



359 E. NORTHFIELD ROAD ~ LIVINGSTON, NJ 07039
(973) 992-1659 ARGYLEMARKETPLACE@GMAIL.COM

CATERING SERVICES

COMPLETE EVENT PLANNING SERVICES

*AT ARGYLE, THE FOOD PHILOSOPHY REVOLVES AROUND USING THE FRESHEST INGREDIENTS IN
CREATIVE WAYS TO ENTICE YOUR PALATE AND MAKE ORDINARY EVENTS EXTRAORDINARY!*

OUR CATERING SERVICES ARE AVAILABLE FOR ALL TYPES OF EVENTS WITH ANY NUMBER OF GUESTS:

*BREAKFASTS & BRUNCHES
BIRTHDAY PARTIES (ADULT & CHILDREN)
COCKTAIL PARTIES
SPORTS PARTIES
BARBEQUES & PICNIC-STYLE GATHERINGS
BUSINESS MEETINGS
GRADUATION
SHIVAS
ANY & EVERY HOLIDAY!*



BREAKFAST & BRUNCH

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

ASSORTMENT OF BAGELS 5.99 / 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 +4.99 / GUEST

CONTINENTAL BREAKFAST BASKET 6.99 / 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 5.99 / GUEST

FEATURING THE RIPEST FRUIT OF THE SEASON, ARTFULLY PLATTERED;
TO ENJOY YOUR FRUIT WITH VANILLA YOGURT, ADD \$1.50 / PERSON
NOT SERVED WITH COFFEE & TEA

TO ADD A SIDE DISH TO ANY ITEM ABOVE OF BACON, HAM, TURKEY BACON OR SAUSAGE, ADD 2.99 / 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 39.99/ TRAY (SERVES 8-10)

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 [34.99 / TRAY] OR EGG WHITES [44.99 / 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 29.99 (SERVES 6-8)

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

OCTOBER 2021



SANDWICH PLATTERS

PACKAGES ARE PRICED PER PERSON, 8 GUEST MINIMUM

13.99 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 3.99 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!

15.99 / 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 +2.99 / 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.

OCTOBER 2021



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 MINI
BAKED MAC & CHEESE BITES: CLASSIC SUPER CHEESE **OR** "B.O.T." STYLE (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

STUFFED MUSHROOMS: *CHOOSE:* TENDER CAPS FILLED WITH CRUMBLER HOUSE-MADE SAUSAGE, SHARP CHEESE & SPICES & BAKED
UNDER BUTTERY BREAD CRUMBS **OR** VEGETARIAN-STYLE: TENDER CAPS FILLED WITH SPINACH, SUNDRIED TOMATOES, SHREDDED
PARMESAN & ARTICHOKE HEARTS

GRILLED STEAK SPIRAL SKEWER: TENDER MARINATED GRILLED SLICED STEAK WRAPPED AROUND A FRESH MOZZARELLA BITE,
ROASTED RED PEPPER & BASIL LEAF

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

QUIERO QUESADILLA! GRILLED CHICKEN QUESADILLA WITH CORN & JALAPENO JACK CHEESE, WITH SOUR CREAM & SCALLION
GARNISH

MINI FALAFEL BITES: FRAGRANT SPICED CHICKPEA PATTIES IN POP-ABLE SIZE, FLAVORED WITH FRESH HERBS
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 FOCACCIA BITES WITH ROASTED PEPPER SAUCE,
FRESH MOZZARELLA & BASIL

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

SMOKED SALMON ROLL: THIN SLICED NOVA SCOTIA SALMON ROLLED AROUND SMOOTH SCALLION CREAM CHEESE, SMASHED
AVOCADO & LEMON ESSENCE

CALIFORNIA CAKE: CRABMEAT & AVOCADO ON RICE CAKE WITH WASABI GLAZE
THIN SLICED NOVA SCOTIA SMOKED SALMON ATOP ENGLISH CUCUMBER SLICES, WITH CAPER CREAM & DILL FRONDS
MINI SALMON CAKES WITH CREAMY GINGER SAUCE

CRISPY COCONUT SHRIMP: SEASONED, COATED & PAN FRIED LARGE SHRIMP; SERVED WITH CREAMY SIRACHA FOR A LITTLE ZIP!
CHILI SPICE GRILLED SHRIMP: OUR OWN SPICE BLEND WITH BRIGHT CITRUS NOTES & GRILLED PINEAPPLE ON A BAMBOO SKEWER

OCTOBER 2021



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

PLEASE INDICATE IF YOU'D LIKE YOUR SALAD "ARRANGED" SALAD-BAR STYLE OVER THE GREENS OR ALL TOSSED TOGETHER

CHICKEN OR TURKEY COBB PLATTER SMALL 49.99 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 69.99 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 69.99 LARGE 99.99

VINAIGRETTE-TOSSED FLAKED 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 69.99 LARGE 99.99

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

GREEK CHICKEN SALAD PLATTER SMALL 49.99 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, WITH CRISP DICED CUCUMBERS & PIQUANT GOAT CHEESE TOSSED WITH SEASONAL MIXED GREENS *COMES TOSSED*

