

Corporate Dinner Menus:

- *Pricing is per person and is based on a minimum of 20 guests – buffet style service. Please add \$20.00 surcharge of groups of 10 -19 guests.*
- *The Irregardless Café would be pleased to provide service at 18% or \$20.00/hour per server*
- *Pick-up or Delivery with or without set-up is an option*
- *Sales tax is 8%*
- *Desserts, baked fresh daily, may be added to these packages*
- *Full bar of Irregardless fine wine, beers and mixed drinks available, please see separate Bar listings*
- *The Irregardless Café would be happy to arrange for either disposable or rental dishes, tables, chairs, linens, tents..., flowers and musicians at the corresponding cost*

Appetizers:

- Please check Heavy Hors D'oeuvres menu

Salad: *Plated: \$ 4.00 - \$7.00 per guest, On Buffet line: \$3.00 - \$5.00 per guest*

- **Garden Salad:** Field Greens w/ Lettuce, Purple Cabbage, Onions, Celery, Alfalfa Sprouts, Sunflower Seeds & seasonal vegetables. Served with home-made dressings: Lemon Tahini, Honey Mustard, Balsamic Vinaigrette, Bleu Cheese, Low Cal Ranch
- **Caesar Salad:** Fresh Romaine tossed with Irregardless' Lemon Parmesan Dressing w/ herbed Croutons & shaved Parmesan Cheese
- **Avocado Salad** - Fresh sliced avocado, mixed greens, diced tomatoes, toasted walnuts and parmesan cheese tossed with a lemon vinaigrette. Garnished with fresh crustini.
- **Pear Bistro Salad** - Mixed greens tossed with lemon shallot vinaigrette. Served with fresh pear slices, bleu cheese and toasted walnuts.
- **Warm Goat Cheese Salad** - Fresh goat cheese herbed and griddled. Served on mesclun greens with raisins, toasted nuts, and a creamy toasted shallot vinaigrette.
- **Greek Salad** - Greek style salad featuring mixed greens with diced tomatoes, cucumbers, kalamata olives, red onions, feta cheese, and a balsamic vinaigrette.
- **Bistro Salad:** Field Greens with spicy caramelized Pecans, crumbled Cheese and Raspberry Vinaigrette
- **Spinach Salad:** with Mushrooms, Sliced Sweet Onions & chopped boiled Egg in a warm Poppy Seed Vinaigrette

Soups: *\$3.50 per guest*

- Many hot and cold soups available.

Poultry Entrees: *Plated \$20.00; Buffet \$17.00 per guest*

Served with a seasonal vegetable, starch - pasta, potato or rice and bread.

- **Chicken Marsala:** Breast of Chicken Sautéed with Mushrooms in Marsala Demi-Glace

- **Chicken Schnitzel:** Boneless Breast of Chicken, breaded & lightly sautéed, served with Mushroom Wine Sauce
- **Morgan Street Chicken:** Fresh Chicken Breast marinated in Irregardless' Lemon Tahini dressing, coated with crushed Cashews, sautéed & topped with herbed butter
- **Athenian Chicken:** Breast of Chicken layered with Spinach, Onions, Ricotta & Romano Cheeses, wrapped & baked in Phyllo Pastry & served w/ Lemon Sauce
- **Chicken Breast Piccata** with a Lemon Caper Sauce
- **Pomegranate-Black Pepper Glazed Chicken** breast topped with a Citrus Garlic Sauce
- **Tuscan Chicken:** Breast of Chicken stuffed with Spinach & roasted red peppers, topped with a Blush Sauce
- **Chicken Roulade**, stuffed with sun dried Tomato, Basil, Goat Cheese or Parmesan, rolled in Panko crumbs, baked and topped with a Pesto Sauce
- **Chicken Marengo**, with seared Chicken Breast topped with stewed Tomatoes, Olives and Mushrooms
- **Pesto Chicken:** Chicken breasts filet marinated in sun dried tomato Pesto and served on Linguini. Topped with Feta Cheese, fresh Basil marinated tomatoes and greens served with grilled vegetables
- **Sunny Chicken:** Breast of Chicken encrusted with Sun dried Tomatoes served on a caramelized onion sauce
- **Sesame Chicken:** Breast of Chicken marinated in Sesame oil and seeds, grilled and topped with Wasabi Butter
- **Polenta crusted Chicken** breast with a Tomato Mole' Sauce with Poblano Sour Cream
- **Thai BBQ Chicken:** Grilled breast of Chicken marinated in coconut milk and yellow curry
- **Bistro Chicken:** Fresh Half Chicken, deboned, seasoned & roasted, with roasted Garlic Jus, served with mashed Potatoes
- **Phyllo Chicken Caprese:** Chicken breast layered with Roma Tomatoes, fresh Mozzarella cheese & Basil, wrapped in Phyllo Pastry, baked and served with a Balsamic Reduction or Basil Pesto
- **Chicken Gordon Blue:** Breast of Chicken layered with Swiss Cheese, wrapped & baked in Phyllo Pastry & served with a Dijon Mustard Sauce
- **Yucatan Style Chicken Kabob** (dark meat) served with a Papaya Tomatillo Salsa
- **Roasted Whole Cornish Game Hen:** served with Herbed Gravy
- **Chicken Fricassee:** Stewed Chicken with wild Mushrooms, Shallots, cream, black pepper and Chicken stock
- **Roast Turkey:** Oven roasted, sliced white and dark meat, served with Stuffing, Gravy & Cranberry Orange Relish

