

# All American Grill Party Planner

## DINNER

The All American Grill seeks to combine culinary accomplishment with the celebration of America. We endeavor to support the artisans, entrepreneurs, and workers that are knitted together to form the fabric of our country's economy. Wherever possible, our offerings of food and spirits have been sourced to originate from within the borders of the United States. From beef, to beer, to bourbon, if we serve it, it's been produced by Americans.

### Tray Passed Canapés

#### **Smoked Salmon**

Grilled Lavache Bread, Preserved Lemon Cream Cheese, Dill, & Chives  
\$1.50 per person

#### **Shrimp Nachos**

Chilled Shrimp Salad with Aromatic Vegetables, Cilantro, Sour Cream & Crisp Chip  
\$1.50 per person

#### **Mission Valley Vegetarian Triangles**

Spinach, Feta, Sundried Tomato & Kalamata Olives, Seasoned Flat Bread  
\$1.25 per person

#### **Charred Prime Top Sirloin Bruschetta**

Toasted Crostini, Horseradish Cream & Herbs  
\$1.50 per person

#### **Kalua Pork Crostini**

Cranberry Relish, Caramelized Onions & Arugula  
\$1.75 per person

#### **Ahi Poke**

Marinated Tuna, Green Onions, Soy, Toasted Sesame and Sambal, Corn Crisps  
\$2.50 per person

## **Finger Food Table Displays**

### **Vegetable Platter**

Seasonal Local Vegetables, Dill-Buttermilk Ranch Dressing  
\$2.50 per person

### **All American Housemade Potato Chips and Sweet Onion Dip**

\$2.50 per person

### **Crostini with Three Spreads**

Artichoke-Spinach & Lemon, Tapenade, Tomato Relish  
\$2.50 per person

### **Fruit and Cheese Display**

Local Seasonal Fruits with All American Cheese Selection, Nuts, Crackers  
\$4.00 per person

### **Buffalo Fire Wings**

Ranch & Blue Cheese Dressings, Traditional Celery Spears  
\$2.00 per person

### **Boise Potato Skins\*\***

Flash Fried Potato, Cheddar Cheese, Bacon & Green Onion, House Dressing  
\$2.00 per person

### **Buffalo Meatballs\*\***

Ground Wyoming Buffalo, Mozzarella Cheese & Marinara  
\$1.50 per person

### **Chicken Sate\*\***

Marinated Chicken, Cucumber & Peanut Sauce  
\$1.50 per person

### **Leavened Parmesan Bread\*\***

Hearth Roasted, Garlic, Red Chili, Parmesan Cheese & Pesto  
\$1.00 per person

**\*\*these items may also be tray passed**

# **Food Stations**

## **Pizza Station**

\$7.50 per person plus

Must be Combined with Two Choices From the Finger Food Selections

### **The Sopranos**

*Domestic Pepperoni, 4 White Cheeses & Home Made Marinara*

### **Kansas City**

*BBQ Chicken, Cilantro Pesto, Goats Cheese & Red Onion*

### **The Haight Ashbury**

*Basil Pesto, Sun Dried Tomato, Spinach, Red Onion*

*Goats Cheese & White Cheese*

## **Burger Station**

\$8.50 per person plus

Must be Combined with Two Choices From the Finger Food Selections

*100% Angus Beef Burgers, Prepared Medium to Medium Well, Fluffy Egg Brioche Buns, Selection of Traditional Toppings, American, Cheddar and Swiss Cheeses*

Add: \$1.50 per person for Buffalo Meat

Add: \$.75 per person for avocado

Add: \$.50 per person for Bacon

## **Taco Station**

\$9.00 per person plus

Must be Combined with Two Choices From the Finger Food Selections

*Beef Machaca, Grilled Fish, Pulled Pork,*

*Corn Tortillas, Salsa Fresca, Lime Marinated Slaw; Duo of Cabbages, Jicama, Mango & Yellow Onion, American Farmers Cheese, Black Beans, Chili Aioli*

