LOIN
APPLE CRANBERRY STUFFED PORK CHOPS
CRISP PORK CUTLET W/ HOMEMADE APPLE SAUCE
TENDER PORK CUTLETS FRANCESE STYLE
TRADITIONAL STYLE SAUSAGE & PEPPERS
RICE, PEAS & SAUSAGE STUFFED PORK LOIN

VEGETARIAN

STUFFED PORTOBELLO MUSHROOM
BARLEY STUFFED, VEGGIE SPIKED ZUCCHINI BOAT
EGGPLANT PARMIGIANA...TWO STYLES AVAILABLE
ROASTED VEGGIE RATATOUILLE OVER ORZO
STUFFED BAKED ONIONS (SWEET!)
BROWN RICE/BROCCOLI STUFFED PEPPER
CRISP EGGPLANT ROLLATINI

FEBRUARY 2019



SIDE DISHES

~HOT~

PRICED PER PERSON, 8 GUEST MINIMUM, 3.99 / GUEST

BAKED MACARONI & CHEESE
SCALLOPED POTATOES
ROASTED GARLIC WHIPPED POTATOES
MIXED SWEET & YUKON GOLD ROASTED POTATOES
FRESH GREEN BEANS WITH CHILI FLAKE
GREEN BEANS GREMOLATA
SPAGHETTI WITH BROCCOLI & GARLIC
VEGETABLE SPIKED RICE
CORNBREAD & SAUSAGE STUFFING
RAINBOW VEGETABLE STUFFING
CREAMED SPINACH CASSEROLE
ROASTED BUTTERNUT SQUASH
SMASHED SWEET POTATO CASSEROLE
CAULIFLOWER "FRIED RICE"

~COLD~

PRICED PER PERSON, 8 GUESTS MINIMUM, 3.99 / GUEST

BEET & CITRUS SALAD
POACHED SALMON & FARFALLE SALAD (+3.00/PP SUPPLEMENT)
GRILLED VEGETABLE COUS COUS
SOUTHWESTERN POTATO SALAD
RAINBOW COLESLAW
GRILLED VEGETABLE PLATTER (+1.00/PP SUPPLEMENT)
ORZO SALAD WITH GRILLED VEGETABLES & FETA CHEESE
GRILLED ASPARAGUS (+1.00/PP SUPPLEMENT)
WHOLE GRAIN QUINOA SALAD
HEALTHY GRILLED CHICKEN SALAD (+3.00/PP SUPPLEMENT)
GREEN BEAN SALAD WITH CHICKPEAS & GRAPE TOMATOES
GRILLED PORTOBELLA MUSHROOM SALAD (+2.00 / PP SUPPLEMENT)

FEBRUARY 2019



PARTY STARTERS / PARTY PLATTERS

CRISP CRUDITE SMALL (SERVES 8-10) 39.99 LARGE (SERVES 12-15) 59.99

ASSORTMENT OF CHILLED SEASONAL VEGETABLES IN BITE SIZED PIECES; WITH TWO HOMEMADE DIPS

POP-A-WHEELIES 59.99 (SERVES APPROX. 10)

WRAPS CUT IN HORS D'OEUVRES-SIZE BITES ... CHOOSE FROM: PEPPER TURKEY-GOAT CHEESE-ROASTED PEPPER; FRESH MOZZARELLA-BASIL-TOMATO-PESTO; ROAST BEEF-CHEDDAR-ROMAINE-HORSERADISH; GRILLED CHICKEN-AVOCADO-ARUGULA; FRESH TURKEY-SLICED TOMATO-GREENS_HUMMUS... OR ANY OTHER YOU DESIGN!

TIDBIT CHEESE TRAY SMALL (SERVES 8-10) 34.99 LARGE (SERVES 15-18) 64.99

ASSORTED CHEESES PREPARED IN BITE-SIZED PIECES, PERFECT FOR FEEDING A CROWD; SERVED WITH FRESH FRUIT & VEGETABLE GARNISH WITH ASSORTED CRACKERS

CRISPY FRIED ZUCCHINI, FRIED CAULIFLOWER & FRIED BROCCOLI PLATTER

SMALL (SERVES 8-10) 44.99 LARGE (SERVES 15-18) 64.99

YOU WON'T BELIEVE HOW GOOD THESE ARE WITH OUR CUSTOM BATTER! SERVED WITH CREAM SPIKED DIP

ARGYLE'S AMAZING POTATO SKINS 29.99 / TRAY (16 PIECES)

