

shula's hotel and golf club

Reception Hors d'oeuvres

Cold

Minimum order of 50 pieces of each

Pate Brisee (Mini Tarts)

Filled with Lobster Salad..... \$3.25 per piece

Prosciutto Alzato

Crostini with Green Peppers & Egg..... \$3.00 per piece

Belgian Endive

Filled with Gorgonzola, Caramelized Apples & Walnuts..... \$2.75 per piece

Mozzarella, Tomato & Basil Brochette..... \$1.95 per piece

Peruvian Purple Potatoes

Filled with Crème Fraiche, Chives & Bacon..... \$2.25 per piece

Smoked Salmon on Baguette

Topped with Crème Fraiche & Tobiko..... \$2.00 per piece

Mini Pretzel Sandwich

Ham, Swiss, Pickles and Mustard..... \$1.95 per piece

Curry Chicken Salad

Pumpnickel Bread, Almonds and Raisins..... \$1.75 per piece

Rare Chinese 5 Spice Seared Tuna on Crisp Rice Crackers

Topped with Wasabi Aioli..... \$1.50 per piece

Assorted Cold Canapes..... \$1.50 per piece

Hot

Minimum order of 50 pieces of each

Roasted Herb Lamb Chops

With Mint Chimichurri..... \$4.25 per piece

Crab Cakes

With Cajun Remoulade..... \$3.50 per piece

Miniature Beef Wellingtons

Sauce Bernaise..... \$3.50 per piece

Chimichurri Beef Skewer..... \$2.75 per piece

Puff Pastry and Chorizo Tolosa..... \$2.50 per piece

Oysters Rockefeller..... \$2.50 per piece

Bacon Wrapped BBQ Shrimp..... \$2.25 per piece

Fried Shrimp Wonton, Hot and Sour Sauce..... \$2.25 per piece

Spanakopita, Spinach and Feta Phyllo Triangles..... \$2.25 per piece

Mushroom~Bacon Brochette

With Balsamic Vinaigrette..... \$1.95 per piece

Grilled Chicken Kebab with Teriyaki Glaze

Served with Coconut Sauce..... \$1.95 per piece

BBQ pulled Pork Quesadilla, Green Apple, Pico de Gallo..... \$1.95 per piece

Vegetable Quesadilla Cornucopia..... \$1.95 per piece

Crispy Fried Ravioli

With Warm Tomato Coulis..... \$1.95 per piece

Prices are subject to 20% Banquet Service Charge and applicable State & Local taxes.

All prices quoted are subject to change; however, prices will be guaranteed no later than 60 days prior to the function

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Reception Displays

Displays are designed for a minimum 25 or more guests

Domestic and Gourmet Cheese and Olive Display

Domestic and Imported Cheeses, Flavored Ciliegene Mozzarella, Marinated Olives
Served with Chef's Choice of Crostini, Focaccia, and Crackers. Garnished with Strawberries and Grapes.

5 Lbs. **Small \$105.00** 15 Lbs. **Large \$315.00**
10 Lbs. **Medium \$210.00** 20 Lbs. **X-Large \$420.00**

Antipasto Display

Marinated Mushrooms and Asparagus, Fresh
Mozzarella, Prosciutto,
Salametti Artichokes tossed in Basil &
Balsamic Vinaigrette

Serves 30-40 guests \$270.00

Chips and Dips

House made Guacamole, Salsa with Tri Color
Tortilla Strips

Chips - **\$15.00** per pound
Salsa - **\$15.00** per Quart
Guacamole - **\$17.00** per Pound
Chipotle Sour Cream Dip - **\$17.00** per Quart

Crudité

Array of Raw Vegetable Platters with Assorted
Dips

5 Lbs. **\$40.00**

Serves Approximately 20 – 30 Guests

Alderwood Smoked Salmon

Chopped Red Onions, Capers, Chopped Eggs,
and Pumpnickel Bread

Serves 30-40 guests \$210.00

Hummus Display

With Pita Triangles, Cucumber Salad

\$40.00 each 4lbs.