## **Pasta & Salad Station**

\$9.50 per person plus

Must be Combined with Two Choices From the Finger Food Selections

*Locally Grown Mixed Field Greens, Marinated Vegetables, White Wine Vinaigrette*

*Uncle Tony's Penne Pasta, Roasted Chicken, Artichokes, Basil Pesto Sauce and Parmesan Cheese*

## **All American Grill Buffet**

19.75 per person, 20 person minimum plus

Must be Combined with Two Choices From the Finger Food Selections

*Mixed Green Salad with Selection of Dressings*

*Buffalo Meatloaf*

*Fresh Salmon*

*Roasted Chicken*

*Green Beans*

*Mashed Potatoes*

*White Cheese Macaroni*

*Chef's Selection of Desserts*

**We can customize a buffet and serve it your way!**

# Sit Down Dinner Options

*We will print menus for your guests detailing the evening's selections*

## \$16.00, choice of up to three entrees, includes a non alcoholic beverage

**Pismo Beach** *Linguine, Clams, Garlic, White Wine, Vine Tomatoes*

**Venice Beach** *Gulf Shrimp, Spinach Fettuccine, Light Garlic Alfredo Sauce*

**Old McDonald's** *Wood Oven Roasted Petaluma Half Chicken, Mashed Potatoes, Pan Gravy, Cranberry Sauce, Roasted Vegetables*

**Homestead** *Wyoming Buffalo Meatloaf, Bacon, Corn Mashed Potatoes, Roasted Red Pepper Gravy*

**Sonoma Salad** *Chicken, Chopped Lettuce, Basil, Kalamata Olives, Mozzarella, Red Wine Vinaigrette*

## \$18.50, choice of up to three entrees, includes a non alcoholic beverage

**Chinatown** *Asian Marinated Illinois Skirt Steak, Wilted Baby Spinach, Crispy Onion Rings*

**The Windy City** *Slow Braised Single Bone Short Ribs, Nut Brown Ale Pan Gravy, Wood Roasted Vegetables, Wood Fired Herbed New Potatoes*

**Down Home Jones** *Wood Oven Fired Idaho Baby Back Ribs, Randy Jones BBQ Sauce, Sweet Potato Fries, Roasted Vegetables*

**Capitol Hill** *Grilled Double Cut Pork Chop, Roasted Potatoes, Grain Mustard-Tart Apple Jus*

**Old McDonald's** *Wood Oven Roasted Petaluma Half Chicken, Mashed Potatoes, Pan Gravy, Cranberry Sauce, Roasted Vegetables*

**Northwest** *Grilled Salmon, Lemon Mashed Potatoes, Roasted Vegetables, Grain Mustard Sauce*

**Fisherman's Wharf** *Iron Grilled Fresh Mahi-Mahi, Toasted Coconut-Lime and Grilled Pineapple Salsa, Butter Poached Bok Choy, Ginger Mashed Sweet Potatoes*

## \$5.00, add a first course, or a first and second course, of the following

**Mr. Greenjeans Salad** *Locally Grown Mixed Field Greens, Marinated Vegetables, White Wine Vinaigrette*

**SoCal Caesar Salad** *Romaine Hearts, Parmesan Cracker, Croûtons*

**Salinas Salad** *Tender Bibb Lettuce, Citrus Vinaigrette, Goats Cheese, Toasted Pine Nuts, Crisp Shallots*

**The Pilgrim Soup** *Our Seasonal Soup (inquire for our current offering)*

**Great Northern Soup** *Minnesota White Beans, Chicken, Cheese, Salsa, Sour Cream, Cilantro*

## \$5.00, add a dessert course of one of the following

**All American Snicker's Pie** *Vanilla Ice Cream, Oreo Crumb Crust, Toffee, Peanuts, Toasted Meringue*

**The Islands Crème Brulee** *Caramelized Hawaiian Vanilla Bean and Fresh Raspberries*

**San Ysidro Cheesecake** *Dulce de Leche Cheesecake, Graham Cracker Crust, Caramel Drizzle*

**We can customize a sit down dinner party for you. Just ask!**

**Prices do not include tax or gratuity**