

Corporate Heavy Hors D'oeuvres Menu options:

These following hors d'oeuvres are small bites. Six to eight of the following hors d'oeuvres would satisfy an evening meal appetite. Fewer hors d'oeuvres would be a light snack.

- *Pricing is per person and is based on a minimum of 20 guests. Please add a \$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%*
- *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*

Meat Hors D'oeuvres:

Carving Station:

- Roast Beef, sliced and served with fresh rolls & sauces: horseradish cream, mustard & mayonnaise \$6.00/guest
- Herb Roasted Turkey, sliced and served with fresh rolls & cranberry relish, mustard & mayonnaise \$5.00/guest
- Additions on the Station may include:
 - Roasted Vegetables \$3.00/guest
 - Roasted or mashed Potatoes \$3.00/guest
 - Salad (see options list further in menu)

Beef:

- Beef Kabobs with a Cucumber Garlic Yogurt Sauce \$3.50/guest
- Korean Marinated Flank Steak, sliced and rolled \$3.50/guest
- Asian Meatballs with a Scallion Soy Ginger sauce \$3.00/guest
 - Italian, Swedish, Cheese stuffed
- Teriyaki Beef Tenderloin Crostini with Wasabi Cream \$4.50/guest
- Mini Rubeen Sandwich with corned Beef, Sauerkraut, Swiss Cheese and Thousand Island dressing \$3.50/guest
- Mini Beef Wellington \$4.50/guest
- Beef Skewers with Peanut Satay Sauce \$4.00/guest
- Asian Beef Phyllo Tarts \$4.00/guest
- Negamaki – Japanese rare Tenderloin wrapped Scallions \$4.50/guest
- Beef Mini Gyros with Tzadziki sauce \$3.50/guest
- Sesame crusted Franks en Croute with Grey Poupon Mustard \$3.00/guest

Lamb: seasonally priced

- Mini Lamb Chop “Lollipops” encrusted with a Walnut Rosemary topping \$6.50/guest
- Grilled Lamb Shashlik with Tzadziki Sauce \$5.50/guest
- Lebanese Kibbe Kebabs with a Parsley Lemon Walnut Sauce \$4.50/guest
- Lamb Balls with Cumin & Ginger with a Honey Mustard Sauce \$4.00/guest

Chicken:

- Chicken Skewers:
 - Skewers in an Olive Oil & Oregano marinade served with a Pesto Basil Sauce \$3.00/guest
 - Skewers in a Soy Ginger marinade Served with Thai Peanut Sauce \$3.00/guest
 - Skewers in a Pineapple Soy Reduction \$3.00/guest
- Spicy Chicken Dumplings with Dipping Sauce \$3.00/guest
- Smoked Chicken, mixed with Hoisin Sauce & Scallions, served on a crispy Won Ton \$3.00/guest
- Pan Asian Spring Rolls with roasted Chicken, Mango Julienne vegetables with a Thai Lime dipping sauce \$3.50/guest
- Quesadilla with grilled Chicken, Peppers and red Onion, served with a Tomatillo Salsa \$3.50/guest
- Southwest Chicken Roulade slice on Crispy Won Ton topped with a Chipolte Aioli \$3.50/guest
- Vietnamese Chicken Meatballs served in Lettuce wraps with Oriental vegetables \$3.50/guest
- Grilled Chicken Caesar Wraps \$3.00/guest
- Cajun Chicken Strips sautéed & served with hot Apricot Honey Mustard dipping sauce \$3.00/guest
- Turkey Kibbe Kebabs with Tzadziki Sauce \$3.50/guest

Seafood Hors D’oeuvres:

- Seafood Display: *choose 2 of the following* \$9.00/guest
 - Crab Legs
 - Shrimp Cocktail
 - Oysters
 - Freshly baked ‘smoked’ salmon
- California Rolls & Sushi Display \$8.00/guest
- Ocracoke Crab Cakes with Aioli \$4.00/guest
- Stuffed Mushroom Caps with Back Fin Crab Filling \$3.50/guest
- Crab & Swiss Cheese mini Quiche \$4.00/guest
- California Rolls with Crab & Avocado \$4.50/guest
- Hot Crab Dip with Pita points \$3.00/guest
- Shrimp Cocktail - traditional \$4.00/guest

- Shrimp Skewers:
 - Marinated Grilled Shrimp with Artichoke Hearts \$4.00/guest
 - Marinated Lemon Shrimp Skewers \$4.00/guest
 - Grilled Tequila Garlic Shrimp Skewers \$4.00/guest
- Shrimp Pot Stickers with Chili Dipping Sauce \$3.50/guest
- Bay Shrimp Salad in mini Croissants \$4.00/guest
- Hot Shrimp Dip with crackers or Pita Points \$3.00/guest
- Salmon
 - Grilled Salmon on Endive lettuce with Aioli \$3.50/guest
 - Sesame encrusted Salmon Bites \$3.50/guest
 - Tequila-cured Salmon w/ whole grain Mustard cream \$3.50/guest
- Grilled Salmon Caesar Wraps \$3.50/guest
- Smoked Salmon Asparagus Canapés \$4.00/guest
- Salmon Fritters (pancakes) with Dill mayonnaise \$3.50/guest
- Quesadillas filled with smoked Salmon, grilled vegetables & cheese with a Cucumber relish \$3.50/guest
- Black Pepper Tuna grilled, served on Sesame cracker with Wasabi slaw \$4.00/guest
- Tuna Kabobs with Fruit Salsa \$4.00/guest
- Ahi Tuna set atop a crispy Won Ton garnished with a Wasabi Avocado Puree \$4.00/guest
- Carpaccio: pan-seared Tuna with Wasabi and Ginger pickle \$4.00/guest

