

shula's
hotel and golf club

Hot Plated Dinner

All entrees include choice of soup or salad, bread basket, dessert
freshly brewed coffee, decaffeinated coffee and iced tea

Please select ONE Soup or Salad

Soup

Daily Soup Inspiration
Miso Soup with Tofu, and Scallions
Tomato~Basil Bisque
Chicken, Roasted Corn, Plum Tomatoes with Tortilla Strips
Island Conch Chowder
Caldo Gallego (Spanish White Bean)
Garbanzada with Serrano Ham and Chorizo
Traditional Black Bean
Baked Potato Soup with Smoked Bacon and Cheddar

**** OR ****

Salad

Shula's House Salad with Cucumbers, Tomatoes and Carrots served with our House Dressing
Baby Iceberg Wedge with Balsamic Tomato Relish, Stilton Crumbles and Buttermilk Dressing
Hearts of Romaine Caesar Salad with Focaccia Croutons
Baby Spinach with Strawberries, Mango, Cucumbers, Spicy Pecans and Raspberry Vinaigrette
Fresh Mozzarella, Shula Tomatoes, Basil with Extra Virgin Olive Oil

Appetizer Enhancements

Smoked Salmon Plate	\$10.00 Per Person
<i>With Capers, Onions & Crème Fraiche with Brioche Toast</i>	
Lump Crab Cakes	\$12.00 Per Person
<i>With Beluga Lentil Salsa Three-Mustard Remoulade</i>	
Shrimp Cocktail	\$11.00 Per Person
<i>Bloody Mary Cocktail Sauce & Lemon Wedges</i>	
Ceviche	\$12.00 Per Person
<i>Fresh Shrimp & Seafood, Keylime Juice, Cilantro, Red Onion with Plantain Chips</i>	
House Pate'	\$7.00 Per Person
<i>With Caper Berries and Grapes with Crostini</i>	

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Main Entrees

Billed for a minimum of 30 guests

Please select **ONE** entrée (if more than 1 entrée is selected, surcharges will apply)

From the Sea

Lightly Blackened Tilapia\$31.00

Per Person

Sautéed chef's vegetables, rice pilaf and mango cilantro glaze

Almond Ginger Crusted Salmon\$35.00

Per Person

With Steamed Basmati Rice, Mango Vinaigrette

Coconut and Curry Crusted Mahi.....\$35.00

Per Person

Served with Confetti Rice, Wilted Spinach and Tequila Lime Butter

Fillet of Grouper.....\$38.00

Per Person

Crusted with Green Pumpkin Seed & Cumin with Sweet & Spicy Poblano Pepper Sauce served with Boniato Mash

Paella.....\$38.00

Per Person

Scallops, Calamari, Shrimp, Mussels, Clams, Chorizo, Chicken, & Saffron~ Rice with Cilantro Oil

Macadamia Crusted Snapper.....\$39.00

Per Person

With Vanilla Spiced Rum Butter Sauce served with Plantain Sweet Potato Mash

Pan Seared Jumbo Scallops.....\$41.00

Per Person

With Lobster Cream Sauce served with Herbed Long Grain Wild Rice and Asparagus

From the Land

Sautéed Chicken Breast\$31.00

Per Person

With lemon caper sauce, swiss chard & basil and whipped peruvian purple potatoes

Pan Seared Chicken Breast\$32.00

Per Person

Basil pesto cream, cheesy smashed potato and baby green beans

Italian Herb Marinated Chicken Breast\$32.00

Per Person

Parmesan soft polenta, sautéed spinach and garlic, chianti reduction

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Free Range Breast of Chicken	\$36.00
Per Person	
<i>With Prosciutto, Mozzarella, and Basil served with Madeira Wine and Mascarpone Polenta</i>	
Mojo Marinated Pork Loin	\$29.00
Per Person	
<i>Served with Plantains and Black Beans & Rice</i>	
16 oz Boneless Pork Loin Chop	\$34.00
Per Person	
<i>With Pecan~Apple Demi Glaze, Maple Whipped Sweet Potatoes and Turnip Greens</i>	
Truffle Honey Glazed Maple Leaf ½ Duckling	\$41.00
Per Person	
<i>With Port Wine Reduction. Wild Mushroom Rice, Braised Cabbage</i>	
Guava BBQ Baby Back Ribs	\$33.00
Per Person	
<i>Served with Crisp Yucca con Mojo Fries and Cilantro Cole Slaw</i>	
10 oz. Grilled Veal Bone In Ribeye	\$40.00
Per Person	
<i>With Sangiovese Reduction, White Beans, Sausage and Escarole</i>	
Flat Iron Steak	\$37.00
Per Person	
<i>Served on Garlic Mashed Potatoes with Pico de Gallo and Chimichurri</i>	
12 oz Slow Roasted Prime Rib	\$42.00
Per Person	
<i>With Smashed Potatoes, Chef's Vegetables, Aujus</i>	
12 oz. Shula Cut New York Strip Steak	\$52.00
Per Person	
<i>With garlic parsley butter served with blue cheese polenta, haricots vert</i>	
8oz Shula Cut Filet Mignon	Market Price
<i>Loaded smashed potato, baby green beans, red wine sauce</i>	

