

CATERING & PRIVATE EVENTS MENU

UNION

ROOFTOP • KITCHEN • BAR

COLD HORS d'OEUVRES

Priced in quantities of 25

Vegetable Crudit * *carrots, cauliflower, tomato, red pepper, and green pepper served with ranch & blue cheese dressings (GF) • 75*

Shrimp Cocktail *butter poached shrimp, garam masala cocktail sauce, lemon (GF) • 125*

Smoked Salmon Crostini *toasted buttered baguette, tarragon cream cheese, smoked salmon, micro greens • 100*

Wagyu Carpaccio Crostini *toasted buttered baguette, wagyu sirloin shaved thin, spicy aioli, micro greens • 125*

Apple Chicken Lettuce Wraps *honey crisp apples, amish chicken, spiced almonds (GF) • 90*

Artisinal Cheese* *3 cheeses served with seasonal accompaniments, apricot preserves & breadsmith bread • 85*

Seafood Tower *butter poached shrimp, mussels, oysters, and snow crab legs served with mignonette & cocktail sauces (GF) • 175*

Ultimate Seafood Tower *butter poached shrimp, lobster tail halves, mussels, oysters, and king crab legs served with mignonette, cocktail & champagne butter sauces (GF) • 350*

Almond Crusted Brie* *brie baked with almonds, apricot chutney & warm baguette slices • 70*

Caramelized Onion Dip *classic, house onion dip, fresh home kettle chips • 90*

Sliced Fruit* *cantaloupe & honey dew melon, pineapple and fresh berries served with honey yogurt sauce(GF) • 75*

Family Style Salad *choice of caesar or vegetarian chop(GF) • 50*

* denotes vegetarian dishes
(GF) denotes gluten-free possible dishes

HOT HORS d'OEUVRES

Priced in quantities of 25

- Cream Cheese Wontons*** *fried wontons, honey lemon sweet & sour sauce • 75*
- Truffle Brussels Lollipops*** *crispy brussels sprout, truffle zest, sweet drop pepper, parmigiano reggiano (GF) • 75*
- Ricotta Beignets*** *housemade doughnut holes, lemon zest, lemon anglaise • 75*
- Wild Mushroom Crostini*** *toasted buttered baguette, bail pistou, swiss cheese, roasted forest mushrooms • 75*
- Ellsworth Cheese Curds*** *fried tempura cheese curds, espresso honey glaze • 75*
- Impossible Sliders*** *impossible beef, caramlized onions, cheese fondue, house sauce • 140*
- Chicken Wings** *buffalo or BBQ dry rub fried wings, ranch dipping sauce (GF) • 125*
- Cajun Chicken Skewers** *amish chicken, cajun seasoning, lemon vinaigrette (GF) • 80*
- Hot Chicken Sliders** *Nashville hot chicken sandwich, Union style • 100*
- Pork Belly Lollipops** *braised duroc pork, orange maple glaze (GF) • 115*
- Pork Dumplings** *steamed, sauted in pineapple soy glaze • 75*
- Tuna Crisps** *fried wonton strips, sushi grade tuna, pineapple soy glaze • 100*
- Firecracker Shrimp** *corkscrew shrimp, flash fried, house firecracker sauce • 145*
- Buffalo Shrimp** *tempura battered jumbo shrimp, buffalo sauce • 145*
- Scallop Salmon Lollipops** *scallop wrapped in salmon, vodka soy glaze (GF) • 150*
- Wagyu Sliders** *waygu beef, caramelized onions, brie fondue • 145*
- Lobster Crostini** *toasted buttered baguette, lobster, marinated artichokes, parmigiano reggiano • 145*
- Lobster Sliders** *hot lobster dip, toasted slider bun • 145*

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BUFFET-STYLE ENTREES

Priced per guest

Mac & Cheese *cavatappi noodles, house 5 cheese blend sauce, bacon lardon, green onions, bread crumbs, served with warm garlic bread • 12.95*

Lobster Mac & Cheese *cavatappi noodles, heirloom tomato, pork belly lardons, three cheese sauce • 22.95*

Cajun Chicken Alfredo *bell peppers, onion, fettuccine, cajun parmigiano-reggiano sauce served with warm garlic bread • 12.95*

Fried Rice Station *pineapple fried rice served with sides of crushed peanuts, chopped cilantro, green onion, shredded chicken, fried pork belly, spicy ponzu sauce, and sweet & sour sauce (GF) • 14.95*

Vegan Stir Fry Station* *fresh vegetable medley sauteed with soy chili sauce over coconut jasmine rice, finished with chopped cilantro and crushed peanuts (GF) • 11.95*

Chicken Stir Fry Station *chicken breast, fresh vegetable medley sauteed with soy chili sauce over coconut jasmine rice, finished with chopped cilantro and crushed peanuts (GF) • 16.95*

Prime Rib Carving Station *prime rib carved to order, served with creamy horseradish sauce and breadsmith slider buns • 28.95* *available for full rooftop buyouts only / \$150 attendant fee

After Dinner Sweets & Refreshments Station* *coffee, tea, shortcake biscuits, cheesecake bites, strawberries, blueberries, and raspberries served with whipped cream, chocolate sauce, and grand marnier sauce • 11.95*

