



CATERING MENUS

RECEPTION, DINNER & BEVERAGES

shula's
hotel and golf club

CATERING

305.820.8034 | donshulahotel.com

Reception

RECEPTION HORS D' OEUVRES

MINIMUM OF 50 PIECES EACH | BASED ON A ONE HOUR PERIOD



CHILLED SELECTION

Smoked Brie and Candied Fruit Tart
Chicken Caesar Bite
Assorted Homemade Brushetta
Skewered Mozzarella Cheese, Tomato and Basil
\$2.50++ Each

Belgian Endive Filled with Gorgonzola Cheese,
Caramelized Apples and Toasted Walnuts
Smoked Salmon Salad Crisp
\$3.00++ Each

Seared Sesame Tuna on an English Cucumber
Avocado Crab Salad in Cucumber Cup
Shrimp BLT with Smoked Bacon and Tarragon Aioli
Jumbo Shrimp Cocktail
\$3.50++ Each

HOT SELECTION

Bite Size BBQ Meatballs
Mini Potato Pancake with Crème Fraise
Miniature Assorted Quiche
Chicken Pot Stickers with a Soy Ginger Dipping
Sauce
Spanakpita with Spinach and Feta Cheese in a
Phyllo Crisp
Sesame Chicken with Teriyaki Glaze
Franks En Croute
Vegetable Spring Rolls with Sweet and Sour
Dipping Sauce
Sweet Pear and Brie with Almonds
\$2.50++ Each

Tini Tiny Cheese Burger Sliders
BBQ Shrimp and Grits in a Phyllo Crisp
Smoked Salmon and Goat Cheese Lollipops
Miniature Beef Empanadas
\$3.00++ Each

Bacon Wrapped Scallops
Roasted Herb Lamb Chops
Key West Crab Cakes with Mango Aioli
Creamy Lobster Risotto with Citrus Aioli
Flaky Miniature Beef Wellington
\$4.00++ Each

*Prices are subject to 21% Banquet Service Charge
and applicable State & Local taxes.*

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no later than 60 days prior to the function.*

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Reception

RECEPTION STATIONS

PREPARED FOR A MINIMUM OF 25 GUESTS | BASED ON A ONE HOUR PERIOD

FOR A HEAVY HORS D'OEUVRES RECEPTION A MINIMUM OF 5 ITEMS SELECTED APPLIES

** A \$5 PER PERSON ADDITIONAL CHARGE FOR LESS THAN 25 GUESTS



DISPLAYS

Baked Brie

Brie Cheese Stuffed with Almonds, Honey and Fruit Preserves

Served with Fresh Baguette Breads

\$4.00++ Per Person

Flat Bread Display

Assorted Flat Breads to Include Prosciutto and Arugula, Mushroom and Gorgonzola Cheese, BBQ Chicken and Caramelized Onion

\$5.00++ Per Person

Tropical Fruit Display

A Selection of Sliced Tropical Fresh Fruit

\$6.00++ Per Person

Fresh Seasonal Crudités

Fresh Vegetables Paired with Artichoke and Roasted Pepper Hummus, Ranch and Bleu Cheese Dips

\$6.00++ Per Person

Homemade Chips & Dip

Assorted Tortilla Chips with Homemade Salsa and Guacamole

Hummus and Baba Ganoush with Pita Chips

Colossal Chips with Maytag Bleu Cheese Fondue

Artichoke and Spinach Dip

\$6.00++ Per Person

Artisan Cheese Display

Selection of Domestic and Imported Cheeses

Served with Chef's Choice of Crostini and Crackers, Garnished with Berries and Grapes

\$7.00++ Per Person

Antipasto Display

Selection of Italian Cheeses, Market Place Meats, Genoa Salami and Prosciutto, with Marinated Grilled Vegetables, Marinated Olives and Artichoke Hearts