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Duo's - Featuring Shula's Cut

Seasonal Vegetables Included

Breast of Chicken paired with Petit Filet of BeefMarket Price
Chicken Stuffed with Prosciutto, Mozzarella, & Basil, Beef with Peppercorn Sauce and served with Roasted Yukon Potatoes

Organic Pan Seared Salmon paired with Boursin Encrusted Petit Filet.....Market Price
Served with Potato Puree, Crema de Xerez, and Veal Reduction

Potato Crusted Striped Sea Bass paired with Petit Filet of Beef.....Market Price
Served with Mushroom Whipped Potatoes, Lemon Cream and Natural Juices

Petite Filet Mignon paired with Mojito Shrimp Skewer.....Market Price
With Au Poivre Sauce served with Roasted Potatoes

Choice of Dessert

Lemon Layer Cake	Banana Layer Cake	Dulce de Leche Cheesecake
Tres Leche	Shula's Key Lime Pie	Coconut Walnut Cream Karat Cake
Mango Pie	Flan de Coco	Shula's Cheesecake
Classic Carrot Cake	Black Forest Cake	Traditional Chocolate Cake
Apple Pie	Cappuccino Hazelnut Cheesecake	Cherry Pie
Raspberry Coconut Cake	Chocolate Cream Pie	Strawberry Shortcake

Individual Portion Desserts Available for an additional \$2.50 each. Please inquire about selections

Optional Intermezzo

Raspberry Sorbet Lemon Sorbet
\$1.50 Each Per Person

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Dinner Buffets

Cold Dinner Buffet

Tomato, Mozzarella and Basil Salad
Hot House Cucumber, Red Onion, Cilantro and Rice Wine Vinegar Salad
Smoked Fingerling Potato Salad

Chilled Blackened Shrimp (*six per person*)
Chilled Roast Beef Tenderloin with Horseradish Cream

Chilled Grilled Asparagus

Mixed Breads
Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$38.00 Per Person
Minimum of 50 guests

The Continental Buffet

Baked Potato Soup with Sour Cream, Bacon and Cheddar

Seasonal Greens with Herb Croutons
Balsamic Vinaigrette

**Carved to Order*, Sirloin of Beef served with a Green Peppercorn Cream
Gorgonzola Basted Chicken Breast with Rosemary Sauce and Chives
Penne Pasta Baked with Vegetables, Garlic, Tomato and Parmesan Cheese

Roasted Garlic Whipped Potatoes
Chef's Selection of Seasonal Vegetables
Mixed Bread Basket

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$40.00 Per Person
Minimum of 50 guests
\$75.00 Carver Fee Will Apply

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The Signature Buffet Dinner

Tomato~Basil Bisque

Crisp Field Greens with Seasonal Tomatoes, Fresh Mozzarella, Basil, & Extra Virgin Olive Oil
Antipasto with Artichokes, Marinated Olives, Assorted Charcuterie, Haricot Vert & Mushrooms
with Fresh Herb Vinaigrette

Five Spiced Beef Medallions with Black Beans, Tomatoes, Shiitake Mushrooms & Corn
Succotash, with Tasso Demi Glace

Fillet of Grouper Crusted with Green Pumpkin Seed, Cumin, Sweet & Spicy Poblano Pepper
Sauce

Chicken with Spinach, Prosciutto and Fontina, Roasted Portobello and Red Wine Essence

Gratin Potatoes

Chef's Selection of Seasonal Vegetables

Mixed Bread Basket

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$45.00 Per Person

Minimum of 50 guests

The Pan Mediterranean

Tuscan White Bean Soup with Chorizo

Crisp Field Greens with Seasonal Tomatoes, Fresh Mozzarella, Basil, & Extra Virgin Olive Oil
Antipasto with Artichokes, Marinated Olives, Assorted Charcuterie
Haricot Vert & Mushrooms with Fresh Herb Vinaigrette

Sun Dried Tomato Kalamata Tapenade Baked Grouper and Roasted Vegetable Ratatouille

Roasted "Poulet Rouge" with Rosemary Capers and Lemons

Veal Cutlets with Fontina, Asparagus and Marsala Wine Sauce

Wild Mushroom Risotto with Parmesan Cheese, Olio Crudo and Fresh Herbs

Chef's Selection of Seasonal Vegetables

Mixed Bread Basket

Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

\$55.00 Per Person

Minimum of 50 guests

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