

All American Grill Party Planner

LUNCH

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 Lunch Options

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

All American Grill Lunch Party Menu

\$11.00, including a non alcoholic beverage, choice of up to three entrees (parties of 19 or less), or two entrees (parties of 20 or greater) from the following list:

Sonoma Chopped Salad *Chicken, Chopped Lettuce, Basil, Kalamata Olives, Mozzarella, Red Wine Vinaigrette*
SoCal Caesar *Romaine Hearts, Parmesan Cracker, Croûtons*
N'Orleans *Grilled Chicken Breast Sandwich, Cajun Aioli, Creole Tomato Relish, Lettuce, Smoked Mozzarella, Chips*
Fallbrook Ranch *Avocado, Turkey, Bacon, Tomato, Blue Cheese, Wheat Bread, Chips*
New Yorker *Corned Beef on Rye Bread, Sauerkraut, Swiss Cheese, 1000 Island Dressing, Chips*
Cape Cod *Atlantic Fresh Cod (When Available), Beer Batter, Fries*
Uncle Tony's *Roasted Chicken, Artichokes, Basil Pesto, Parmesan & Maryland Penne Pasta*
Soup & Sandwich *Bowl of The Pilgrim or Great Northern Soup and Half a Fallbrook Sandwich*

\$14.00, including a non alcoholic beverage, choice of up to three entrees (parties of 19 or less), or two entrees (parties of 20 or greater) from the following list:

Popeye's Choice Spinach Salad *Tender Young Spinach Greens, Warm Bacon Vinaigrette, Fire Roasted Red Bell Peppers, Herbed Croutons, Black Olives, Chicago Feta Cheese*
The Maryland Salad *Crab Cakes, Wilted Baby Greens, Bacon Vinaigrette*
Venice Beach Pasta *Spinach Fettuccini, Gulf Coast Prawns, White Wine, Light Garlic Alfredo Cream Sauce*
Pismo Beach Clam Pasta *Linguine, Clams, Garlic, White Wine, Parsley, Vine Tomatoes*
Northwest Fresh Salmon *Grilled Salmon Filet, Lemon Mashed Potatoes, Roasted Vegetables, Grain Mustard Sauce*
Financial District Steak Sandwich *7 oz. USA Prime Top Sirloin, Grilled Sourdough (open face), Mushrooms, Grilled Onions, American Fries, Small Green Salad*
Homestead Meatloaf *Wyoming Buffalo Meatloaf, Bacon, Corn Mashed Potatoes, Roasted Red Pepper Gravy*

\$3.50, add a first course of one of the following:

Mr. Greenjeans Salad *Locally Grown Mixed Field Greens, Marinated Vegetables, White Wine Vinaigrette*
SoCal Caesar Salad *Romaine Hearts, Parmesan Cracker, Croûtons*
The Pilgrim Soup *Our Seasonal Soup (inquire for our current offering)*
Great Northern Soup *Minnesota White Bean Chili, Chicken, Cheese, Salsa, Sour Cream, Cilantro*

\$4.00, 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 Brûlée *Caramelized Hawaiian Vanilla Bean and Fresh Raspberries*
San Ysidro Cheesecake *Dulce de Leche Cheesecake, Graham Cracker Crust, Caramel Drizzle*

Prices do not include tax or gratuity