Served with Assorted Breads

\$8.00++ Per Person

Sushi Display

*Minimum Order of 150 Pieces Per Order

(3 Per Person)

Platters of Assorted Rolls Served with Soy Sauce, Wasabi Horseradish, Pickled Ginger

\$13.00++ Per Person

Chilled Seafood Bar

Fresh Shrimp, Oysters and Clams

Served with Chilled Cocktail Sauce, Tabasco Sauces and Citrus Segments

\$16.00++ Per Person

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** CHEF FEE OF \$75 FOR EACH STATION FOR EVERY 100 GUESTS



ACTION STATIONS

Homemade Guacamole Station

Fresh Ripe Avocados Mashed with Onions, Cilantro and Garlic Served with Black Bean Salsa and Pico de Gallo with an Assortment of Homemade Chips

\$8.00++ Per Person

Pasta Station

Penne & Tortellini

Choice of (2) Sauces:

Roasted Garlic Cream, Chef's Savory Marinara, Basil Pesto or Smoked Tomato
Vodka

Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper

\$9.00++ Per Person



Gourmet Salad Station

Spinach and Arugula with Candied Pecans, Goat Cheese, Chopped Strawberries,
Ripe Avocado and Raspberry Vinaigrette

Southwest Seasoned Grilled Chicken with Iceberg and Romaine, Garbanzo Beans,
Black Beans, Corn, Avocado, Tortilla Strips and Chipotle Ranch Dressing

Italian Mix with Iceberg and Romaine, Mozzarella and Pepper Jack Cheeses, Salami,
Olives, Roasted Pepper, Artichokes and Red Wine Vinaigrette

\$10.00++ Per Person

Tuscan Risotto Station

Creamy Risotto with a Selection of Grilled Chicken, Bay Shrimp, Sundried
Tomatoes, Artichokes, Olives, Mushrooms, Asparagus and Reggiano Cheese

\$12.00++ Per Person

Fajita Station

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

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ACTION STATIONS

Latin Street Festival

Arepas: Sweet Corn and Mozzarella with Brown Butter

Quesadillas: Jalapeno Jack Cheese, Roasted Peppers, Scallions and Grilled Chicken

Variety of Salsas, Frescas, Frijoles, Sour Cream, Fresh Guacamole and Warm Spicy

Queso

\$11.00++ Per Person

10 Foot Tapas Station

Selection of Small Dishes to Include:

Char-Grilled Asparagus with Shaved Reggiano

Chorizo Sausage Roasted Peppers and Almonds

Grilled Shrimp, Citrus Segments and Fennel

Artichokes and Split Tomatoes with Extra Virgin Olive Oil and Aged Balsamic

Wood Roasted Imported Olives with Shaved Parmesan

\$12.00++ Per Person



Build Your Own Gourmet Mac & Cheese Station

Selection Of:

Large Elbow Macaroni and Gemelli Pasta

Mascarpone Cheese Sauce, Guinness Cheddar Sauce and Maytag Blue Cheese Sauce

Accompanied with Shrimp, Crab, Scallions, Bacon Bits, Mushrooms, Truffled Bread

Crumbs

\$13.00++ Per Person

Potato Tini Station

Whipped Yukon Gold Potatoes

Beef Tips, Lobster, Bacon Bits, Cheddar Cheese, Scallions and Sour Cream

OR

Whipped Sweet Potatoes

Honey, Marshmallows, Brown Sugar, Candied Pecans and Toasted Almonds

\$13.00++ Per Person

Oriental Station

Szechwan Beef with Snow Peas and Sprouts

Cashew Chicken with Onions and Broccoli

Fresh Tofu and Vegetables

Stir Fried Rice

Traditional Low Mein Noodles

\$14.00++ Per Person

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** CARVER FEE OF \$75 EACH FOR EVERY 100 GUESTS



CARVING STATIONS

All Carving Stations Served with Miniture Rolls

Sage Infused Roasted Breast of Turkey

Cranberry Sauce and Pesto Mayonnaise

(Serves 40 Guests)