Beef Entrees: *Plated:\$29.00, Buffet:\$25.00 per guest*

Served with seasonal vegetable, starch - pasta, potato or rice & bread

- **Marinated Tenderloin of Beef:** in Red Wine, Fresh Herbs, served with Wild Mushroom Sauté
- **Tenderloin** marinated in Juniper berries, black peppercorns, Tarragon, red wine, grilled and topped with a red wine reduction
- **Tenderloin Nut Pastry:** Tenderloin Filet encrusted with Pecans & Pistachio Nuts wrapped in Phyllo Pastry served on a Red Pepper Coulis
- **Beef Wellington:** stuffed with a Mushroom Duxelle served with Caramelized Onion Sauce

Plated \$24.00; Buffet \$20.00 per guest

Served with seasonal vegetable, starch - pasta, potato or rice & bread

- **New York Strip:** with a Peppercorn Sauce (other sauces available)
- **Roast Prime Rib of Beef au Jus:** Prime Rib seasoned & roasted, served with Au Jus with horseradish garnish
- **Espresso rubbed Rib Eye Steaks:** grilled and topped with a wild Mushroom Fricassee
- **Beef Brochette:** skewered marinated Tenderloin tips grilled with Onions, Mushrooms, topped with Beef Demi-glaze & served with Rice Pilaf.
- **Beef Short Ribs:** braised and then grilled, served in a Mango Barbeque Sauce

Plated \$22.00; Buffet \$18.00 per guest

Served with seasonal vegetable, starch - pasta, potato or rice & bread

- **Sliced London Broil:** with Caramelized Onion Gravy
- **Grilled Flank Steak Rolls:** stuffed with sun dried Tomatoes, Spinach, Goat cheese and Pinenuts
- **Achiote rubbed Flank Steak:** grilled and served with a Pineapple Chutney
- **Roast Beef** (top round) sliced in a Mushroom Beef Gravy
- **Meatloaf:** top sirloin ground beef prepared with a Beef Gravy, Marinara, Teriyaki sauce or Cheese stuffed
- **Beef Stew:** braised and slow stewed with seasonal vegetables

Lamb Entrees: *Plated \$28.00; Buffet \$24.00 per guest, (Seasonally priced)*

Served with seasonal vegetable, starch – pasta, potato or rice & bread

- **Baked New Zealand Rack of Lamb:** Fresh Rack of Lamb coated with Dijon & Horseradish, pan seared & baked with a Walnut Rosemary crust
- **Grilled Leg of Spring Lamb:** with Garlic Yogurt Condiment
- **Rosemary Grilled Lamb Chops:** served with Red Pepper aioli or Hot Pepper Mint Jelly

Seafood Entrees: *Plated \$24.00-\$28.00; Buffet \$20.00- \$24.00 per guest (Seasonally priced)*

Served with seasonal vegetable, starch – pasta, potato or rice and bread).

