



## CATERING MENUS

Reception Menu

shula's  
hotel and golf club

# Reception

## RECEPTION HORS D' OEUVRES

MINIMUM OF 50 PIECES EACH | BASED ON A ONE HOUR PERIOD



### CHILLED SELECTIONS

Goat Cheese Confit with Braised Pears, Watercress, on Crostini  
Crostini with Brie and Apricot  
Anti-Pasto: Artichoke Hearts, Mozzarella, Kalamata Olives, and Roasted Peppers  
Mozzarella, Tomato and Basil Skwer  
Deviled Eggs with Micro Greens  
Spicy Hummus & Roasted Pepper on Crostini  
Smoked Salmon Gougere, Whipped Boursin Cheese  
Avocado Crab Salad in Tomato Cone  
Seared Tuna with Seaweed Salad and Soy Molasses Ceviche

**\$4++ Each Piece Per Person**

Seared Tuna with Seaweed Salad and Soy Molasses  
Avocado Crab Salad in Tomato Cone  
Jumbo Shrimp "Cocktail"  
Caribbean Crab Salad in a mini Puff Pastry

**\$5++ Each Piece Per Person**

### HOT SELECTIONS

Herb Roasted Beef and Bleu Cheese Canapé / Tomato Jam  
Toasted; Spinach and Feta Phyllo Pockets  
Chicken Arancini, Romesco  
Fried Chicken & Waffle with Warm Maple Syrup  
Pork Vegetable Potsticker with Plum Dipping Sauce  
Jerk Chicken Wraps with Black Beans and Cilantro Cream

Asian Vegetable Spring Rolls with Sweet Chili Dipping Sauce

Beef Empanada with Vegetable Escabeche

**\$4++ Each Piece Per Person**

Buttermilk Biscuit, Shaved Ham and Whiskey Honey Mustard  
Beef Wellington/ Mushroom Duxelle in Puff Pastry  
Sesame Seed Chicken Tenders with sweet and Sour Sauce

Chicken or Ham Croquette, Dark Mole, Cilantro Fried Pork Chicarron, Black Bean Purée, Fried Rice

**\$5++ Each Piece Per Person**

Bacon Wrapped Scallops  
Soy Molasses Glazed Pork Belly with Kimchee  
Bacon Wrapped Shrimp with Cheddar Grits  
Key West Crab Cakes with Mango Pico de Gallo  
Shrimp Arancini with Parmesan  
Short Rib Arancini, Parmesan, Red Onion Jam

**\$6++ Each Piece Per Person**

# Reception

## RECEPTION STATIONS

PREPARED FOR A MINIMUM OF 25 GUESTS | BASED ON A ONE HOUR PERIOD

FOR A HEAVY HORS D'OEUVRES RECEPTION A MINIMUM OF 5 ITEMS SELECTED APPLIES

\*\* A \$5 PER PERSON ADDITIONAL CHARGE FOR LESS THAN 25 GUESTS



### DISPLAYS

#### Flat Bread Display

Assorted Flat Breads to Include Prosciutto and Arugula, Mushroom and Gorgonzola Cheese, BBQ Chicken and Caramelized Onion

**\$15++ Per Person**

#### Fresh Seasonal Crudités

Fresh Vegetables Paired with Artichokes, Roasted Pepper Hummus, Ranch and Bleu Cheese Dips

**\$9++ Per Person**

#### Tropical Fruit Tree

An Array of Sliced Tropical Fresh Fruit on Skewers with Marshmallow Cream Dipping Sauce

**\$8++ Per Person**

#### Mini Sandwich Display

Choose 2 of the Following:

##### Beef Slider

Smoked Cheddar, Tomato Jam

##### Italian Stallion

Ground Pork, Arugula

##### Mushroom Slider

Boursin Cheese, Roasted Tomato

##### Chopped BBQ Beef

Shaved Onion and Pickle

##### Pulled Pork

Caramelized Apples, Slaw

**\$11++ Per Person**

#### Chicken Wing Trio

Classic Buffalo, Bourbon Glaze and Soy-Ginger Flavored Chicken Wings

Served with Classic Dipping Sauces and Celery

**\$10++ Per Person**

#### Homemade Chips & Dip

Assorted Gourmet Tortilla Chips with Homemade Salsa and Guacamole

Hummus and Baba Tzakiki with Pita Chips

Colossal Chips with Maytag Bleu Cheese Fondue and Creamy Artichoke and Spinach Dip

**\$14++ Per Person**

#### Artesian Cheese Table

Selection of Domestic and Imported Cheeses

Served with Chef's Choice of Crostini and Crackers Garnished with Almonds, Fruit Chutney and

Vanilla Honey

**\$19++ Per Person**

#### Antipasto Display

Selection of Italian Cheeses, and Cured Meats:

Sopresseta, Salami Prosciutto, Mortadella

Pickled and Grilled Vegetables, Country Olives and Artichoke Hearts

Served with Assorted Breads, Crostini, Bread

Sticks, Assorted Nuts

**\$18++ Per Person**

#### Sushi Display

\*Minimum Order of 150 Pieces Per Order

(3 Per Person)

Platters of Assorted Rolls Served with Soy Sauce,

Wasabi Horseradish, Pickled Ginger

**Market Price**

#### Chilled Seafood Bar

Chilled Jumbo Shrimp, Blue Point Oysters and

Clams, Cocktail Sauce, Tabasco Sauce and Citrus Segments ( 3 Pieces per guest)

**\$25++ Per Person**

*Prices are subject to 21% Banquet Service Charge and applicable State & Local taxes.  
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## RECEPTION STATIONS CONTINUED...

