

# Welcome

Thank you for considering Miami Shores Country Club to host your special event. Our staff is dedicated to assuring the highest degree of service and the finest quality of food and beverage available to our clients and their guests. The years of experience of our catering coordinators and the expertise of our culinary staff insures that your function will be a success. To assist with any questions you may have regarding your arrangements, we have outlined some of the services available to you in the pages that follow.

Pervices

We at Miami Shores Country Club have always prided ourselves on our versatility. As a full service Food and Beverage facility, our professional staff of Catering Coordinators will gladly assist you in every way to assure the success of your event.

Miami Shores Country Club is the perfect setting for personal or corporate meetings. We can satisfy your audiovisual requirements with our in-house projectors, projection screens, microphones, lecterns, wi-fi, overhead stereo speaker system, podiums and easels.

As one of the largest banquet facilities in the area, it is no wonder that Miami Shores Country Club hosts such varied events as Wedding Ceremonies and Receptions, Fashion Shows, Anniversary Celebrations, Proms, Bat/Bar Mitzvahs, Awards Banquets, Holiday Parties, Quinces, Rehearsal Dinners, Bridal and Baby Showers, Golf Tournaments, Conferences, Seminars, Corporate Retreats and Meetings.

All of our Wedding Packages offer Chiavari Chairs, Floor Length Linen, Champagne Toast, Complimentary tasting upon booking and a personalized wedding cake.

For those who desire additional special touches, we offer Ice Carvings, Outdoor Settings, Custom Designed Menus, Outstanding Room Arrangements and an On-Premise Party Planner to help assure that every detail has been attended to.

> Whether your guest list is comprised of 5 or 500, your next event at Miami Shores Country Club promises to be a success.

# Facilities Available

#### **Grand Ballroom**

Comfortable seating for up to four hundred and twenty five guests. The Grand Ballroom combines views of the Shores Room with the southern exposure of the Village Room.

#### **Ballroom**

The Village Room together with the Miami Room create the spacious and elegant Ballroom. Easily accommodates up to two hundred and twenty five guests.

#### **Shores Room**

Up to two hundred guests can enjoy the splendor of the championship golf course vistas from the Shores Room. Outdoor lighting after dark maintains the panoramic view for an evening affair.

## Village Room

A full windowed wall provides a southern view of the golf course and south lawn. Natural light by day and outdoor lighting after dark. Always a garden view for as many as one hundred and twenty guests.

#### Miami Room

The Miami Room is the ideal conference and meeting room. For Luncheons, Cocktail Receptions, Ceremonies and Dinners with seating for up to eighty people. Between the warn ambiance of the main lobby and the sprawling Main Lounge, this room is the ultimate in versatility.

#### Garden Patio

Just off the Shores Room and adjacent to the Main Lounge, The Garden Patio, with seating for thirty five guests, is the ideal place for a shower, luncheon or any quaint gathering. With its floor to ceiling walls of glass, the view is awesome.

#### **Outside Deck**

The ideal place for a cocktail hour or small function, it offers a breathtaking view of the golf course.

## Bayshore Room

With its log burning fireplace and French Doors, thirty guests can enjoy the warmth and privacy of the Bayshore Room. Brides and their attendant bridal party may enjoy exclusive use of this room as their bridal suite.

## Golf Course

Designed by renowned architect Red Lawrence, the eighteen hole championship golf course has hosted many prestigious tournaments including the Florida State Open. Our staff of PGA golf professionals are here to coordinate your next tournament or golf outing.

#### **Tennis Center**

Six superb clay courts, three Hard courts, with a professional teaching staff, the tennis center is the ideal location for your tennis outing.



## Shores Classic Breakfast

Fresh Seasonal Fruit Scrambled Eggs **Breakfast Potatoes** Bacon

Selection of Freshly Made Pastries to Include Muffins, Croissants and Danish Served with Sweet Butter

## Shores Light and Fit Breakfast

Fresh Seasonal Fruit Plate with Greek Yogurt and Honey Whole Grain Cereal Five Grain Bread

## Deluxe Served Breakfast

Fresh Seasonal Fruit Eggs Benedict Topped with Hollandaise **Breakfast Potatoes** Selection of Freshly Made Pastries to Include Muffins, Croissants and Danish Served with Sweet Butter



## Shores Smoked Salmon Platter Breakfast

Fresh Seasonal Fruit Smoked Norwegian Salmon, Thinly Sliced and Served with a Fresh Bagel, Sliced Tomatoes, Chopped Egg, Onions and Capers

All Breakfasts are Served with Freshly Squeezed Florida Orange Juice, Arabica Bean Regular and Decaffeinated Coffee and Tea Selections

