

Wedding Heavy Hors D'oeuvres Packages:

Following groupings of hors d'oeuvres include:

- Iced tea
- Assorted Cookies (ask about our Dessert up-grades)
- Service
- Sales tax

Does not include Alcoholic beverages – you would be charged for the amount of wine, beer and/or mixed drinks consumed by your guests.

Prices apply for:

- a minimum of 75 guests
- a 3 hour reception period
- within a 30 mile distance of the Irregardless Café.

With fewer guests, longer reception period and/or greater traveling distance, the hourly service fee may be adjusted accordingly.

Follows are suggested menus. Additional choices for each category listed at bottom of menu.

Club Menu; \$35.00/guests

Finger Foods:

- Spanikopita
- Gourmet Pizza Bites
- Chicken skewers with choice of dipping sauces

Displays:

- Fresh fruit and cheeses with crackers

Dips:

- Warm Spinach, Artichoke and red pepper dip

Station:

- Roast Angus Beef or Herb roasted Turkey, sliced, served with:
 - fresh rolls
 - horseradish cream (Roast Beef)
 - mustard
 - mayonnaise
 - cranberry relish (Turkey)

Diamond Menu \$42.00/guest

Finger Foods:

- Chicken or grilled Vegetable Quesadillas
- Spicy chicken dumplings
- Mini Rubeen's with corned beef, Swiss cheese, sauerkraut, and thousand island dressing

Displays:

- Antipasto display with grilled veggies, peppers, artichokes and cheeses

Dips:

- Warm Crab dip

Station

- Mixed Grill: *select two*
 - Marinated Shrimp & Scallop Brochettes
 - Chicken Breasts, marinated in a Tapenade and stewed with roasted Peppers
 - Middle Eastern Beef Shashlik served with Spicy Cucumber Yogurt Sauce
 - Miniature French Cut Lamb Chops with Dijon
 - *Served with a fragrant Rice Pilaf and grilled seasonal vegetables*

(Any item from Club Menu may be substituted)

Spades Menu: \$55.00/guest

Finger Foods:

- Grilled Tequila Shrimp skewers
- Mini Ocracoke crab cakes with aioli
- Teriyaki Beef Tenderloin Crustini with Wasabi Cream

Displays:

- Baked Brie display served with French bread and crackers
- Savory cheesecakes served with crackers

Dips:

- Guacomole & Salsa served with grilled vegetable Quesadillas

Stations

- Tenderloin Carving Board: Sterling Angus tenderloin, marinated, seared and lightly roasted, sliced and served with fresh rolls and condiments (Chef service add \$75.00)
- Paella Station: Sauteed Shrimp & Scallops served on Saffron rice topped with Clam Marinara and garnished with Mussels and Irregardless' Bernoulli's Chicken wings

(Any item from Club or Diamond Menu may be substituted)

Heart menu: \$ 70.00/guest

Finger Foods:

- Negamaki – Japanese rare Tenderloin wrapped Scallions
- Shrimp Cocktail
- Lamb lollipops with a Walnut Rosemary crust served on roasted red pepper Coulis
- Ocracoke Crab Cakes with Lemon Cayenne Aioli

Displays:

- Antipasto display with grilled vegetables, Artichokes, Olives & Capers
- Sushi & Sashimi to include Tuna and Salmon

Dips:

- Warm Crab Dip *served with pita points and crackers*

Stations: (total of 3 Stations)

- Tenderloin Carving Board: Sterling Angus tenderloin, marinated, seared and lightly roasted, sliced and served with fresh rolls and condiments (Chef service add \$75.00)
- Maine Bay: *select two – this Station counts as two*
 - Stuffed Large Clams
 - Chilled Poached Atlantic Salmon with Caper Cream Sauce
 - Steamed Clams with clarified Butter
 - Atlantic Lobster steamed with clarified Lemon Butter*Served with one of the following:*
 - Slaw Salad of Cabbages
 - Blueberry Corn Bread
 - Cheddar Cheese Black Pepper Biscuit

(Any item from Club, Diamond or Spades Menu may be substituted)

Club Menu; \$35.00/guests

Finger Foods:

May we suggest:

- Spanikopita
- Gourmet Pizza Bites
- Chicken skewers with choice of dipping sauces

Or substitute with another of the following (total of 3 items)

