



Steakhouse, Seafood Grill and Restaurant



105-07 Metropolitan Avenue
Forest Hills, NY 11375

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IN-HOUSE CATERING MENU FOR YOUR SPECIAL OCCASIONS

Party Availability:

Sunday thru Thursday 12pm – 12am

Friday 12pm – 6pm

Saturday 12pm – 5pm

Catered parties are for twenty people or more.

OPTION ONE - Three Hour Party

PASTA Host choice of one at time of booking...

**Homemade Cheese or Spinach Ravioli al Filetto
Rigatoni a la Vodka
Homemade Linguini al Beef Ragù**

SALAD Host choice of one at time of booking...

**Classic Caesar Salad
Baby Arugula and Parmesan Salad
Countryside Seasonal Salad**

ENTRÉE Guest choice of...

**Argentinean Combination: Angus Top Sirloin Steak with guest choice of
Argentinean Chorizo, Black Sausage or Veal Sweetbread**

Homemade steak fries, chimichurri, criolla sauce

Angus Skirt Steak

Homemade steak fries, chimichurri, criolla sauce

Pork Loin Chops

Pork loin chops grilled to perfection. Chimichurri, criolla sauce, piquillo peppers, Spanish rice.

Chicken Neapolitan

Free-range chicken cutlet Milanese style, sealed in the oven with country ham, mozzarella and homemade tomato sauce. Homemade creamy mashed potatoes.

Paella Valenciana

Shellfish and chicken paella: Fresh little neck clams, P.E.I. mussels, jumbo shrimp, calamari, chicken, chorizo from Spain and Spanish rice slowly cooked with garlic, onions, peas, roasted red peppers and imported saffron.

Roasted Salmon Dijonnaise

Fresh Norwegian salmon roasted with EVOO, citrus juices and herbs.
Homemade creamy mashed potatoes and seasonal vegetables.

Menu as Shown

\$35

With Unlimited Wine,
Sangria and Soda

\$50

With Three Hours Open Bar:
Unlimited Cocktails, House Liquor,
Wine, Sangria, Beer, Soda and
Champagne Toast

\$65

Plus tax & 18% gratuity (and 3% credit card fee if applicable)
Children 4-10 years old ordering from Children's Menu options & Drink \$18.

Add Empanada \$2.50 Guest choice of one...

Beef or Chicken Empanada

Add Dessert and Coffee or Tea \$7 Guest choice of one...

**Homemade Flan with Dulce de Leche and Cream
Ice Cream Duetto
Fruit Sorbet**

Add Service of your Own Occasion Cake & Coffee or Tea \$4

OPTION TWO - Four Hour Party

APPETIZERS Guest choice of...

**Baked Clams
Crispy Fried Calamari
Crab Stuffed Mushrooms
Homemade Spinach ravioli al Filetto**

PAMPAS SALAD

Selected baby greens, watercress, cherry tomatoes, red onions, hearts of palm, ripe avocado with extra-virgin olive oil - balsamic vinaigrette

ENTRÉES Guest choice of...

Prime Strip Steak

Prime strip steak grilled to your liking.

Pepperoncini, fire roasted red peppers, chimichurri, homemade french fries.

Prime Shell Steak al Roquefort

Prime shell steak medallions grilled to your liking and sealed with Roquefort cheese, touch of Dijon, fresh herbs, and light cream. Sautéed fresh spinach.

Shellfish Paella

Fresh jumbo shrimp, little neck clams, P.E.I. mussels, jumbo shrimp, calamari, chicken, chorizo from Spain and Spanish rice slowly cooked with garlic, onions, peas, roasted red peppers and imported saffron.

Stuffed Chicken Breast Pampas

Free range chicken breast slow roasted brick style with fresh herbs, lemon juice and olive oil, stuffed with prosciutto, mozzarella and spinach. Grilled pesto tomato, sautéed fresh wild mushrooms.

Roasted Wild Salmon and Jumbo Shrimp

Fresh wild salmon steak and fresh wild jumbo shrimp roasted with fresh herbs, lemon juice and extra-virgin olive oil. Grilled chimichurri tomato, grilled seasonal vegetables.

DESSERT Guest choice of...

**Homemade Crème Brulee Cheesecake
Homemade Chocolate Mousse Cake
Ice Cream & Sorbet
pampas Fruit platter**

Plus – Coffee, Tea or Espresso

Menu as Shown

\$50

With Unlimited Wine,
Sangria and Soda

\$70

With Three Hours Open Bar:
Unlimited Cocktails, House Liquor,
Wine, Sangria, Beer, Soda and
Champagne Toast

\$90

Plus tax & 18% gratuity (and 3% credit card fee if applicable)
Children 4-10 years old ordering from Children's Menu options & Drink \$18.