



CATERING & PARTY MENU LULU'S

APPETIZERS:

GARDEN SEASONAL VEGETABLE PLATTER- AN ARRANGEMENT OF SEASONAL VEGETABLES SERVED WITH RANCH DRESSING. MEDIUM. \$50 LARGE \$75

DOMESTIC FRUIT & CHEESE- ASSORTED CHEESE'S. MEDIUM \$60 LARGE \$80

WASABI TUNA CROSTINI- AHI TUNA WITH WAKAME SLAW, THAI CHILI SAUCE AND SESAME SEEDS. MEDIUM \$80, LARGE \$110

PEEL & EAT SHRIMP- STEAMED AND CHILLED WITH LEMONS AND COCKTAIL SAUCE. MEDIUM \$80 LARGE \$130

COCKTAIL SHRIMP- STEAMED, CHILLED GULF SHRIMP WITH LEMONS AND COCKTAIL SAUCE. MEDIUM \$100 LARGE \$150

SMOKED FISH DIP- SMOKED MAHI MAHI BLENDED WITH CREAM CHEESE AND HOUSE SPICES SERVED CHILLED WITH CRACKERS. \$80

WINGS- JUMBO CHICKEN WINGS COOKED JUST THE WAY YOU LIKE THEM (SWAMP, BUFFALO, JAMAICAN JERK, SOY BUTTER BASIL, GARLIC, TERIYAKI. MEDIUM \$75, LARGE \$125

MEATBALLS- HOME MADE MEATBALLS SLOW COOKED IN OUR SIGNATURE HOME MADE MARINARA. MEDIUM@ \$60, LARGE@ \$90

SPINACH AND ARTICHOKE BRUSCHETTA- HOME MADE SPINACH AND ARTICHOKE DIP BLENDED WITH CREAM CHEESE AND HOUSE SPICES SERVED WITH WARM BREAD. \$75

SALADS:

TRADITIONAL CAESAR- CRISP ROMAINE LETTUCE, CROUTONS, PARMESAN CHEESE SERVED WITH A CREAMY CAESAR DRESSING ON THE SIDE, \$75

GARDEN SALAD- CRISP SALAD GREENS WITH RED ONIONS, BELL PEPPERS, TOMATOES AND CUCUMBERS SERVED WITH YOUR CHOICE OF DRESSING. \$60

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. \$70

TURKEY & HAM PINWHEELS- ROASTED TURKEY AND HONEY HAM THINLY SLICED WITH LETTUCE, TOMATOES, ONIONS, CHEDDAR CHEESE AND DIJONNAISE. \$80

ROAST BEEF AND CHEDDAR PINWHEELS- ROAST BEEF THINLY SLICED WITH LETTUCE, TOMATOES, ONIONS, CHEDDAR CHEESE AND DIJONNAISE. \$90

ALL OF OUR APPETIZERS AND PLATTERS ARE MADE ONLY WITH THE FRESHEST AND FINEST INGREDIENTS AVAILABLE.

BUFFET ENTREES: ADD HOUSE SALAD, AND CIABATTA BREAD AND BUTTER FOR \$3 PER PERSON

OPTION 1- CHOICE OF TWO BUFFET ITEMS @ \$30 PER PERSON PLUS TAX AND GRATUITY.

OPTION 2- CHOICE OF THREE BUFFET ITEMS @ \$40 PER PERSON PLUS TAX AND GRATUITY.

Option 3- CHOICE OF FOUR BUFFET ITEMS @ \$45 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.

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.