Vegetarian Hors D'oeuvres:

- Spanikopita Triangles – savory phyllo pastries with a Spinach Cheese filling \$3.00/guest
- Bruschetta with Sun-dried Tomato, Artichoke, Olive & Parmesan topping \$2.00/guest
- Walnut, Arugula & Gorgonzola Crustini \$3.00/guest
- Quesadillas filled with grilled vegetables & cheese, served with Salsa and Guacamole \$3.00/guest
- Mini Portabella Rockefeller topped with fresh Spinach Sautéed with garlic and Hollandaise Sauce \$3.50/guest
- Grilled Portabella Mushroom, Red pepper, Avocado Focacia Sandwich Bites with Lemon Cayenne Aioli \$3.00/guest
- Gourmet Pizza Bites with roasted Garlic, Artichoke Olive, Mushroom, Spinach, Tomato sauce and Feta, Parmesan & Mozzarella Cheeses \$3.00/guest
- Stuffed Cherry Tomatoes with Cous Cous mixed with Feta Cheese, herbs and Lemon Zest \$3.00/guest
- Moussaka: layers of Eggplant, Garlic Meat Sauce and Potatoes baked and topped with a Béchamel Custard \$3.00/guest
- Roasted Eggplant Pinwheels: Romano baked Eggplant slices, layered with herbed farmers cheese, rolled and sliced, served on flatbread \$3.00/guest

- Grilled Polenta mixed with Spinach, crusted with Parmesan cheese and sun-dried Tomatoes, topped with a Italian Tomato Salsa \$3.00/guest
- Roasted Veggie skewers with a Pesto Walnut dipping sauce \$3.00/guest
- Black pepper Cheddar Biscuits with Artichoke Cream filling (Cream Cheese, Carrots & Olives) \$3.00/guest
- Cheese Puffs with Smoked Cheese \$2.50/guest
- Mini Quiches with Mushroom Onion, Spinach Swiss Cheese and/or Lox & Cream Cheese fillings, Provencal Tomato & Basil \$3.50/guest
- Crepes: \$4.00/guest
 - Asparagus with Brie Cheese
 - Mushroom topped with Shitake Mushroom Sauce
 - Spinach Swiss Cheese topped with Mushroom Sauce
 - Curried Vegetables
- Herbed phyllo Purses with Brie Cheese and Salmon Lox \$3.50/guest
- Tortellini in Basil Pesto, skewered with grape Tomatoes \$3.00/guest
- Grilled Wild Mushroom Risotto Cakes with Lemon Cayenne Aioli \$2.50/guest
- Fresh Mozzarella cheese layered with fresh Basil & Tomato topped with Balsamic Vinaigrette & served on Belgium Endive \$3.00/guest
- Cheese & Mushroom Raviolis served with an Herbed Mushroom Cream Sauce \$3.00/guest
- Latkes (Potato Pancakes) with Sour Cream & Apple Sauce \$3.00/guest
- Vegetarian Antipasti: marinated Artichoke Hearts, balsamic Onions, marinated roasted Portabella Mushrooms, roasted Tomatoes, Fresh Mozzarella, Capers, Piquillo roasted red Peppers and giant Olives \$6.00/guest
- Dips:
 - Warm Spinach Artichoke Red Pepper \$2.00/guest
 - Tzatziki – Cucumber Garlic Yogurt dip \$2.00/guest

Cheeses:

- Imported & Domestic Cheeses with flatbreads & Crackers \$4.00/guest
- Neapolitan Terrine layered with Sun dried Tomato, Pesto and Parmesan cream cheese, served with flatbreads \$3.00/person
- Savory Cheesecakes: \$3.00/guest
 - Poached Salmon, Swiss Cheese with fresh Dill
 - Spinach & Feta Cheese cake
 - Sharpe Cheddar Cheesecake 'iced' with Mango Sherry Chutney
- Served with crackers and slice baguettes
- Brie, layered with Apple, Raisins, Raspberry Sauce & \$3.50/guest

Almonds and baked in a puff pastry

Fruit:

- Fresh Fruit Skewers with Chocolate Fondue \$3.00/guest
- Seasonal Fruit Platter \$4.00/guest

Vegan Hors D'oeuvres:

- Thai Spring Rolls with Oriental vegetables and spicy plum sauce \$3.00/guest
- Vegetable Pot Stickers with Sesame dipping sauce \$3.00/guest
- Spicy Samosas: Indian pastries filled with curried potatoes, peas & vegetables \$3.00/guest
- Asian Pockets: Oriental Vegetables & Tofu baked in Phyllo pastries with a Soya Sesame Sauce \$3.00/guest
- Grilled Tofu Vegetable Skewers with dipping sauce \$3.00/guest
- Vietnamese Vegetarian Rice paper Salad Rolls \$3.00/guest
- Knishes with Onion Potato or Spinach fillings \$3.00/guest
- Falafels: Chickpea Fritters, Pita Bread, chopped Tomato & Lettuce, with Cucumber Yogurt Tahini Sauce & Hot Sauce \$4.00/guest
- Vegetable Crudités with Lemon Tahini Dipping Sauce \$2.50/guest
- Tapenade on Puff Pastry \$2.50/guest
- Humus & Tabouli Wraps \$3.00/guest
- Dips: Humus \$2.00/guest
 - Guacamole
 - Butter Bean Pate
 - Salsa & Taco Chips
 - Olive Tapenade