

Ulele Hors D'Oeuvres

Hors d'oeuvres are priced per piece with a minimum of 50 pieces.

Veg = Vegetarian GF = Gluten Free V = Vegan

Passed Cold

Caprese Bites House-made fresh mozzarella, grape tomatoes, Kalamata olives, basil, balsamic drizzle, cracked black pepper...3 (Veg, GF)

Fresh Fruit Spears Pineapple, melon, strawberries, fresh mint, red chile honey syrup...3 (V, GF, Veg)

Yellowfin Tuna Tartar Finely chopped Yellowfin tuna, spicy avocado and grilled pineapple, wonton chip, "Jimmychurri" aioli served in a shot glass...4

Roasted Pineapple Encased in goat cheese and rolled in almonds...2 (Veg)

Crostini with charred beef carpaccio, tobacco onion straws, horseradish aioli...4

Deviled Egg Cheddar cheese, bacon garnish...2.5 (GF)

Displayed Cold

Shrimp Cocktail Gulf of Mexico wild-caught jumbo shrimp, pickling spice, fresh horseradish cocktail sauce, lemons...4 (GF)

Ceviche Calamari, bay scallops, shrimps, mango, lemon, lime, cilantro...3 (GF)

Portobello Mushroom Bruschetta With crostini...3 (V, Veg)

Cranberry Bean Hummus Roasted garlic, tahini, lemon, served with crudite...3 (Veg, V, GF)

Smoked Fish Spread With thyme and garlic cracker...3.5

Three Sisters Pasta Salad Garden rotini, zucchini squash, corn, peppers, onion, cranberry beans, balsamic vinaigrette...3 (V, Veg)

Passed Hot

Tournedo Steak Skewer Marinated in olive oil and a blend of seasonings, topped with sriracha aioli... 4 (GF)

Heights Chicken Skewer Marinated in a blend of spices and olive oil, finished with pineapple mustard sauce... 2 (GF)

Speared Chardonnay Citrus-Grilled Shrimp Duo...4 (GF)

Maple Leaf Duck Ravioli Duck bacon and sweet cream-corn fried ravioli with roasted corn salsa...2

Roasted Vegetable Skewer "Jimmychurri" aioli, button mushroom, grape tomato, pepper, red onion, zucchini and squash...2.5 (V, Veg, GF)

Displayed Hot

Lollipop Chicken Citrus chile sambal...2.5

Alligator Hush Puppies Honey datil aioli, horseradish aioli...2

Mini Crackling Pork Shanks With Apple Craisin Chutney...2.5 (GF)

Pine Nut & Golden Raisin Meatball With guava demi...2 (GF)

Ulele Burger Slider 2.5 oz. mini burger patty, Wisconsin sharp cheddar, portobello mushrooms, fire-roasted red pepper, crispy fried leeks and house-made steak sauce...5

McKay Crab Cake Slider Apple kale slaw, with ginger basil vinaigrette, remoulade...8

McKay Mini Crab Cake With remoulade...5

Reception Packages

Highland Reception Package...35 per person

Beer Mac and Cheese
Charbroiled Oysters
Maple Leaf Duck Ravioli
Lollipop Chicken
Ulele Burger Slider
Roasted Vegetable Skewer

7th Ave. Reception Package...50 per person

Shrimp Cocktail
Butcher Block Display
McKay Mini Crab Cake
Beef Tenderloin Steak Platter
Sautéed Fresh Vegetables
Beer Mac & Cheese

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

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Ulele Specialty Stations

Trio of Ulele Flavors...7.5 per guest

Grilled Portobello Bruschetta with crostini, Smoked Fish Spread with thyme and garlic cracker,
Cranberry Bean Hummus with crudite

Sautéed Fresh Vegetable...4 per guest (GF, V, Veg)

Blend of zucchini, squash, eggplant, bell peppers, onions with garlic white wine

Ulele Raw Bar with Oysters on the Half Shell, Shrimp Cocktail, and Ceviche...15 per guest (No lavash = GF)

Cocktail sauce, lemons, lavash

Butcher Block Display ...10 per guest

Wisconsin sharp cheddar, smoked mozzarella, Caciotta al Tartufo, Wild Boar Salami, Alligator Sausage,
olives, house-pickled vegetables, thyme and garlic cracker

Beef Tenderloin Steak Platter...13 per guest (GF)

Barbacoa-grilled and sliced beef tenderloin, garlic herb compound butter and chef's vegetable

Ulele Signature Charbroiled Oysters*...15 for 6 oysters (GF)

Barbacoa-grilled, with garlic butter, grated Parmesan and Romano cheeses

*can be set with a portable grill as an action station, chef fee...75

Oysters Half Shell...12 for 6 oysters (No lavash = GF)

Gulf Coast oysters, cocktail sauce, fresh horseradish, lemons, lavash crisps

Beer Mac & Cheese...7 per guest

Four-cheese Ulele Pale Lager beer sauce with a Parmesan Romano panko crust

Beer Mac & Cheese Bar...12 per guest

Served with blue crab, bacon, green onions and diced jalapenos

Native Chili Bar...7 per guest (No lavash= GF)

Alligator, wild boar, venison, duck, ground chuck, cranberry beans and chili spices

Toppings: jalapeños, diced red onion and shredded white cheddar cheese

Gulf Shrimp 'N' Grits...12, (8 shrimp per person) (GF)

Cheddar jalapeno grits, blackened petite Gulf of Mexico shrimp

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
and 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
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**

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