



Entrée Selections

Your buffet can include either:

Two or three entrée selections, two side dishes, Caesar or house salad, fresh bread and coffee service. Please note that only one beef item per buffet maybe selected, in the event that an additional beef entrée is chosen for a slight surcharge.

The John R. Package: Two entrée selection: *\$25.50 per guest, 25 guest minimum

The Woodward Package: Three entrée selections: *\$28.50 per guest, 25 guest minimum

(An additional \$3.00 per guest will be added for off site catered dinner buffets)

Chicken

Chicken Valdez

Whole chicken breast stuffed with Black Forest ham and provolone cheese atop House made tomato-basil cream sauce.

Chicken and Wild Mushrooms (Poulet au Champignon)

Char-grilled chicken breast finished with a classic sauce of sautéed wild mushrooms, shallots, Chablis wine, chicken stock and cream.

Chicken Stir Fry

Chicken breast, julienne vegetables, button mushrooms, sweet red, yellow and green bell peppers with red onion tossed in homemade teriyaki sauce.

Fresh Roasted Chicken with Garlic and Herbs

Roasted-braised chicken breast, thigh, leg and wing sections atop quarter cut redskin potatoes, prepared with chicken stock, garlic cloves and herbs.

Lemon-Tequila BBQ Rotisserie Chicken

Whole rotisserie chicken cut into eighths, brushed with our homemade lemon - tequila BBQ sauce then oven glazed.

Italian Style Baked Chicken Breast

Boneless breast of chicken breaded with homemade sourdough breadcrumbs, Romano cheese, Italian herbs and seasonings, served atop homemade tomato-basil sauce.

Beef

Black Angus Steak New Orleans

Medallions of Black Angus steak, char-grilled served atop our House Specialty Jambalaya, with crispy crown - cut redskin potato garnish.

Roasted Black Angus Prime Rib

Tender, slow roasted and perfectly seasoned, quarter cut and served with au jus.

Filet Mignon Medallions with Mushroom Sauce

Char-grilled medallions of beef tenderloin, served atop a Burgundy-brown sauce with braised Portabella mushrooms and onion cream sauce.

Black Angus Beef Tips & Wild Mushroom Stroganoff

Seared beef tips with shiitake and Portabella mushrooms, simmered with traditional Stroganoff sauce served over bowtie pasta.

Dear guest, please note, none of our buffet beef selections are available served rare since the beef will continue to cook on the buffet line. It will, however, remain quite tender.

Seafood

Pistachio Salmon

Aqua farmed salmon baked with our House Specialty ground pistachio breading.

Baked Salmon with Champagne Dill Sauce

Lightly seasoned aqua farmed salmon atop a classic sauce of fresh dill, shallots, lemon juice, Champagne and cream.

Char-Grilled Salmon Casino

Char-grilled seared aqua farmed salmon, oven finished with a casino butter of fresh herbs, roasted red bell peppers, garlic and wine.

Italian Breaded Whitefish

Lightly breaded with Italian herbs and seasonings.

Cornmeal Crusted Catfish with Pomodoro Sauce

Aqua farmed Louisiana catfish fillets, baked with Cajun seasoned cornmeal creating a light crust and served atop a light tomato cream sauce.

Bronzed Catfish

Aqua farmed Louisiana catfish lightly dusted with Cajun spice seared to a light bronze and oven finished, garnished with scallions and lemon.

Entrée Selections

Scallop & Black Tiger Shrimp Stir-Fry

Sautéed sea scallops, black tiger shrimp with julienne vegetables, button mushrooms, and sweet red, yellow and green bell peppers with red onion tossed in homemade teriyaki sauce with Chinese chili-garlic sauce. **(Add \$2.05 per guest for the Scallop & Shrimp Stir-Fry)**

Additional fresh seasonal fish selections can be made available but would be subject to market availability and pricing.

Pasta as a Entrée Choice

Your Choice Of Either: Spinach-Tomato-Parmesan Tortellini, Cavatappi (Cork screw shaped pasta), Farfalle (Bowtie pasta), Penne, with a choice of one of three sauces: Vegetarian tomato-basil; Classic Alfredo; or Garlic, olive oil, diced tomatoes, fresh basil and cracked black pepper.

