



CATERING & PARTY MENU LULU'S

APPETIZERS:

GARDEN SEASONAL VEGETABLE PLATTER- AN ARRANGEMENT OF SEASONAL VEGETABLES SERVED WITH RANCH DRESSING. MEDIUM. \$35 LARGE \$50

DOMESTIC FRUIT & CHEESE- ASSORTED CHEESE'S. MEDIUM \$40 LARGE \$60

WASABI TUNA CROSTINI- AHI TUNA WITH WAKAME SLAW, THAI CHILI SAUCE AND SESAME SEEDS. MEDIUM \$65 LARGE \$95

PEEL & EAT SHRIMP- STEAMED AND CHILLED WITH LEMONS AND COCKTAIL SAUCE. MEDIUM \$65 LARGE \$95

COCKTAIL SHRIMP- STEAMED, CHILLED GULF SHRIMP WITH LEMONS AND COCKTAIL SAUCE. MEDIUM \$75 LARGE \$105

SMOKED FISH DIP- SMOKED MAHI MAHI BLENDED WITH CREAM CHEESE AND HOUSE SPICES SERVED CHILLED WITH CRACKERS. \$60

WINGS- JUMBO CHICKEN WINGS COOKED JUST THE WAY YOU LIKE THEM (SWAMP, BUFFALO, JAMAICAN JERK, SOY BUTTER BASIL, GARLIC TERIYAKI). MEDIUM \$50, LARGE \$95

MEATBALLS- HOME MADE MEATBALLS SLOW COOKED IN OUR SIGNATURE HOME MADE MARINARA. MEDIUM@ \$45, LARGE@ \$75

SPINACH AND ARTICHOKE BRUSCHETTA- HOME MADE SPINACH AND ARTICHOKE DIP BLENDED WITH CREAM CHEESE AND HOUSE SPICES SERVED WITH WARM BREAD. \$50

SALADS:

TRADITIONAL CAESAR- CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE SERVED WITH A CREAMY CAESAR DRESSING ON THE SIDE. \$45,

GARDEN SALAD- CRISP SALAD GREENS WITH RED ONIONS, BELL PEPPERS, TOMATOES AND CUCUMBERS SERVED WITH YOUR CHOICE OF DRESSING. \$35,

PINWHEEL AND DELI PLATTERS:

MEDITERRANEAN PINWHEELS- FETA CHEESE, CRISP ROMAINE, ROASTED PEPPERS, OLIVES, ARTICHOKE AND CUCUMBERS WITH OUR SIGNATURE BALSAMIC REDUCTION, WRAPPED IN A GARLIC HERB TORTILLA. \$50

TURKEY & HAM PINWHEELS- ROASTED TURKEY AND HONEY HAM THINLY SLICED WITH LETTUCE, TOMATOES, ONIONS, CHEDDAR CHEESE AND DIJONNAISE. \$55

ROAST BEEF AND CHEDDAR PINWHEELS- ROAST BEEF THINLY SLICED WITH LETTUCE, TOMATOES, ONIONS, CHEDDAR CHEESE AND DIJONNAISE. \$65

BUFFET ENTREES: ADD HOUSE SALAD, CIABATTA BREAD AND BUTTER FOR \$2.50 PER PERSON

OPTION 1- CHOICE OF TWO BUFFET ITEMS @ \$25.00 PER PERSON PLUS TAX AND GRATUITY.

OPTION 2- CHOICE OF THREE BUFFET ITEMS @ \$30.00 PER PERSON PLUS TAX AND GRATUITY.

OPTION 3- CHOICE OF FOUR BUFFET ITEMS @ \$35.00 PER PERSON PLUS TAX AND GRATUITY

CHICKEN AND SHRIMP CAVATAPPI - SAUTEED CHICKEN, GULF SHRIMP IN A PARMESAN CREAM SAUCE WITH MUSHROOMS, ARTICHOKE, ROASTED RED PEPPERS AND BABY SPINACH .

SEAFOOD FRESCA PASTA- GULF SHRIMP, SEA SCALLOPS AND CRABMEAT SAUTEED WITH GARLIC, ROASTED RED PEPPERS, BABY SPINACH, ARTICHOKE, KALAMATTA OLIVES AND MUSHROOMS IN A LIGHT AND TANGY MARINARA SAUCE AND FETA CHEESE SERVED OVER LINGUINI.

BEEF TENDERLOIN TIPS- SEASONED BEEF TENDERLOIN SAUTEED WITH BELL PEPPERS AND ONIONS IN BRANDY PEPPERCORN SAUCE SERVED OVER RICE.

LEMON & HERB ROASTED CHICKEN- ROASTED CHICKEN WITH LEMON AND FRESH HERBS WITH ROASTED RED BLISS POTATOES AND CHEF'S VEGETABLES.

MANGO THAI MAHI- FRESH MAHI MAHI BAKED IN OUR HOUSE SEASONINGS TOPPED WITH A MANGO THAI CHUTNEY WITH RICE AND CHEF'S VEGETABLES.

ANDOUILLE SALMON- FRESH BLACKENED SALMON WITH ANDOUILLE SAUSAGE, WHITE BEANS IN A TOMATO RAGOUT WITH BABY SPINACH AND BALSAMIC REDUCTION.

DINNER ENTRÉE- INCLUDES HOUSE SALAD' BREAD AND BUTTER

OPTION 1- \$22 PER PERSON

WEST OF AIA PLATTER- SHRIMP AND SCALLOPS SERVED THE WAY YOU LIKE WITH SEASONED RICE AND CHEF'S VEGETABLES.

FILET & SHRIMP- TWIN HAND CUT CERTIFIED ANGUS BEEF FILET MIGNON WITH A DOZEN FRIED SHRIMP, SEASONED FRIES.

LEMON & HERB CHICKEN- LEMON AND HERB ROASTED CHICKEN BREASTS WITH ROASTED RED BLISS POTATOES, CHEF'S VEGETABLES TOPPED WITH A CHICKEN JUS WITH SUN-DRIED TOMATOES AND CRUMBLED GOAT CHEESE.

OPTION 2- \$24 PER PERSON

ANDOUILLE SALMON- FRESH BLACKENED SALMON WITH WHITE BEANS, ANDOUILLE SAUSAGE AND TOMATO RAGOUT WITH BABY SPINACH TOPPED WITH TOMATO FRESCA AND BALSAMIC REDUCTION.

RIBEYE STEAK- HAND CUT CERTIFIED ANGUS BEEF RIBEYE SERVED WITH ROASTED RED BLISS POTATOES AND CHEF'S VEGETABLES.

MAINE LOBSTER MAC & CHEESE- MAINE LOBSTER AND CAVATAPPI PASTA IN A LOBSTER CREAM SAUCE WITH THREE CHEESE'S BAKED WITH CITRUS BREAD CRUMBS.

OPTION 3- \$26 PER PERSON

ROASTED GARLIC SIRLOIN- HAND-CUT CERTIFIED ANGUS BEEF SIRLOIN TOPPED WITH A GARLIC HERB BUTTER SERVED WITH ROASTED RED BLISS POTATOES AND CHEF'S VEGETABLES.

CITRUS CRUSTED GROUPER- CITRUS CRUSTED BAKED FRESH GROUPER SERVED OVER BABY SPINACH, SEASONED RICE WITH A LEMON WHITE WINE BUTTER SAUCE.

FRESH CATCH PLATTER- OUR FRESH CATCH OF THE DAY SERVED THE WAY YOU LIKE, SERVED WITH RICE PILAF, CHEF'S VEGETABLES AND TOPPED WITH A SEASONAL FRUIT SALSA.