Bottomless Mimosas and Bloody Marys are Available at an





## Continental Breakfast

Sliced Seasonal Fruit Display Selection of Freshly Made Pastries to Include Muffins, Croissants and Danish

## **Buffet Breakfast**

Sliced Seasonal Fruit Display Scrambled Eggs **Breakfast Potatoes** Bacon and Sausage Selection of Freshly Made Pastries to Include Muffins, Croissants and Danish

# Shores Light and Fit Buffet

Sliced Seasonal Fruit Display Yogurt, Granola, Honey, Berries Egg White Omelet Station Whole Grain Bread with Almond Butter



## Deluxe Buffet Breakfast

Sliced Seasonal Fruit Display
Greek Yogurt, Topped with Fresh Berries
Eggs Florentine
Breakfast Potatoes
Bacon and Sausage

Sliced Nova Presentation, Fresh Bagels and Cream Cheese Selection of Freshly Made Pastries to Include Muffins, Croissants and Danish

All Breakfasts are Served with Freshly Squeezed Florida Orange Juice, Arabica Bean Regular and Decaffeinated Coffee and Tea Selections

Bottomless Mimosas and Bloody Marys are Available at an

# Brunch Buffet

## Bottomless Mimosas and Bloody Marys

## To Start

Display of Domestic and Imported Cheeses
Sliced Fresh Seasonal Fruit Presentation
Chef's Selection of Five Assorted Cold Salads
Smoked Nova Scotia Salmon Platter
Sliced Tomatoes, Onions, Capers, and Hard Boiled Eggs
Assorted Fresh Baked Pastries and Muffins
Bagels & Cream Cheese

# Breakfast & Entrées

Eggs Benedict
French Toast with Syrup
Cheese Blintzes with Assorted Fruit Sauces
Fluffy Quiche Lorraine
Bacon and Sausage
Home Fried Potatoes
Sautéed Breast of Chicken Picatta with Lemon Caper Sauce
Continental Rice
Fresh Garden Vegetables



Brunch Buffet

## **Carving Station**

- Choose Two Whole Roasted Turkey
Mojo Marinated Roast Pork Loin
Blackened Loin of Salmon
Honey Glazed Ham
Roasted Leg of Lamb

## **Custom Cooking Stations**

Made to Order Belgian Waffles

Made to Order Omelets

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

Dessert Table



## Salad Bar

Display of Domestic and Imported Cheeses Sliced Fresh Seasonal Fruit Presentation Chef's Selection of Five Assorted Cold Salads

## Entrées

- Choose Two -

Sautéed Breast of Chicken Picatta with Lemon Caper Sauce
Mediterranean Chicken
Asian Salmon
Dorado with Caribbean Salsa
Homemade Pasta Primavera
Sliced Loin of Pork with Wild Mushroom Demi Glace

## Side Item Selections

- Choose Two -

Garlic Mashed Potato
Rosemary Potatoes
Rice Pilaf
Gallo Pinto (Red Kidney Beans & Brown Rice)
Seasonal Vegetable Medley
Vegetable Stir Fry
Ratatouille
Broccolini

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

## Dessert

Dessert Table and Ice Cream Sundae Bar



Seasonal Fruit Presentation

### Salads

Tossed Salad Bar Tuna Salad Chicken Salad Quinoa Salad Cole Slaw

## - Cold Cut Presentation to Include -

Corned Beef, Black Forest Ham, Fresh Roasted Turkey and Roast Beef

## - Assorted Cheese Presentation to Include -

Cheddar, American, Swiss and Provolone Cheeses

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Sliced Tomato and Onions
Pickles
Lettuce
Assorted Breads

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Arabica Bean Regular and Decaffeinated Coffee or Tea Service

#### Dessert

Brownies and Cookies



Hot Lunch Selections

## Salads

Shores Garden Salad or Classic Caesar Salad

## Entrées

Sautéed Breast of Chicken Picatta with Lemon Caper Sauce

Lemon and Herb Roasted Half Chicken

Broiled Dorado, Caribbean Salsa

Marinated Churrasco Steak Caribbean Style

Chicken Breast Roulade

Maple Bourbon Glazed Fresh Salmon

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

#### Dessert

- Your Choice of -

Key Lime Pie or our Homemade Dark Chocolate Mousse, Apple Strudel or Flan de Caramel



Soup Du Jour

## Turkey & Swiss Croissant

Roasted Turkey Breast, Swiss, Avocado, Lettuce and Tomato Served with Choice of Pasta or Potato Salad

## Chunky Chicken Croissant

Homemade Chicken Salad on a Freshly Baked Croissant and Served with Choice of Pasta or Potato Salad