Side Dishes

Seasonal steamed vegetables

Garlic whipped redskin potatoes

Herb roasted redskin potatoes

Saffron rice (vegetarian friendly)

Union Street rice pilaf

Add \$2.10 per guest for each of the Below Items:

Home Made Macaroni and cheese, French style creamed hash gratin potatoes, Home Made Potato Salad or House Made Baked Beans.

Caesar Salad

With homemade sourdough & herb croutons, Parmesan cheese and our Caesar dressing.

Organic Mixed Greens

With Roma tomatoes and sliced red onion.

House Salad

Romaine and Iceberg lettuce blends, Roma tomatoes, cucumbers, sliced red onions and button mushrooms.

Your choice of two house-made dressings; choose from: ranch, balsamic vinaigrette, raspberry vinaigrette, mustard vinaigrette, Italian, or bleu cheese.



Luncheon Buffet

Available for parties of twenty-five or more.

Single Item - \$16.25

Two Items - \$18.50

Three Items - \$19.50

(Please add \$2.00 per person for off premise service)

Menu

Garlic & Herbed Roasted Chicken

Fresh market chicken roasted with whole garlic cloves and fresh rosemary, thyme and oregano in white wine and cognac, accompanied by redskin potatoes.

Baked Parmesan Chicken

Fresh market chicken coated in parmesan cheese and bread crumbs, served atop a bed of bow tie pasta in tomato basil sauce.

Exotic Mushroom & Black Angus Beef Stroganoff

Portabella & Shitake mushrooms, sautéed tenderloin tips in a rich beef, red wine and sour cream sauce, served with Farfalle pasta.

Black Angus Steak New Orleans

Thin sliced medallions of Black Angus beef, char-grilled and served with our own unique jambalaya sauce that includes spicy Italian sausage and white chicken breast meat, accompanied by roasted redskin potatoes.

Cornmeal Crusted Catfish

Farm raised catfish fried till golden, topped with Creole sauce and accompanied by our rice pilaf.

Cheese Ravioli

Locally made Egg and tomato pasta filled with Ricotta and parmesan cheeses with tomato basil sauce, drizzled with Mornay sauce.

Beef Ravioli

Locally made ravioli filled with lightly seasoned beef with tomato basil sauce, drizzled with Mornay sauce.

Pistachio Salmon

Fresh Atlantic salmon baked with our House specialty ground pistachio breading, served with rice pilaf.

Italian Breaded Whitefish

Lightly breaded with Italian herbs and seasonings.

Buffet includes - Tossed Caesar Salad, Fresh Bread and Butter, Light Dessert, Coffee Service



Desserts

Bakery Fresh Chef Edward's Chocolate & Fruit Custard Miniatures 48 pieces, (\$65.00)

Swiss Chocolate cups filled with house-made chocolate mousse and chef's choice of fruit custards.

Miniature Cheesecake Assortment

48 pieces, (\$70.00)

Chocolate cappuccino, silk tuxedo, New York vanilla, chocolate chip, lemon, raspberry and amaretto almond.

Jumbo Cookie Assortment

One Dozen-\$18.00

Macadamia & White chocolate, chocolate chip, & Oatmeal raisin

Chocolate Chunk Brownie 40 pieces, (\$70.00)

A guest favorite! Rich & Flavorful

Swiss Milk Chocolate Mousse

(\$1.75 ea. -minimum of 25)

Light and refreshing, made from scratch here at Union Street.

Tiramisu

(\$6.50 each - minimum of 25)

A traditional Italian dessert consisting of mascarpone cheese filling, lady fingers that have been skillfully soaked in espresso with a touch of liqueur for added flavor. Finished with a dusting of cocoa powder.

Petit Fours

(\$23.50 per dozen. -minimum of 6 dozen)

Award winning Josephs Bakery French pastries.

Strawberry Tres-Leches

(\$4.25 per guest. -minimum of 25)

Light, airy, folded with three types of flavored crème on top of fresh sponge cake with fresh strawberries.

Special Dessert Options:

Union Street- is able to provide an abundance of bakery fresh European and American style tortes, pies, cakes, cheese cakes, fruit flans, and various flavored Chocolate Mousse and petite fours. Most are subject to market costs. Please feel free to inquire about your favorite dessert or a selection for your guests. Pricing is subject to portions per guest and seasonal selection/offerings from our bakers.

