



Banquet Menu

\$35

Menu 1 PAMPAS

Appetizers

Ceasar Salad
served family style



Course 1

Beef Empanada
peppers, onion, garlic, spices



Main Course

Pechuga a la Brasa
wood fired chicken breast
Mashed Potatoes
infused with cilantro & serrano pepper
Caponata
seasonal sautéed vegetables



Dessert

Budín de Pan al Chocolate
chocolate bread pudding

\$50

Menu 2 TANGO

Appetizers

Served Family Style

Calamari Marplatense
lemon, olives, almonds, aioli, parsley
Lamb & Chorizo Meatballs
tomato, garlic, parmesan, charred baguette



Course 1

choose 1 item

Spinach & Cheese Empanada
ricotta, parmesan, herbs
Beef Empanada
peppers, onion, garlic, spices
Gauchito Salad
romaine, napa cabbage, blue cheese, almonds, raisins, bacon vinaigrette



Main Course

choose 1 item

- **Entraña**
skirt steak
Purée Rustico | Mix Greens
- **Pollo a la Brasa**
wood fired jidori chicken
Purée Rustico | Mix Greens
- **Salmón**
pan roasted salmon, salsa criolla
Gaucho Rice | Mix Greens



Dessert
choice of

Budín de Pan al Chocolate
Dulce de Leche Flan

Enhancements

TOMAHAWK 100 each
LOBSTER 65 each
CHIPAS 12 (12pcs)



Banquet Menu

\$75 Menu 3 PATAGONIA

<i>Appetizers</i>	Chipas delicious cheese bread
<i>Course 1</i>	Prawns and Palms tiger prawns, hearts of palm, avocado, mint, chives, lemon vinaigrette, pistou
<i>Main Course</i> choose 1 item	<ul style="list-style-type: none"> • Sea bass grilled sea bass, wine chimichurri with mussel broth, served in a hot clay skillet Gaucho Rice Humitas Salteñas • Ribeye perfectly marbled ribeye Mashed Potatoes Seasonal Veggies • Filet Mignon Mushrooms Mashed Potatoes
<i>Dessert</i> choice of	Budín de Pan al Chocolate Dulce de Leche Flan



\$100 Menu 4 BUENOS AIRES

<i>Appetizers</i>	Chipas delicious cheese bread
<i>Course 1</i>	Prawns and Palms tiger prawns, hearts of palm, avocado, mint, chives, lemon vinaigrette, pistou
<i>Main Course</i> choose 1 item	<ul style="list-style-type: none"> • Lobster grilled lobster, lemon pistou, smoked garlic butter Gaucho Rice Humitas Salteñas • Wagyu Ribeye perfectly marbled ribeye Mashed Potatoes Premium Asparagus
<i>Dessert</i> choice of	Budín de Pan al Chocolate Dulce de Leche Flan



Enhancements

- TOMAHAWK 100 each
- LOBSTER 65 each
- CHIPAS 12 (12pcs)

Bar Package

Package bars are billed per person, per hour

GAUCHO *Style*

Per Person

1 Hour - \$35
2 Hours - \$45
3 Hours - \$55

Well Spirits + Mix

Draft Beers

Sangria

Los Haroldos Chardonnay

Los Haroldos Malbec

GAUCHO *Style Premium*

Per Person

1 Hour - \$49
2 Hours - \$59
3 Hours - \$69

Premium Spirits + Mix

Draft and Bottled Beers

Margarita

blanco tequila, cointeau, lime, simple

Mercado

vodka, lime juice, cucumber purée,
simple syrup, tajin rim

Old Fashion

bourbon, simple-syrup, angostura
orange expression

Humberto Canala Riesling

Luigi Bosca D.O.C.

