

THE ROOSEVELT ROOM

UNION STATION

The Union Classic

Catering Menu \$72 per person

Inclusions

Union Station will offer a grand display of fruit, cheeses, vegetable crudite, and your choice of three butler style passed hors d'oeuvres for guests to enjoy.

The Union Classic includes a cash bar for the entire event.

*A champagne toast for all your guests
(Upgrade to sparkling rosé)
Variety of freshly baked rolls and butter
Your selection of a salad
Your choice of three dinner entrées
your choice of two side accompaniments
Custom Designed Wedding Cake for dessert
Freshly brewed coffee and tea station*

Additional offerings Included

*Floor Length White or Ivory Linen Table Cloths
Your choice of colored linen napkins
Custom designed fresh floral centerpieces
Complimentary food tasting for the couple plus four guests*

A 21% administrative fee and state sales tax (7%) will be added to all invoiced items.

Price and available items subject to change due to availability

Hors D'oeuvres

Choose Three

Deviled Eggs

With Salmon Caviar or Bacon & Blue Cheese

Caramelized Onion Tarts

With Gruyere Cheese

Stuffed Belgium Endive

With Gorgonzola Mouse and Candied Walnuts

Vegetable Pot Stickers

With a Soy Dipping Sauce

Olive & Goat Cheese Crostini

Chickpea Pimiento Crostini

Roasted Eggplant Dip

On Herb Rubbed Pita Triangle

Spanakopita

Spinach & Feta phyllo pie

Roma Tomato Bruschetta

On a Parmesan Crostini

Caramelized Garlic Bruschetta

With Burgundy Onions & Asiago Cheese

Grilled Stuffed Eggplant

with a sweet potato mouse,
English peas & habanero chili oil

Bacon Wrapped Potatoes

With a Blue Cheese Sauce

Chicken, Beef or Vegan Satay

With a Thai Peanut Sauce

Chicken Skewers

With Citrus Salsa

Sausage and Vermont Cheddar Cheese Balls

Grilled Beef Rolls

With Yellow & Red Bell Pepper and a Soy Dipping Sauce

Beef & Asparagus Negimaki

With a White Balsamic Reduction

Smoked Salmon Crostini

With Dill, Capers and Lemon

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Salad Course

Choose One

Mixed Field Green Garden Salad

Cucumbers slices, Julianne carrots, cherry tomatoes and garbanzo beans

Your choice of house made dressing

Caesar Salad

Shaved Parmesan, brown butter herbed croutons

Tossed in house made Caesar dressing

Blue Cheese Wedge Salad

Wedged iceberg, diced tomatoes, apple wood bacon & pickled red onion

With House made buttermilk blue cheese dressing

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MEAT

Pork Loin

Slow Roasted & Marinated in Brown Sugar,
lemon & Thyme

Stuffed Pork Chop

Apple Pancetta Corn Bread

Grilled Hanger Steak

Argentine lemon chimichurri

Lamb Shank

Braised in red wine

Chicken Picatta

Pan seared with a lemon caper white wine
sauce

Rosemary Lemon Chicken

with a garlic thyme chicken broth

Honey Balsamic Chicken

Slow roasted with a honey balsamic glaze

Chicken Scaloppini

Pan seared with a garlic cream sauce

SEAFOOD

Lake Superior White Fish

Chipotle corn salsa & a lemon caper beurre
blanc

New England Baked Scrod

Lemon herb panko crust

Pan Seared Salmon

A sugar spice & mustard sauce

Traditional Shrimp Scampi

Jumbo Shrimp in a garlic caper sauce

SIDES

Creamy Garlic Mashed Yukon's

Herb Rubbed Red Bliss Potatoes

Caramelized Onion Potato Gratin

Sweet Potato Croquets

Wild Rice Pilaf

Roasted Brussels Sprouts

Candied Baby Carrots

Sautéed Broccolini

Green Bean Almandine

Roasted Squash Medley

Roasted Root Vegetable Medley

Grilled Asparagus (seasonal)

POULTRY

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[Type text]

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