#### Shores Caesar Salad

Topped with Grilled Marinated Breast of Chicken or Fresh Salmon

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

#### Dessert

- Your Choice of -

Key Lime Pie, Our Homemade Dark Chocolate Mousse, Apple Strudel or Flan de Caramel



### Salad Bar

Display of Domestic and Imported Cheeses Sliced Fresh Seasonal Fruit Presentation Fresh Vegetable Crudités with Dips Chef's Selection of Five Assorted Cold Salads

#### Pasta Station

- Our Chefs Will Custom Prepare the Pasta of Your Choice -

Fettuccini, Tortellini and Penne Pastas, with Your Choice of Marinara, Alfredo or Pink Sauce

## Selections Below May be Added to the Package

Frutti di Mare, Amatriciana, Pesto Genovese, Vodka, Puttanesca, Aglio e Olio or Ai Funghi Sauces

### Entrées

- Choose Two -

Sautéed Breast of Chicken Picatta with Lemon Caper Sauce

Mediterranean Chicken

Asian Salmon

Dorado with Caribbean Salsa

Sliced Loin of Pork with Wild Mushroom Demi Glace

## Side Item Selections

- Choose Two -

Garlic Mashed Potato, Rosemary Potatoes
Rice Pilaf, Gallo Pinto (*Red Kidney Beans & Brown Rice*)
Seasonal Vegetable Medley, Vegetable Stir Fry
Ratatouille, Broccolini

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

#### Dessert

Dessert Table and Ice Cream Sundae Bar



## Salads

Shores Garden Salad or Classic Caesar Salad

To Compliment your Entrée, you may Choose One Glass of Chardonnay, Rosé, or Cabernet Sauvignon Wine or a Traditional Champagne Toast

One Hour Open Bar features Unlimited Club Brand Liquors,
Domestic Beer, Chardonnay, Rosé and Cabernet Sauvignon Wines,
Assorted Soft Drinks and Fresh Fruit Juices.

## Beef

Sliced Beef Tenderloin with Bordelaise Sauce

Braised Boneless Short Rib

Marinated Churrasco Steak Caribbean Style



## Seafood

Maple-Bourbon Glazed Salmon

Asian Salmon

Pan Seared Florida Snapper, Topped with Tomatoes, Kalamata Olives and Capers

Broiled Dorado with Caribbean Salsa

## Lamb & Pork

Roasted Rack of Lamb with Rosemary au Jus

Sliced Pork Tenderloin with Pineapple Relish

## **Poultry**

Chicken Breast Florentine

Breast of Chicken Picatta with Lemon Caper Sauce

Lemon & Herb Oven Baked Half Roasted Chicken

Sautéed Breast of Chicken With Madeira Sauce



## Vegetarian

Cheese Tortellini, Roasted Red Pepper Cream Sauce

Pasta Primavera With Homemade Tomato Basil Sauce

Asian Stir Fry, topped with Grilled Tofu

Our Chef Will Prepare a Fresh Selection of Seasonal Vegetables the Appropriate Choice of Rice, Potato, or Pasta for your Entrée

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

#### Dessert

- Your Choice of -

Key Lime Pie or Homemade Dark Chocolate Mousse, Apple Strudel or Flan de Caramel for Dessert





## Salad Bar

Display of Domestic and Imported Cheeses
Sliced Fresh Seasonal Fruit Presentation
Antipasto Display
Fresh Vegetable Crudités with Dips
Chef's Selection of Five Assorted Cold Salads

## **Carving Station**

- Choose Two -

Roasted Leg of Lamb Honey Glazed Baked Ham Roast Pork Loin Blackened Loin of Salmon Whole Roasted Turkey Beef Tenderloin

## Pasta Station

- Our Chefs Will Custom Prepare the Pasta of Your Choice -

Fettuccini, Tortellini and Penne Pastas, with Your Choice of Marinara, Alfredo, Frutti di Mare, Amatriciana, Pesto Genovese, Vodka, Puttanesca, Aglio e Olio or Ai Funghi Sauces

#### Entrées

- Choose Two -

Ricotta and Goat Cheese Stuffed Breast of Chicken with Red Pepper Coulis
Sautéed Breast of Chicken with Peppercorn Sauce
Mojo Marinated Loin of Pork
Maple Glazed Fillet of Salmon
Mahi Mahi with Caribbean Salsa