FILLED WITH A BLEND OF THREE CHEESES, GRILLED SCALLIONS & CRISPY DICED BACON; SERVED WITH SOUR CREAM

CRISPY CHICKEN FINGERS SMALL (SERVES 8-10) 34.99 LARGE (SERVES 15-18) 59.99

TENDER WHITE MEAT CHICKEN BATTERED, DUNKED IN CRISPY COATING & FRIED; SERVED WITH HONEY MUSTARD DRESSING

BUFFALO OR TERIYAKI CHICKEN WINGS SMALL (SERVES 8-10) 39.99 LARGE (SERVES 15-18) 69.99

BITE SIZED WING PIECES IN TRADITIONAL BUFFALO "MEDIUM" SPICED PREPARATION OR IN ARGYLE'S OWN TERIYAKI-SPIKED GLAZED

BRUSCHETTA BAR 39.99 (SERVES 8-10)

HEAPING PILE OF HOMEMADE GARLIC TOASTS AMID A SELECTION OF *TWO* BRUSCHETTA TOPPINGS --- TRADITIONAL TOMATO BASIL, ROSEMARY WHITE BEAN, GRILLED DICED ASPARAGUS & CHARRED CORN OR ROASTED EGGPLANT SPREAD

ANTIPASTO DISPLAY SMALL (SERVES 8-10) 59.99 LARGE (SERVES 16-18+ COCKTAIL STYLE) 119.99

A SELECTION OF CHEESE WITH DIFFERENT COMPOSITION FOR CONTRAST, DIFFERENT CURED MEATS, PLUMP OLIVE VARIETALS, ROASTED/CURED VEGETABLES (SEASONAL), GRAPE TOMATOES, DRIED FRUIT, FRESH GRAPES, FLATS, CRACKERS & CRISPS

FEBRUARY 2019



DESSERTS

8 PERSON MINIMUM

ARGYLE MARKETPLACE COOKIE & CONFECTIONS PLATTER 4.49 / GUEST

HOMEMADE DOUBLE FUDGE BROWNIE & BLONDIE PLATTER 4.49 / GUEST

EMILY'S ORCHARD-PICKED APPLE PIE 24.99 PER PIE

ARGYLE MARKETPLACE HOMEMADE RICE PUDDING 24.99 PER TRAY (SERVES 10)

NEW YORK STYLE CHEESECAKE 39.99 PER CAKE

SEASONAL SLICED FRUIT PLATTER 4.49 / PERSON

SEASONAL TOSSED FRUIT SALAD 3.99 / PERSON

BANANA WALNUT OR APPLE RAISIN BREAD PUDDING 24.99 PER TRAY (SERVES 8-10)

BEVERAGES

BOTTLED WATER 16OZ 1.50 / GUEST

SODA CANS 1.50 / GUEST 3.99 / 2 LITER

PITCHER FRESH BREWED ICED TEA 11.99

PITCHER FRESH BREWED ICED COFFEE 11.99

HOT COFFEE & TEA SERVICE 2.49 / GUEST (8 PERSON MINIMUM)



SERVICES, TERMS, CONDITIONS

ARGYLE MARKETPLACE CAN COORDINATE ALL OF YOUR EVENT NEEDS:
CUSTOMIZED EDIBLES, SERVICE STAFF, EQUIPMENT AND/OR LINEN RENTAL,
LOCATION SET UP...AND MORE!!

SERVICE STAFF PROVIDED (BASED UPON AVAILABILITY) ON A 4-HOUR MIN BASIS.

SET UP (UTENSILS, PLATES, CUPS, NAPKINS-AS NEEDED) ARE AVAILABLE FOR 1.49 PER HEAD FOR STANDARD-GRADE SERVICEWARE, OR 2.29 PER HEAD FOR UPGRADED SERVICEWARE.

DEPOSIT FOR EVENTS REQUIRED; PLEASE INQUIRE ON SPECIFICS FOR YOUR EVENT.

**ARGYLE MARKETPLACE IS AVAILABLE TO RENT AS A PRIVATE PARTY FACILITY –
ASK ABOUT AVAILABLE DATES!**

FEBRUARY 2019