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TIER I - \$100

- FIRST COURSE** **Roasted Beet Salad*** *mixed greens, candied walnuts, goat cheese, craisins, honey-dijon vinaigrette (GF)*
-or-
Wedge Salad* *cherry tomato, crumbled blue cheese, blue cheese dressing (GF)*
- SECOND COURSE** **C.A.B. Filet** *garlic yukon potato puree, truffle brussels sprouts, bearnaise (GF)*
Butter Poached Lobster Tail *grilled asparagus, garlic yukon potato puree, drawn butter (GF)*
Lobster Mac & Cheese *cavatappi, heirloom tomato, pork belly lardons, three cheese sauce*
Roasted Chicken *asparagus, yukon potato puree, lemon beurre blanc, micro arugula (GF)*
Butternut Squash Ravioli* *mascarpone stuffed, brown butter cream sauce, sage*
Vegan Cavatappi Bolognese* *impossible meats house bolognese, basil, cavatappi noodles*
- THIRD COURSE** **Seasonal Bread Pudding** *a la mode*
-or-
Flourless Chocolate Torte *(GF)*

TIER II - \$90

- FIRST COURSE** **Kale & Apple Salad** *honey crisp apples, spiced almonds, parmesan, garlic croutons, white balsamic brie dressing (GF)*
- SECOND COURSE** **C.A.B. Ribeye** *ginger soy glazed asparagus, garlic yukon potato puree, bearnaise (GF)*
Seared Seabass *thai sweet chili-ginger sauce, coconut rice, charred broccoli, peanuts (GF)*
Lobster Mac & Cheese *cavatappi, heirloom tomato, pork belly lardons, three cheese sauce*
Roasted Chicken *asparagus, yukon potato puree, lemon beurre blanc, micro arugula (GF)*
Butternut Squash Ravioli* *mascarpone stuffed, brown butter cream sauce, sage*
Vegan Cavatappi Bolognese* *impossible meats house bolognese, basil, cavatappi noodles*
- THIRD COURSE** **Seasonal Fruit Tarte** *a la mode*
-or-
Flourless Chocolate Torte *(GF)*

Menu options may be coordinated from any tier below the tier chosen. Vegetarian options can be added to all menus. Pre order due 48 hours prior to event.

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TIER III - \$80

FIRST COURSE	Caesar Salad <i>garlic croutons, house dressing, cherry tomatoes, parmesan (GF)</i>
SECOND COURSE	Braised Short Rib <i>yukon gold potato puree, glazed carrots (GF)</i> Seafood Pasta <i>sauteed calamari, salmon, and shrimp, fresh pasta, tomato-vodka sauce</i> Grilled Salmon <i>baby bok choy, wild mushrooms, soy ginger vinaigrette, mashed potatoes (GF)</i> Roasted Chicken <i>asparagus, yukon potato puree, lemon beurre blanc, micro arugula (GF)</i> Butternut Squash Ravioli* <i>mascarpone stuffed, brown butter cream sauce, sage</i> Vegan Pad Thai* <i>asian vegetables, rice noodles, sake sambal sauce, peanuts, cilantro (GF)</i>
THIRD COURSE	Cheesecake Funk Seasonal Cheesecake -or- Flourless Chocolate Torte (GF)

TIER IV - \$60

FIRST COURSE	Union Salad* <i>mixed greens, cherry tomatoes, goat cheese, red wine vinaigrette (GF)</i>
SECOND COURSE	Steak Frites <i>beef medallions, truffle fries, trio of seasonal sauces (GF)</i> Cajun Chicken Alfredo <i>bell pepper, onion, fettuccine, cajun parmigiano-reggiano sauce</i> Butternut Squash Ravioli* <i>mascarpone stuffed, brown butter cream sauce, sage</i> Vegetable Pad Thai* <i>asian vegetables, rice noodles, sake sambal sauce, peanuts, cilantro (GF)</i> Fish and Chips* <i>8oz beer battered fresh cod, french fries, house made tartar sauce</i>
THIRD COURSE	Cheesecake Funk Seasonal Cheesecake -or- Flourless Chocolate Torte (GF)

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DUET I - \$100

- FIRST COURSE **Roasted Beet Salad*** *mixed greens, candied walnuts, goat cheese, raisins, honey-dijon vinaigrette (GF)*
- SECOND COURSE **Filet & Seared Seabass** *ginger soy glazed asparagus, garlic yukon potato puree, bearnaise & saffron lobster sauce (GF)*
- THIRD COURSE **Seasonal Fruit Tarte** *a la mode*

DUET II - \$90

- FIRST COURSE **Kale & Apple Salad** *honeycrisp apples, spiced almonds, parmesan, garlic croutons, white balsamic brie dressing (GF)*
- SECOND COURSE **Filet & Roasted Chicken** *garlic yukon potato puree, truffle brussels sprouts, bearnaise & chicken demi-glace (GF)*
- THIRD COURSE **Seasonal Fruit Tarte** *a la mode*

DUET III - \$75

- FIRST COURSE **Caesar Salad** *garlic croutons, house dressing, cherry tomatoes, parmesan (GF)*
- SECOND COURSE **Petite Tenderloin & Seared Scallops** *garlic yukon potato puree, truffle brussels sprouts, bearnaise (GF)*
- THIRD COURSE **Cheesecake Funk Seasonal Cheesecake**

DUET IV - \$60

- FIRST COURSE **Union Salad*** *mixed greens, cherry tomatoes, goat cheese, red wine vinaigrette (GF)*
- SECOND COURSE **Steak Frites & Salmon** *beef medallions, truffle fries, trio of seasonal sauces & honey glazed salmon*
- THIRD COURSE **Flourless Chocolate Torte** *(GF)*

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