

# Argyles Events And Catering



Argyles is a full service catering company. We provide staffing, service, varied menus, full bar and beverage, bartenders, Linens, Glassware, Silverware, 1963 Rolls Royce, We have in house planners to help you every step of the way. Located at Argyles Restaurant 4716 N. Croatan Hwy Kitty Hawk, NC 252-261-7325 [argyles@charter.net](mailto:argyles@charter.net)  
[www.argyleseventsandcatering.com](http://www.argyleseventsandcatering.com)

Congratulations!!

My name is Debra. I am the owner/executive chef of Argyles Events and Catering. I have a question what is the first thing a bride should do when planning a wedding?

I would love to speak with you about your upcoming wedding. We do both catering at our catering facility located in Kitty Hawk, also offsite catering and specialize in weddings. Our Sister Company "Icing on the Cakes" does custom wedding cakes.

. We are competitive, artistic and committed to making sure your day is just as you want it. Put your trust in Argyles and we will fulfill all of your expectations.

[argyles@charter.net](mailto:argyles@charter.net)

252-261-7325

Sincerely,

Debra, Argyles Events

And Catering

Located at

## Argyles Restaurant

4716 N. Croatan Hwy (158)

Kitty Hawk, NC 27949

[www.argylesrestaurant.com](http://www.argylesrestaurant.com)



### The Hatteras A \$39.95

Choice of:

- 4 Hors D'oeuvres
- 3 Entrees
- 1 Starch
- 1 Vegetable
- Rolls and Butter

### The Kitty Hawk B \$39.95

Choice of:

- 3 hot Hors D'oeuvres
- 1 Cold Platter
- 3 entrees
- 1 starch
- 1 vegetables
- Rolls and butter

### The Corolla C \$39.95

- 1 cheese platter
- 1 veggie and dip platter
- 2 hot Tapas
- Salad ( Choice of Baby Field Green, or Caesar)
- 2 Entrees
- 1 Starches
- 1 Vegetables
- Rolls and Butter

### The Duck Hors D'oeuvres PKG \$35.95

Choice of:

- 10 Hot or cold Appetizers

Additional Services available call for pricing:

### Carolina BBQ \$26.95

Choice of 2 entree items

- Pull Pork BBQ
- BBQ Chicken
- Baby Back Ribs
- Beef Brisket
- Corn Bread
- Rolls
- Choice of 2 sides
- Mac and cheese
- Pasta Salad
- Baked Beans
- Cole Slaw



## Carving Station Options

Prime Rib of Beef

Roasted pork loin with a dried plum and apple filling

Maple Glazed Virginia Ham

Roasted Turkey Breast

Wild Mushroom Crusted Angus Filet Mignon

Add 7.00 per person

Herb crusted rack of Lamb add 7.00 per person



## Pasta Station Options

Fettuccini, tortellini, linguine, fusilli,

penne, bow ties, cavatelli

Marinara

Roasted garlic and oil

Fettuccini Alfredo sauce

Sides: Mushrooms

Peppers,

Garlic,

Shallots

Artichokes

Sundried tomato

Chicken

Shrimp add 2.00 per person

Bolognese meat



## Seafood Station options

Oysters

Clams

Mussels

Crabcakes

Lobster Add 10.00 per person

Shrimp

Scallops

Stuffed flounder

Macadamia nut crusted Mahi

W/pineapple rum sauce

Grilled Mahi with a pineapple Pico



## Slider Station

Mini angus beef burgers or chicken

Rolls

Cheddar, American, Swiss, Pepper jack Cheeses

Red onion

Tomato

Lettuce

Mayonnaise

Ketchup

Mustard

Pickles



## Fajita Station Choice of 3

Pork, Shrimp, or Chicken

Tortillas

Condiments

## OBX Clambake

Corn on the cob

Clams

Mussels

Lobster

Shrimp

Red potatoes

## BBQ Drop Off or Service \$26.95

### Choice of 3

BBQ Chicken Breast

Baby Back Ribs or NC pulled pork BBQ

Beef Brisket Hot wings BBQ style

Hot dogs, Sausages, Burgers

Corn on the Cob

Choice of cole slaw, Baked Beans or pasta salad

Corn Bread

Additional items call or email, for pricing

Grilled Shrimp

Clams, Oysters, and Tuna



## Platter Selections

Assorted Cheese platter, and crackers Cheddar, Gruyere, Havarti Dill, Jalapeño Jack Served with assorted crackers crackers  
Artisanal Cheeses available on request at an additional cost  
Veggie Platter  
Fruit Platter

