

SPECIAL EVENT MENUS

SERPICO

Contemporary American



SERPICO IS A COLLABORATION BETWEEN JAMES BEARD AWARD-WINNING CHEF PETER SERPICO AND RESTAURATEUR STEPHEN STARR. LOCATED ON SOUTH STREET, THE 60-SEATER HAS A TRUE NEIGHBORHOOD FEEL WITH COZY BOOTHS. THE CUISINE IS INGREDIENT-DRIVEN OFFERING A SEASONALLY EVOLVING MENU OF PLAYFUL YET FAMILIAR TAKES ON GLOBAL FARE.

FEATURES

- Seating is available in the Main Dining Room for groups up to 23 people, and available at the Chef's Counter for groups of up to 18 people.
- Multi course Chef's Tasting Menu is an available option
- Esoteric Wine list, craft cocktails, and beers

SERPICO

604 SOUTH ST.

serpicoonsouth.com

For more info
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267-886-1401

SAMPLE MENU

SERPICO

Served Family Style



Because our menu is constantly evolving based on seasonality, your event menu will be created by Chef Serpico the day of your event. Included are sample event menus with our standard pricing so you have an idea of what we can offer. Your menu would likely be similar to these based on which menu style you choose -typically a combination of our signature dishes, seasonal ingredients, with a balance of vegetables, meat and seafood.

*** All allergy requests must be made in advance. ***

FIRST COURSE

HAMACHI TARTARE

ginger, scallion, dijon, crispy cracker

BEET & GOAT CHEESE SALAD

pistachio, blood orange, kohlrabi, thai basil

CONFIT CARROTS

crispy phyllo, ginger sauce, scallion, thyme

MAC & CHEESE

hand torn pasta, lancaster cheddar, crispy béchamel, paprika

SECOND COURSE

BEEF SHORTRIB

grilled broccoli, crispy potatoes, mustard mirin

BACON WRAPPED PORK

smoked kabocha, white bean falafel, kale, long hots

ORA KING SALMON

romesco, beluga lentils, brussels sprouts, bacon broth

DESSERT

TOASTED APPLE CAKE

burnt apple sauce, brown butter, vanilla ice cream, caramel

ROCKY ROAD

frozen chocolate pudding, toasted marshmallow, candied walnuts

\$75.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

SAMPLE MENU

SERPICO

Limited a la Carte Dinner



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FIRST COURSE

CONFIT CARROTS

crispy phyllo, ginger sauce, scallion, thyme

BEET & GOAT CHEESE SALAD

pistachio, blood orange, kohlrabi, thai basil

RAW DIVER SCALLOPS

buttermilk, poppy seeds, green yuzu kosho, white soy, chive

SECOND COURSE

(EACH GUEST SELECTS ONE ITEM)

MOM'S MAC & CHEESE

hand torn pasta, lancaster cheddar, crispy béchamel, paprika

CHICKEN & SNAIL LASAGNA

hazelnut pesto, pecorino, béchamel

THIRD COURSE

(EACH GUEST SELECTS ONE ITEM)

SLOW POACHED HALIBUT

charred cabbage, green olive sauce, pistachio, raisin

BACON WRAPPED PORK

smoked kabocha, white bean falafel, kale, long hots

BEEF SHORT RIB

whole grain mustard, grilled broccoli, fried potatoes

DESSERT

(EACH GUEST SELECTS ONE ITEM)

ROCKY ROAD

frozen chocolate pudding, toasted marshmallow, candied walnuts

TOASTED APPLE CAKE

burnt apple sauce, brown butter, vanilla ice cream, caramel

\$85.00 PER PERSON*

*Amount does not include taxes, gratuity or special events fee.

menus subject to change

HORS D'OEUVRES

SERPICO



SELECT 6

DEEP FRIED DUCK LEG

hoisin, Martin's potato roll, cucumber, scallion

CRISPY POTATOES

sour cream, chive, trout roe

KOREAN FRIED CHICKEN WINGS

chili glaze

DEEP FRIED MAITAKE MUSHROOM

jalapeño mayonnaise

HAMACHI TARTARE

ginger, scallion, dijon

TURNIP CAKE WITH KING CRAB

old bay butter

ROASTED JAPANESE EGGPLANT

aka miso, nori

\$30.00 PER PERSON, PER HOUR*

Minimum of two hours required.

*Amount does not include taxes, gratuity or special events fee.

STATIONS

SERPICO



OYSTERS

pickled ramp mignonette

\$14 per person*

SLOW ROASTED PORK SHOULDER

grilled rice, kimchi

\$18 per person*

SLOW ROASTED LAMB LEG

charred eggplant, long hot pesto

\$22 per person*

28 DAY DRY AGED SIRLOIN

pommes purée, confit carrot

\$40 per person*

DESSERT

CHEFS CHOICE DESSERT PLATTER

\$9 per person*

Set up for up to two hours.

*Amount does not include taxes, gratuity or special events fee.