\$175.00++ Each

Honey Roasted Ham

With Maple Glaze

(Serves 50 Guests)

\$175.00++ Each

Pommery Honey Glazed Salmon

Citrus Lacquer

(Serves 25 Guests)

\$200.00++ Each

Jamaican Rubbed Pork Loin

Black Bean and Corn Relish

Sweet Plantains, Cuban Bread

(Serves 45 Guests)

\$200.00++ Each

Prime Rib of Beef

Roasted with Herbs and Spices

Au Jus and Creamed Horseradish Sauce

(Serves 40 Guests)

\$300.00++ Each

Steamship Round of Beef

Dijon Mustard, Horse Radish Cream and Pesto Mayonnaise

(Serves 150 Guests)

\$500.00++ Each

Five Spice Rubbed Beef Tenderloin

Chimichurri Sauce

(Serves 25 Guests)

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DESSERT STATIONS

Chocolate Fondue

Decadent Chocolate Fondue Served with Fresh Strawberries, Pineapple, Bananas, Marshmallows, Pretzels and Pound Cake

\$8.00++ Per Person

Viennese Dessert Table

Wonderful Array of Chef's Cakes, Pastries, Cookies, Individual Dessert and Petit Fours

\$12.00++ Per Person

Serendipity

Build Your Own Ice Cream Sundaes Accompanied by Your Childhood Favorites to Include, Toppings, Candies, Cookies and Assorted Waffle Cones

\$15.00++ Per Person



Cupcakes...Cupcakes...Cupcakes

Assorted Cupcakes to Include Miniture, Standard and Cheesecake Cupcakes

Assorted \$9.00++ Per Person

Specialty Design \$12.00++ Per Person

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HOT PLATED DINNER

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PLATED APPETIZERS

Vegetarian Risotto

Broccolini, Oven Roasted Tomatoes and Chicken Jus

\$5.00++ Per Person

Shrimp Cocktail

Served with Cilantro, Lime Cocktail Sauce and Citrus Segments

\$7.00++ Per Person



Tuna Tare Tare

Mandarin Oranges with Belgian Endive and Cilantro Vinaigrette

Presented in Martini Glasses

\$9.00++ Per Person

Sweet Water Maryland Lump Crab Cake

Homemade Lump Crab Cakes with Lemon Butter Served with Spinach Salad

\$12.00++ Per Person



INTERMEZZO COURSE

Refreshing Raspberry Sorbet

Grand Marnier Fresh Berries and Mint

\$5.00++ Per Person

Refreshing Lemon Sorbet

Sparkling Champagne Fresh Berries and Mint

\$5.00++ Per Person

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HOT PLATED DINNER CONTINUED...

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All Entrées Include Choice of Soup or Salad, Daily Bread Selection, Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

Please Select ONE Soup or ONE Salad

SOUP

Daily Soup Inspiration

Tomato Bisque

Chicken Tortilla

Steamy Island Conch Chowder



SALAD

Shula's House Salad

Crisp Cucumbers, Cherry Tomatoes, Shredded Carrots, Fresh Mozzarella Cheese and House Balsamic Vinaigrette Dressing

Hearts of Romaine Caesar

Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing

Arugula Salad

Goat Cheese, Cherry Tomatoes, Ruby Red Grapes, Candied Pecans and Raspberry Vinaigrette

Florida Citrus Salad

Hearts of Palm, Mandarin Oranges, Crisp Cucumbers, Cherry Tomatoes, Dried Cranberries and Citrus Vinaigrette

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ENTRÉES

Please Select ONE Entrée

(If More Than One Entrée is Selected Surcharges Will Apply)

Grilled Vegetable Stack

Zucchini, Squash, Portabella Mushrooms, Oven Roasted Tomatoes Served with Grilled Polenta Cakes in a Saffron Tomato Broth

