

## Ulele Hors d'Oeuvres

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

### 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** Cucumber, grilled pineapple, spicy mayo, ginger, black sesame seeds...\$4

**Crispy Goat Cheese** Thyme, caramelized onion...\$2 (Veg)

**Flank Steak Crostini** Steak grilled rare, oven-roasted tomatoes, arugula, manchego, 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)

**Shrimp Ceviche** Gulf of Mexico shrimp, avocado, triple citrus, cilantro, red onion, aji amarillo...\$3 (GF)

**Three Sisters Bruschetta** Portobello mushroom, zucchini, red bell pepper, squash, onion, corn, garlic, thyme, served with crostini...\$3 (V, Veg)

**Green Pea Hummus** Tahini, lemon juice, sriracha, olive oil 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 "Jimmychurri" aioli...\$4 (GF)

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

**Chargrilled Shrimp** Two skewered shrimp, cilantro, garlic, lime juice, paprika, ancho chile...\$4 (GF)

**Roasted Vegetable Skewer** Florida citrus aioli, button mushroom, grape tomato, pepper, red onion, zucchini and squash...\$3 (V, Veg, GF)

### Displayed Hot

**Florida Citrus Lollipop Chicken** Marinated, slow roasted and grilled, honey datil pepper sauce...\$3

**Waterworks Meatloaf Meatball** Blueberry demi-glace...\$3 (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

**Chicken Slider** Crispy chicken, pickled red onion, Spanish aioli, manchego, arugula...\$4

**Alligator Hush Puppies** Honey datil pepper sauce, horseradish aioli...\$3

**McKay Mini Crab Cake** With remoulade...\$5

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

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

## Reception Packages

Reception packages include iced tea, water and soft drinks

### Highland Reception Package \$35 per guest

Beer Mac and Cheese - 1 serving per guest  
Charbroiled Oysters - 2 per guest  
Florida Citrus Lollipop Chicken - 2 per guest  
Ulele Burger Slider - 2 per guest  
Roasted Vegetable Skewer - 2 per guest

### 7th Avenue Reception Package \$50 per guest

Butcher Block Display - 1 serving per guest  
Mac and Cheese - 1 serving per guest  
Shrimp Cocktail - 2 per guest  
McKay Mini Crab Cake - 2 per guest  
Waterworks Meatloaf Meatball - 2 per guest  
Chicken Slider - 2 per guest  
Alligator Hushpuppies - 1 per guest

## Ulele Specialty Stations

**Sautéed Fresh Vegetables** Blend of zucchini, squash, green beans, bell peppers, onions with garlic white wine...\$4 per guest (GF, v, Veg)

**Ulele Raw Bar with Oysters on the Half Shell, Shrimp Cocktail, and Ceviche** Cocktail sauce, lemons, lavash...\$15 per guest

**Butcher Block Display** Wisconsin sharp cheddar, manchego, Caciotta al Tartufo, Wild Boar Salami, Alligator Sausage, olives, house-pickled vegetables, thyme and garlic cracker...\$10 per guest

**Ulele Signature Charbroiled Oysters** Barbacoa-grilled, with garlic butter, grated Parmesan and Romano cheeses...\$15 for 6 oysters  
\*action station with a portable grill, chef fee...\$75

**Oysters Half Shell** Gulf Coast oysters, cocktail sauce, fresh horseradish, lemons, lavash crisps...\$12 for 6 oysters

**Beer Mac & Cheese** Four-cheese Ulele Pale Lager beer sauce with a Parmesan Romano panko crust...\$7 per guest

**Beer Mac & Cheese Bar** Served with blue crab, bacon, green onions and diced jalapeños...\$12 per guest

**Native Chili Bar** Alligator, wild boar, venison, duck, ground chuck, cranberry beans and chili spices. Toppings: jalapeños, diced red onion and shredded white cheddar cheese...\$7 per guest

**Gulf Shrimp 'N' Grits** Cheddar jalapeño grits, blackened petite Gulf of Mexico shrimp (8 shrimp per person)...\$12, (GF)

## Sweet Endings

### House-Made Ice Cream

Coconut, Ugandan vanilla bean, Valrhona chocolate, Naviera espresso chocolate swirl... Station \$6.50 per guest, Individual Cups \$2.50

### House-Made Ice Cream Station with toppings bar...\$8.50 per guest

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

### Mini Desserts

- Key Lime Pie
- Triple Chocolate Brownie
- Vanilla cheesecake With Fruit Compote
- Pineapple Upside-Down Bread Pudding

**\$2.50 each, 50 pieces minimum, choice of two flavors**

### Coated Dark Chocolate Truffles

Toasted Coconut (GF)

- White Chocolate
- Almond (GF)
- Candied Pecan (GF)
- Coco Crisps

**\$2 Each, 50 pieces per platter, choice of two flavors**

**Box of Truffles as a gift for your guests...\$8 per box of 4 truffles**



*Native-Inspired Foods & Spirits*