

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 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, 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

Choice of Dessert

Limoncello Chiffon
Chocolate Mousse Terrine
Caramelized Banana and Chocolate
Tiramisu
Key Lime Pie
Guava Cheese Cake
Flan

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 Dishes

*Billed for a **Minimum** of 20 guests*

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

Herb Seared Florida Snapper

In Caper & Lemon Sauce served with Rosemary Potato

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

Grilled 10 oz. NY Strip Steak

In Natural Jus served with Potato Crisps and Caramelized Onion Jam

Mojo Marinated Pork Loin

Served with Plantains, Black Beans and Rice

Duo of Petit Filet and Salmon

With Mushroom Sauce and Cheddar Potato Gratin

Jumbo Prawns

In Sweet Soy Glaze served with Thai Pineapple Rice

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