## Hot Appetizer Selections

- \*Mini Crab cakes; sautéed to a golden brown served with a Chipotle Red pepper Remoulade
- \*Grilled Ahi tuna platter: with a sweet and sour infused Ponzu sauce, wasabi, seaweed salad, pickled ginger
- \*Chicken En Croute: Tender chunks of chicken breast in a shallot, wine, rosemary and Thyme scented sauce wrapped in Puff Pastry
- \*Fresh Spanikopita: Fresh spinach, parmesan, garlic, onion stuffed in a Puff pastry served golden brown
- \*Artichoke Strudel: "savory artichoke hearts, Romano cheese and fresh tarragon in Phyllo
- \*Coconut Shrimp: fried and served with a tropical rum dipping sauce
- \*Filet Mignon Tender slices of Angus Filet: served with a Garlic and cheese infused demi glaze
- \*Savory Meatballs: with 3 sauces to dip
- \*Chicken cordon Bleu minis: Chicken Breast stuffed with ham and mozzarella served with a dijon homey mustard
- \*Thai-style chicken or pork Dumplings with a sweet chili dipping sauce
- \*Prosciutto and brie stuffed mushroom caps
- \*Our Signature Lemon and garlic crusted Scallops with a Citrus basil aioli
- \*Tropical Key West Chicken with a Caribbean rum dipping sauce
- \*Caprese BLT on a slider roll drizzled with Balsamic glaze
- \*Thai Chicken with a savory peanut sauce

## Dips

- \*Hot crab dip served with Pita triangles and Fried Tortilla Chips
- \*Artichoke dip Served with pita triangles
- \*Hot Spinach Dip Served with pitas and Fried Tortillas
- \* Nacho

## Served Plated, Buffet, or Family Style

### Entree Items

- \*OBX Cajun Shrimp and Grits
- \*Tropical Key West Chicken with a Caribbean rum dipping sauce
- \*Twin Herb Breast of Chicken with a wine scented herb infused sauce
- \*Pasta Provencal, wild mushrooms, sundried tomatoes, artichokes, garlic, shallots, in a creamy vodka sauce
- \*Slow Roasted Boneless Prime Rib of Beef served with pan au Jus and a delicate horse radish cream
- \*Grilled Mahi Mahi with a Pineapple Salsa
- \*Shrimp Daniel Large Shrimp filled with a crab stuffing and served with A Lobster remoulade sauce
- \*Cedar planked Salmon glazed with a maple and soy infusion
- \*Wasabi and Coriander Fired Ahi Tuna glazed with a citrus scented Asian Garlic Soy
- \*Coconut Shrimp Served with a Tropical rum dipping sauce
- \*Natural chicken breast stuffed with brie and proscuitto encased in a light bread crumb and served with a mustard and wine sauce
- \*Flounder stuffed with crab served with a fresh lemon beurre blanc
- \*Carolina Crab cakes served with a fiery roasted pepper aioli
- \*Pistachio Crusted Chicken Breast in a Dijon herb wine sauce
- \*Fall off the bone smokehouse ribs
- \*Apple and Plum glazed roast pork tenderloin

### Available at an Additional Charge:

- \*New York Strip - charbroiled to perfection,
- \*Lump Crab Stuffed Lobster Tail served with drawn butter
- \*4oz Maine Lobster Tails broiled and served with drawn butter
- \*Wild Mushroom and bleu cheese crusted Filet Mignon



## Salads

- \*Caesar salad: Crisp Romaine lettuce, tossed with our House Caesar dressing and finished with savory croutons & Fresh Parmesan cheese
- \*Baby field green Salad with Sliced Pear, candied Pecans, red onions, cucumber slices, and cherry tomatoes. Choice of Two: Champagne Pear Vinaigrette, Chipotle Citrus Lime Vinaigrette, Raspberry Vinaigrette or Fresh Basil Balsamic Vinaigrette
- \*House Chopped salad: Romaine lettuce, baby spinach, broccoli shred, Julienne carrots, red onion, sliced cucumbers, savory croutons. Choice of Ranch, or Cranberry Vinaigrette

## Starches

- \*Baked Potato" Served with chive sour cream, and Butter
- \*Buttery chive Yukon gold smashed potatoes "
- \*Tuscan Parmesan Risotto"
- \*Rosemary Potatoes"roasted triangles of potato tossed with rosemary and onion
- \*Gratin Potatoes creamy gruyere, and scented with nutmeg"
- \*Dauphanoise potatoes"
- \*Rice pilaf"
- \*Mashed Potato Martini Bar" \$3.00 per person
- \*Pasta"
- \*Red Bliss potatoes"