\$35.00++ Per Person

Pasta Primavera

Assorted Roasted Vegetables in a Pesto Sauce

\$35.00++ Per Person

Chicken Scaloppini

Mozzarella Cheese, Spinach and Oven Roasted Tomatoes with Madeira Sauce

\$35.00++ Per Person

Wild Mushroom Risotto Stuffed Breast of Chicken

Marsala Wine Sauce

\$36.00++ Per Person

Herb Apple Cider Glazed Airline Breast of Chicken

Apple Cider Reduction

\$36.00++ Per Person

Mojo Marinated Pork Loin

Golden Sautéed Apples

\$36.00++ Per Person

Key Lime Crusted Salmon

Citrus Butter

\$38.00++ Per Person

Three Citrus Glazed Mahi-Mahi

Tropical Fruit Salsa and Coconut Rum Sauce

\$39.00++ Per Person

Sesame Crusted Ahi Tuna

Wasabi Cream

\$40.00++ Per Person



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ENTRÉES CONTINUED...

Please Select ONE Entrée

(If More Than One Entrée is Selected Surcharges Will Apply)

Grilled Barrel Cut Sword Fish

Lemon Caper Sauce

\$42.00++ Per Person

Rosemary Garlic Crusted Prime Rib

Thyme Au Jus

\$39.00++ Per Person

Grilled Flat Iron Steak

Chimichuri Sauce and Sweet Plantains

\$42.00++ Per Person

Herb Crusted Filet Mignon

Port Wine Demi Glaze

\$46.00++ Per Person

12oz. New York Strip Steak

Blue Cheese Butter

\$49.00++ Per Person



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DUETS

**Hibachi Grilled Teriyaki Chicken & Honey
Marinated Salmon**
\$42.00++ Per Person

**Pan Seared Chicken Breast & Three Citrus
Glazed Mahi-Mahi**
\$45.00++ Per Person

Filet Mignon & Bacon Wrapped Jumbo Shrimp
Port Wine Sauce
\$50.00++ Per Person

**Beef Tenderloin & Sweet Water Maryland Crab
Cake**
Corn Jicama Relish
\$52.00++ Per Person

**Blue Cheese Crusted Filet Mignon & Grilled
Lobster Tail**
Tarragon Butter
****Market Price**

ACCOMPANIMENTS

Please Select ONE Accompaniment

Oven Roasted New Potatoes
Garlic Mashed Potatoes
Smashed Vanilla Rum Sweet Potatoes
Wild Portabella Mushroom Risotto
Cheddar Cheese and Chive Au Gratin Potatoes
Tarragon and Apricot Wild Rice
Basil and Artichoke Pearl Cous Cous

**All Entrees Include Chef's Selection of Fresh
Seasonal Vegetables**

DESSERTS

Please Select ONE Dessert

Warm Molten Chocolate Cake with Vanilla Bean
Ice Cream
Bourbon Apple Tart Ala Mode
Key Lime Tart
N.Y Style Cheese Cake with Strawberries and
Whipped Cream
Individual Dessert Sampler
Oreo Crusted Chocolate Tort
Cuban Coffee Crème Brule

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All Dinner Buffets Include Daily Bread Selection, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Tea

HOT NIGHT IN HAVANA

Chicken Tortilla Soup
Plum Tomatoes, Chiles, Corn Tortillas

Lechuga Mixed Greens, Shaved Onion and Mango Vinaigrette
Hearts of Palm Citrus Salad with Cilantro Dressing

Grilled Mahi Mahi with Tropical Salsa
Spit Roasted Mojo Pork Loin, Onion and Parsley

Black Beans and Rice
Sweet Plantains
Fried Yuca with Sea Salt

Fresh Seasonal Fruit Display
Individual Desserts to Include:
Coconut Cake, Tres Leches, Spiced Carrot Cake

