



CATERING MENUS
MEETING PACKAGES

shula's
hotel and golf club

Meeting Packages

COMPLETE MEETING PACKAGE

PREPARED FOR A MINIMUM 20 GUESTS

** A \$5 PER PERSON ADDITIONAL CHARGE FOR LESS THAN 20 GUESTS

DELUXE CONTINENTAL BREAKFAST

Selection of Seasonal Fresh Fruit
Flaky Croissants, Assorted Danish, Homestyle Muffins
Served with Sweet Butter and Fruit Preserves Fresh Sliced Bagels and Cream Cheese

Choice of (1) of the following:

Petite Frittatas

with Chorizo and Onions

Buttery Croissants

Ham, Egg and Cheddar Cheese

Thick Cut French Toast

Warm Maple Cream Sauce

Fresh Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

AM BREAK (Choice of 2)

Selection of Granola and Power Bars

Individual Greek Yogurt Parfaits

Whole Fresh Fruit

Cubbed Fruit Skewers with Cream Dipping Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

GOURMET DELI LUNCH

Chef's Selection of Two Salads

Roast Beef & Cheddar

Roasted Tomato, Lettuce, Sliced Onion, Spicy Horseradish Mayonnaise

Caprese

Shula's Tomato, Fresh Mozzarella Cheese, Arugula, Balsamic Spread, Basil

Cobb Chicken Wrap

Spinach, Shaved Red Onion, Pesto Mayonnaise in a Whole Wheat Tortilla

Sonoma Chicken Salad

Raisins, Red Grapes, Celery, Mayonnaise on Croissant

Chef's Selection of Assorted Gourmet Mini Desserts

PM BREAK (Choice of 3)

Selection of Whole Fresh Fruit

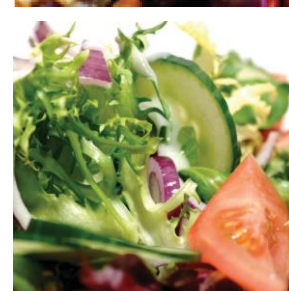
Assorted Homemade Cookies and Brownies

Individual Bags of Trail Mix

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

To Include Sodas and Bottled Water Upgrade \$5.00 per person

\$60++ Per Person



Meeting Packages

EXECUTIVE MEETING PACKAGE

PREPARED FOR A MINIMUM 20 GUESTS

** A \$5 PER PERSON ADDITIONAL CHARGE FOR LESS THAN 20 GUESTS

DELUXE CONTINENTAL BREAKFAST

Selection of Seasonal Fresh Fruit

Flaky Croissants, Assorted Danish, Homestyle Muffins

Served with Sweet Butter and Fruit Preserves Fresh Sliced Bagels and Cream Cheese

Choice of (1) of the following:

Petite Frittatas

with Chorizo and Onions

Buttery Croissants

Ham, Egg and Cheddar Cheese

Thick Cut French Toast

Warm Maple Cream Sauce

AM BREAK (Choice of 2)

Individual Yogurt & Granola Parfaits

Selection of Granola and Power Bars

Orange Cranberry Loaf & Banana Bread

Cubed Fruit Skewers with Marshmallow Cream Dipping Sauce

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

LUNCHEON BUFFET

Steamy Island Conch Chowder

Pina Colada Slaw, Charred Pineapple and Coconut Agave Vinaigrette

Grilled Mahi-Mahi with Tropical Salsa

Chimichurri Grilled Chicken Breast

Black Beans and Rice

Fried Yucca

Jumbo Sweet Plantains

Hot Cuban Bread

Tres Leches, Key Lime Pie and Chocolate "Cortadito" Mousse

PM BREAK (Choice of 2)

Selection of Whole Fresh Fruit

Assorted Homemade Cookies and Brownies

Individual Bags of Trail Mix

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Hot Teas

To Include Sodas and Bottled Water Upgrade \$5.00 per person

\$65++ Per Person



Meeting Packages

MEETING PLANNER PACKAGE

PREPARED FOR A MINIMUM 15 GUESTS

*** A \$5 PER PERSON ADDITIONAL CHARGE FOR LESS THAN 15 GUESTS*

POWER CONTINENTAL BREAKFAST

Selection of Seasonal Fresh Fruit Chef's Selection of Breakfast Breads
Served with Sweet Butter and Fruit Preserves Fresh Sliced Bagels and Cream Cheese

Choice of (1) of the following:

Breakfast Burrito

Egg, Peppers, Onions, Cheddar Cheese and Salsa Fresca on the Side

Spinach and Vegetable Egg White Frittata

Ham, Egg and Cheddar Cheese

Fresh Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

AM BREAK (Choice of 2)

