

shula's  
hotel and golf club

***Hot Plated Lunch***

*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's Tomatoes, Basil with Extra Virgin Olive Oil

**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\**

**Prices are subject to 20% Banquet Service Charge and applicable State & Local taxes.**

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**Main Dishes**

Billed for a **Minimum** of 20 guests

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

**Sautéed Chicken Breast** .....\$29.00 Per Person  
*With lemon caper sauce, swiss chard & basil and whipped peruvian purple potatoes*

**Sautéed Chicken Breast** .....\$29.00 Per Person  
*With garlic smashed potatoes, roasted seasonal vegetables, mushroom sauce, gorgonzola cheese and diced tomatoes*

**Pan Seared Chicken Breast**.....\$30.00 Per Person  
*Basil pesto cream, cheesy smashed potato and baby green beans*

**Italian Herb Marinated Chicken Breast** .....\$30.00 Per Person  
*Parmesan soft polenta, sautéed spinach and garlic, chianti reduction*

**Wild Mushroom and Goat Cheese Stuffed Chicken Breast** .....\$33.00 Per Person  
*With rosemary potato wedges and baby green beans*

**Free Range Breast of Chicken** .....\$36.00 Per Person  
*With prosciutto, mozzarella, and basil served with madeira wine and mascarpone polenta*

**Lightly Blackened Tilapia** .....\$29.00 Per Person  
*Sautéed chef's vegetables, rice pilaf and mango cilantro sauce*

**Asian Barbecue Salmon** .....\$33.00 Per Person  
*Served with stir-fry vegetables and spicy noodles*

**Grilled Mahi-Mahi** .....\$33.00 Per Person  
*With tropical fruit salsa and coconut rum sauce, white rice*

**Herb Seared Florida Snapper** .....\$35.00 Per Person  
*Palsied red potatoes, chefs vegetables, lemon caper sauce*

**Mojo Marinated Pork Loin**.....\$29.00 Per Person  
*Served with plantains, black beans and rice*

**Grilled Flat Iron Steak** .....\$34.00 Per Person  
*Served with black beans & rice and chimichurri sauce*

**12 oz. Shula Cut New York Strip Steak** .....Market Price  
*With garlic parsley butter served with blue cheese polenta, haricots vert*

**8oz Shula Cut Filet Mignon** .....Market Price  
*Loaded smashed potato, baby green beans, red wine sauce*

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**Executive Lunch Buffet**

Chef's Soup Inspiration

Baby Wedge Salad with Red Onion, Bacon served with Blue Cheese Dressing

Traditional Country Potato Salad

Seasonal Fresh Fruit Salad

Display of Sliced Meats: Cured Ham, Smoked Turkey Breast, Roast Beef and Salami

Display of Cheddar, Swiss, Provolone Cheeses

Condiment Tray of Sliced Pickles, Tomatoes and Lettuce

Potato Chips

Assorted Breads and Rolls

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

**\$29.00 Per Person**

*Minimum of 35 guests*

**Executive Lunch Enhancement:**

**Home Style Fried Chicken..... \$5.00 Per Person**

**Down Home Buffet**

Garden Salad, Tomato, Cucumber and Red Onion with Condiments and Dressings

Creamy Coleslaw

Mom's Potato Salad

Buttermilk Fried Chicken

Grilled Pork Chops with Apples

Shula's Meatloaf and Mushroom Gravy

Rosemary Smashed Potatoes

Green Bean Casserole

Apple Pie, Chocolate Cake, and Cherry Pie

Iced Tea and Coffee

**\$31.00 Per Person**

*Minimum of 35 guests*

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***Miami Floribbean Buffet***

Island Conch Chowder

Platters of Shula's Tomatoes, Chopped Fresh Herbs, Goat Cheese & Buttermilk Dressing

Hearts of Palm Citrus Salad with Cilantro Chayote

Mojo Marinated Chicken

Grilled Mahi-Mahi, Tropical Fruit Salsa

Sliced Roast Pork Loin with Caramelized Onions and Parsley

Black Beans and Rice

Chimichurri Roasted Potatoes

Plantains

Cuban Bread

Tres Leches, Chocolate Cake & Mango Pie

Iced Tea and Coffee

**\$33.00 Per Person**

*Minimum of 35 guests*

***Enhance your Miami Floribbean Buffet:***

**Mojito Shrimp**..... \$10.00 Per Person

*4 Per Person*

**Grilled Marinated Flank Steak**..... \$ 8.00 Per Person

*With Pico de Gallo & Chimichurri*

**Guava BBQ Baby Back Ribs**..... \$ 8.00 Per Person

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***Little Italy***

Chopped Iceberg and Mixed Green Salad, Roasted Peppers,  
Red Onions, Black Olives, Red Wine Vinaigrette  
Sliced Seasonal Melons  
Traditional Caesar Salad

Chicken Parmesan  
Three Cheese Tortellini with Pesto Pomodoro Sauce  
Tuscan Meatballs with Marinara and Mozzarella

Garlic Bread

Shula's Cheesecake  
Lemon Layer Cake

Coffee and Iced Tea

**\$32.00 Per Person**

*Minimum of 35 guests*

***Shula's Barbecue Buffet***

Angus Beef Chili  
Coleslaw  
Potato Salad  
Macaroni Salad  
Fresh Watermelon

Smoked Brisket of Beef, Mango Black Bean Salsa  
Barbecue Chicken (*includes, breast, thigh, drumstick and wings*)  
Smoked Sausages