CAPRESE PLATTER SMALL 49.99 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 49.99 LARGE 85.99

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

CHEF SALAD PLATTER SMALL 49.99 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 OVER ROMAINE

OCTOBER 2021



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
SLICED HERB CHICKEN BREAST WITH FRUITED SALSA
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

PENNE PRIMAVERA
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

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 CHIMMICHURRI
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!)
QUINOA & VEGGIE STUFFED PEPPER
CRISP EGGPLANT ROLLATINI

OCTOBER 2021



SIDE DISHES

~HOT~

PRICED PER PERSON, 8 GUEST MINIMUM, 5.99 / GUEST

PLEASE SEE SUGGESTED FAVORITES BELOW

BAKED MACARONI & CHEESE
ROASTED GARLIC WHIPPED POTATOES
MIXED SWEET & YUKON GOLD ROASTED POTATOES
SCALLOPED 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"
QUINOA WITH CARAMELIZED ONIONS & WINE-BRAISED MUSHROOMS
SPRING PENNE: AL DENTE PASTA TOSSED WITH GRILLED ASPARAGUS, PLUMP PEAS, BRIGHT PESTO & PARMIGIANO SHAVINGS

~COLD~

PRICED PER PERSON, 8 GUESTS MINIMUM, 5.99 / GUEST

BEET & CITRUS SALAD
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)
BRUSSEL SPROUT SALAD (+1.00 / PP SUPPLEMENT)

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PARTY STARTERS / PARTY PLATTERS

CRISP CRUDITE SMALL (SERVES 8-10) 49.99 LARGE (SERVES 12-15) 69.99

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

POP-A-WHEELIES 69.99 (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) 39.99 LARGE (SERVES 15-18) 69.99

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

ARTISANAL CHEESE TRAY 79.99

FOUR SELECTIONS ARTFULLY DISPLAYED WITH FRESH FRUIT, SEASONED CRISPS, SWEET DRIED APRICOTS & ASSORTED CRACKERS

ARGYLE'S AMAZING POTATO SKINS 34.99 / 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) 64.99

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) 74.99

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) 69.99 LARGE (SERVES 16-18+ COCKTAIL STYLE) 119.99

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

SPECTACULAR DIP BAR 54.99

FEATURING A CHOICE OF *THREE* FROM ...HOMEMADE GUACAMOLE, FRESH DICED SALSA, CLASSIC WHIPPED HUMMUS, ROASTED RED PEPPER HUMMUS, HOMEMADE SPINACH, ARTICHOKE DIP **OR** SEASONED CARAMELIZED ONION SOUR CREAM DIP, ACCOMPANIED BY PILES OF CRUNCHY TORTILLA CHIPS

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DESSERTS

8 PERSON MINIMUM

ARGYLE MARKETPLACE COOKIE & CONFECTIONS PLATTER 5.99 / GUEST

HOMEMADE DOUBLE FUDGE BROWNIE & BLONDIE PLATTER 5.99 / GUEST

EMILY'S ORCHARD-PICKED APPLE PIE 34.99 PER PIE

ARGYLE MARKETPLACE HOMEMADE RICE PUDDING 29.99 PER TRAY (SERVES 10)

NEW YORK STYLE CHEESECAKE 39.99 PER CAKE

SEASONAL SLICED FRUIT PLATTER 5.99 / PERSON

SEASONAL TOSSED FRUIT SALAD 4.99 / PERSON

BANANA WALNUT OR APPLE RAISIN BREAD PUDDING 39.99 PER TRAY (SERVES 8-10)

BEVERAGES

BOTTLED WATER 16OZ 1.99 / GUEST

SODA CANS 1.99 / GUEST 3.99 / 2 LITER

PITCHER FRESH BREWED ICED TEA 11.99

PITCHER FRESH BREWED ICED COFFEE 11.99

HOT COFFEE & TEA SERVICE 2.99 / GUEST (8 PERSON MINIMUM)

WE THRIVE ON THE CHALLENGE OF CREATING TAILORED MENUS FOR YOUR EVENT AND WE ARE HAPPY TO WORK WITH YOU TO FULFILL YOUR VISION. THE CREATIVE TEAM AT ARGYLE REGULARLY PREPARES SUMPTUOUS PLATTERS AND HOMESTYLE DISHES FEATURED ON OUR CATERING MENUS. HOWEVER, OUR GOAL IS TO EXCEED YOUR EXPECTATIONS BY LISTENING TO THE SPECIFIC DESCRIPTION OF YOUR EVENT AND PREPARING CULINARY OPTIONS THAT WILL SATISFY ALL OF YOUR GUESTS.

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 2.49 PER HEAD FOR UPGRADED SERVICEWARE.

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

ADDITIONAL TERMS & CONDITIONS MAY APPLY; PLEASE CONSULT WITH ARGYLE'S SERVICE STAFF

ARGYLE MARKETPLACE IS AVAILABLE TO RENT AS A PRIVATE PARTY FACILITY –

ASK ABOUT AVAILABLE DATES!

OCTOBER 2021

Argyle *Marketplace*

