

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 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, Wakame and Scallions
Tomato~Basil Bisque
Chicken, Roasted Corn, Plum Tomatoes with Tortilla Strips
Cumin Scented Chicken with Saffron and Rice
Neapolitan White Bean Soup
Garbanzada with Serrano Ham and Chorizo

**** 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

Alderwood Smoked Salmon

With Caper Berries, Onions & Crème Fraiche on Brioche Toast

Back Fin Crab Cakes

With Beurre Blanc, Hoy Fung & Cajun Remoulade

Shrimp Cocktail

With Grey Goose Cocktail Sauce & Lemon Wedges

Antipasto

House Pate'

With Caper Berries and Grapes on Crostini

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

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

Fillet of Grouper

Crusted with Green Pumpkin Seed & Cumin with Sweet & Spicy Poblano Pepper Sauce served with Galician~Style Bacalao Cake

Grilled Fillet of Atlantic Salmon

With Light Mango Mustard Sauce served with Forbidden Black Rice and Garlic-Tomato Concasse'

Coconut and Curry Crusted Mahi

With Cool Yogurt Scallion Sauce served with Confetti Rice, Wilted Spinach and Tequila Lime Butter

Pan Seared Jumbo Scallops

With Lemon~Herb Truffle Butter served with English Cheddar Grit Cakes and Wilted Baby Arugula

Macadamia Crusted Snapper

With Mango & Prickly Pear Sauces served with Bourbon & Plantain Sweet Potato and Chayote Compote

Sesame Crusted Ahi

With Wasabi & Hoisin Drizzle served with Soba Noodles, Yuzu Butter Sauce and Wakame Stir-fry

Paella

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

From the Land

Guava BBQ Baby Back Ribs

Served with Crisp Yucca con Mojo Fries and Chayote Cole Slaw

Mojo Marinated Pork Loin

Served with Plantains and Black Beans & Rice

16 oz Boneless Pork Loin Chop

With Pecan~Apple Demi Glaze, Maple Whipped Sweet Potatoes and Collard Greens

Grilled Marinated Skirt Steak

Served on Garlic Mashed Potatoes with Pico de Gallo and Jalapeño Chimichurri

12 oz Blackened Prime Rib

With Horseradish Smashed Potatoes, Haricot Vert, and Point Reyes Blue Cheese

12 oz New York Strip Steak

With Korean BBQ Sauce, Cilantro Steak Fries and Asian Peanut Slaw

Mojo Chicken Breast

Port Wine Glace, Yucca Cake and Grilled Asparagus

Sautéed Chicken Breast

With Capers, Lemon Butter, Swiss Chard & Basil and Peruvian Purple Potatoes

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Free Range Breast of Chicken

With Prosciutto, Mozzarella, and Basil served with Madeira Wine and Mascarpone Polenta

10 oz. Grilled Veal Bone In Ribeye

With Sangiovese Reduction, White Beans, Sausage and Escarole Cassoulet

8 oz Filet Mignon

With Roasted Garlic Demi, German Fingerling Potatoes, and Roasted Summer Squashes

6 oz Filet Mignon – Also Available

Crisp Mahogany Duck Breast

With Kamut Blend Rice, Baby Bok Choy, Mustard Seed Essence, and Cranberry Jam

Gourmet Organic Coffee Rubbed Australian Lamb Loin

With Balsamic, Caster Sugar, Baby Carrots, Broccolini, and Anna Potatoes

Duo's - Featuring Certified Angus Beef

Seasonal Vegetables Included

Hazelnut Chicken paired with Petit Filet of Beef

Served with Hickory Smoked Potatoes

Breast of Chicken paired with Petit Filet of Beef

Chicken Stuffed with Prosciutto, Mozzarella, & Basil, Beef with Peppercorn Sauce and served with Roasted Yukon Potatoes

Arbequinian Oil Poached Salmon paired with Boursin Encrusted Petit Filet

Served with Dauphine Potatoes, Crema de Xerez, and Natural Jus

Potato Crusted Striped Sea Bass paired with Petit Filet of Beef

Served with Mushroom Whipped Potatoes, Lemon Cream and Natural Juices

Petite Filet Mignon paired with Crab Stuffed Shrimp

With Sauce Bordelaise served with Roasted Potatoes

From the Wild

Seasonal Vegetables Included

(Select ONE meat, a sauce and a starch. Please check with your catering manager for pricing)

Meats

Alligator, Pheasant, Squab, Venison Loin, Buffalo Tenderloin, Ostrich

Sauce

Coca Cola Glaze, Green Peppercorn Sauce, Forrest Berry Essence, Sauce Bordelaise, Lemon~Vanilla Cream

Starch

Moroccan Cous Cous with Raisins & Almond, Mascarpone and Blue Cheese Polenta, Jalapeno~Cornbread Dressing, Roasted Fingerling Potatoes

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Choice of Dessert

Limoncello Chiffon	Chocolate Mousse Terrine	Caramelized Banana & Chocolate
Tiramisu	Key Lime Pie	Guava Cheese Cake
Flan	Classic Poached Pear Tart	Hazelnut Gianduja
Strawberry Dacquoise	NY Cheesecake	Traditional Chocolate Cake

Optional Intermezzo

Orange Sorbet	Raspberry Sorbet	Lemon Sorbet
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Dessert Enhancements

Chocolate Mojito	Trio of Mousses
Café con Leche	Linzer Tart
Mandarin Charlotte	

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Dinner Buffets

Buffets are designed for 50 or more 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

Desserts:

Hazelnut Gianduja, Strawberry Dacquoise, Café con Leche

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

The Continental Buffet

Cream of Potato Soup with Bacon, Shallots and Fresh Herbs

Seasonal Greens with Herb Croutons

Balsamic Vinaigrette and Honey Mustard Dressing

**Carved to Order*, Oakwood Smoked 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 Fontina Cheese

Roasted Garlic Whipped Potatoes

Chef's Selection of Seasonal Vegetables

Mixed Bread Basket

Desserts:

Chocolate Mousse Terrine, Classic Poached Pear Tart, Limoncello Chiffon

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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

Dauphine Potatoes

Chef's Selection of Seasonal Vegetables

Mixed Bread Basket

Desserts:

Citron Tart, Chocolate Éclair, Napoleon

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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

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Hemingway's Spanish Favorites

Caldo Gallego

Galician Country Soup - chorizo, ham, garbanzo, cabbage

Camarones al Ajillo a la Plancha

Shrimp, garlic, white wine

Salpicon de Mariscos

Marinated Seafood salad with olio crudo, sherry wine

Chorizo al Vino Tinto

Spanish sausage braised in red wine

Calamares en su Tinta

Calamari in squid ink

Pan Catalan

Bacalao a la Vasca

Poached cod fish with salsa verde

Entrecote de Rez con Queso Cabrales

Striploin of beef with cabrales demi glace

Pato a la Sevillana

Duck breast with green olives & sherry

Arroz Nocturno

Black forbidden rice

Chef's Selection of Seasonal Vegetables

Desserts:

Brazo Gitano, Flan de Leche, Chocolate Marquis

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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