

347

GRILLE

BY COACH SHULA



PRIVATE DINING

347 GRILLE

BY COACH SHULA

347 Grille Lake Mary is located on the ground floor of The Westin Lake Mary, Orlando North offering convenient access to theme parks and attractions.

WESTIN
HOTELS & RESORTS

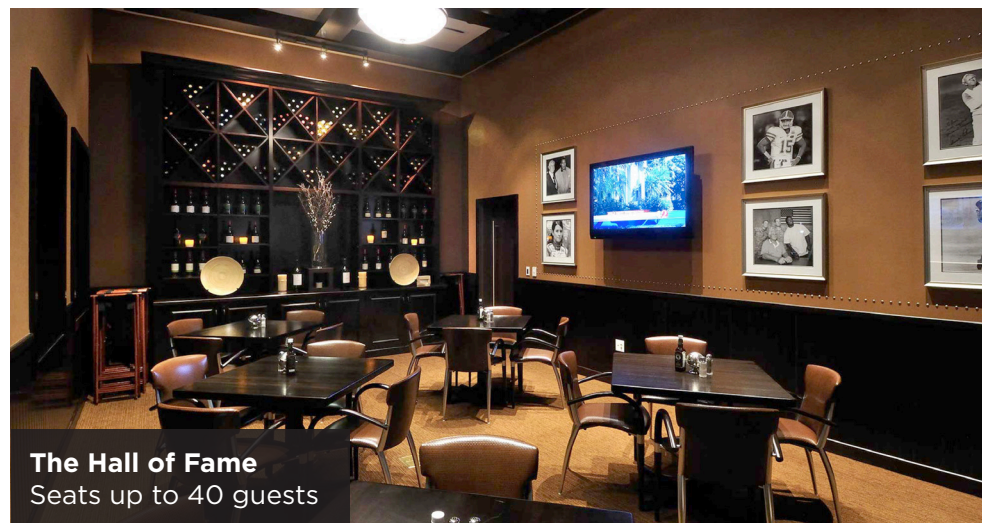
**The Westin Lake Mary,
Orlando North**
2974 International Parkway
Lake Mary, FL 32746

Shula's 347 Grille offers casual dining and a fan-favorite menu that features premium aged Black Angus steaks as well as everyday favorites that pair thoughtful culinary technique with seasonal ingredients. Familiar fare like fried chicken and pork chops along with fresh, colorful salads, signature sandwiches, and juicy steaks make for a private dining gathering that your attendees will rave about.

*Proudly serving **THE SHULA CUT** – our proprietary standard for premium Black Angus beef, aged to perfection.*

With its legacy of fine American restaurants, Shula's has an established history of delivering high quality cuisine, award-winning wines, and craft cocktails. This dedication to excellence is what makes events hosted at Shula's extra special.

PRIVATE DINING AT 347 GRILLE LAKE MARY



PRIVATE DINING MENUS

347



GRIDIRON MENU - BREAKFAST BUFFET

Buffet Style Breakfast

Scrambled Eggs

Breakfast Potatoes

Bacon

Sausage

Assorted Breads, Pastries, Bagels

Blueberry Greek Yogurt Pancakes

Oatmeal

Assorted Cereals

Parfaits

Yogurt

Coffee, Juice



\$25 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities



HALF TIME MENU - LUNCH

First Course Guest's Choice of One

Soup of the Day

House Salad Mixed Greens, , Carrots, Tomatoes, Cucumbers, Croutons, Shula's Vinaigrette Dressing

Main Course Guest's Choice of One

Chicken Caesar Salad Grilled Chicken over Crisp Romaine, Parmesan, Rustic Croutons, Classic Caesar Dressing

Blackened Tips Wedge Salad Crisp Iceberg Wedge, Crumbled Blue Cheese, Bacon, Tomatoes, Red Onion, Blue Cheese Dressing

Fish Sandwich Blackened or Grilled, Lettuce, Tomato, Onion, Chef's Mayo, French Fries

Chicken Sandwich Roasted Red Pepper, Basil Pesto, Mozzarella, Arugula, Balsamic Glaze, French Fries

Shula Burger Two 4oz Steakburger Patties, American Cheese, Zesty Sauce, LTOP, French Fries