Serves Approximately 30 people

Chilled Seafood Bar

Minimum 100 pieces of each item selected

Choice of:

Snow Crab Claws, Mexican Shrimp,
Bluepoint Oysters

Served with Chilled Cocktail Sauce
and Chilled Mustard

Market Price

***Lobster** available upon request

Add On's

Brie en Croute.....\$60.00 per 2.2 lb Wheel
With Orange Marmalade

Jumbo Waygu Kobe Beef Hot Dog.....\$26.00 per 1lb. Hot Dog
With Baguette and Spicy Mustard

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Reception Action Stations

*Stations are designed for 25 or more guests
Chef Fee of \$75 each, as required on stations *

Ultimate Salad Station

Mesclun Mix & Romaine Hearts accompanied with Grilled Chicken
Tequilla Lime Shrimp (*Three shrimp per guest*), Grilled Flank Steak, Tomatoes, Cucumbers, Red Onions, Black Olives, Marinated Artichokes, Orange Segments, Sprouts, Carrots, Peppers, Asian Noodles, Tortilla Strips, Avocado and Sesame Asian and Cilantro Lime Dressing

\$12.00 Per Person

Oriental Shrimp Station

Seared Jumbo Shrimp served with Oriental Style Noodle Salad
Selection of Sauces includes: Sweet Chili, Peanut, Hoisin and Sambal
(*Three shrimp per guest*)

\$12.00 Per Person

Gourmet Soup and

Sandwich Station

Lobster Bisque with Cognac, Heirloom Tomato Soup, and Grilled Cheese Sandwiches

\$12.00 Per Person

Pasta Station

Choice of (2) Pastas:
Penne, Farfalle, Rigatoni, Orecchiette

Choice of (2) Sauces:
Roasted Garlic Cream, Creamy Gorgonzola, Filetto di Pomodoro, Bolognese, Basil Pesto

Parmesan Cheese and Garlic Bread

\$10.00 Per Person

Fajita Station

Marinated Beef and Grilled Chicken, Cheddar Cheese, Guacamole, Shredded Lettuce, Pico de Gallo, Sautéed Onions & Bell Peppers, Sour Cream, & Flour Tortillas

\$12.00 Per Person

Little Pizzetta Squares

Four Cheese
Artichoke, Tomato, Black Olive
BBQ Chicken
Caramelized Red Onion, Corn,
Chorizo and Asiago
Gorgonzola and Portobello

\$15.00 Per Pizza
(No Chef Required)

*****A Chef is required on all of the above Stations for an additional fee of \$75.00 per Chef
Larger events may require 2 – 3 Chefs' per Station.
Consult your Catering Sales Manager***

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Reception Carving Stations

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**Carver Fee of \$75 each **

Slow Roasted Breast of Turkey

Cranberry Chutney and Herb Mayonnaise
Miniature Rolls
Serves 50 guests

\$250.00 each

Jerk Spiced Pork Loin

Black Bean- Passion Fruit Vinaigrette
Miniature Rolls
Serves 45 guests

\$200.00 each

Salmon

Asian BBQ Glaze
Served with Pickled Cucumber Salad
Serves 25 guests

\$175.00 each

Shula's Spice Rubbed Beef Tenderloin

Citrus Au Poivre Sauce
Chimichurri Sauce
Miniature Rolls
Serves 25 guests

Market Price

Hickory~Smoked Sirloin of Beef

Green Peppercorn and Bourbon Sauce
Miniature Rolls
Serves 50 guests

\$315.00 each

Prime Rib of Beef

Roasted with Herbs and Spices
Au Jus, Creamed Horseradish
Serves 40 guests

\$300.00 each

Dessert Stations

Stations are designed for 25 or more guests

**Chef Fee of \$75 each, as required on stations **

Viennese Dessert Table

9 Wonderful Selections of Eight Different Cakes, Pies, Pastries, Cookies and Petit Fours.

\$18.00 per person

Candy Café

Selection of M&M's, Jelly Beans, Hot Tamales, Gummie Bears, Hershey Kisses, Runtts,
100 Grand, Butterfingers, and Crunch Bars

\$10.00 per person

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