



Group Menus

Undefeated menu options for groups of 12 or more

**Shula's Steak House Walt Disney World
Walt Disney World Swan and Dolphin Resort
1500 Epcot Resorts Boulevard | Lake Buena Vista, Florida 32830**

We are happy to discuss with you and attempt to accommodate any special dietary needs. All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.



Bob Griese's Menu

Salads

Shula's House Salad

Traditional Caesar Salad

Entrées

10 oz. Filet Mignon

24 oz. Porterhouse

Salmon Fillet

French Cut Chicken Breast

All Entrees Include

Garlic Mashed Potatoes

Cobbled Broccoli Crowns with Gruyere Cheese Sauce

Desserts

Key Lime Pie

Chocolate Lava Cake

\$85

Per Person, Exclusive of Tax and Gratuity



Nick Buoniconti's Menu

Salads

Shula's House Salad

Traditional Caesar Salad

Entrées

10 oz. Filet Mignon

22 oz. Cowboy Ribeye

24 oz. Porterhouse

Salmon Fillet

French Cut Chicken Breast

All Entrees Include

Garlic Mashed Potatoes

Cobbled Broccoli Crowns with Gruyere Cheese Sauce

Desserts

Key Lime Pie

Chocolate Lava Cake

\$95

Per Person, Exclusive of Tax and Gratuity



Larry Csonka's Menu

Appetizers

Colossal Shrimp Cocktail
Jumbo Lump Crab Cake

Salads

Shula's House Salad
Traditional Caesar Salad

Entrées

10 oz. Filet Mignon
16 oz. New York Strip
22 oz. Cowboy Ribeye
Salmon Fillet
French Cut Chicken Breast

All Entrees Include

Garlic Mashed Potatoes
Cobbled Broccoli Crowns with Gruyere Cheese Sauce

Desserts

Key Lime Pie
Chocolate Lava Cake
Vanilla Cheesecake

\$105

Per Person, Exclusive of Tax and Gratuity



MVP Enhancements

Family Style Appetizers

New Orleans Style Shrimp	\$4.75 per piece
Jumbo Lump Crab Cake	\$9.00 per piece
Shrimp Cocktail	\$4.50 per piece
Oysters on the Half Shell	\$3.00 per piece
Togarashi Tuna Bites with Sesame Vinaigrette	\$4.75 per piece
Lobster Cocktail	\$17.00 per piece
Premium Black Angus Mini Steak Tartare	\$4.00 per piece
Chicken Puff with Dijon Cream	\$3.00 per piece
Portobello Puff (Vegetarian Option)	\$3.00 per piece
Beef Wellington with Mushroom Cream Sauce	\$4.25 per piece
Blackened Beef Skewers with Blue Cheese Sauce	\$11.75 per piece

Cheese Platter \$225

Includes one platter of Chef's recommended cheese selection

(Served with Artisanal Breads)

Demi Cheese Platter \$150

(Served with Artisanal Breads)

Entrée Enhancements

Carved Table Side

24-28 oz. Australian Lobster Tail \$130*

Served with Drawn Butter and Fresh Lemons (Serves 6-10 Guests)



Undeclared Customizations

Logo Desserts

Provide your logo to customize your desserts

A customized chocolate medallion featuring your logo will be presented to each guest with their dessert order

Starting at \$3 per dessert

Custom Cake Orders

Cakes customized for your group and party size

Special Designs, your favorite fillings,
and logos offered for an additional \$75+/ hour

Starting at \$42

Specialty Petite Desserts

Choux, tarts, domes, or dessert shots \$68 / dozen

Your selection of gourmet seasonal desserts
from our award-winning pastry department served family style