Torte and cake prices will average about \$70.00 per dessert, each torte/ cake will feed from eight to twelve guests. - A minimum Seven-Day notice is required for Special dessert orders.



Hot Appetizers

- Petite Beef Wellington** \$116.50 per 50
Petite filet Mignon with mushroom duxelles cooked in wine and wrapped in a delicate puff pastry. Always a guest pleaser!
- Sea Scallops Wrapped in Smoked Bacon** \$119.50 per 50
A classic much and requested appetizer of sea scallops bound with hickory smoked bacon skewered.
- Union Street Miniature Crab Cakes** \$115.00 per 50
House made bite size crab cakes. Best crab cakes around!
- Vegetable Spring Rolls** \$75.00 per 50
Colorful Asian vegetables rolled in a spring roll wrapper with a hint of ginger, sesame oil and soy, flash fried and served with sweet & sour sauce.
- Spanikopita** \$95.00 per 50
A taste of the Mediterranean: Spinach, Greek feta cheese and cream cheese laced with a hint of garlic wrapped in flaky triangle shaped phyllo dough and baked to perfection.
- Petite Assorted Quiche** \$90.00 per 50
Quiche Lorraine with bacon and Swiss cheese, Spinach quiche with Swiss cheese or Tomato quiche.
- Beef Hibachi Skewer** \$95.00 per 50
Slice of beef, skewered around green and red peppers, onion, cheeses and jalapenos.
- Chicken & Vegetable Kabob** \$95.00 per 50
Chicken Kabob with red & green bell peppers and white onion. Served on top of a Lemon Tequila BBQ sauce.
- Wing Dings** \$90.00 per 100
The best wings in Detroit! Mildly seasoned breaded chicken wings and drumettes, fried in pure vegetable oil served with Ranch dressing and Homemade BBQ sauce
- Rasta Wings** \$95.00 per 100
The same as the above with the addition of Union Street's famous HOT! Home-made "Rasta Sauce" (hot and spicy-not for the light-delicate palate) served with freshly made thick Bleu cheese dressing.
- American Meatballs** \$70.00 per 160
A quintessential party favorite: Ground beef blended with herbs, Parmesan cheese and seasoning, tossed in a light sweet & sour sauce.
- Stuffed Mushroom Caps** \$115.00 per 50
Mushroom caps stuffed with Artichoke hearts, spinach, garlic, tangy Asiago cheese and a little mayonnaise, blended.
- Asparagus & Asiago Cheese Filo Wrap** \$110.00 per 50
A crisp asparagus spear and asiago cheese in a crispy filo dough wrap bundle.
- Brie & Pear Almond Filo** \$110.00 per 50
Flaky filo dough in a beggar's pouch shape with sweet and nutty pear, brie and almond filling.

Tortilla breaded Shrimp

Served on top of a home made salsa cream

\$110.00 per 50

**Union Streets hors d'oeuvres are handmade and are of the highest quality available.
All hors d' oeuvres are sold by the piece.**

Ala Carte Menu

Macaroni & Cheese

Southern style with a twist! Cavatappi pasta, aged cheddar cheese, English Port-Brandy cheddar cheese, convection baked and served fresh.

Half Pan / Serves 20 ppl \$45.00

Union Street Baked Beans

Slowly simmered, full flavored with molasses, sweet red bell peppers, thickly sliced Virginia bacon, onions, and special seasonings.

Half Pan / Serves 20 ppl \$40.00

Gee-Gee's Mom's Potato Salad

Wine vinegar & red onion marinated diced potatoes, scallions, diced hard boiled egg, celery, mustard and seasoning.

Half Pan / Serves 20 ppl \$35.00

Union Street Jambalaya

Our Detroit influenced creation on this Cajun favorite; chicken breast, spicy Italian sausage, sweet bell peppers, herbs and seasoning simmered in a hearty Cajun-style stew. Served with a half pan of rice.

Half Pan / Serves 20 ppl \$50.00

Quarts of Soup

Served with Crackers

Seafood Chowder

Hearty New England style, with bay scallops, shrimp, clams, fresh smoked salmon, potatoes, onions, carrots & celery.

