

Native Plated Lunch Menu

- 30 -

Sharing Plates

Served family-style

Okra Fries

Hand-cut fried okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup (GF)

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce, fresh-ground horseradish aioli

Entrées

Choose two options for your guests to enjoy.

Chargrilled Chicken

Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese, brioche bun, served with french fries

Gulf Grouper Sandwich

Fresh grilled Gulf of Mexico grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, spicy remoulade, brioche bun, served with french fries

Classic Burger

Chargrilled ground short rib, brisket and chuck blend burger, Wisconsin sharp cheddar, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles served medium on brioche bun with french fries

Portobello Mushroom Sandwich

Oven-roasted marinated portobello cap, grilled tomatoes, roasted red pepper, goat cheese, brioche bun (Veg)

Dessert (GF, Veg)

House-Made Ulele Ice Cream

One scoop. Guests choose their flavor.

- Ugandan Vanilla Bean
- Valrhona Chocolate
- Coconut
- Naviera Espresso Chocolate Swirl

Traditional Mimosa & Red Sangria Package

- +30 per guest -

Available at lunchtime events only —
(Between 11 a.m. - 4 p.m.)

Naviera Ulele-blend coffee, TeBella tea and Coca-Cola products are included in menu price.

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

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

Jenny Plated Lunch Menu

- 35 -

Sharing Plates

Served family-style

Okra Fries

Hand-cut fried okra tossed in freshly squeezed lime juice and kosher salt, house-made ketchup (GF)

Alligator Hush Puppies

Alligator, country ham, bacon, fresh corn, jalapeño, honey datil pepper sauce, fresh-ground horseradish aioli

Entrées

Choose three options for your guests.

Water Works Wedge Salad

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

Chargrilled Chicken

Chargrilled all-natural chicken breast, datil pineapple stone-ground mustard, sautéed shiitake mushrooms, arugula, manchego cheese, brioche bun, served with french fries

Three Sisters Salad

Crisp romaine, grilled zucchini and squash, cranberry beans, tomato, corn, red peppers, Florida citrus vinaigrette (GF, Veg, V)

Classic Burger

Chargrilled ground short rib, brisket and chuck blend burger, Wisconsin sharp cheddar, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles served medium on brioche bun with french fries

Gulf Grouper Sandwich

Fresh grilled Gulf of Mexico grouper fillet, leaf lettuce, vine-ripened tomato, red onion, house-made zucchini pickles, spicy remoulade, brioche bun, served with french fries

Portobello Mushroom Sandwich

Oven-roasted marinated portobello cap, grilled tomatoes, roasted red pepper, goat cheese, brioche bun (Veg)

Dessert (GF, Veg)

House-Made Ulele Ice Cream

One scoop. Guests choose their flavor.

- Ugandan Vanilla Bean
- Valrhona Chocolate
- Coconut
- Naviera Espresso Chocolate Swirl

Traditional Mimosa & Red Sangria Package

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Pineapple Plated Lunch Menu

- 40 -

Salad

Choose one for your guests to enjoy.

The Ulele

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

Water Works Wedge

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

Entrées

Choose three options for your guests.

Water Works Meatloaf

Ground strip loin and fresh vegetables, Cabernet garlic demi-glace, tobacco onions, roasted garlic mashed potatoes, seasonal vegetables

Gouda Grouper

Gulf of Mexico fresh grouper fillet, smoked Gouda ale béchamel, wild rice blend, seasonal vegetables (GF)

Mahi-Mahi "Mr. Henry"

Blackened, fresh Gulf of Mexico mahi-mahi fillet, green papaya slaw, charred corn salsa, garlic spinach (GF)

Fire-Roasted Chicken

Grilled all-natural chicken breast, saffron risotto, garlic spinach, vine-ripened tomato, garlic lemon basil sauce (GF)

Top Sirloin "Ahaya," 8 oz.

Wet-aged for a minimum of 21 days, with avocado "Jimmychurri" sauce, roasted garlic mashed potatoes and seasonal vegetables (GF)

Dessert Duo

Choose two for your guests to enjoy.

Flourless Chocolate Torte

Raspberry port wine reduction (GF, Veg)

Pineapple Upside-Down Bread Pudding

Roasted pineapples, pineapple custard, rum glaze, fresh whipped cream (Veg)

Key West Key Lime Pie

Brûléed meringue (Veg)

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