

Children's and Teen Menus

- *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*
- *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*

Specialty Drinks:

- Virgin Pina Coladas \$2.00/guest
- Virgin Strawberry Daiquiris \$2.00/guest
- Shirley Temples \$1.75/guest

Hors D'oeuvres:

- "Pigs 'n Blankets" miniature Hot Dogs baked in Pastry \$2.00/guest
- Spring Rolls with Plum Sauce \$3.00/guest
- Taco Chips & Salsa \$1.00/guest
- Guacamole & Corn Chips \$1.75/guest
- Chicken Skewers with selection of sauces \$3.00/guest
- Popcorn – freshly popped \$150.00 includes rental of popping machine

Entrees:

- Pizza (Marinara Sauce & Mozzarella Cheese) \$4.00/guest
 - *Each extra veggie topping* + \$.50/guest
 - *Each extra meat topping* + \$1.00/guest
- Quesadillas – grilled vegetables & cheese, with Salsa \$3.00/guest
 - *With grilled Chicken or Beef* + \$1.00/guest
- Baked Ziti with Cheese \$3.00/guest
- Chicken Fingers with Sauces \$4.00/guest
- Southern Fried Chicken \$5.00/guest
- Sliced Steak on Garlic Bread \$6.50/guest
- Hamburgers, Buns & condiments \$4.00/guest
- Hot Dogs, Buns & condiments \$3.50/guest
- Caesar Salad with herbed croutons and Parmesan \$3.00/guest

Pasta Bar: \$6.00/guest

- Basil Pesto sauce with Penne
(with sliced grilled Chicken + \$2.50)
- Alfredo sauce with Linguine pasta
(with grilled Salmon pieces + \$3.00)
- Marinara sauce with Shell pasta
(with ground beef or meat balls + \$2.00)

Pizza Bar: *select 3* (from round pizza pies) \$8.00/person

- Marinara Sauce & Mozzarella with fresh Basil and/or Roasted Garlic
- Sausage, Mushrooms, Caramelized Onion, Marinara Sauce & Mozzarella
- Shrimp and white Cheese sauce
- Artichoke, Roasted Red Peppers, Sun-dried Tomatoes, Black & Green Olives, Marinara Sauce & Parmesan
- BBQ grilled Chicken slices with Mozzarella
- Pesto Sauce with Romano Cheese, Fresh Basil, Spinach, Garlic & Mozzarella

Fajita Station: \$9.00/guest

- Flour Tortillas
- Grilled marinated Beef slices
- Grilled marinated Chicken slices
- Sautéed (lightly) herbed Onions
- Sautéed (lightly) herbed Bell Peppers
- Pico de Gallo Salsa
- Guacamole
- Shredded lettuce
- Shredded Jack Cheese

Tacos Bar \$8.00/guest

- Corn Tortillas(soft or shells)
- Ground beef mixture
- Spicy Chicken strips
- Lettuce, Tomatoes, Onions diced
- Grated Cheese
- Sour Cream
- Salsa
- Guacamole
- Sliced Olives

Mashed Potato Bar served in Martini Glasses \$5.00/guest

- Buttermilk Mashed Potatoes *(includes Martini glass rental)*

Or

- Garlic Mashed Potatoes
 - Sour Cream
 - Butter
 - Grated Cheddar Cheese
 - Caramelized Onions
 - Bacon Bits
 - Chives
 - Horseradish
 - Gravy

Extras:

- Garlic Bread \$.50/guest
 - with Cheese option \$1.00/guest
- Fried Onion Rings \$1.50/guest
- Potato Chips \$.75/guest
- French Fried Potatoes, with Ketchup \$1.50/guest

Desserts:

- Ice Cream Sandwiches \$1.50/guest
- Ice Cream Sundae Bar: \$3.00/guest
 - Vanilla Ice Cream
 - Chocolate Syrup
 - Strawberry Sauce + \$.50
 - Whipped Cream
 - Oreo Crumbles
 - M&Ms and sprinkles
 - Nuts
 - Whipped Cream
 - Brownies + \$.50
- Chocolate Brownie a la Mode \$4.00/guest
- Snow Cones \$150.00, includes rental of machine
- Birthday Cakes: all flavors \$2.00 -3.50/guest
- Decorate large Cookies (Gingerbread, \$3.00/guest
 - Chocolate Chip, Oatmeal... with icing, M&Ms, Sprinkles, Nuts, Candies, dried fruit...)

Revised August 2006