\$17.25

Black Angus Steak Chili

Black Angus steak tips simmered with red Mexican chili beans, assorted herbs & spices, delicious and full-bodied, rated a number three on the Five Alarm chili scale.

\$17.25

Black Bean

A veggie friendly soup that's enjoyed by all! Simmered for hours, full flavored & robust, served with jalapeno sour cream.

\$10.50



Cold Appetizers

- Mediterranean Garden Skewers** **\$96.75 per 50**
Refreshing and flavorful, skewered artichoke hearts, sun-dried tomatoes, kalamata olives and fresh buffalo mozzarella cheese, lightly marinated with herbs, extra virgin olive oil and seasoning.
- Chef Valdez's Mexican Pinwheels** **\$92.75 per 50**
Fresh soft tortillas made in Southwest Detroit, filled with cream cheese, freshly minced sweet red, yellow and green bell peppers, cilantro, jalapeno peppers, and minced red onions rolled into the tortilla, and sliced tasty and colorful.
- Moo Moos Rice Balls** **\$50.00 per 48**
On top of organic mixed greens with sweet balsamic vinegar glaze with roasted red and green bell peppers.
- Belgian Endive With Cold Smoked Salmon & Boursin** **\$110.00 per 50**
Tart Belgian endive leaves filled with thinly sliced fruit wood smoked Atlantic Salmon, with soft French garlic-herb Boursin cheese, garnished with chives and roasted red bell peppers.
- House Smoked Salmon Pate 12inch Tray** **\$75.00 / 16inch Tray \$100.00**
Hickory smoked and folded with minced red onions, fresh dill, capers and lemon juice and a splash of Worcestershire sauce. Served with Imported Carr's crackers and lemon and capers on the side.
- Lawash Finger Sandwiches** **\$52.50 per 50**
An assortment of Black Forest Ham with Honey-Dijon sauce and Swiss cheese, Smoked Turkey Breast with Pommerey mustard sauce and Provolone cheese.
- Giant U-15 Shrimp Service** **\$150.00 per 50**
Served with lemon and capers and an Absolute Citron Vodka cocktail sauce on the side.
- Onion-Rosemary Bruschetta** **\$90.00 per 50**
Freshly baked Onion-Rosemary bread, spread with imported French goat cheese, organic fresh basil leaf, Roma tomato slice, cracked black pepper and chilled fire roasted sweet yellow bell pepper; frill pick skewered.
- Fresh Fruit Kabobs** **\$95.00 per 50**
Freshly diced pineapple, cantaloupe, strawberries and honeydew melons served on bamboo skewers. Artfully arrayed on a watermelon. (Add \$10.00)
- Deviled Eggs** **\$57.75 per 50**
Boiled extra large eggs, sliced in half and filled with a deviled egg mixture of chives, minced Black Forest Ham, mayonnaise and French Dijon mustard.



Crudités, Trays & Platters

Gourmet Cheese, meat and fruit platters can be made available at your request, pricing will vary by items chosen and amounts purchased. A 40-hour notice may be required for large cold cut platter orders. (We suggest that you visit our website and peruse the photographic banquet/party section).

Menu

Domestic Cheese Trays with Carr's Crackers

All cheese trays include sharp cheddar, Swiss & jalapeno jack cheeses.

12- inch platter suggested for under 20 people	\$47.50
16- inch platter suggested for 20 to 50 people	\$85.00
18- inch platter suggested for up to 100 people	\$105.00

Fresh Fruit Trays

Consist of honeydew melon, cantaloupe, pineapple, strawberries and grapes.

12- inch platter suggested for under 20 people	\$42.50
16- inch platter suggested for 20 to 50 people	\$73.50
18- inch platter suggested for up to 100 people	\$100.00

Vegetable Crudités Platters

Include broccoli, cauliflower, celery, carrots, radishes and zucchini; they are served with freshly made ranch dressing.

12- inch platter suggested for under 20 people	\$35.00
16- inch platter suggested for 20 to 50 people	\$70.00
18- inch platter suggested for up to 100 people	\$90.00

Cold Cut Platters

Made with Bavarian Black Forest Ham, house cooked and trimmed fresh Corned Beef and premium smoked turkey breast and are accompanied with dill pickle chips, sliced red onion, leaf lettuce and tomatoes; wheat, white, pumpernickel and rye breads with sliced Swiss, medium Cheddar & American cheese's & appropriate condiments.

