

Party Dinner Packages

- *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*

Bronze Dinner

Buffet: \$35.00 per guest, Plated: \$40.00 per guest

Cocktail Hour

Spanikopita

Walnut, Arugula & Gorgonzola Crustini

Garden Salad

Field Greens with Cucumbers, Tomatoes, Carrots & purple Cabbage.
Served with Lemon Tahini dressing (other dressings available)

Main Course

Chicken Marsala

Breast of Chicken Sautéed with Mushrooms in Marsalis Demi-Glace

Grilled Salmon

Seasoned and served with a Dill Aioli

Buttermilk Mashed Potatoes

Irregardless signature Breads & Butter & Iced Tea

After Dinner Course

Fruit Skewers

With Chocolate Fondue or Strawberry Yogurt Dip

Silver Dinner

Buffet: \$40.00 per guest, Plated: \$45.00 per guest

Cocktail Hour

Grilled Tequila Shrimp Skewers

Bruschetta with sun dried Tomatoes, Artichoke,
Olive & Parmesan topping

First Course

Bistro Salad
Greens with candied Pecans,
Crumbled Cheese and Raspberry Vinaigrette

Main Course

London broil with caramelized Onion gravy

Athenian Chicken
Phyllo pastry wrapped Chicken breast
Layered with a Spinach Cheese filling
Served topped with a Lemon Cream Sauce

Roasted Potatoes

Chef's choice Vegetables

Irregardless' signature Breads & Butter, Iced Tea

After Dinner Course

Cheese Tray with flatbreads and Loganberry preserves

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Gold Dinner

Buffet: \$45.00 per guest, Plated: \$50.00 per guest

Cocktail Hour

Southwest Chicken Roulade slice on crisp Won Ton
Topped with a Chipolte Aioli

Ocracoke Crab Cakes with Lemon Cayenne Aioli

Skewered Basil Pesto Tortellini and grape Tomatoes

First Course

Pear Bistro Salad
Greens with fresh Walnuts, Gorgonzola and Pimentos
Tossed with a Citrus Shallot dressing

Main Course

Grilled Tequila Shrimp Skewers

Roast Prime Rib au Jus
With Horseradish cream

Rice Pilaf

Chef's choice Vegetables

Irregardless' signature Breads & Butter, Iced Tea

After Dinner Course

Chocolate dipped Strawberries

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Platinum Dinner

Buffet: \$35.00 per guest, Plated: \$40.00 per guest

Cocktail Hour

Grilled Tequila Shrimp Skewers

Lamb Chop 'lolly-pops' with a Rosemary Walnut crust
Served with roasted red Pepper Coulis

Grilled Polenta & Spinach
Crusted with Parmesan & sun dried Tomatoes
And topped with an Italian Tomato Salsa

Vietnamese Chicken meatballs in Lettuce wraps

First Course

Avocado Mediterranean Salad
Mixed greens topped with Artichoke hearts, Olives, Feta Cheese
And salad vegetables tossed with an Oregano Vinaigrette

Main Course

Beef Tenderloin
Grilled & roasted, sliced with a wild Mushroom Sauté

Freshly Baked Salmon, oven smoked
And served with a Cucumber Dill Yogurt Sauce

Potato au Gratin

Chef's choice Vegetables

Irregardless' signature Breads & Butter, Iced Tea

After Dinner Course

Chocolate dipped Strawberries

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Revised August 2006