\$40.00++ Per Person



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CUSTOMIZED DINNER BUFFET

Please Select TWO (2) Soup and/or Salad for entire group

- Island Conch Chowder
- Tomatoes, Chopped Fresh Herbs, Goat Cheese and Creamy Buttermilk Dressing
- Hearts of Palm Citrus Salad with Cilantro Vinaigrette
- Hearts of Romaine Caesar, Focaccia Croutons, Shredded Parmesan Cheese and Caesar Dressing
- Arugula Salad, Goat Cheese, Cherry Tomatoes, Ruby Red Grapes, Candied Pecans and Raspberry Vinaigrette
- Shula's House Salad, Crisp Cucumbers, Cherry Tomatoes, Shredded Carrots, Fresh Mozzarella Cheese and House Balsamic Vinaigrette Dressing

Please Select THREE (3) Proteins for entire group

- Chimichurri Marinated Chicken Breast
- Chicken Picatta with a Lemon Caper Butter Sauce
- Grilled Mahi-Mahi, Tropical Fruit Salsa
- Basil Brushed Atlantic Salmon, Citrus Butter
- Lemon Poached Salmon with Caper and Citrus
- Basil Brushed Tilapia with Mediterranean Salad
- Sliced Roast Pork Loin with Caramelized Onions and Peppers
- Prime Rib of Beef (Carving Station – one chef required at \$75 per event), Roasted with Herbs and Spices, Au Jus and Creamed Horseradish Sauce

Please Select TWO (2) Accompaniments

- Traditional Black Beans and Rice
- Sweet Plantains
- Oven Roasted New Potatoes
- Garlic Mashed Potatoes
- Chef's selection of Seasonal Vegetable

Hot Cuban Bread or Fresh Baked Rolls and Butter
Fresh Seasonal Sliced Fruit

Pastry Chef's Selection of Individual Cakes and Tarts to include:

- German Chocolate Cake
- Red Velvet Cake
- Assorted Cheesecakes
- Carrot Cake

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WELCOME TO THE ISLANDS

Assorted Individual Ceviche Shooters

Hearts of Palm and Mandarin Orange Salad with Tequila Vinaigrette

Platters of Vine Ripe Tomatoes with Crumbled Blue Cheese

Blackened Grouper with Vanilla Rum Butter and Sweet Plantains

Mojo Marinated Pork Loin

Jamaican Jerk Chicken with Red Stripe Butter

Coconut Scented Island Rice

Tamarind Roasted Vegetables with Snipped Green Beans

Traditional Island Flan

Sliced Sweet Pineapple

Spiced Pineapple Upside Down Cake

Coconut Macaroons

\$50.00++ Per Person



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BORN ON THE BAYOU

Chicken and Andouille Gumbo

Grilled Cajun Chicken Salad, Diced Tomatoes, Avocado

Cool Ranch Dressing

Cucumber-Tomato Salad, Fresh Herbs and Balsamic Vinaigrette

Char-Grilled Jack Daniels BBQ Baby Back Ribs

Sliced New York Strip Steak with Spiced Steak Sauce

Louisiana Spiced Jambalaya

Oven Roasted Potatoes

Sweet Corn on the Cob

Mini Crème Brûlée

Three Layer Chocolate Cake Bites

Warm Mixed Berry Bread Pudding

\$65.00 Per Person



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THE GRAND BUFFET

Salad Station

Individual Wedge Salads with Fresh Tomatoes, Crisp Cucumbers, Bacon and Bleu Cheese

