

The Ulele Spring Lunch Buffet

Starter

(choose one for your guests)

The Ulele (GF, Veg)

Mixed greens, arugula and watercress with baby Swiss, cranberry beans, fire-roasted peppers, onions, warm balsamic vinaigrette

Juan's Salad (No Croutons= GF)

Romaine, Florida citrus garlic dressing, long cut croutons, shredded Manchego cheese

Roasted Corn Chowder (GF, Veg)

Tomato Basil Bisque (No bread= GF, Veg)

With Manchego crostini

Additional soup or salad...3

Package A

Entrées

Water Works Meatloaf (No Onions= GF)

Ground strip loin and fresh vegetables, Cabernet garlic demi glace, white Cheddar popcorn mashed potatoes, tobacco onions

Fire-Roasted Chicken (GF)

Grilled boneless chicken breast, garlic spinach, vine-ripened tomato garlic lemon basil reduction, wild river rice

Shrimp and Scallop Pasta

Petite Gulf of Mexico shrimp, bay scallops, white wine cream sauce, and garlic bowtie pasta

Package B

Entrées

Chateau Steak "Jimmychurri" (GF)

Char-grilled, sliced tenderloin, "Jimmychurri" sauce, white Cheddar popcorn mashed potatoes and fresh vegetable

Gouda Grouper (GF)

Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, wild river rice, fresh vegetables

All Natural Chicken Breast (GF)

Char-grilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, Manchego cheese, served with roasted garlic potatoes

Stuffed Chicken Breast (GF)

Spinach and Manchego cheese, sauce vierge, served with roasted garlic potatoes

Yellowfin Ahi Tuna Salad (GF)

Served rare on a nest of mixed greens tossed in balsamic vinaigrette, fire-roasted red peppers, grape tomatoes, red onion and Kalamata olives

Gulf Grouper (GF)

With Gulf of Mexico shrimp in a Florida citrus chardonnay butter, served with wild river rice

Crispy Eggplant (Veg, No Cheese= Vegan)

Panko herb-crusted eggplant, crispy fried with a San Marzano tomato reduction, Romano, Manchego and Parmesan cheeses, fresh basil chiffonade, served with wild river rice

Menu and pricing subject to change. Price does not include sales tax and service charge.

Choice of one from package A ... 18 per person
Choice of two from package A ... 22 per person
Choice of one from package A & B ... 26 per person
Choice of two from package B ... 30 per person

C

Add a carving station of your choice:

Dry Aged Prime Rib of Beef (8 oz. serving)

Natural au jus, horseradish aioli and ground horseradish...22 per person

Aged Beef Tenderloin (6 oz. serving)

Maytag Blue Robert Hall port demi...28 per person

All-Natural Pork Loin (8 oz. serving)

Slow-roasted, barbacoa-grilled, guava pork jus...16 per person

(*minimum of 25 guests, served with baguettes and a chef fee of...75)

A & C:...20 + C

B & C:...24 + C

Sweet Endings (GF)

Chef's selections of assorted truffle pops

Beverages Included

TeBella iced teas, Coca-Cola soft drinks, Ulele water and Naviera blend coffee

Additional Sweet Endings

Individual cups of ice cream...2.50 per person

House-Made Ice Cream Station...6.5 per person

Toasted Coconut, Ugandan Vanilla Bean, Valrhona Chocolate,
Naviera Espresso Chocolate Swirl & Flavor of the Day

House-Made Ice Cream Station with toppings bar...8.5 per person

Caramel sauce, chocolate espresso sauce, coco crisps, candied pecans, brownie crumble, whipped cream

Mini Desserts...2.5 each

Key Lime Pie Bites

Triple Chocolate Brownie
Bites

Guava Pie Bites

Vanilla cheesecake with fruit
compote

**50 pieces minimum, choice
of two flavors**

Assorted Painted

Chocolates...2.5 each

Milk Chocolate peanut
butter

White Chocolate raspberry

Dark Chocolate mint

**48 pieces per platter, 16 of
each flavor**

Coated Dark Chocolate

Truffles...2 each

Toasted Coconut (GF)

White Chocolate

Almond (GF)

Candied Pecan (GF)

Coco Crisps

**50 pieces per platter, choice
of two flavors**

GF = Gluten Free,
Veg = Vegetarian, V = Vegan

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