- Pimento cheese pinwheels
- Vietnamese chicken meatballs served in lettuce wraps
- Cherry tomatoes with a Cous Cous Feta cheese herbed stuffing
- Grilled vegetables & avocado Focacia sandwich bites with lemon cayenne aioli
- Bruschetta topped with sun dried tomato, artichoke, olive and parmesan
- Walnut, Arugula & Gorgonzola Crustini
- Knishes with onion potato or spinach fillings
- Cheese Puffs
- Sesame crusted franks

Displays:

May we suggest:

- Fresh fruit and cheeses with crackers

Or substitute with another of the following (total of 1 item)

- Imported & domestic cheeses with crackers *(larger amounts)*
- Fresh fruit with an array of seasonal fruits *(larger amounts)*
- Vegetable Crudite served with dip

Dips: *(Served with pita points and crackers)*

May we suggest:

- Hummus

Or substitute with another of the following (total of 1 item)

- Salsa and tortilla chips

Station:

May we suggest:

- Roast Angus Beef or Herb roasted Turkey, sliced, served with:
 - fresh rolls
 - horseradish cream (Roast Beef)
 - mustard
 - mayonnaise
 - cranberry relish (Turkey)

Or substitute with one of the following. (To add additional station +\$7.00)

- Deli board *select two of the following:*
 - Corned Beef
 - Roast Beef
 - Turkey Breast
 - Smoked Turkey Breast
 - Salamis

Served with a selection of Breads, Cheeses, Pickles and Mustard
- Pasta Station: *select two of the following:*
 - Basil Pesto with Penne *(with sliced grilled Chicken on top optional)*
 - Marinara with Shell pasta *(meat optional)*,
 - Alfredo with Fettucini,
 - Meatballs with Spaghetti
 - Cheese and/or Mushroom Ravioli with smoked cheese sauce
- Mashed Potato Bar: *select two types of mashed potatoes*
Served in Martini glasses
 - Mashed Potatoes with Roasted Garlic
 - Buttermilk Bliss Mashed Potatoes with Butter
 - Sweet Potato Mashed with Honey
 - With condiments:
 - Sour Cream
 - Butter
 - Grated Cheddar Cheese
 - Caramelized Onions
 - Bacon
 - Chives
 - Gravy
- Wrap sandwich slices: *select two of the following:*
 - Smoked Turkey Breast, Roasted Red Peppers, Caramelized Onions & Greens
 - Grilled Chicken strips & Caesar Salad
 - Grilled Salmon & Caesar Salad
 - Thai Beef slices with Oriental greens and veggies
 - Quesadilla with grilled Chicken, vegetables and cheese
 - Asian Chicken Breasts with Red Cabbage Slaw, Pea Pods & Field Greens
 - Hummus & Tabouli with greens
- Salad Station: *select three*
 - Irregardless' Garden Salad with greens, seasonal vegetables, sunflower seeds and raisins and Lemon Tahini dressing
 - Irregardless' Classic Caesar Salad with Herbed Croutes & shaved Parmesan Cheese *(grilled Chicken strips optional)*
 - Tuna Nicoise with Potatoes, Green Beans, Anchovies & Artichokes
 - Fussilli Pasta Salad with Smoked Salmon, Capers, Roasted Peppers & Dill Vinaigrette
 - Spinach Salad, Mushrooms, Sliced Sweet Onions & Chopped boiled Egg with Poppy Seed dressing

- Roasted Eggplant with caramelized Onion & Kalamata Vinaigrette
- Assorted Greens with diced Pears, spicy Caramelized Pecans, Gorgonzola Cheese & Citrus Vinaigrette
- Avocado, Tomato Salad with seasonal Field Greens & Garlic Lemon Vinaigrette
- New Potato Salad with Roasted Peppers, Capers, Chopped Egg & Lemon Olive Oil Dressing
- Sweet potato Salad with toasted Almonds & Creole Mayonnaise
- White Bean, Fennel and Mushroom
- Wild Rice, Raisin & Honey Roasted Walnut
- Roasted Corn & Black Bean Salad with Cilantro Vinaigrette
- Cous Cous with Raisins, Currants, toasted Nuts, Mint, Parsley & Lemon Olive Oil Vinaigrette
- Thai Peanut Noodle Salad with Scallions, Sesame Seeds & Peanut Vinaigrette

Diamond Menu \$42.00/guest

Finger Foods:

May we suggest:

- Chicken or grilled Vegetable Quesadillas
- Spicy chicken dumplings
- Mini Rubeen's with corned beef, Swiss cheese, sauerkraut, and thousand island dressing

