

Shula's Hors d'Oeuvres Menu

IMPORTED AND DOMESTIC CHEESE DISPLAY

\$4.00 PER PERSON

SEASONAL FRUIT DISPLAY

\$4.25 PER PERSON

GRILLED VEGETABLE OR CRUDITÉS WITH DIPPING SAUCE

\$4.25 PER PERSON

BBQ SHRIMP

*WRAPPED IN APPLEWOOD SMOKED BACON WITH A TANGY
BBQ SAUCE*

\$4.00 EACH

BLACKENED BEEF TENDERLOIN TIPS

SERVED WITH BÉARNAISE & BBQ SAUCES

\$4 PER ORDER

SEARED AHI TUNA

SERVED WITH AN ASIAN GLAZE & WASABI CREAM SAUCE

\$4 PER ORDER

MINI JUMBO LUMP CRAB CAKES

SERVED WITH A REMOULADE SAUCE

\$4.25 EACH

SHRIMP COCKTAIL

SERVED WITH OUR CLASSIC COCKTAIL SAUCE

\$3.50 EACH

SPINACH AND ARTICHOKE DIP

SERVED WITH HOUSE FRIED TORTILLA CHIPS

\$3.50 PER PERSON

BLACKENED SCALLOP

SERVED ON A BED OF MANGO PINEAPPLE SALSA

\$3.50 EACH

FLATBREADS

CHOICE OF BBQ CHICKEN OR MARGHERITA

\$13 EACH

CRAB MAC AND CHEESE

LUMP CRAB, BOURSIN CREAM & TOASTED BREAD CRUMBS

\$3.50 EACH

STRIP STEAK CROSTINI

CHOICE OF RED ONION JAM OR BOURSIN CHEESE

\$3.50 EACH (MINIMUM 15 PIECES)

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\$3.50 EACH (MINIMUM 15 PIECES)

First Down Menu

\$70.00 ++

Salad

SHULA'S HOUSE SALAD

ROMAINE LETTUCE, BABY GREENS, SEASONAL VEGETABLES SERVED WITH SHULA'S VINAIGRETTE

SERVED WITH FRESHLY BAKED BOULE

*Entrées**

SHULA CUT® 6OZ FILET MIGNON

SERVED WITH A BÉARNAISE SAUCE

FRENCH CUT CHICKEN BREAST

SERVED WITH A COGNAC-PEPPERCORN SAUCE

PAN SEARED SALMON

SERVED WITH A BEURRE BLANC SAUCE

ALL ENTRÉES SERVED WITH GRILLED ASPARAGUS AND GARLIC MASHED POTATOES

*ADD A 5OZ LOBSTER TAIL OR CRAB CAKE TO ANY MENU FOR AN ADDITIONAL \$24 PER PERSON

Extra Point Sides

SAUTÉED MUSHROOMS \$4

CRAB MAC & CHEESE \$6

Dessert

CHEESECAKE

SERVED WITH A RASPBERRY COULIS AND WHIPPED CREAM

First Down Menu

\$70.00 ++

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Extra Point Sides

SAUTÉED MUSHROOMS \$4

CRAB MAC & CHEESE \$6

Dessert

CHEESECAKE

SERVED WITH A RASPBERRY COULIS AND WHIPPED CREAM

Second Down Menu

\$80.00 ++

SALADS

SHULA'S HOUSE SALAD

ROMAINE LETTUCE, BABY GREENS, SEASONAL VEGETABLES SERVED WITH SHULA'S VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND SHULA'S CAESAR DRESSING

SERVED WITH FRESHLY BAKED BOULE

ENTRÉES*

SHULA CUT® 8OZ FILET MIGNON

SERVED WITH A BÉARNAISE SAUCE

FRENCH CUT CHICKEN BREAST

SERVED WITH A COGNAC-PEPPERCORN SAUCE

PAN SEARED MARKET FISH

SERVED WITH A BEURRE BLANC SAUCE

JUMBO LUMP CRAB CAKE

SERVED WITH A REMOULADE SAUCE

ALL ENTRÉES SERVED WITH GRILLED ASPARAGUS AND GARLIC MASHED POTATOES

*ADD A 5OZ LOBSTER TAIL OR CRAB CAKE TO ANY MENU FOR AN ADDITIONAL \$24 PER PERSON

EXTRA POINT SIDES

SAUTÉED MUSHROOMS \$4

CRAB MAC & CHEESE \$6

DESSERTS

CHEESECAKE

SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM

7 LAYER CHOCOLATE CAKE

SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM

Second Down Menu

\$80.00 ++

SALADS

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ROMAINE LETTUCE, BABY GREENS, SEASONAL VEGETABLES SERVED WITH SHULA'S VINAIGRETTE

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND SHULA'S CAESAR DRESSING

SERVED WITH FRESHLY BAKED BOULE

ENTRÉES*

SHULA CUT® 8OZ FILET MIGNON

SERVED WITH A BÉARNAISE SAUCE

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CRAB MAC & CHEESE \$6

DESSERTS

CHEESECAKE

SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM

7 LAYER CHOCOLATE CAKE

SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM

Touch Down

\$95.00++

Salads

WEDGE SALAD

ICEBURG, RIPE TOMATOES, APPLEWOOD BACON, RED & GREEN ONIONS WITH BLEU CHEESE DRESSING

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND SHULA'S CAESAR DRESSING

SERVED WITH FRESHLY BAKED BOULE

Entrées*

SHULA CUT® 1 2OZ FILET MIGNON

SERVED WITH A BÉARNAISE SAUCE

SHULA CUT® 20 OZ KANSAS CITY STRIP

PAN SEARED MARKET FISH

SERVED ON A BED OF PINEAPPLE-MANGO SALSA

PAN SEARED SCALLOPS

SERVED WITH A ROASTED CORN SALSA & TRUFFLE OIL

ALL ENTRÉES SERVED WITH GRILLED ASPARAGUS AND GARLIC MASHED POTATOES

*ADD A 5OZ LOBSTER TAIL OR CRAB CAKE TO ANY MENU FOR AN ADDITIONAL \$24 PER PERSON

Extra Point Sides

SAUTÉED MUSHROOMS \$4

CRAB MAC & CHEESE \$6

Desserts

CHEESECAKE

SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM

7 LAYER CHOCOLATE CAKE

SERVED WITH RASPBERRY COULIS AND WHIPPED CREAM

CRÉME BRÛLÉE TRIO

GRAND MARNIER, GODIVA CHOCOLATE & CLASSIC VANILLA

Touch Down

\$95.00++

Salads

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ICEBURG, RIPE TOMATOES, APPLEWOOD BACON, RED & GREEN ONIONS WITH BLEU CHEESE DRESSING

CAESAR SALAD

ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE AND SHULA'S CAESAR DRESSING

SERVED WITH FRESHLY BAKED BOULE

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