

shula's
hotel and golf club

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

Buffets

Buffets prepared for a 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 and Tomato Pizza Bread

Tiramisu, Limoncello Chiffon, and Cannolis

Iced Tea and Coffee

Enhance Your Buffet:

Add Additional Pasta or Risotto:

(Choice of One)

Cheese Tortellini

With Gorgonzola Cream Sauce, Spinach and Walnuts

Gemelli Pasta

With Prosciutto, Peas, Mushrooms in a Sweet Cream

Wild Mushroom Risotto

With Parmesan Cheese, Olio Crudo

Buffets prepared for a minimum of 35 guests

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

Miami Floribbean Buffet

Chilled Tomato Gazpacho with Avocado and Tortilla

Platters of Shula Tomatoes with Chopped Fresh Herbs, Loxahatchee Goat Cheese &
Buttermilk Dressing

Hearts of Palm Citrus Salad with Cilantro Chayote

Mojo Marinated Chicken

Grilled Mahi-Mahi, Habanero~Pineapple Salsa

Roasted Pork Loin Medallions with Caramelized Onions and Parsley

Black Beans and Rice

Chimichurri Roasted Potatoes

Plantains and Steamed Yucca with Garlic Essence

Cuban Bread

Guava Flan, Brazo Gitano, Tres Leches

Iced Tea and Coffee

Enhance your Miami Floribbean Buffet:

Salpicon de Mariscos

Grilled Marinated Skirt Steak

With Pico de Gallo & Chimichurri

Guava BBQ Baby Back Ribs

Buffets prepared for a minimum of 35 guests

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

The Kubla Khan

Miso Soup with Tofu, Wakame and Scallions

Asian Chicken Salad with Spicy Noodles in Ginger Soy Vinaigrette
Crisp Greens with Cucumbers and Sprouts in Peanut~Rice Wine Dressing

Spicy Beef and Thai Basil

Chicken Stir-Fry with Cashews, Black Bean Garlic Sauce and Broccoli
Jumbo Shrimp and Wok Vegetables

Coconut Jasmine Rice

Lo-Mein

Mango Macedoine, Passion Fruit Flan, Fortune Cookies

Iced Tea and Coffee

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, Key Lime Pie, Banana and Chocolate Cake

Iced Tea and Coffee

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

Buffets prepared for a minimum of 35 guests

French Quarter Buffet

Seafood Gumbo - Andouille Sausage and Shrimp

Garden Greens with Candied Pecans, Assorted Condiments in Citrus Dressing

Creole Pasta Salad

Crawfish~Potato Salad

Creole Chicken with Fresh Tomatoes, Celery, and Onions

Cajun Shepherd's Pie - Ground Beef Vegetables, Mashed Potatoes, Cheddar Cheese

Blackened Tilapia

Cajun Rice

Jalapeno Cornbread

Citron Tart, Chocolate Éclair, Napoleon

Iced Tea and Coffee

Shula's Barbecue Buffet

Certified 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

Cheesecake, Chocolate Pecan Pie, Cherry Pie

Iced Tea and Coffee

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

On the Run Lunch Buffet

Buffets prepared for a minimum of 35 guests

Soups ***Select One***

Daily Soup Inspiration
Miso Soup with Tofu, Wakame and Scallions
Tomato~Basil Bisque
Chicken, Roasted Corn, Plum Tomatoes with
Tortilla Strips
Garbanzada with Serrano Ham and Chorizo

Salads ***Select Two***

Florida Cous Cous Salad
Traditional Country Potato Salad
Asparagus, Shula Tomatoes, Fresh Mozzarella
& Basil with Balsamic Drizzle
Pasta and Grilled Vegetable Salad
Asian Chicken and Spicy Noodle Salad
California Cobb Salad
Chicken Caesar Salad
Seasonal Greens with Condiments and
Dressings

Assorted Gourmet Sandwiches & Wraps ***Select Two***

Honey Baked Chicken Breast with Chipotle and Corn Wrap
Tuscan Baguette Prosciutto, Sopresstata, Provolone, Sun Dried Tomato & Arugula
Smoked Turkey with Sprouts, Roasted Pepper, Watercress, Herb Mayo on Brioche
Serrano & Cantimpalo Chorizo BLT on Seven Grain
Roast Beef with Cornichon, Gruyere, Arugula, Boursin Spread and Caramelized Onions on
Ciabatta Roll
Shula Tomato, Fresh Mozzarella, and Basil on Tuscan baguette
Blackened Chicken Wrap with Grilled Portobello, Roasted Vegetables
Moroccan Vegetables with Basil Roasted Peppers , Hummus with Lemon Cilantro in a Wrap
Tuna Nicoise in Pita

Selection of Mini Pastries ***Select Two***

Raspberry Satin Squares, Chocolate Pate'
Lemon Cheese Cake
Apricot Hollander Tartlettes
Chocolate Truffles

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

**** Additional Per Person for a Third Sandwich Selection**

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

Business Lunch Buffet

Buffet is designed for 50 or more guests

Select One soup or salad. If 2 are selected, additional charge \$2.50 per person

Soups

Daily Soup Inspiration
Miso Soup with Tofu, Wakame and Scallions
Tomato~Basil Bisque
Garbanzada with Serrano Ham and Chorizo
Chicken, Roasted Corn, Plum Tomatoes with Tortilla Strips

Salads

Caesar Salad
Seasonal Greens with
Condiments & Dressings

Lunch Cold Selections

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
Hearts of Palm, Citrus Salad *and Cilantro Chayote*
Thai Beef Salad *with Cucumber Mint and Basil*
Greek Style Bay Shrimp Salad *with Feta Cheese, Olives, Onions & Peppers*

Main Dishes

Select Three

Herb Seared Florida Tilefish
In Caper & Lemon Sauce served with Rosemary Potatoes
Hoisin Barbecue Salmon
Served with Sautéed Bok Choy and Spicy Noodles
Grilled Mahi-Mahi
Served with Tropical Fruit Salsa and Coconut Rum Sauce
Hunters' Style Chicken
Served with Stewed Potato, Italian Sausage, Mushrooms, Olives & Pepperoncini
Seared Chicken Breast
With Basil Pesto Smashed Potatoes, Salsa Cruda, Mozzarella and Demi Glaze
Chicken Pad Thai Noodles
In Tamarind Sauce served with Vegetables, Peanuts and Kaffir Lime Leaves
Grilled Flat Iron Steak
Served with Chimichurri Roasted Potatoes and Gaucho Sauce
Mojo Marinated Pork Loin
Served with Plantains, Black Beans and Rice

Tart Selection – Select Two

Sunflower Tart, Apple Tart, Cherry Cheese Streusel, Cranberry-Almond Tart

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

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

Executive Lunch Buffet

Buffet is designed for 35 or more guests.

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, Pepperjack Cheeses

Condiment Tray of Sliced Pickles, Tomatoes and Red Leaf Lettuce

Potato Chips

Assorted Breads and Rolls

Pastry Chef's Selection of Desserts

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

Executive Lunch Enhancement:

Home Style Fried Chicken

Jumbo Waygu Kobe Beef Hot Dog

With Baguette & Spicy Mustard

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