French Onion Burger Two 4oz Steakburger Patties, Caramelized Onion, Gruyere Cheese, Garlic Mayo, Crushed Croutons, French Fries

Dessert Course

Layered Chocolate Cake

\$49 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities

TOUCHDOWN MENU - APPETIZER BUFFET

Served Family Style

Nona's Meatballs

Blackened Tenderloin Tips

Spinach and Artichoke Dip

Hummus Dip and Vegetables

Blue Cheese Chips

Sweet Chili Chicken Wings

Fried Calamari



\$55 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities



CHAMPIONS MENU - DINNER

First Course Host's Choice of One

House Salad Mixed Greens, , Carrots, Tomatoes, Cucumbers, Croutons, Shula's Vinaigrette Dressing

Classic Caesar Crisp Romaine, Parmesan, Rustic Croutons, and Shula's Caesar Dressing

Main Course Guest's Choice of One

PROUDLY SERVING **THE SHULA CUT** - OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

10oz Sirloin Whipped Potatoes, Chili Crunch Broccoli

Shula's Half Fried Chicken Mac & Cheese, Coleslaw, Honey Chipotle Glaze

Pan-Seared Salmon Sweet Potato and Kale Hash, Citrus Beurre Blanc, Gremolata

Pappardelle Marinara San Marzano Marinara, Whipped Ricotta, Basil

Dessert Course Chef's Selection of Desserts

Family Style Dessert Platter

\$79 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities



ALL PRO MENU - DINNER

First Course Served Family Style

Korean Wings, Spinach and Artichoke Dip, Blue Cheese Chips

Second Course Host's Choice of One

House Salad Mixed Greens, , Carrots, Tomatoes, Cucumbers, Croutons, Shula's Vinaigrette Dressing

Classic Caesar Crisp Romaine, Parmesan, Rustic Croutons, and Shula's Caesar Dressing

Main Course Guest's Choice of One

PROUDLY SERVING **THE SHULA CUT** - OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

7oz Filet Mignon Whipped Potatoes, Chili Crunch Broccoli

10oz Sirloin Whipped Potatoes, Chili Crunch Broccoli

14oz New York Strip Whipped Potatoes, Chili Crunch Broccoli

Shula's Half Fried Chicken Mac & Cheese, Coleslaw, Honey Chipotle Glaze

Market Fish Pan Seared, Grilled, or Blackened. Whipped Potatoes, Haricot Verts

Pappardelle Marinara San Marzano Marinara, Whipped Ricotta, Basil

Dessert Course Chef's Selection of Desserts

Family Style Dessert Platter

\$89 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities



MVP MENU - DINNER

First Course Served Family Style

Blackened Tenderloin Tips, Spinach Dip, Calamari

Second Course Host's Choice of One

House Salad Mixed Greens, Carrots, Tomatoes, Cucumbers, Croutons, Shula's Vinaigrette Dressing

Classic Caesar Crisp Romaine, Parmesan, Rustic Croutons, and Shula's Caesar Dressing

Main Course Guest's Choice of One

PROUDLY SERVING **THE SHULA CUT** - OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

7oz Filet Mignon Whipped Potatoes, Chili Crunch Broccoli

14oz New York Strip Whipped Potatoes, Chili Crunch Broccoli

14oz Ribeye Whipped Potatoes, Chili Crunch Broccoli

10oz Sirloin Whipped Potatoes, Chili Crunch Broccoli

Shula's Half Fried Chicken Mac & Cheese, Coleslaw, Honey Chipotle Glaze

Jumbo Lump Crab Cakes Remoulade, Grille Lemon, Whipped Potatoes, Haricot Verts

Linguini Seafood Scampi Market Fish, Bay Scallops, Shrimp, Chorizo, Cherry Tomatoes, Spinach

Pappardelle Marinara San Marzano Marinara, Whipped Ricotta, Basil

Dessert Course Guest's Choice of One

Layered Chocolate Cake or **Cheesecake**

\$125 PER PERSON

Excluding Alcoholic Beverages, Tax, and Gratuities

THE BLITZ MENU - DINNER + WINE OR BEER

First Course Served Family Style

Blackened Tenderloin Tips, Spinach Dip, Calamari

Second Course Host's Choice of One

House Salad Mixed Greens, Carrots, Tomatoes, Cucumbers, Croutons, Shula's Vinaigrette Dressing