Or substitute with another of the following (total of 3 items)

- Grilled Chicken or Salmon Caesar wraps
- Mushrooms stuffed with Back fin Crab meat or Parmesan Garlic filling
- Korean marinated Flank steak, sliced and rolled
- Grilled Salmon Caesar wrap slices
- Salmon fritters with Dill mayonnaise
- Thai spring rolls with Sesame lime dipping sauce
- Grilled wild Mushroom Risotto Cakes with Lemon Cayenne Aioli

Or substitute with any of the Club menu Finger Foods (3 total)

Displays:

May we suggest:

- Antipasto display with grilled veggies, peppers, artichokes and cheeses

Or substitute with another of the following (total of 1 item)

- Fresh fruit and cheeses with crackers
- Imported & domestic cheeses with crackers *(larger amounts)*
- Fresh fruit with an array of seasonal fruits *(larger amounts)*
- Vegetable Crudite served with dip

Dips: *(All served with pita points and crackers)*

May we suggest:

- Warm Spinach, Artichoke and red pepper dip

Or substitute with another of the following (total of 1 item)

- Humus dip
- Salsa and tortilla chips
- Tzatziki dip

Station:

May we suggest:

- Mixed Grill: *select two*
 - Marinated Shrimp & Scallop Brochettes
 - Chicken Breasts, marinated in a Tapenade and stewed with roasted Peppers
 - Middle Eastern Beef Shashlik served with Spicy Cucumber Yogurt Sauce
 - Miniature French Cut Lamb Chops with Dijon

- *Served with a fragrant Rice Pilaf and grilled seasonal vegetables*

Or substitute with one of the following

(To add additional station from the following +\$10.00)

- Asian Stir Fry: *select one from each line*
 - Sesame Beef or Chicken Stir-Fried with Oriental Vegetables
 - Shrimp Pot Stickers or Spring Rolls filled with Oriental Vegetables
 - Crispy Vegetable Fried Rice or Lo Mien noodles with Black Bean Sauce
 - Dipping Sauces: Scallion Soy, Plum or Hot Sweet Mustard
- Fajita Station: *with Tortillas*
 - Marinated Flank Steak and Grilled Chicken
 - Sautéed Onions, Peppers & Chilies
 - Jalapeno
 - Black Beans
 - Sour Cream
 - Guacamole
 - Salsa
 - Shredded Cheese
- Focacia– Mini Italian Sandwiches: *select three*
 - Roast Beef, Gorgonzola, Greens with Greens & Tomato
 - Grilled Chicken, Pesto, Parmesan, Sun-Dried tomato, Greens
 - Tuna, Marinated Vegetables, Greens & Mozzarella
 - Portobello Mushroom, Tomato, Sun-Dried Tomato, Avocado, Basil Pesto & Mozzarella
 - Gilled Vegetables, Parmigianino, Olive Tapenade & roasted Garlic

And/or any of the Stations from the Club Menu

Spades Menu \$55.00/person

Finger Foods:

May we suggest:

- Grilled Tequila Shrimp skewers
- Mini Ocracoke crab cakes with aioli
- Teriyaki Beef Tenderloin Crustini with Wasabi Cream

Or substitute with another of the following (total of 3 items)

- Marinated Beef skewers with spicy Thai Peanut Satay
- Black pepper grilled Tuna served on Sesame crackers with Wasabi slaw
- Tuna kabobs with tropical fruit salsa
- Southwest Chicken roulade on crispy Won Ton with Chipolte Aioli
- Shrimp pot stickers with Chili sauce
- Mini beef gyros with Tzatziki sauce
- Roasted vegetable skewers with a Pesto Walnut dipping sauce
- Grilled Polenta mixed with Spinach, crusted with Parmesan cheese and sun-dried Tomatoes, topped with Italian Tomato salsa

Or substitute with Club and Diamond menu Finger Foods (3 total)

Displays:

May we suggest:

- Baked Brie display served with French bread and crackers
- Savory cheesecakes served with crackers

Or substitute with another of the following (total of 2 item)

- Antipasto display with grilled vegetables, Artichokes, Olives & Capers
- Fresh fruit and cheeses with crackers
- Imported & domestic cheeses with crackers (*larger amounts*)
- Fresh fruit with an array of seasonal fruits (*larger amounts*)
- Vegetable Crudite served with dip

Dips:

- Guacomole & Salsa served with grilled vegetable Quesadillas

Or substitute with another of the following (total of 1 item)

