

Ag

ARGENTO

Signature Package

\$95 Per Guest Plus Tax & Gratuity
PROSECCO TOAST +\$8 Per Guest

STARTERS

Served Family Style

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| FRESH BREAD, PARMESAN & OLIVES homemade fresh bread of the day, extra virgin olive oil | TARTARE DI TONNO (+\$7 Per Guest)
hand-cut yellowfin tuna, avocado,
red onion, capers, yuzu tobiko soy sauce |
| CHEESE BOARD (+\$6 Per Guest)
chef's selection of artisanal cheeses | POLPETTINE (+\$6 Per Guest)
prime beef & veal meatballs, san marzano
tomato sauce, paprika & yogurt hummus crostini |
| CHARCUTERIE BOARD (+\$6 Per Guest)
chef's selection of cured fine meats & salami | |
| FRITTO MISTO (+\$7 Per Guest)
rock shrimp, calamari, branzino, marinara | |

SALAD

Served Individually

CENTOCOLORI farm mixed lettuce, tomatoes, olives, avocado, buffalo mozzarella

FRESH CHILLED SEAFOOD

For The Table | List & Prices Upon Request

- 1 DOZEN OYSTERS** \$36
fresh east coast oysters, mignonette, cocktail sauce
- CAVIAR MP**
blini, egg, crème fresh, chives(list of caviar options upon request)
- SEAFOOD MP**
chilled lobster, alaskan crab legs, jumbo shrimp, fish crudo, clams

PASTA COURSE

Choice Of Two Options Below | Served Family Style | +\$15 Per Guest

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|--|---|
| FETTUCCINE homemade pasta, shrimp,
forest mushrooms, truffle sauce, pecorino,
oreganata | RAVIOLI CACIO E PEPE slow-braised
short rib ravioli, vermont cultured butter,
tellicherry black pepper, pecorino |
| TAGLIATELLE homemade pasta, traditional
slow-cooked veal ragù, aged parmigiano | RIGATONI AL POMODORO san marzano
tomato sauce, touch of garlic, fresh basil |

MAIN COURSE

Choose Three Options For Menu | Served Individually

- SALMON OREGANATA** skuna bay salmon, pistacho & capers, champagne-mustard sauce
- ROASTED BERKSHIRE PORK CHOP** tropea onions, cherry hot peppers, au jus
- BRANZINO** (Fillet) oven roasted mediterranean sea bass, lemon & herbs, field greens
- ROASTED CHICKEN** 12 hours marinated organic giannone farms half chicken, pan jus
- NEW YORK STRIP** (+\$15 Per Guest) 12oz dry aged prime ny strip, its own melted jus
- VEAL CHOP PARMIGIANA** (+\$15 Per Guest) 14oz traditional "veal parm,"
tomato sauce, mozzarella di bufala, parmigiano, rucola

SIDES

Choose Three Items | Served Family Style

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|----------------------------------|-------------------------------------|
| HEN OF THE WOOD MUSHROOMS | ROASTED YUKON GOLD POTATOES |
| BURNT BRUSSELS SPROUTS | ROASTED HEIRLOOM CAULIFLOWER |
| SAUTEED SPINACH | MAC & CHEESE |
| CREAM OF SPINACH | TRUFFLE MAC & CHEESE |
| BROILED ASPARAGUS | |

DESSERT

Served Family Style

ASSORTED SELECTION OF ARTISANAL HOMEMADE DESSERTS

Let Us Know Your Preferences & We Will Make A Custom Package For You!

DISCLAIMERS:

Menu Items, Preparations & Pricing Are Subject To Change Due To Availability.
Tailored Menu, Hors D'Oeuvres, Wine, Cocktails, Non-Alcoholic Beverages & Coffee Are Available A La Carte In Addition
To The Price Per Person Upon Request. Please Inform Us Of Any Allergies Or Dietary Restrictions In Advance
We Recommend Pre-Selecting Your Wine Choices. Corkage Fee \$65 (Per Regular 750ml Bottle)
20% Gratuity & Local Taxes Will Be Added To All Event Bookings. A \$50 Per Person Deposit Required Upon Booking.
Full Deposit Refunded In The Event Of A Cancellation 1 Week Before The Scheduled Event.
A Room Charge May Incur Based On Number Of Guests. Guest Count & Menu Must Be Set 7 Days In Advance.
No Show Guests Or Adding Guests After Guest Count Is Set Will Be Charged Full Price. Other Restrictions May Apply.

DOPO
HOSPITALITY GROUP