

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



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Native-Inspired Foods & Spirits