



EVENTS MENU 2024

Thank you for considering Ulysses Folk House for your next event.

Nestled in the heart of the financial district, Ulysses' boasts a charming yet spacious bar and hospitality space, plus an impressively large outdoor seating area on Historic Stone Street.

We pride ourselves on our fun and energetic atmosphere.

Ulysses embraces a variety of experiences, from our literary events to the Stone Street Music Sessions. Our highly interactive Folk House is supported by an eager and willing staff.

Ulysses is happy to accommodate groups in its various bar areas for cocktails, hors d'oeuvres, stationed food for your social and business gatherings. Our bar areas can accommodate from 10 up to 250 guests. From April through November our outdoor area allows for exciting open air parties from 10 -350 guests.

We will enjoy guiding you through our flexible options or helping to create your own. Our experienced staff and management team, will be present and available for all your needs throughout your occasion.

SINCERELY,
ULYSSES' FOLK HOUSE,
'THE ROCKBOUND HOUSE OF JOY'





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DRINKS

We offer two types of options for your bar needs.
Based on your event, you can either arrange for an
OPEN BAR PACKAGE | CONSUMPTION BAR PACKAGE

PACKAGES

HOUSE CHOICE PACKAGE

Selection of

WELL LIQUORS • WHITE AND RED WINE • IMPORTED AND DOMESTIC BOTTLED and DRAFT BEER
and with soft drinks and juices.

\$45 per person for two hours

\$20 each additional hour

PREMIUM OPEN BAR

Selection of

PREMIUM LIQUORS • WHITE AND RED WINE • IMPORTED AND DOMESTIC BOTTLED and DRAFT BEER
and with soft drinks and juices.

\$55 per person for two hours

\$25 each additional hour





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HORS D'OEUVRES

All hors d'oeuvres will be passed to stationed throughout your bar area

OPTION I

\$40 per person

Select 4

OPTION II

\$50 per person

Select 6

- ☐ **EAST COAST OYSTERS** *on the half shell*
- ☐ **SHRIMP COCKTAIL** *cocktail sauce +\$5*
- ☐ **CHICKEN QUESADILLA** *jack cheese, sour cream*
- ☐ **FRIED CHICKEN TENDERS** *ranch paprika aioli*
- ☐ **BUFFALO CHICKEN WINGS** *ranch dressing, celery*
- ☐ **CAJUN STEAK ON TOAST** *horseradish cream +\$5*
- ☐ **DOGS IN A BLANKET** *spicy mustard*
- ☐ **MOZZARELLA STICKS** *red sauce*
- ☐ **MINI CHEESEBURGER** *america cheese, burger sauce*
- ☐ **MEZZE PLATE** *hummus, falafel, veggies, pita bread*
- ☐ **HAND-CUT FRIES** *malt vinegar mayo*
- ☐ **BABY LAMB CHOPS** *mustard mint sauce +\$10*
- ☐ **POLENTA FRIES** *truffle aioli*
- ☐ **MINI GRILLED CHEESE** *cheddar, gruyere*
- ☐ **CORNED BEEF SLIDERS** *cole slaw, country mustard*
- ☐ **FRIED CHICKEN SLIDERS** *chipotle ranch, pickles*

BASED ON
TWO HOURS SERVICE





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SPECIALTY BOARDS

SERVES 8 TO 10 GUESTS

ARTISAN CHEESE \$95

IMPORTED AND DOMESTIC ARTISAN CHEESES

Served with Crackers, Mixed Nuts, Fresh & Dried Fruits

MEDITERRANEAN \$85

Vegetable Crudities, Feta Cheese, Hummus, Mixed Olives, Grilled Flat Bread

WINGS \$90

60 PIECES | 3 TYPES OF WINGS (20 OF EACH)

THAI • CHILE • BUFFALO • BBQ

Served with Ranch Dressing, Celery, Carrots Sticks

ULYSSES FAVORITES \$125

FRIED CHICKEN TENDERS *Ranch Paprika Aioli*

BUFFALO CHICKEN WINGS *Ranch Dressing, Celery*

MINI CHEESEBURGER SLIDERS *America Cheese, Burger Sauce*

MOZZARELLA STICKS *Red Sauce*

HAND-CUT FRENCH FRIES *Malt Vinegar Mayo*

SLIDERS \$140

30 PIECES | 30 TYPES OF SLIDERS (10 OF EACH)

MINI CHEESEBURGER SLIDERS *Cheese, Burger Sauce*

CORNERED BEEF SLIDERS *Cole Slaw, Country Mustard*

FRIED CHICKEN SLIDERS *Chipotle Ranch, Pickles*

HAND-CUT FRENCH FRIES *Malt Vinegar Mayo*