Beef Steak Tomato Salad with Feta Cheese and Red Oak Lettuce

Grilled Asparagus with Roasted Peppers and Red Wine Vinaigrette

Raw Bar

Jumbo Shrimp on Ice with Brandy Cocktail Sauce and Citrus Segments

Carving Board

Prime Rib of Beef with Thyme Au Jus and Horseradish Cream Sauce

Sliced N.Y Strip Steak with Roasted Onions and Mushrooms

Basil Brushed Salmon with Dill Butter

Cheddar Cheese and Chive Au Gratin Potatoes

Brown Butter Broccoli and Baby Carrots

Flat Bread and Sourdough Bread

Desserts

Individual Crème Brulee

Four Layer Mini Carrot Cake

Chocolate Mousse Martinis

\$75.00++ Per Person



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Beverages

BAR PACKAGES

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BAR PACKAGES

Because We Believe in Serving Alcohol with Care, Shula's Hotel Reserves the Right to Refuse or Discontinue Service

	Host Bar	Cash Bar
Superior Brands	\$ 9.00	\$ 9.50
Premium Brands	\$ 8.00	\$ 8.50
Popular Brands	\$ 7.00	\$ 7.50
Imported Beer	\$ 5.50	\$ 6.00
Domestic Beer	\$ 4.50	\$ 5.00
Wine by the Glass	\$ 6.50	\$ 7.00
Cordials	\$ 8.00	\$ 8.50
Martini Bar	\$11.00	\$12.00
Soft Drinks & Juices	\$ 3.00	\$ 4.00
Mineral Waters	\$ 3.00	\$ 4.00



BRANDS OFFERED

Price Will Increase with Change to Premium Liquor or Superior Liquor

	Popular Brands	Premium Brands	Superior Brands
Scotch	Grants	Dewars	Johnny Walker Black Label
Bourbon	Jim Beam	Jack Daniels	Makers Mark
Vodka	Svedka	Absolut	Grey Goose
Gin	Beefeater	Tanqueray	Bombay Sapphire
Rum	Bacardi Silver	Meyer's Dark Rum	Bacardi 151
Canadian	Canadian Club	Crown Royal	Crown Royal
Tequila	Rio Grande	Cuervo Gold	1800 Reposado

Cordials Bailey's Irish Cream, Amaretto, Kahlua and Grand Marnier

Martini Bar Classic, Apple, Cosmopolitan and Chocolate (Call Brand Vodka)

HOST BAR PACKAGES

Hourly Hosted Bar Packages are Charged Per Person

	Beer & Wine	Popular	Premium	Superior
Four Hours	\$30.00	\$35.00	\$40.00	\$45.00
Three Hours	\$24.00	\$28.00	\$32.00	\$36.00
Two Hours	\$18.00	\$21.00	\$24.00	\$27.00
One Hour	\$12.00	\$14.00	\$16.00	\$18.00

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Beverages

WINE SELECTION

**21% SERVICE FEE IS ADDED TO HOSTED BAR PRICES
**ALL PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE*

SPARKLERS & CHAMPAGNE

	Btl \$
Chateau Ste Michelle, Brut, Washington	\$32.00
Zonin Prosecco	\$36.00
Totts Brut	\$30.00

WHITES

Pinot Grigio, Le Rime, Italy	\$32.00
Mutua Vally, Sauvignon Blanc, Marlborough, NZ	\$46.00
Copper Ridge, White Zinfandel, CA	\$28.00
Le Crema, Chardonnay,	\$56.00
Mainstreet, Chardonnay, Napa Valley	\$35.00
Copper Ridge, Chardonnay , CA	\$28.00

REDS

Estancia, Pinot Noir, Monterrey	\$54.00
Terrazas, Malbec, Napa Valley	\$38.00
Kendall Jackson, Mertiage, CA	\$49.00
Copper Ridge Cabernet Sauvignon, CA	\$28.00
Main Street Cabernet Sauvignon, Napa Valley	\$35.00
Copper Ridge, Merlot, CA	\$28.00
Main Street, Merlot, Napa Valley	\$35.00

Please Consult Your Catering Sales Person if You Would Like Information on More Wines Available.



Prices are subject to 21% 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.

shula's
hotel and golf club

6842 Main Street | Miami Lakes, FL 33014
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