Classic Caesar Crisp Romaine, Parmesan, Rustic Croutons, and Shula's Caesar Dressing

Main Course Guest's Choice of One

PROUDLY SERVING **THE SHULA CUT** - OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

7oz Filet Mignon Whipped Potatoes, Chili Crunch Broccoli

14oz New York Strip Whipped Potatoes, Chili Crunch Broccoli

14oz Ribeye Whipped Potatoes, Chili Crunch Broccoli

10oz Sirloin Whipped Potatoes, Chili Crunch Broccoli

Shula's Half Fried Chicken Mac & Cheese, Coleslaw, Honey Chipotle Glaze

Jumbo Lump Crab Cakes Remoulade, Grille Lemon, Whipped Potatoes, Haricot Verts

Linguini Seafood Scampi Market Fish, Bay Scallops, Shrimp, Chorizo, Cherry Tomatoes, Spinach

Pappardelle Marinara San Marzano Marinara, Whipped Ricotta, Basil

Dessert Course Guest's Choice of One

Layered Chocolate Cake or **Cheesecake**



INCLUDES TWO DRINKS
(WINE OR BEER)
PER PERSON

\$135 PER PERSON

Includes (2) Drink Tickets Per Person for Wine or Beer
Tax and Gratuities Additional



HALL OF FAME MENU - DINNER (PHARMA)

First Course Served Family Style

Calamari, Spinach-Artichoke Dip & Blue Cheese Chips

Second Course

House Salad Mixed Green, Carrots, Cucumbers, Tomatoes, Croutons, Shula's Vinaigrette Dressing

Main Course Guest's Choice of One

PROUDLY SERVING **THE SHULA CUT** - OUR PROPRIETARY STANDARD FOR PREMIUM BLACK ANGUS BEEF, AGED TO PERFECTION

7oz Filet Mignon Whipped Potatoes, Haricot Verts

14oz Ribeye Whipped Potatoes, Haricot Verts

Shula's Half Fried Chicken Mac & Cheese, Coleslaw, Honey Chipotle Glaze

Linguini Seafood Scampi Market Fish, Bay Scallops, Shrimp, Chorizo, Cherry Tomatoes, Spinach

Pan-Seared Salmon Sweet Potato and Kale Hash, Citrus Beurre Blanc, Gremolata

Pappardelle Marinara San Marzano Marinara, Whipped Ricotta, Basil

Coffee & Chili Rubbed Pork Chop Au Gratin Potatoes, Baby Carrots, Apple Brandy Demi

Dessert Course Chef's Selection of Desserts

Dessert Trio

\$125 PER PERSON

Excluding Alcoholic Beverages

ROOKIE MENU - KIDS UNDER 8

First Course

Fruit Cup Chef's Selection of Seasonal Fruit

Main Course Kid's Choice of One

Chicken Tenders Served with French Fries

Grilled Cheese Served with French Fries

Mac & Cheese Served with French Fries

PB&J Served with French Fries

Dessert Course

Scoop of Vanilla Ice Cream

\$35 PER PERSON

Excluding Tax and Gratuities

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Open Bar

All beverages ordered and consumed will be charged to the host's main tab.

Cash Bar

Each guest is responsible for their own bar tab.

Designated Amount Bar

Once the bar tab reaches a predetermined dollar amount (excluding tax and gratuity) set by host, the bar will transition to a Cash Bar.

Drink Tickets

Host provides two drink tickets per guest. Once guests redeems these tickets, guests will switch to Cash Bar.





LIQUOR LIABILITY

In accordance with the liquor laws governing Florida and the City of Lake Mary, a guest must be 21 years or older to consume alcoholic beverages. We reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest whom exhibits signs of intoxication.

LABOR CHARGES

If an additional **Server** is requested beyond our standard staffing guidelines, a \$150.00 labor charge per additional server will apply.

CONTACT

For all inquiries and information, please contact:

Helynn Spaulding
Private Dining Specialist

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2974 International Parkway
Lake Mary, FL 32746

(407) 531-3567 ext.7147

Hspaulding@ciemail.com

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