



## Quinceañera Package

*\$65.00++ Per Person To Include a 4 Hour Call Brand Open Bar*

*\$50.00++ Per Young Adult To Include a 4 Hour Soda Bar*

### *Amenities and Services to Include:*

- \* *Choice of (1) Gourmet Display or (3) Butler Passed Hors D' Oeuvres For Cocktail Reception*
  - \* *Choice of Plated Dinner or Buffet Stations*
- \* *Celebration Cake (Butter Cream Only, Upgrades Available at Additional Charges)*
  - \* *Champagne & Sparkling Cider Toast*
- \* *A Complimentary Changing Room for the Honoree*
- \* *Beautiful Appointed Ballroom with Dance Floor*
  - \* *White Table Linen*
  - \* *White Chair Covers*
- \* *Chair Ties and Matching Napkins in Your Choice of Color*
  - \* *Appointed Tables with Matching Linen*
  - \* *Complimentary Guest Parking*

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hotel and golf club

*6842 Main Street  
Miami Lakes, FL 33180*



## *Reception Menu*

### *Display Selections (Select ONE)*

#### *Grilled & Charred Vegetable Platter*

*Baby Eggplant, Zucchini, Summer Squash, Sweet Peppers,  
Asparagus, Red Onions, Belgian Endive and Tomatoes  
Mint Hummus and Balsamic Vinaigrette*

#### *Homemade Chips & Dip*

*Assorted Tortilla and Pita Chips with Homemade Salsa and Hummus  
Chili Con Queso with Tortilla Chips  
Spinach and Artichoke Dip with Sliced Baguettes*

#### *Antipasti Platter*

*Roasted Vegetables, Marinated Artichoke Hearts, Olives, Hummus,  
Cured Meats, Buffalo Mozzarella Cheese, Lavosh Crisps and Focaccia Bread*

#### *Artisanan Cheese Display*

*Selection of Domestic and Imported Cheeses Served with Chef's Choice of Crostini,  
Focaccia and Crackers, Garnished with Berries and Grapes*

#### *Tropical Fruit Display*

*An Array of Sliced Tropical Fresh Fruit*

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## *Reception Menu Continued*

*OR*

### *Butler Passed Hors d'oeuvres (Select THREE)*

- \* *Pulled Pork, Chimichurri, Tostone*
- \* *Petite Chicken Taquito, Mexico City Guacamole, Cilantro-Onion Salad*
  - \* *Conch Fritter, Sweet Pepper Relish, Tabasco Syrup*
  - \* *Mini BLT's*
  - \* *Mini Shrimp "Corn Dog", Lemon Remoulade*
  - \* *Roasted Baby Corn, Queso Fresco, Lime, Chili Aioli*
- \* *Braised Beef "Ropa Vieja", Cuban Bread, Pickled Onions, Mojo Aioli*
  - \* *Paella Cake, Stewed Chorizo, Queso, Tomato Fondue*
  - \* *Croquetta De Bacalao, Peppernota, Sherry Reduction*
- \* *Florida Lobster Tail, Avocado-Mango Salad, Plantain Chip*

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## *Plated Dinner Menu*

*All Entrees Served with Dinner Rolls, Freshly Brewed Coffee & Gourmet Hot Tea*

### *Salad Course (Select ONE)*

#### **Shula's Mixed Green Salad**

*Mixed Greens, Crisp Cucumbers, Citrus Segments, Sliced Mango, Jicama, Yucca Croutons and Mango Vinaigrette*

#### **Tomato and Avocado Salad**

*Marinated Tomatoes, Fresh Avocados, Pickled Onions, Yucca Croutons and Oregano Vinaigrette*

#### **Caesar "Cubano"**

*Romaine, Black Beans, Pumpkin Seeds, Queso Fresco, Fried Plantains, Creamy Mojo Dressing*

#### **Grapefruit, Hearts of Palm & Vanilla Salad**

*Marinated Hearts of Palm, Sweet Lettuce with Grapefruit, Tostones, Grapefruit-Vanilla Dressing*

### *Main Course (Select ONE)*

#### **Grilled Flank Steak**

*Black Bean Puree, Grilled Asparagus, Chimichurri*

#### **Roasted Pork**

*Roasted Pork Loin, Sautéed Onions, Moro, Fried Plantains*

#### **Roasted Chicken Fricasse**

*Roasted Chicken, Carros, Potatoes, Olives, Tomato-Oregano Sauce*

#### **Plantain Crusted Mahi Mahi**

*Plantain Crusted Mahi-Mahi, Yucca, Caramelized Garlic, Spinach, Citrus Vinaigrette*

