



DARYL SHULAR
CATERING & EVENTS



Shular Catering

SAMPLE



Welcome to Shular Catering

DARYL SHULAR CATERING HAS REVOLUTIONIZED THE DINING AND EVENTS LANDSCAPES WITH A SINGULAR FOCUS: TO EXCEED EXPECTATIONS WHENEVER OUR GUESTS GATHER FOR A MEAL OR EVENT. DARYL SHULAR, A CERTIFIED MASTER CHEF, FOUNDED DARYL SHULAR CATERING AND EVENTS IN 2021, BRINGING BEST-IN-CLASS CATERING AND DINING SERVICES TO DIVERSE ENVIRONMENTS.

Fresh.

Best Quality.

Best Hospitality.

Daryl Shular Catering

STARTERS

MAINE LOBSTER COCKTAIL

FARFALLE PASTA TOSSED WITH SAUTÉED CREMINI MUSHROOMS, ASPARAGUS, & WALNUTS WITH A ROASTED GARLIC WHITE WINE CREAM REDUCTION

WRAPPED SEA SCALLOPS

CHOPPED CHICKEN, FETA, & WILTED SPINACH TOSSED IN AN OLIVE OIL BASIL PESTO

PRIME OCEAN PLATTERS

CLASSIC MARINARA PASTA LOADED WITH AN ASIAGO-PARMESAN BLEND

FRESH & MIXED BERRIES

CHOPPED CHICKEN, FETA, & WILTED SPINACH TOSSED IN AN OLIVE OIL BASIL PESTO

SOUPS

LOBSTER BISQUE

WITH CHERRY TOMATO HALVES, ONION, & BASIL MARINATED SHEEP MILK FETA

SLICED BEEFSTEAK TOMATO

WITH CHERRY TOMATO HALVES, ONION, & BASIL MARINATED SHEEP MILK FETA

BAKED FIVE ONION SOUP

WITH CHERRY TOMATO HALVES, ONION, & BASIL MARINATED SHEEP MILK FETA

BROCCOLI CHEDDAR

WITH CHERRY TOMATO HALVES, ONION, & BASIL MARINATED SHEEP MILK FETA

MAIN MENU

HONEY-THYME GLAZED BREAST OF CHICKEN

WITH ROASTED ASPARAGUS, ROASTED TOMATO-LEMON RELISH AND SHALLOT JUS

ROASTED BREAST OF CHICKEN

WITH KALE PESTO, DIJON CREAMED MUSHROOMS AND CAULIFLOWER PUREE

PAN SEARED TENDERLOIN OF BEEF

WITH ROASTED TRUFFLE-MUSHROOMS AND HORSE RADISH DEMI

BROILED ATLANTIC SALMON

WITH CHARRED TOMATOES AND CITRUS-BUTTER SAUCE

FILET MIGNON & SCALLOPS

BOLOGNESE SMOTHERED WITH A BLEND OF MOZZARELLA & PARMESAN, LAYERED WITH FRESH LASAGNE NOODLES

SALADS

CHARRED PEAR AND BUTTERNUT SALAD

WITH BABY KALE, DEHYDRATED CRANBERRIES, SHAVED CUCUMBER POMEGRANATE REDUCTION AND EVOO

APPLE-WALNUT AND BABY BIBB SALAD

WITH SPICED WALNUTS, DRIED CRANBERRIES, RED RADISH AND ORANGE-HONEY VINAIGRETTE

MEDITERRANEAN TOMATO-ARTICHOKE AND QUINOA

WITH SHAVED FENNEL, ARUGULA, PRESERVED FIGS, MARINATED CHICKPEAS AND WHITE BALSAMIC-BASIL VINAIGRETTE
