

THE ROOSEVELT ROOM

UNION STATION

The Union Summit

Catering Menu \$105 per person

Inclusions

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

The Union Summit includes a choice of additional bruschetta station or antipasti station.

The Union Summit includes open bar for five hours.

*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 Five

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

Scallops wrapped in bacon

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, Julienne 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

Bacon and Spinach Salad

baby spinach, mushrooms, bacon lardons,
Pickled red onion, & blue cheese with bacon sherry vinaigrette

Beet & Arugula Salad

roasted beets, walnuts, and herbed goat cheese
On a bed of arugula with maple balsamic dressing

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MEAT

Pork Short Ribs

Maple Chipotle BBQ sauce and a sesame ginger slaw

Peppered Beef Tenderloin

with a burgundy veal demi

Grilled Hanger Steak

Argentine lemon chimichurri

Pork Roulade

with apple, chestnuts, chorizo stuffing with a pinot noir demi

Lamb Shank

Braised in red wine

SEAFOOD

Lake Superior White Fish

Chipotle corn salsa & a lemon caper beurre blanc

New England Sea Scallops with a hazelnut

panko topping

Pan Seared Salmon

A sugar spice & mustard sauce

Grilled Swordfish with a pineapple salsa

POULTRY

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 Scalopini

Pan seared with a garlic cream sauce

Stuffed Chicken Breast with an andouille

sausage mirepoix

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)

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