

## **Party Theme Dinner Packages**

- *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%*
- *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*

### **Mexican Fiesta    \$28.00 per guest**

#### Cocktail hour

Grilled Tequila Shrimp skewers

Tortilla chips with Salsa and Guacamole

#### Entrées:

Quesadillas with Roasted Vegetables & Cheese

Southwest Barbecued Chicken with Tomato, Cumin & Cilantro

Mexican rice with vegetables

#### Fajita Station:

Marinated Flank Steak & Grilled Chicken with  
sautéed Onions, Peppers & Chilies, Jalapenos, Black Beans,  
Sour Cream, Guacamole, Salsa, and Cilantro  
& Shredded Cheese with Tortillas

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### **Asian Flare    \$24.00 per guest**

Cocktail Hour

Vietnamese Chicken Meatballs served in Lettuce wraps

Spring rolls with a Thai lime sauce

Entrees

Sesame Chicken Stir-Fry with Oriental Vegetables

Korean marinated Beef rolls

Shrimp Pot Stickers with Sesame dipping sauce

Crispy Vegetable Fried Rice or Pad Thai noodles with Peanut Sauce

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**Greek Goddess \$32.00 per guest**

Cocktail Hour

Mini beef gyros with Tzatziki sauce

Spanikopita Phyllo Pastries with Spinach & Feta

Humus dip served with pita points

Entrees

Traditional Greek Salad: Cucumbers, Tomatoes, Feta Cheese  
& Kalamata Olives

Moussaka layered with Eggplant & Tomato  
sauce topped with a Bechamel Custard

Roasted shoulder of Lamb with oven roasted Potatoes

Dolmades Grape vine leaves stuffed with rice pine nut mixture

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**Little Italy \$24.00 per guest**

Cocktail Hour

Anti-Pasta:

Grilled Vegetables, Lemon Herb Cannelini Beans,  
Roasted Peppers, Artichoke Hearts,  
Fresh Mozzarella and Olives

Pizza Bites with Marinara & Mozzarella, Spinach and Feta  
and/or Mushroom Artichoke & Olives

Entrees:

Caesar Salad with herbed Croutons,  
Parmesan Cheese and Lemon squeeze

Garlic Bread

*Please select three of the following:*

Meat & Marinara Sauce or Spinach Artichoke Lasagna

Basil Pesto with Penne topped with sliced grilled Chicken

Marinara with Shell pasta with optional meat

Alfredo with Fettucini,

Meatballs with Spaghetti

Cheese and/or Mushroom Ravioli with smoked Cheese sauce

*Revised August 2006*