

SERPICO

GROUP DINING MENUS

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.

604 SOUTH STREET, PHILADELPHIA | SERPICOONSOUTH.COM



FEATURES

- Seating is available in the Main Dining Room for groups up to 20 people, and available at the Chef's Counter for groups of up to 18 people.
- À la carte and Chef's Family Style Tasting Menu options both available
- Esoteric wine list, craft cocktails, and beers

FOR MORE INFORMATION CONTACT KERRI@STARR-RESTAURANTS.COM | 267-238-3651

*menus subject to change

SAMPLE MENU I 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 will include combination of our signature dishes and seasonal ingredients, with a balance of vegetables, meat and seafood. Feel free to take a peek at our current dinner menu on our website a few days prior to your event to get an idea of the type of dishes that might appear on your menu that evening: <https://serpicoonsouth.com/menus/dinner/>.

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

Available Sunday and Tuesday-Thursday Only

FIRST COURSE

FRESH CREATIVE, COMPOSED APPETIZER

examples: raw diver scallop, king oyster mushroom, hamachi tartare

ELEGANT SEASONAL VEGETABLES

examples: roasted beets, melon salad, marinated spinach

SECOND COURSE

FISH DISH

example: halibut

CREATIVE, 'FOODIE' FAVORITE

examples: short rib, fried duck legs

DESSERT

examples: rocky road, maple panna cotta, apple cake

\$65.00 PER PERSON*

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

SAMPLE MENU II 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 will include combination of our signature dishes and seasonal ingredients, with a balance of vegetables, meat and seafood. Feel free to take a peek at our current dinner menu on our website a few days prior to your event to get an idea of the type of dishes that might appear on your menu that evening: <https://serpicoonsouth.com/menus/dinner/>.

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

FIRST COURSE

FRESH CREATIVE, COMPOSED APPETIZER

examples: raw diver scallop, hamachi tartare

ELEGANT SEASONAL VEGETABLES

examples: roasted beets, melon salad, marinated spinach

SECOND COURSE

A SEASONAL SPECIALTY

examples: king oyster mushroom, japanese eggplant

A CHEF FAVORITE

examples: dry aged sirloin tataki, enoki mushroom

THIRD COURSE

FISH DISH

example: halibut

CREATIVE, 'FOODIE' FAVORITE

examples: short rib, fried duck legs

DESSERT

examples: rocky road, maple panna cotta, apple cake

\$85.00 PER PERSON*

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

HORS D'OEUVRES

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

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*

CHEFS CHOICE DESSERT PLATTER

\$9 per person*

Set up for up to two hours.

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