

Catering Menu Options Lulu's WaterFront Grille 2019

Tier one- Domestic Beer and House Wine (\$8 per head per hour)

- Pick 4 of our house wines from the Coastal Vines collection
 - Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet, Pinot Noir or Merlot
- Pick 5 Domestic Beers
 - Budweiser, Bud Light, Coors Light, Miller Light, Rolling Rock, Yuengling, Yuengling Light, Mich Ultra

Tier Two- Premium Beer and House Wine (\$10 per head per hour)

- Pick 4 of our house wines from the Coastal Vines collection
 - Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet, Pinot Noir or Merlot
- Pick 5 premium beers
 - Blue Moon, Corona, Corona Light, Guinness, Heineken, Sam Adams, Fat Tire, Sierra Nevada, Sweetwater 420 or Angry Orchard

Tier Three- Well Liquor, House Wines and Domestic Beer (\$13 per head per hour)

- Pick 4 of our house wines from the Coastal Vines collection
 - Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet, Pinot Noir or Merlot
- Pick 5 Domestic Beers
 - Budweiser, Bud Light, Coors Light, Miller Light, Rolling Rock, Yuengling, Yuengling Light, Mich Ultra
- Full selection of House Liquor
 - Well Made Vodka, Well Made Gin, Well Made Rum, Well Made Tequila, Well Made Whiskey Blend and Well Made Scotch

Tier Four- Call Liquor, Domestic Beer and House Wine (\$15 per head per hour)

- Pick 4 of our house wines from the Coastal Vines collection
 - Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet, Pinot Noir or Merlot
- Pick 5 Domestic Beers
 - Budweiser, Bud Light, Coors Light, Miller Light, Rolling Rock, Yuengling, Yuengling Light, Mich Ultra
- Choose one Liquor option from each category
 - Absolute or Tito's (Vodka)
 - Tanqueray or Bombay Sapphire (Gin)
 - Bacardi or Captain Morgan (Rum)
 - Redemption or Makers Mark (Bourbon)
 - Dewar's or JW Red (Scotch)
 - Patron or Milagro (Tequila)

Tier Five- Premium Liquor, House Wine and Domestic Beer (\$17 per head per hour)

- Pick 4 of our house wines from the Coastal Vines collection
 - Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Cabernet, Pinot Noir or Merlot
- Pick 5 Domestic Beers
 - Budweiser, Bud Light, Coors Light, Miller Light, Rolling Rock, Yuengling, Yuengling Light, Mich Ultra
- Choose one Liquor option from each category
 - Grey Goose or Ketel One (Vodka)
 - Hendricks or Nolet's (Gin)
 - Captain Morgan Private Stock or Appletons Estate (Rum)
 - Angel's Envy or Jack Daniels Single Barrel (Bourbon)
 - Macallan 12 or JW Black (Scotch)
 - Revolución Silver or Revolución Anejo (Tequila)

Hors D'oeuvres

Done A La Carte, can be served in buffet or by tray by server.

\$2.25 per person per item

- Broccoli Cheddar Bites
- Spicy Cauliflower
- Breaded Mushrooms

\$3.50 per person per item

- Jalapeno Poppers
- Pork Egg Rolls
- Chicken Wings (buffalo style or mango jerk)

\$4.25 per person per item

- Chicken and Vegetable Potstickers
- Southwest Egg Rolls
- Fried Green Tomatoes
- Fried Chicken Biscuits
- Pigs in a Blanket

\$5.25 per person per item

- Chicken Satay (sweet and sour, ponzu or peanut thai sauce)
- Caprese Skewers
- Bacon Blue Cheese Burger Sliders

\$6.25 per person per item

- Spanakopita
- BBQ Chicken Sliders
- Peel and Eat Shrimp
- Conch Fritters

\$7.50 per person per item

- Buffalo Chicken Empanada

- Fried Gator Tail
- Salmon Cakes with Tzatziki
- Tropical Mahi Mahi Ceviche

\$10 per person per item

- Baked Brie with Almonds
- Bacon Wrapped Scallops
- Prosciutto and Goat Cheese Crostini with Fig Jam

