

# 347

## GRILLE

BY COACH SHULA



PRIVATE DINING

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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.



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

Shula's 347 Grille offers casual dining and a menu that features everyday favorites along with a wide selection of Meats By Linz steaks - a premier family-owned, fourth generation Angus ranch in America's heartland. Our guests are ensured high quality, perfectly aged, well marbled, juicy and flavorful steaks each visit.

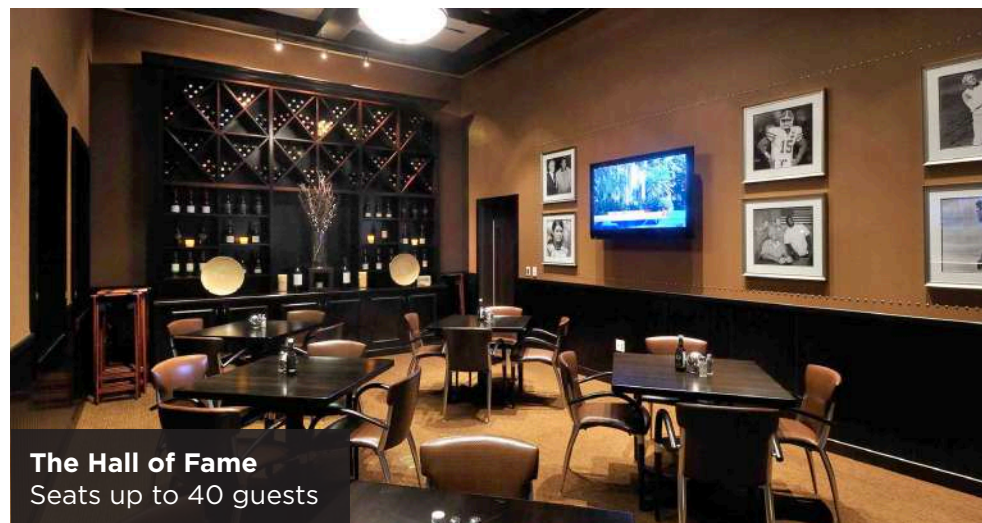


*Featuring Heritage Angus Meats by Linz*



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** Host's Choice of One

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

OR

**Soup of the Day**

**Main Course** Guest's Choice of One - All Sandwiches and Burgers Served with Fries

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

**Steak Salad** Blackened NY Strip, Poached Potatoes, Pickled Shallots, Grilled Tomatoes, Bleu Cheese, Arugula, Vinaigrette

**Fish Sandwich** Grilled Fillet, Shredded Lettuce, Tomato, Red Onion and Chef's Dressing on a Brioche Bun

**Chicken Sandwich** Grilled Chicken, Melted Jack Cheese, Red Onion, Tomato, Balsamic Greens and Chipotle Spread on a Brioche Bun

**Shula Burger** A Classic - Perfect Seasoning, American Cheese, Lettuce, Tomato, and Pickle on a Brioche Bun

**French Onion Burger** Caramelized Onions, Double Gruyere Cheese, Garlic Mayo, and Crushed Croutons on a Brioche Bun

**Dessert Course** Chef's Selection of Desserts

**Dessert Trio**

**\$49 PER PERSON**

Excluding Alcoholic Beverages, Tax, and Gratuities

**TOUCHDOWN MENU - APPETIZER BUFFET**

**Served Family Style**

- Mushroom Flatbread
- Blackened Tenderloin Tips
- Spinach and Artichoke Dip
- Crispy Ravioli
- Blue Cheese Chips
- Sweet Chili Chicken
- Fried Calamari



**\$55 PER PERSON**

Excluding Alcoholic Beverages, Tax, and Gratuities

## CHAMPIONS MENU - DINNER

**First Course** Host's Choice of One

**Caesar Salad** Crisp Romaine, Parmesan, Rustic Croutons, Shula's Caesar Dressing

OR

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

**Main Course** Guest's Choice of One

**14oz New York Strip** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**Shula's Half Chicken** Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Seasonal Vegetable