- Warm Shrimp dip
- Spinach, Artichoke & Red Peppers Dip
- Tzatziki dip
- Humus dip

(All served with pita points and crackers)

Stations

May we suggest:

- Tenderloin Carving Board: Sterling Angus tenderloin, marinated, seared and lightly roasted, sliced and served with fresh rolls and condiments (Chef service add \$75.00)

- Paella Station: Sauteed Shrimp & Scallops served on Saffron rice topped with Clam Marinara and garnished with Mussels and Irregardless' Bernoulli's Chicken wings

Or substitute with one of the following

(To add additional station from the following +\$10.00)

- Catch of the Day: *select two*
 - Grilled Salmon in Irregardless' own blackening spices, served with a spinach bleu cheese cream sauce
 - North Carolina Trout with Crab stuffing served with a Sherry Cream Sauce
 - Snapper Vera Cruz: Red snapper filet sauteed to order. Finished with a roasted tomato, bell pepper Vera Cruz sauce (slightly spicy).

Served with red rice

- Greek Station: *select three*
 - Moussaka layered with Eggplant & Garlic Meat sauce with Custard or Pastitsio Casserole layered Penne & chopped Meat with Custard
 - Dolmades Grape vine leaves stuffed with rice & pine nuts
 - Lamb Shwarma skewered
 - Tzatziki a Cucumber Garlic Yogurt Dip
 - Spanikopita Phyllo Pastries with Spinach Feta
 - Traditional Greek Salad of Cucumbers, Tomatoes, Feta & Kalamata Olives
- Sweet station with assorted dessert squares, Cakes and/or Pies
(Please refer to Irregardless' Dessert menu)

Or substitute with any station from the Diamond & Club Menu

Heart menu: \$ 70.00/guest

Finger Foods:

May we suggest:

- Negamaki – Japanese rare Tenderloin wrapped Scallions
- Shrimp Cocktail
- Lamb lollipops with a Walnut Rosemary crust served on roasted red pepper Coulis
- Ocracoke Crab Cakes with Lemon Cayenne Aioli

Or substitute with another of the following (total of 4 items)

- Ahi Tuna set atop a crispy wonton with Wasabi avocado puree
- Smoked Salmon Asparagus Canapés
- Bay Shrimp salad in mini Croissants
- Mini Beef Wellingtons
- California rolls with Crab and Avocado
- Mini Portabella Rockefeller topped with fresh Spinach sauteed with garlic and topped with Hollandaise sauce

Or substitute with Club, Diamond & Spades Finger Foods (4 total)

Displays:

May we suggest: (total of 2 items)

- Antipasto display with grilled vegetables, Artichokes, Olives & Capers
- Sushi & Sashimi to include Tuna and Salmon

Or substitute with another of the following (total of 2 items)

- Fresh fruit and cheeses with crackers
- Imported & domestic cheeses with crackers (*larger amounts*)
- Savory cheesecakes served with crackers
- Baked Brie display served with French bread and crackers
- Fresh fruit with an array of seasonal fruits (*larger amounts*)
- Vegetable Crudite served with dip

Dips:

- Warm Crab Dip

Or substitute with another of the following (total of 1 item)

- Guacomole & Salsa served with grilled vegetable Quesadillas
- Warm Shrimp dip
- Spinach, Artichoke & Red Peppers Dip
- Tzatziki dip
- Humus dip

(All served with pita points and crackers)

Stations:

May we suggest: (total of 3 Stations)

- Tenderloin Carving Board: Sterling Angus tenderloin, marinated, seared and lightly roasted, sliced and served with fresh rolls and condiments (Chef service add \$75.00)
 - Maine Bay: *select two – this Station counts as two*
 - Stuffed Large Clams eaten out of shells
 - Chilled Poached Atlantic Salmon with Caper Cream Sauce
 - Ocean Casserole – Scallops, Crab & Lobster in a rich Chowder Sauce w/ roasted red Potato scales
 - Steamed Clams with clarified Butter
 - Atlantic Lobster steamed with clarified Lemon Butter

Served with one of the following:

 - Slaw Salad of Cabbages with Vinaigrette
 - Corn Bread with Blue Berry Accents
 - Cheddar Cheese Black Pepper Biscuit
 - Sweet station with assorted dessert squares, Cakes and/or Pies
(Please refer to Irregardless' Dessert menu)
- Or substitute from Diamond, Club & Spade Menu***

Revised August 2006