PREPARED FOR A MINIMUM OF 25 GUESTS | BASED ON A ONE HOUR PERIOD

FOR A HEAVY HORS D'OEUVRES RECEPTION A MINIMUM OF 5 ITEMS SELECTED APPLIES

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\*\* CHEF FEE OF \$75 FOR EACH STATION FOR EVERY 100 GUESTS



### ACTION STATIONS

#### Homemade Guacamole Station

Fresh Ripe Avocadoes Mashed with Onions, Cilantro and Garlic Served with Black Bean Salsa and Pico de Galo with an Assortment of Homemade Chips

**\$11++ Per Person**

#### Pasta Station

Penne & Tortellini

Choice of (2) Sauces:

Roasted Garlic Cream, Chef's Savory Marinara, Basil Pesto or Carbonara Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper

**\$14++ Per Person**



#### Asian Wok

Tempura Dipped Sweet and Sour Chicken

Peppers, Cashews and Onions

Spicy beef with Carrots, Baby Corn and Water Chestnuts Tossed In a Spicy Plum Sauce Served with Aromatic Jasmine Rice

**\$15++ Per Person**

#### Caribbean Fair

Grilled Jerk Chicken Skewers with Mango Salsa

Caribbean Grilled Jamaican Shrimp and Pineapple Skewers

Sweet Plantains

Jicama Slaw

Caribbean Rice and Peas

**\$19++ Per Person**

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## RECEPTION STATIONS CONTINUED...

PREPARED FOR A MINIMUM OF 25 GUESTS | BASED ON A ONE HOUR PERIOD



### **Fajita Station**

Marinated Beef and Grilled Chicken, Queso Fresco, Chef's Guacamole, Shredded Lettuce, Pico de Gallo, Sautéed Onions and Bell Peppers, Sour Cream and Flour Tortillas

**\$13++ Per Person**

### **Potato Tini Station ( Choice of 3 )**

Whipped Yukon Gold Potatoes

Beef Tips, buttermilk Fried Chicken, Southern Cream Gravy, Mushroom Brown Sauce with Bacon Bits, Cheddar Cheese, Scallions and Sour Cream

or

Whipped Sweet Potato

Honey, Marshmallows, Brown Sugar, Candied Pecans and Toasted Almonds

**\$25++ Per Person**



### **10 Foot Tapas Station** (Choice of Five)

#### **Selection of Small Dishes to Include:**

Gazpacho Shooters

Fava and Green Bean Salad with Ham

Bleu Cheese Stuffed Olives

Chorizo Sausage Roasted Peppers and Almonds

Grilled Shrimp, Citrus Segments and Fennel

Artichokes and Split Tomatoes with Extra Virgin Olive Oil and Aged Balsamic

Vegetable Escabeche

Spanish style Tortilla

Chicken Empanadillas

Croquetas

Garlic Mushrooms

Rosemary Scented Almonds

**\$14++ Per Person**

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## RECEPTION STATIONS CONTINUED...

PREPARED FOR A MINIMUM OF 25 GUESTS | BASED ON A ONE HOUR PERIOD

\*\* CARVER FEE OF \$75 EACH FOR EVERY 100 GUESTS

### CARVING STATIONS

All Carving Stations Served with Miniture Rolls



#### **Sage Infused Roasted Breast of Turkey**

Cranberry Sauce and Pesto Mayonnaise

(Serves 40 Guests)

**\$275++ Each**

#### **Honey Roasted Ham**

With Maple Glaze

(Serves 50 Guests)

**\$300++ Each**

#### **Orange Honey Glazed Salmon**

Citrus Lacquer

(Serves 25 Guests)

**\$250++ Each**

#### **Jamaican Rubbed Pork Loin**

Black Bean and Corn Relish

Sweet Plantains, Cuban Bread

(Serves 45 Guests)

**\$300++ Each**

#### **Prime Rib of Beef**

Roasted with Herbs and Spices

Au Jus and Creamed Horseradish Sauce

(Serves 40 Guests)

**\$475++ Each**

#### **Five Spice Rubbed Beef Tenderloin**

Chimichurri Sauce

(Serves 25 Guests)

**\$375++ Each**

#### **Bacon Wrapped Beef Tenderloin**

(Serves 25 Guests)

**\$450++ Each**

#### **Suckling Roast Pig**

Caramelized Onions, Mojo Split Cuban Rolls

(Serves 40 Guests)

**\$500.++ Each**

#### **Steamship Round of Beef**

Dijon Mustard, Horse Radish Cream and Pesto Mayonnaise

(Serves 150 Guests)

**\$500++ Each**

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### **PETITE DESSERT STATIONS**

#### **Chocolate Dip & Roll Buffet**

Displayed on a Large Mirror Filled with Fresh Strawberries, Dark and White Chocolate Fondue Dip and Confection Sugar

(Choice of Two Additional Items - Each Additional Item is \$1 Per Person)

Bananas  
Pretzels  
Crème  
Rice Krispie Treats  
Vanilla Wafers  
Apples  
Berries  
SPineapple  
Marshmallows  
Graham Crackers  
Puffs Pound Cake  
Biscotti  
Cookies

**\$12++ Per Person**



#### **Latin**

Guava Pastelitos  
Pumpkin Empanada  
Bunuelos  
Churros  
Arroz con Leche  
Passion Fruit Mousse  
Mango Mousse Cake

**\$10++ Per Person**

#### **American**

Boston Cream Cake  
Apple Pie  
Cherry Pie  
Pralines  
New York Cheesecake  
Key Lime Tartlet's  
Texas Pecan Tartlet's

**\$15++ Per Person**

#### **European**

Eclairs  
Blueberry Finaciar  
Madelines  
Bombolon  
Pot au Crème  
Profiteroles  
Pear Tart

**\$15++ Per Person**

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