## Vegetables

- \*Fresh grilled Asparagus Spears"
- \*Mixed grilled vegetables dusted with citrus herbs
- \*Baby Carrots butter, shallots and parsley"
- \*Broccoli with a rich cream cheddar sauce"
- \*Corn on the cob"
- \*Green Beans tossed with caramelized garlic"



## Rehearsal Menu \$32.95

Choice of three

### Taste of Tuscany

\*Tortellini Romano... Tomato, Egg, and spinach tortellini in a wild mushroom, sun dried tomato vodka sauce ...!

### Ocean Fare

\*Jumbo Tempura Coconut Shrimp... drizzled with a tropical fruit and rum puree accompanied by a risotto spring roll and seasonal vegetables...

\*Grilled Mahi Mahi topped with a Key lime infused Mango Salsa accompanied Risotto spring roll and chef's vegetable...

\*Wasabi and Coriander Crusted Ahi Tuna Filet... accompanied by a citrus Ponzu essence , served with a parmesan infused Risotto spring roll, pickled ginger, Asian seaweed salad, vegetable Du Jour ...

\*Shrimp Daniel.... Jumbo shrimp stuffed with an island spiced lump crab drizzled with a creamy lobster sauce...

\*Argyles Crab Cakes Served with our Lobster and crab sauce and seasonal starch and Free Range

\*Slow Roasted Aged Certified Angus Prime Rib of Beef (owners cut) ... served with a delicate horseradish sauce, and served with Seasonal starch and vegetable

Thai Chicken topped with a savory peanut sauce Pineapple Pico and seasonal starch and vegetable

All served with our House salad, and seasonal accompaniments

Served with a choice of 3 desserts

Choices listed on the next page

Your house or ours never a room fee!

## Desserts Choice of 3

Amaretto Chambord Torte  
Chocolate Grand Marnier Cake  
Triple Fudge Kahlua torte  
Snickers Pie  
Turtle Pie  
Key Lime Pie  
Creme brûlée  
Cheesecake  
Eclair Cake  
Cannoli  
Eclairs  
White Chocolate Key Lime  
Red Velvet  
Cookies  
Brownies



## Bar Packages

Bar Setups \$6.50 Per person

" Soda, Bottled Water, Juices, Mixers, Fruit wedges, Lime Juice, Sour Mix, Margarita Mix, Ice and Ice Coolers

" " Bartender by request (client will have to have wed safe insurance with Argyles named as additional insured) client providing beer, wines, and liquor " "

" " "

## Top Shelf Liquors

Grey Goose, Bombay Sapphire Gin, Johnny Walker Black, Crown Royal, Bacardi Silver or Captain Morgans, 3 choices of domestic or imported beer

" Chardonnay and Cabernet, bar service and setups

Bartender

" " " 30.00 ++ per person

## Premium Liquors

Smirnoff, Beefeaters gin, Bacardi silver, Dewars, Jim Beam Bourbon, Seagrams 7, Cuervo gold, , bar service and setup 2 choices of domestic or imported beer

Chardonnay , Cabernet, Pino Grigio, Sauvignon Blanc, Wine

Bartender

" " " 25.00 ++ per person

## Beer and Wine

Ice, sodas, bottled water, staff, 3 selections of domestic or imported beer, Chardonnay and Cabernet

Sauvignon, Bartender

" " " 20.00 ++ per person

Additional hours 6.00 ++ per person per hour

Champagne Toast

" " " 3.00 ++ per person"



## All Inclusive packages.

We can set up your reception at Argyles Catering Facility. Our all inclusive package includes the following:

China, Glassware, Linens,  
Silverware,  
Full Bar unlimited drinks  
and beverages,  
Cocktail Hour with 4 passed  
Hors d'oeuvres,  
Dinner Hour  
3 entrees, Starch, Vegetable,  
rolls,  
wedding cake 3 tier with  
choice of flavors and fillings  
and design,  
Staffing to serve  
Bartender  
4 hours from the start of the  
cocktail hour to the last  
dance.

50 People 4995.00.00

60 people - 5995.00

75 people - 7495.00

The perfect location for your  
rehearsal dinner too! We do  
off site rehearsals as well

Argyles can also arrange full  
service packages off Site at  
your location We will do as  
much or as little as you  
request. We will custom design  
your menu and package