- **Ocracoke Crab Cakes:** Fresh Back Fin Crab meat mixed with minced sautéed celery, onions & bell peppers, served w/ spiced Lime Salsa or Chipolte Remolade

- **Seafood Paella:** An Irregardless classic featuring sautéed Shrimp, Scallops & marinated, baked Chicken Wings, served over saffron rice & topped with Spanish Tomato Olive sauce
- **Grilled Tequila Garlic Shrimp** Skewers topped with Tequila Garlic sauce
- **Shrimp & Grits:** Classic “Low country” dish of blackened & sautéed Shrimp, served on Garlic Cheese Grits & topped with Tomatoes
- **Grilled Salmon:** Fresh Fillet of Salmon, grilled & served with Dill aioli or Cucumber Yogurt sauce
- **Nutty Salmon:** Fresh filet encrusted with Cashews, Rosemary & Thyme topped with Beurre Noir
- **Sunny Salmon:** Fresh filet encrusted with Sun dried Tomatoes served on a Red Pepper Coulis
- **Mustard Crusted Salmon:** served with a Leek Fennel Cream Sauce
- **Southwest Salmon:** marinated in a Cilantro Red Pepper Lime Marinade and served with a Tomato Salsa
- **Salmon Fumet:** a fresh Salmon filet layered with Tabouli Salad & Smoked Salmon, wrapped and baked in Phyllo Pastry and served with a Dill Sauce
- **Salmon Florentine:** Sautéed Salmon served on a Spinach Cream Sauce
- **Salmon on Risotto Cake:** Served topped with a Mushroom Brandy Cream
- **Potato Crusted Salmon** with Avocado Butter
- **Sesame Salmon:** Salmon filet Sesame Crusted and topped with a Sesame Ginger Glaze, served with Asian vegetables
- **Glazed Salmon** with Bourbon, Molasses & Curry, served with a Thai Blueberry Sauce
- **Tequila-cured Salmon** with whole grain Mustard cream sauce
- **Tuna Mozambique:** fresh filet, marinated in Lemon Tahini dressing, breaded with roasted Cashews, seared and topped with herbed butter
- **Grilled Tuna** topped with a Wasabi Vinaigrette
- **Pecan Crusted Grouper** with Tropical Ginger Citrus Glaze
- **Panko Crusted Tilapia** with a Lemon Olive Oil dressing
- **Plaki:** Greek Style Tilapia fillet, oven baked with Tomatoes, Kalamata Olives and a white Wine Lemon Sauce
- **Baked Trout** with Crab Stuffing topped with a Sherry Cream Sauce
- *Many other seasonal fishes available*

Vegetarian & Vegan Entrees: *Plated \$\$19 - 20.00; Buffet\$14.00-\$15.00 per guest*

(served with seasonal vegetable & bread)

- **Quiche:** Pastry shells, with Mushroom, Onion, Cheddar Cheese, Spinach & Swiss Cheese or Asparagus Mushroom Cheese
- **Spanikopita:** Greek inspired layered Phyllo Pastry with savory Spinach Feta Cheese filling
- **Wild Mushroom Ravioli** with Shitake Soy Broth or Mushroom Cream Sauce