\$11.50 per person per item

- Mini Beef Wellington
- Crab Bites

Entree Tiers

Tier 1 options \$20pp (1 Salad, 1 entrees, 2 sides, 1 dessert)

Choose between a *Garden salad or Caesar*

Choose 1 Entree (or 2 for additional \$5 per person)

Chicken Parmesan, Chicken or Mahi Mahi Creole (topped with Cajun Tomato Sauce), Chicken or Mahi Mahi Piccata, Chicken or Mahi Mahi Florentine, Chicken or Mahi Mahi Francaise, Country Fried Chicken, Taco Bar (shrimp, fish, chicken, or pulled pork), Tomato Shallot Glazed Meatloaf, Jerk Pork Loin with Pineapple Salsa, Herb Crusted Pork Loin with Cranberry Relish, Mustard Brown Sugar Glazed Ham or Maple Bourbon Glazed Turkey Breast

Choose 2 sides (additional sides \$3 per person)

Root vegetable Medley, Collard Greens, Succotash, Black Beans, Yellow Rice, Black Eyed Peas, Chipotle Sweet Potatoes, Garlic Mashed Potatoes, Rosemary Roasted Potatoes, Almond Rice Pilaf, Potato Salad, Cole Slaw or Red Rice

Choose 1 dessert (additional dessert \$4 per person)

Key Lime Pie, Chocolate Peanut Butter Pie or Fruit Salad

Tier 2 options \$25pp (1 salad, 1 entree, 2 sides, 1 dessert)

Choose between an Apple Kale Salad, Caesar or House Salad

Choose 1 Entree (additional Entree \$7.5 per person)

Low Country Boil, Shrimp Scampi, Jambalaya, Shrimp and Grits, Fried Shrimp, Coconut Shrimp with Mango Chutney, Fried Flounder with Arugula Pesto, Salmon (blackened or herb crusted), Chicken or Mahi Mahi Pontchartrain, Cajun Chicken stuffed with prosciutto, provolone and red peppers, Smoked Brisket with BBQ datil sauce or Beef Bourguignon

Choose 2 Sides (additional sides \$4 per person)

Ratatouille, Green Beans with roasted peppers, Tricolored Roasted Potatoes, Loaded Mashed Potatoes, Almond Confetti Rice, Okra Rice Pilaf, Penne Primavera, Four Cheese Sausage Rigatonis, or Roasted Pepper Baked Ziti

Choose 1 Dessert (additional dessert \$5 per person)

Pecan Pie, Carrot cake, Red Velvet cake, Salted Caramel Pretzel
Brownies, or Pineapple upside down cake

Tier 3 options \$40pp (1 salad, 1 entrée, 3 sides , 1 dessert)

Choose between a Cobb or Mediterranean Caesar

Cobb- Hard boiled eggs, bacon, blue cheese crumbles, tomatoes and
avocado with your choice of dressing

Mediterranean Caesar- Artichoke hearts, capers, olives, tomatoes, and
olives with a traditional Caesar Salad base

Choose 1 Entree (*additional entrees \$14 per person*)

Duroc Pork Chop with Bourbon Apples, Prime Rib, Beef Wellington, Bacon
Wrapped Beef Tenderloin, Veal Ossobuco, Snow Crab Legs, Bouillabaisse,
Low Country Boil with Crab legs and Clams, Crab Cakes, or Crab Crusted
Grouper

Choose 2 Sides (*additional sides \$4 per person*)

Custom Seasonal Vegetable, Cheddar Tomato Hasselback Potatoes,
Potatoes Au Gratin, Tricolored Mashed Potatoes, Ratatouille, Green Bean
Almondine, Tri Color Roasted Potatoes, Loaded Mashed Potatoes,

Almond Confetti Rice, Okra Rice Pilaf, Penne Primavera, Four Cheese Sausage Rigatonis, or Roasted Pepper Baked Ziti

Choose 1 Dessert (*additional dessert choice \$5 per person*)

Assorted Petit Fours, Assorted Mini Cheese Cakes, Chocolate Spoonful Lovin Cake, Berry Tart or Tiramisu