

shula's
hotel and golf club

6842 Main Street, Miami lakes, FL 33014
1-800-247-4852 or 305-821-1150
www.donshulahotel.com

Hot Plated Breakfast

Billed for a minimum of 20 guests

Breakfasts include orange juice, sliced fresh fruit, breakfast potatoes, baskets of assorted breakfast pastries, freshly brewed coffee, decaffeinated coffee, and herbal teas

Shula's Breakfast

Choice of: Scrambled Eggs, Scrambled Eggs
with Cheese, or Herbed Scrambled Eggs
Choice of: Bacon, Grilled Ham, or Sausage

Classic Eggs Benedict

Two Poached Eggs with Canadian Bacon on an
English Muffin topped with Sauce Hollandaise
Served with Grilled Tomato and Asparagus

Park Avenue Breakfast

Petite Filet Mignon with Sauce Béarnaise
Scrambled Eggs
Served with Grilled Tomato and Asparagus

Huevos Rancheros

Pan Fried Eggs on Corn Tortillas
Chorizo, Cheese, Refried Beans and
Salsa Ranchero

Shula's Quiche

Choice of Quiche Lorraine or Quiche Florentine
Served with Grilled Tomatoes and Asparagus

Breakfast Buffets

Billed for a minimum of 50 guests

Shula's Breakfast Buffet

Selection of Seasonal Vine & Tree Ripened
Fruits, Melons, and Berries
Scrambled Eggs
Bacon and Sausage Links
Home~Fried Potatoes
Butter Croissants, Assorted Danish, Muffins,
Served with Whipped Butter and Fruit
Preserves
Fresh Orange Juice, Grapefruit & Cranberry
Juices
Freshly Brewed Coffee, Decaffeinated &
Herbal Teas

The Miami Buffet

Tropical Fruit Skewers with Vanilla Yogurt
Latin Pastries & Sweet Breakfast Breads
Egg Tortilla with Potatoes, Onions & Chorizo
Grilled Ham and Chicken~Apple Sausage
Fresh Orange Juice, Grapefruit & Cranberry
Juices
Freshly Brewed Coffee, Decaffeinated &
Herbal Teas

Prices are subject to 20% 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

Cold Breakfast Enhancements

Farm Fresh Hard Boiled Eggs

Variety of Fruit Yogurts

Individual Breakfast Cereals

With Whole, 2% Skim & Soy Milk

Vanilla Yogurt Crème Brulee

With Granola & Fresh Berries

Smoked Salmon and Sliced Bagels

Served with Cream Cheese, Sliced Tomatoes, Capers, & Shaved Onions

Hot Breakfast Buffet Enhancements

Southern Biscuits and Gravy

Mini Huevos Rancheros

Traditional Eggs Benedict with Canadian Bacon & Hollandaise

Cinnamon Swirl French Toast

Served with Apple Compote & Maple Syrup

Breakfast Soft Flour Tacos

With Eggs, Chorizo, Onions, Diced Potatoes & Salsa Fresca

Freshly Baked Croissants with Ham, Egg and Cheddar Cheese

Egg, Cheese and Sausage Biscuits

Shula's Breakfast Quiche Florentine

Shula's Breakfast Quiche Lorraine

Hot Steel Cut Oatmeal or Country Grits

Served with Brown Sugar, Raisins, Ground Flaxseed & Cream

Breakfast Action Stations

Stations are billed for a minimum of 25 guests

**Station attendant required at \$75 per attendant*

(1 for every 50 guests)

***Carved Mustard Glazed Ham**

With Homemade Biscuits

***Gourmet Waffle Stations**

Malted Waffles (prepared to order)

*Served with Fresh Berries, Chocolate Shavings,
Whipped Cream & Maple Syrup*

***Omelets Cooked To Order**

(Choice of six toppings)

Ham, Tomatoes, Mushrooms, Green Onions, Cheddar, Monterey Jack, Sausage, Chorizo, Bell Peppers, Onions, Jalapenos, Spinach, Olives, Smoked Salmon, Bay Shrimp, Turkey Breast

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Brunch

Prepared for a minimum of 75 guests

Display of Seasonal Fruit

Assorted Yogurts and Toppings

Display of Sliced Alderwood Smoked Salmon with
Caper Onions, Tomatoes, Cream Cheese and Mini Bagels

Penne Pasta Salad with Grilled Chicken, Tomatoes, Basil,
Fresh Mozzarella, and Dried Cherries tossed with Whole Grain~Honey Mustard Dressing

Poached Eggs on Sourdough Muffin with Roasted Turkey,
Spinach, English White Cheddar, topped with Sauce Parmesan
Cinnamon Swirl French Toast served with Apple Compote and Maple Syrup

Grilled Flat Iron Steak with Foraged Mushrooms and Barolo Wine Sauce
Seared Herb Crusted Scottish Salmon, Artichokes, Basil, Capers,
Tomatoes topped with Chimichurri

Chef's Selection of Seasonal Vegetables

Rosti Potatoes with Caramelized Onions

Applewood Smoked Bacon and Pork Sausage Links

Omelets Cooked To Order

(Choice of six toppings)

Ham, Tomatoes, Mushrooms, Green Onions, Cheddar, Monterey Jack,
Sausage, Chorizo, Bell Peppers, Onions, Jalapenos, Spinach, Olives,
Smoked Salmon, Bay Shrimp, Turkey Breast

Assorted Breads and Breakfast Pastries with Whipped Butter & Preserves

Chef's Choice of Assorted Desserts

Assorted Juices

Fresh Brewed Coffee, Decaffeinated Coffee, Iced Tea

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