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## **Buffet Station Menu**

*Buffet Stations Served with Dinner Rolls, Freshly Brewed Coffee & Gourmet Hot Tea*

### **The Taquito Station**

*Selection of Mexican-Style Prepared Meats*

*Chicken Tinga – Slow Roasted Chicken in a Vibrant Chili Sauce*

*Arracheras En Estylo De Saltillo – Classic Beef Fajitas with Sautéed Onions and Chilies*

*Served with Corn or Flour Tortillas with a Trio of Salsas, Queso Fresco, Shaved Lettuce and Chipped Tomatoes*

### **The Slider Station**

*Selection of Gourmet Sliders*

*(Choice of 2 Types)*

*The Shula Beef Slider, Smoked Cheddar and Tomato Jam*

*The Hill Country Slider, Chopped Barbeque Beef, Shaved Onion and House Pickles*

*The Cuban Slider, Ground Beef, Grilled Ham, Pickle, Provolone, Chimichurri Aioli*

### **Flatbread Station**

*(Choice of 2 Types)*

*Pepperoni Flatbread*

*Roasted Chicken, Bell Peppers, Onions and Rosemary*

*Traditional Margherita Pizza with Basil, Tomato and Buffalo Mozzarella*

### **Pasta Station**

*Penne OR Tortellini*

*(Choice of (1) Sauce)*

*Roasted Garlic Cream, Chef's Savory Marinara, Basil Pesto or Bolognese*

*Served with Parmesan Cheese, Garlic Bread and Crushed Red Pepper*

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## ***Enhancement Menu***

### ***Reception Station Enhancers***

#### ***Golden Coconut Chicken Tenders***

*With Sweet Chili Sauce*

*\$9.00 ++ Per Person*

#### ***Build Your Own Gourmet Mac & Cheese Station***

*Large Elbow Macaroni and Gemelli Pasta*

*Mascarpone Sauce, Guinness Cheddar Sauce and Maytag Blue Cheese Sauce*

*Accompanied with Shrimp, Crab, Scallions, Bacon Bits, Mushrooms, Truffle Bread Crumbs*

*\$13.00 ++ Per Person*

#### ***Potato Tini Station***

*Whipped Yukon Gold Potatoes*

*Beef Tips, Lobster, Bacon Bits, Cheddar Cheese, Scallions and Sour Cream*

***or***

*Whipped Sweet Potato, Honey, Marshmallows, Brown Sugar, Candied Pecans and Toasted Almonds*

*\$13.00 ++ Per Person*

### ***Dessert Station Enhancers***

#### ***Bananas Foster Station***

*Served with Vanilla Bean Ice Cream and Caramel Sauce*

*\$8.00 ++ Per Person*

#### ***Gourmet Ice Cream Sundae Bar***

*Vanilla Bean Ice Cream, Chocolate Ice Cream and Strawberry Ice Cream Served with, Warm Chocolate Brownies, Caramel, Chocolate and Raspberry Sauce, Whipped Cream, Fresh Berries and Chopped Nuts.*

*\$ 10.00 ++ per person*

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## *Enhancement Menu Continued*

### *Dessert Station Enhancers*

#### *Dip and Roll Station*

*Station with Fresh Strawberries, Dark and White Chocolate Fondue and Sugars  
\$10.00 ++ Per Person*

#### *Roll Enhancer Items Each Additional Item is \$1 Per Person*

<i>Strawberries</i>	<i>Bananas</i>
<i>Pretzels</i>	<i>Rice Crispy Treats</i>
<i>Vanilla Wafers</i>	<i>Apples</i>
<i>Pineapple</i>	<i>Graham Crackers</i>
<i>Puffs Pound Cake</i>	<i>Biscotti</i>
<i>Ginger Snaps</i>	<i>Sugar Cookies</i>

### *Decor Enhancers*

#### *Charger Plates in Gold or Silver*

*\$3.00 Each*

#### *Upgrade to Chiavari Chairs (Choice of Color)*

*\$3.00 Each*

#### *Mocktail ~ Non-Alcoholic Signature Cocktail Customized to the Color of Your Party*

*\$5.00 Per Person*

#### *Audio Visual Package for Slide Show*

*9X9 Large Tri-Pod Screen, LCD Projector with Cables, A.V Table*

*\$250.00 Each*

***\*\*For More Information Contact Shirley McGovern, Catering Sales Manager\*\*  
305.820.8052 / Shirley.mcgovern@donshulahotel.com***

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