- **Greek Spinach Ravioli** served with a Greek flavored vegetable broth of Artichokes, Spinach, Tomatoes, Black Olives and Feta Cheese
- **Eggplant Parmesan:** grilled, herbed Eggplant layered with fresh Tomato Sauce & Mozzarella Cheese
- **Eggplant Moussaka:** Greek inspired vegetarian casserole layering sliced, baked Eggplant with Tomato Vegetable Marinara, Mozzarella Cheese & topped with mashed Potatoes spiked with Smoked Gouda & Swiss Cheeses
- **Eggplant Rollatini:** fresh Eggplant sliced, baked and filled with Leeks, Garlic, Ricotta and Parmesan Cheeses and Sun Dried Tomatoes. Baked and finished with a tomato Marinara Sauce and Linguine
- **Portabella Rockefeller** with Garlic wilted fresh Spinach topped with a Hollandaise Sauce
- **Wild Mushroom Polenta:** grilled Polenta cakes topped with a Wild Mushroom stew and garnished with sweet Balsamic reduction, Basil Oil and Parmesan Cheese
- **Grilled Vegetables Quesadilla,** Pepper Jack cheese, Salsa and Guacamole
- **Black bean Polenta Pie,** Pepper Jack Cheese, smoked Shitake mushrooms, roasted red pepper Coulis
- **Spinach Artichoke Lasagna:** fresh Pasta layered with Spinach, Cheese Béchamel & Romano Artichoke Sauce (a "white lasagna")
- **Marinara Three Cheese Lasagna:** fresh Pasta layered with Tomato Marinara Sauce, Parmesan, Mozzarella and Ricotta Cheeses
- **Asparagus Mushroom Crepes:** Mushrooms, Asparagus & Brie Cheese wrapped in fresh Crepes & topped with Mushroom Sauce
- **Popeye's Vegetable Crepes:** Spinach, Artichoke hearts, Onions & Cheese wrapped in fresh Crepes & topped with creamy Pesto Sauce
- **Cannelloni:** Pasta rolled with savory Ricotta Cheese filling topped with Marinara Sauce & Mozzarella Cheese
- **Pizza Rustico:** double crusted pie shell filled with layers of Ricotta & Romano Cheese spike with Sun Dried Tomato, Basil Oil, Sautéed Spinach, fresh chopped Tomatoes & Cheese Custard, served with Tomato Marinara Sauce
- **Calzones:** homemade pizza dough folded & filled with Italian cheeses & vegetable filling, topped with Tomato Marinara Sauce
- **Mexican Bean Lasagna:** Corn tortillas layered with stewed Pinto beans, Spinach Ricotta filling, Tomato Sauce and Mozzarella Cheese, topped with Pico de Galo
- **Carmelo's Mushroom Strudel:** Portabella, Shiitake & Button Mushrooms sautéed with Onions, Garlic & Italian seasonings, mixed w/ Ricotta, Mozzarella & Parmesan Cheese, wrapped & baked in Phyllo Pastry, topped with Tomato Basil Cream Sauce
- **Shepherd Pie:** An Irregardless classic casserole layered with corn, peas, Potatoes, Onions, Cheddar Cheese & Carrots, topped with a short crust Pastry & baked, served w/ Cardamom Swiss Cheese Sauce

- **Tofu Skewers:** (Vegan) Marinated & grilled, served with Oriental Stir Fried Vegetables & Capellini with spicy Peanut Sauce
- **Vegetable Samosas:** (Vegan) Indian inspired Pastry filled with curried Potato Vegetable mixture, baked & served with Fruit Chutney
- **Indian Curry:** (Vegan) Fresh Squashes, Eggplant, Cauliflower, Green Beans, Carrots, Sweet Potatoes, Tomatoes slow cooked with Curry spices, w/ Rice Pilau & topped with Mango Chutney & Curried Onions
- **Grilled Vegetable Biryani:** (Vegan) Grilled Zucchini, Peppers, Onion, Mushrooms and Cauliflower, served with brown Rice and Curry Sauce
- **Ratatouille:** (Vegan) Flavorful Mediterranean Stew of Eggplants, Squash, Zucchini, Peppers & Tomatoes served with Herbed Parmesan Polenta
- **Baked Stuffed Cabbage:** (Vegan) Fresh Cabbage Leaves Stuffed with Rice (or Barley), Carrots, sweet Potatoes & Julienne Vegetables, baked & topped with Sweet & Sour Tomato Sauce
- **Sweet Potato and Black Bean Cakes:** (Vegan) Ancho Chile Crème Fraiche, Saffron rice, Tomatillo Salsa
- **Arthur's Vegetable Gumbo:** (Vegan) Slow stewed Butter beans, Okra, fresh Corn, Peas, Onions, Celery and herbs, served with Saffron Rice
- **Asian Phyllo Pockets:** (Vegan) Mixed Oriental Vegetables & grilled marinated Tofu, flavored with Ginger & Soy, wrapped & baked in Phyllo Pastry & served with Chili Plum Sauce
- **Greek Vegetable Pasta:** (Vegan) Oven roasted Eggplant, Artichoke Hearts, Mushrooms, Tomatoes & Spinach sautéed & tossed with Fettuccine Pasta & topped with a roast Garlic & Wine Veloute
- **Grilled Vegetable Paella:** (Vegan) Traditional Spanish Saffron infused Rice tossed with seasoned grilled seasonal Vegetables & Paella Sauce
- **Pastel Shanty:** (Vegan) Mexican inspired individual casseroles layering Corn Tortillas with layers of ginger spiked Refried Beans & Spinach Onion mixture on baked Polenta, served topped with spicy Tomato Mole Sauce
- **Russian Vegetable Pie:** (vegan) Double crusted pie shell filled with Potatoes, Carrots, Sweet Potatoes, Turnips, Red & Yellow Peppers, Red Onions & Squash. Served with Soy Milk Béchamel & diced Tomatoes

Desserts on separate menu

Revised: August 2006