

The Ulele Spring Lunch Buffet

All entrees served with chef's fresh vegetable and side

Starter: Choose one for your guests

The Ulele

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

Water Works Wedge Salad

Baby iceberg lettuce, sliced grape tomatoes, country ham, diced red onion, goat cheese crumbles, green onions, fire-roasted corn salsa with red wine buttermilk dressing (GF)

Package A Entrées

Water Works Meatloaf

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

Fire-Roasted Chicken

Grilled boneless chicken breast, garlic spinach, vine-ripened tomato garlic, lemon basil sauce, Golden Jewel rice blend with cranberry beans (GF)

Gulf Shrimp 'N' Grits

Cheddar jalapeño grits, blackened petite Gulf of Mexico shrimp (GF)

Package B Entrées

Flank Steak

Chargrilled and sliced, "Jimmychurri" sauce, white cheddar popcorn mashed potatoes (GF)

All Natural Chicken Breast

Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, manchego cheese, served with roasted garlic potatoes (GF)

Gouda Grouper

Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, Golden Jewel rice blend with cranberry beans, fresh vegetables

Juan's Snapper

Cast-iron seared fresh snapper fillet, smoked Gouda ale béchamel

Three Sisters Stuffed Portobello

Oven-roasted marinated portobello cap stuffed with fresh grilled zucchini, squash, red onion, red pepper, sautéed spinach, cranberry beans and manchego cheese atop Golden Jewel rice blend, crispy carrot ribbons (Veg)

Mini Desserts-Choose 2

Key Lime Pie Bites
Triple Chocolate Brownie Bites
Pineapple Upside Down Bread Pudding
Vanilla Cheesecake With Fruit Compote

\$23 - Choice of two from package A
\$27 - Choice of two-one from package A & one from package B
\$31 - Choice of two from package B

TeBella tea and Coca-Cola products included in menu price.

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

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



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Native-Inspired Foods & Spirits