

# 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.



*Native-Inspired Foods & Spirits*