Selection of Granola and Power Bars

Individual Greek Yogurt Parfaits

Whole Fresh Fruit

Cubbed Fruit Skewers with Dipping Sauce

Assorted Breakfast Pastries

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

PM BREAK (Choice of 2) Selection of

Whole Fresh Fruit

Assorted Homemade Cookies and Brownies Individual

Bags of Trail Mix

Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

To Include Sodas and Bottled Water Upgrade \$5.00 per person

\$45++ Per Person



Meeting Packages

THEMED BREAKS

PREPARED FOR A MINIMUM 15 GUESTS | BASED ON A 45 MIN. PERIOD

** A \$5 PER PERSON ADDITIONAL CHARGE FOR LESS THAN 15 GUESTS

SIMPLICITY BREAK

Assorted Homemade Jumbo Cookies and Blondies
\$7++ Per Person

*CALLE OCHO

Meat, Guava and Cheese Pastelitos Mini Cuban Sandwiches
Sugary Cinnamon Churros Plantain Chips with Mango Salsa
\$12 ++ Per Person

CREATE YOUR OWN TRAIL MIX

Selection of the Following:
Almonds, Cashews , Peanuts & Candied Pecans
Dried Fruit, Granola
M & M's & Mini Chocolate Chips
\$19++ Per Person

SWEET N' SALTY

Chocolate Dipped Palmiers
Homemade Brownies and Chocolate Chip Cookies
Kettle Chips with Herb Dip
Honey Roasted Nuts
\$12++ Per Person

MINI SANDWICH BREAK

Pulled Pork Sliders Buffalo Chicken Sliders Mini Cuban Sandwiches Gourmet Grilled Cheese
\$16++ Per Person

VIENNESE DESSERT TABLE

Éclairs Cream Puffs Fruit Tarts Cookies
Chocolate-Dipped Strawberries Parisian Macaroons
\$18++ Per Person



THE HEALTH NUT

Variety of Dried Fruit
Seasonal Fresh Fruit Smoothie Action Station Gourmet Vegetable Chips
Fresh Crudité Display with Tzatziki Sauce
\$18++ Per Person

TEAM SHULA

Jumbo Soft Pretzels with Spicy Mustard Mini Shula's Beef Sliders
Cracker Jacks Assorted Sodas
\$15++ Per Person

THE SUNSHINE BREAK

Mini Orange Tartlets Orange-Cranberry Loaf Orange Shortbread Cookies Orange Candies
Selection of Ginger-Mint, Strawberry or Mango Orange-ade
\$18++ Per Person

All Breaks Include Freshly Brewed Coffee, Decaffeinated Coffee and Herbal Teas

**ATTENDANT AND/OR CHEF REQUIRED \$75 PER HOUR*

Meeting Packages

ANYTIME ENHANCEMENTS

SNACKS

Bags of Pretzels, Potato Chips and Popcorn
\$2++ Each

Whole Fresh Fruit
\$2++ Each

Assorted Candy Bars
\$3++ Each

Assorted Trail Mixes
\$3++ Each

Granola and Nutrigrain Bars
\$3++ Each

Deluxe Mixed Nuts
\$12++ Per Pound

Chocolate Dipped Strawberries
\$12++ Per Dozen

Assorted American Macaroons
\$18 ++ Per Dozen

Soft Pretzels with Mustard
\$21++ Per Dozen

Assorted Parisian Macaroons
\$25++ Per Dozen

Assorted Chocolate Truffles
\$25++ Per Dozen

Fruit Kabobs
\$28++ Per Dozen

Brownies and Blondie's
\$35++ Per Dozen

Assorted Jumbo Cookies
\$32++ Per Dozen

Assorted Dipped Apples
\$36++ Per Dozen

Plantation Chips with Fresh Tropical Salsa and Chimichurri
\$5++ Per Person

Crudité Platter
\$7++ Per Person

Tortilla Chips with Salsa, Pico de Gallo and Guacamole
\$9++ Per Person

BEVERAGES

Regular Coffee, Decaffeinated Coffee and Herbal Tea
\$42++ Per Gallon
\$21++ Per ½ Gallon

Upgrade to Starbucks Coffee
\$55++ Per Gallon

Orange/Cranberry/Grapefruit/Apple Juices
\$32.00++ Per Gallon
\$16++ Per ½ Gallon

Selection of Chilled Tazo Teas
\$4++ Each

Selection of Bottled Juices
\$4++ Each

Assorted Soft Drinks
\$3 ++ Each

Bottled Water
\$3++ Each

San Pellegrino Sparkling Bottled Water
\$4++ Each

Energy Drinks
\$6++ Each

Gatorade
\$5++ Each

SPA JUICE BAR

Selection of House-Pressed Fruit Juice Carrot-Ginger
Strawberry Banana Tomato-Cucumber House Dried
Fruit Mix Low Fat Granola Bars
Assorted Chilled Vitamin Fruit Water
\$19++ Per Person

Prices are subject to 21% 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.