Cold cut platters are available for 15 or more people \$10.00 per person

Freshly baked onion-rosemary rolls, sesame seed buns and sourdough French bread available for an additional (\$1.75 per guest).

A 40-hour notice may be required for large cold cut platter orders.



Salads

The platter service equate with small side salads

Up to 10 ppl. - 12 inch / 10 - 20 ppl. - 16 inch / 20 - 35 ppl. - 18"

Union Street Caesar Salad

Chopped dry romaine lettuce tossed in our house specialty Caesar dressing with fresh sourdough croutons and shredded Parmesan cheese.

Add chilled char-grilled chicken breast \$1.00 per person. Add petite Gulf shrimp \$2.25 per person.

Caesar Salad Platters: 12-inch \$20.00 16-inch \$30.00 18-inch-\$40.00

Insalata Con Gorgonzola

Mixed greens tossed with gorgonzola cheese, toasted pine nuts, sun-dried tomatoes, red onion and seedless red grapes in our Caesar salad dressing.

Vegetarian Pasta Salad

Julienne cut zucchini, yellow summer squash and carrots with broccoli, cucumbers, red onions, black olives and roasted red bell peppers tossed with el dente Farfalle pasta (bowtie) in our fresh balsamic vinaigrette, served over mixed greens topped with shredded Parmesan cheese.

Insalata or Vegetarian Pasta Salad Platters: 12-inch \$35.00 16-inch \$45.00 18-inch \$55.00

Union Street Chicken Salad

Diced chicken breast folded with minced red onion, celery, pineapple and honey- yogurt dressing, garnished with fresh strawberries and toasted almonds, served with Boston brown bread spread with cream cheese.

Chicken Salad Platters: 12-inch \$38.00 16-inch \$48.00 18-inch \$58.00

Anti-Anti Pasta Salad

A meal in itself! Mixed greens, marinated redskin potatoes, marinated green beans, red onion, Roma tomatoes, black olives, Provolone cheese, Black Forest ham, and chilled char-grilled chicken breast, finished with shredded Parmesan cheese; served with our house made Italian dressing, or choose another dressing/vinaigrette if you prefer.

Anti Pasta 12-inch \$40.00 16-inch \$50.00 18-inch \$60.00

Organic or House Salad Platter: 12-inch \$12.95 16-inch \$22.95 18-inch \$32.95

Available House-Made dressings are: Balsamic vinaigrette, Raspberry vinaigrette, Mustard vinaigrette, Italian, Ranch or Bleu Cheese.



Late Night Menu Great for the party going late!

Coney Island Bar

50 person minimum / \$6.00 per person

National Coney Island Hot Dogs served with National Coney Island Chili. Bar comes with minced onions, ketchup and mustard. The bar is self serve.

(Actual Hot Dog Carts with umbrellas are available, please ask for current pricing)

Nacho Bar

50 person minimum / \$4.00 per person

Nacho chips served with hot melted nacho cheese, seasoned ground beef, chopped scallions, jalapeños, and house made salsa and sour cream. The bar is self serve.

Assorted Mini Deep Dish Pizzas

\$90.00 per 50

Assorted 2-bite mini deep dish shells filled with a variety of 4 flavors – all topped with cheeses. Pepperoni, Sausage Pepper, & Onion Mushroom.

Wing Dings

\$90.00 per 100

The best wings in Detroit! Mildly seasoned breaded chicken wings and drumettes, fried in pure vegetable oil served with Ranch dressing and Homemade BBQ sauce

Rasta Wings

\$95.00 per 100

The same as the above with the addition of Union Street's famous HOT! Home-made "Rasta Sauce" (hot and spicy-not for the light-delicate palate) served with freshly made thick Bleu cheese dressing.

Pretzel Cheese Poppers

\$20.00 per 50

Bite size pretzel balls stuffed with cheese.

This document was created with Win2PDF available at <http://www.win2pdf.com>.
The unregistered version of Win2PDF is for evaluation or non-commercial use only.
This page will not be added after purchasing Win2PDF.