**Maple Mustard Salmon** Maple Mustard Glaze, Smashed Potatoes, Seasonal Vegetable, Beurre Blanc

**Mushroom Ravioli** Garlic, Spinach, Roasted Tomatoes, Beurre Blanc

**Dessert Course** Chef's Selection of Desserts

**Dessert Trio**

**\$79 PER PERSON**

Excluding Alcoholic Beverages, Tax, and Gratuities



**ALL PRO MENU - DINNER**

**First Course** Served Family Style

**Herb Crusted Ravioli, Spinach and Artichoke Dip, Blue Cheese Chips**

**Second Course** Host's Choice of One

**Caesar Salad** Crisp Romaine, Parmesan, Rustic Croutons, Shula's Caesar Dressing

OR

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

**Main Course** Guest's Choice of One

**6oz Filet Mignon** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**14oz Ribeye** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**Shula's Half Chicken** Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Seasonal Vegetable

**Maple Mustard Salmon** Maple Mustard Glaze, Smashed Potatoes, Seasonal Vegetable, Beurre Blanc

**Mushroom Ravioli** Garlic, Spinach, Roasted Tomatoes, Beurre Blanc

**Dessert Course** Chef's Selection of Desserts

**Dessert Trio**

**\$89 PER PERSON**

Excluding Alcoholic Beverages, Tax, and Gratuities

**MVP MENU - DINNER**

**First Course** Served Family Style

**Blackened Tenderloin Tips, Blue Cheese Chips, New Orleans Shrimp**

**Second Course** Host's Choice of One

**Arugula Salad** Red Wine Poached Pears, Gorgonzola, Candied Walnuts, Red Onions, Red Wine Vinaigrette  
OR

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

**Main Course** Guest's Choice of One

**8oz Filet Mignon** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**14oz New York Strip** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**18oz Cowboy Ribeye** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**Shula's Half Chicken** Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Seasonal Vegetable

**Jumbo Lump Crab Cakes** Served With Remoulade Sauce, Smashed Potatoes, Seasonal Vegetable

**Maple Mustard Salmon** Maple Mustard Glaze, Smashed Potatoes, Seasonal Vegetable, Beurre Blanc

**Mushroom Ravioli** Garlic, Spinach, Roasted Tomatoes, Beurre Blanc

**Dessert Course**

**Warm Apple Bread Pudding** Topped with Vanilla Ice Cream

**\$125 PER PERSON**

Excluding Alcoholic Beverages, Tax, and Gratuities

**HALL OF FAME MENU - DINNER (PHARMA)**

**First Course** Served Family Style

**Herb Crusted Ravioli, Spinach-Artichoke Dip & Mushroom Flatbread**

**Second Course** Host's Choice of One

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

**Main Course** Guest's Choice of One

**14oz New York Strip** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**14oz Ribeye** Linz Heritage Premium Black Angus Aged to Perfection, Smashed Potatoes, Seasonal Vegetable

**Shula's Half Chicken** Grilled Joyce Farms Free-Range Organic Chicken, Chipotle Honey Glaze, Smashed Potatoes, Seasonal Vegetable

**Surf & Turf** 4oz Linz Heritage Premium Black Angus Filet Mignon, Jumbo Lump Crab Cake, Seasonal Vegetable, Smashed Potatoes

**Maple Mustard Salmon** Maple Mustard Glaze, Smashed Potatoes, Seasonal Vegetable, Beurre Blanc

**Mushroom Ravioli** Garlic, Spinach, Roasted Tomatoes, Beurre Blanc

**Dessert Course** Chef's Selection of Desserts

**Dessert Trio**

**\$135 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 Fries

**Grilled Cheese** Served with Fries

**Mac & Cheese** Served with Fries

**PB&J** Served with Fries

**Dessert Course** Chef's Selection of Desserts

**Dessert Trio**

**\$35 PER PERSON**

Excluding Tax and Gratuities



# 347 GRILLE

BY COACH SHULA



## 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

The Westin Hotel  
2974 International Parkway  
Lake Mary, FL 32746

(407) 531-3567 ext.7147

Hspaulding@ciemail.com

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