Rosemary Smashed Potatoes  
Corn on the Cob  
Onion Rings

Shula's Cheesecake, Pecan Pie, and Cherry Pie  
Iced Tea and Coffee

**\$35.00 Per Person**

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Minimum of 35 guests

**Michelangelo's Creation**

Tuscan White Bean Soup

Tomato, Basil and Fresh Mozzarella

Arugula and Radicchio with Artichokes, Roasted Sweet Peppers, Olives,  
and Gorgonzola, with Balsamic Parsley dressing

Hearts of Romaine, Parmesan Cheese with Traditional Caesar Dressing

Penne Pasta al Forno with Bolognese

Chicken Picatta with Capers, Lemon Butter Sauce and Potato Gnocchi

Rosemary Crusted Grouper with Basil Pesto Cream

Seasonal Vegetables

Baskets of Garlic Bread

Torta della Nonna, Lemon-Layer Cake, and Cappuccino Hazelnut Crunch Cheesecake

Iced Tea and Coffee

**\$39.00 Per Person**

prepared for a minimum of 35 guests

**Enhance Your Buffet:**

**Add Additional Pasta or Risotto:**

*(Choice of One)*

**Cheese Tortellini**..... \$8.00 Per  
Person

*With Gorgonzola Cream Sauce, Spinach and Walnuts*

**Gemelli Pasta**..... \$7.00 Per  
Person

*With Prosciutto, Peas, Mushrooms in a Sweet Cream*

**Wild Mushroom  
Risotto**..... \$9.00 Per  
Person

*With Parmesan Cheese, White Truffle Oil*

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***Business Lunch Buffet***

*Buffet is designed for 50 or more guests*

(Please Select One Soup or Salad. If 2 are selected, additional charge \$2.50 per person)

**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

**Lunch Cold Selections**

(Please Select One)

**Citrus Jicama Salad**

*With cilantro vinaigrette*

**Provincial Roasted Vegetable Display**

*With Marinated Olives & Garlic Aioli*

**Grilled Chicken with Penne Pasta**

*Garden Vegetables with Whole Grain Honey Mustard*

**Greek Style Bay Shrimp Salad**

*With Feta Cheese, Olives, Onions & Peppers*

**Hearts of Palm**

*Citrus Salad and Cilantro Chayote*

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**Main Dishes**

(Please Select Three)

**Grouper**

*In Caper & Lemon Sauce*

**Asian Barbecue Salmon**

*Served with Stir-Fry Noodles*

**Grilled Mahi-Mahi**

*Served with Tropical Fruit Salsa and Coconut Rum Sauce*

**Seared Chicken Breast**

*Salsa Cruda, Mozzarella and Demi Glaze*

**Grilled Flat Iron Steak**

*Chimichurri Sauce with Pico de Gallo*

**Mojo Marinated Pork Loin**

*Served with Chef's Choice of Vegetables and Rice, Plantains*

**Dessert Selection**

(Please Select Two)

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\**

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

**\$41.00 Per Person**

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**Signature Boxed Lunches**

Billed for a Minimum of 15 guests

All boxed lunches are served with a Bag of Chips, a piece of Whole Fruit and a Chocolate Chip Cookie

Beverages are **NOT** included

Choice of Two (2) of the following for your Group:

**Classic Tuna or Chicken Salad**..... \$16.00 Per Person

*Romaine Lettuce, on Thick Cut Whole Wheat Bread*

**Roasted Chicken Breast**..... \$16.00 Per Person

*With Shredded Iceberg, Shaved Red Onion, Ranch Spread, in a Chipotle and Corn Wrap*

**Smoked Turkey**..... \$16.00 Per Person

*With Spinach, Roasted Peppers, Provolone, Herb Mayonnaise, on Whole Wheat Hoagie*

**Roast Beef**..... \$19.00 Per Person

*With Cornichon, Gruyere, Field Greens, Boursin Spread and Caramelized Onions on Ciabatta Roll*

**Caprese Baguette**..... \$16.00 Per Person

*Shula's Tomato, Fresh Mozzarella, and Basil on Tuscan Baguette with Balsamic Vinaigrette on the side*

**Blackened Chicken Caesar Wrap** ..... \$16.00 Per Person

*Shula's Dressing, Romaine, Diced Tomato, Parmesan Cheese*

**Marinated Grilled Vegetables**..... \$16.00 Per Person

*With Pesto Aioli, Mesclun Greens, On Ciabatta Roll*

**Italian Panino**..... \$21.00 Per Person

*Prosciutto, Goat cheese, Roasted Peppers, Field Greens, on Baguette with Balsamic Vinaigrette on the side*

**Shula's Boxed Lunches**

Billed for a Minimum of 20 guests

All boxed lunches are served with a Bag of Chips, a piece of Whole Fruit or Chocolate Chip Cookie, Mayonnaise and

Mustard Packet

Beverages are **NOT** included

**Smoked Turkey**..... \$10.00 Per Person

*With American or Cheddar Cheese, on Sesame Kaiser*

**Baked Ham**..... \$10.00 Per Person

*With American or Cheddar Cheese, on Sesame Kaiser*

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