# Deluxe Dinner Buffet

## Side Item Selections

- Choose Two -

**Duchess Sweet Potatoes** 

Rosemary Potatoes

Lyonnaise Potatoes

Rice Pilaf, Wild Rice

Fingerling Potatoes

Seasonal Vegetable Medley

**Baby Carrots** 

Ratatouille

Broccolini

Freshly Baked French Rolls and Butter

Arabica Bean Regular and Decaffeinated Coffee or Tea Service

#### Dessert

Dessert Table and Ice Cream Sundae Bar



Butler Passed and Priced per 50 Pieces

- <sup>~</sup> Scallops Wrapped in Bacon, Topped with Mango Sauce
- <sup>-</sup> Belgian Endive with Salmon Mousse and Caviar
- <sup>~</sup> Belgian Endive Stuffed with Serrano Ham, Manchego Cheese and Roasted Pepper
- ~ Smoked Salmon Canapés
- <sup>~</sup> Stuffed Mushroom Caps with Goat Cheese
- <sup>~</sup> Sesame Chicken Sate with Thai Peanut Sauce
- <sup>-</sup> Beef and Eggplant Skewer with Tamarind Glaze
- Polenta Topped with Roasted Tomato and Pearl Mozzarella
- Baby Lamb Chops Dijon
- <sup>-</sup> Asparagus Wrapped in Prosciutto Served with Roasted Garli Aioli
- Miniature Crab Cakes with Roasted Bell Pepper Sauce
- Beef Teriyaki Skewers
- Coconut Shrimp with Thai Peanut Sauce
- Wild Mushroom and Artichoke Bruschetta with Shaved Pecorino
- Potato Pancakes with Sour Cream, Topped with Caviar
- ~ NY Strip, Thinly Sliced and Topped with Caramelized Onions and Horseradish Aioli
- Fried Calamari with Garlic Aioli
- Ceviche Spoons
- Tuna Tartare on a Crispy Wonton
- <sup>-</sup> Mozzarella Caprese Skewers
- <sup>-</sup> Grilled Asparagus Tartines with Ricotta and Pesto
- ~ Melon and Prosciutto Skewers
- <sup>~</sup> Mango Crab Salad on Wonton
- <sup>~</sup> Smoked Salmon on German Pumpernickel with Dill Crème Fraiche
- <sup>~</sup> Spinach and Goat Cheese Tartlets



Cocktails

Three Hour Unlimited Open Bar
Featuring Club Brand Liquors, Domestic Beers,
Chardonnay, Rosé and Cabernet Sauvignon Wines,
Assorted Soft Drinks and Fresh Fruit Juices

Your Choice of Six Selections from our Silver Hors d'Oeurves
List to be Butler Passed for One Hour

# Antipasto Display

## Sliced Fresh Seasonal Fruit and Cheese Mirror

Garnished with Assorted Crackers, Breads and our Homemade Garlic Chips

#### Pasta Station

- Our Chefs Will Custom Prepare the Pasta of Your Choice -

Fettuccini, Tortellini and Penne Pastas, with Your Choice of Marinara, Alfredo, Frutti di Mare, Amatriciana, Pesto Genovese, Vodka, Puttanesca, Aglio e Olio or Ai Funghi Sauces

## Dessert

Dessert Table Or Special Occasion Cake



Miami Shores Cocktail Hour

## Display of the Finest Domestic and Imported Cheeses

Garnished with Assorted Crackers, Breads and our Homemade Garlic Chips

## **Antipasto Display**

## Your Choice of Six Selections from our Silver Hors d'Oeuvres list

To be Butler Passed for One Hour

# **Unlimited Open Bar Featuring**

Club Brand Liquors, Domestic Beers, Chardonnay, Rosé and Cabernet Sauvignon Wines, Assorted Soft Drinks and Fresh Fruit Juices.

With One Hour Bar Service

With Two Hour Bar Service



Hosted Bar or Cash Bar

Per Drink

Cocktails

Domestic Beer

Imported Beers

Wines

Soft Drinks

Cordials

Champagne







Open Bar

One Hour Two Hour Three Hour Four Hour Five Hour

Club

### Call

Absolut, Canadian Club, Johnny Walker Red, Jim Beam, Beefeater, Bacardi, Jose Cuervo Silver, A Selection of Chardonnay, Rosé, Cabernet Sauvignon, Wines and Champagne Domestic & Imported Beers

## **Premium Brands**

Ketel One, Crown Royal, Johnny Walker Black, Woodford Reserve, Bombay Saphire, Don Julio Blanco, Bacardi 8, Hennessy VS., A Selection of Chardonnay, Rosé and Cabernet Sauvignon Wines and Champagne, Domestic & Imported Beers





Please See Wine List for Additional Wine Selections Open Bar Service includes cocktails prepared with the Brand Liquors of your choice, Beer, Chardonnay, Rosé and Cabernet Sauvignon Wines, Assorted Soft Drinks and Fresh Fruit Juices