



## DINNER BUFFET MENU

Buffet includes:

*Two or three entrée selections, two side dishes, Caesar or house salad, fresh rolls 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: \*\$27.75 per guest, 25 guest minimum

**The Woodward Package:** Three entrée selections: \*\$30.75 per guest, 25 guest minimum

*\*(Please add \$3.00 per person for off premise service which will include clear plastic-ware, paper napkins and set ups)*

### Chicken

#### Chicken Valdez

*Whole chicken breast stuffed with Black Forest ham and provolone cheese over tomato-basil cream sauce.*

#### Chicken and Wild Mushrooms (Poulet au Champignon)

*Chicken breast with a classic sauce of sautéed wild mushrooms, shallots, chablis wine, chicken stock and cream*

#### Fresh Roasted Chicken with Garlic and Herbs

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

#### Lemon-Tequila BBQ Chicken

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

#### Union Street Jambalaya

*Chicken breast, spicy Italian sausage, sweet bell peppers, herbs and seasoning simmered in a hearty Cajun-style stew and served with rice.*

#### Chicken Provencal

*Chicken breast simmered in a flavorful sauce made with clam stock, garlic, herbs, white wine, and tomatoes, and served with rice*

### Beef

*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.*

#### Black Angus Steak New Orleans

*Medallions of Black Angus steak, char-grilled served atop our House Specialty Jambalaya.*

#### 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. \*\$4.00 extra per guest.*

#### Black Angus Beef Tips & Wild Mushroom Stroganoff

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

#### House Smoked Beef Brisket

*Hickory smoked for 11-hours, trimmed and pulled, served with a roasted garlic brandy BBQ sauce, with vegetable of the day*

## Seafood

### Pistachio Salmon

Aqua farmed salmon baked with our house specialty ground pistachio breading.

### Baked Salmon with Champagne Dill Sauce

Seasoned salmon atop a sauce of fresh dill, shallots, lemon juice, champagne and cream.

### Italian Breaded Whitefish

Lightly breaded with italian herbs and seasonings.

### Cornmeal Crusted Catfish with Provencal 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.

## Pasta as an Entrée Choice

**Your Choice of One:** Spinach-Tomato-Parmesan Tortellini, Cavatappi (Cork screw shaped pasta), Farfalle (Bowtie pasta), or Penne with a choice of one of three sauces:

Provencal Sauce, Classic Alfredo, or Garlic, olive oil, white wine, diced tomatoes, fresh basil and cracked black pepper.

Pasta additions: \$2.00 extra per guest for Bay Scallops or prosciutto ham and \$3.00 large shrimp

## Side Dishes

Garlic Whipped Redskin Potatoes

Herb Roasted Redskin Potatoes

Orange Glazed Carrots

Seasonal Steamed Vegetables

Union Street rice pilaf

Vegetarian Saffron rice

**Add \$2.00 per guest for each of the below items:**

Home Made Macaroni and Cheese

Grilled Vegetables

## Salads

### 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.

### Street's Greek

**\$2.00 extra per guest**

Leaf spinach, greens, kalamata olives, beets, red onion, English cucumbers, roma tomatoes, feta cheese, pepperoncini and tossed in our House made Greek vinaigrette

## House-made Dressings:

Ranch, Balsamic Vinaigrette, Raspberry Vinaigrette, Mustard Vinaigrette, Italian, Bleu Cheese, Maurice Dressing and Greek

## LUNCHEON BUFFET

Available for parties of twenty-five or more prior to 4PM

Buffet Includes:

Tossed or caesar salad, fresh seasonal vegetable, rolls with butter and coffee service

**Single entrée choice - \$18.50**

**Two entrée choice - \$20.50**

*(Please add \$3.00 per person for off premise service which will include clear plastic-ware, paper napkins and set ups)*

### **Chicken Provencal**

A flavorful sauce made with garlic, herbs, white wine, tomatoes, made with clam stock and served with rice pilaf

### **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

### **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 ~ \$1.50 extra per guest**

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

### **Bronzed Catfish**

Aqua farmed Louisiana catfish lightly dusted with cajun spice seared to a light bronze and oven finished, garnished with scallions and lemon served over rice

### **Pistachio Salmon**

Fresh atlantic salmon baked with our House specialty ground pistachio breading served with rice

### **Italian Breaded Whitefish**

Lightly breaded with Italian herbs and seasonings; served over rice

### **Spinach-Tomato Cheese Tortellini**

Served with either a vegetarian aribiatta sauce or provencal sauce with prosciutto ham

### **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 and served with rice



**UNION STREET**

**HOT APPETIZERS**

- Petite Beef Wellington** **\$150.00 per 50 pcs**  
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** **\$150.00 per 50 pcs**  
A classic much and requested appetizer of sea scallops bound with hickory smoked bacon skewered.
- Union Street Miniature Crab Cakes** **\$150.00 per 50 pcs**  
House made bite size crab cakes. Best crab cakes around!
- Vegetable Egg Rolls** **\$78.75 per 50 pcs**  
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** **\$105.00 per 50 pcs**  
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.
- Hawaiian Chicken Kabob** **\$112.50 per 50 pcs**  
Chicken Kabob with green bell peppers and pineapple.
- Wing Dings** **\$75.00 per 50 pcs**  
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** **\$85.00 per 50 pcs**  
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 Bleu cheese dressing.
- Miniature Meatballs** **\$ 120.00 per 160 pcs**  
A quintessential party favorite: Ground beef blended with herbs, Parmesan cheese and seasoning. Tossed with house-made BBQ sauce or sweet and sour sauce.
- Stuffed Mushroom Caps** **\$125.00 per 50 pcs**  
Mushroom caps stuffed with Artichoke hearts, spinach, garlic, tangy Asiago cheese and a little mayonnaise, blended.
- Brie & Pear Almond Filo** **\$125.00 per 50 pcs**  
Flaky filo dough in a beggar's pouch shape with sweet and nutty pear, brie and almond filling.
- \*Dragon Eggs** **\$55.00 per dozen**  
Chicken breast stuffed with Gorgonzola cheese, battered and tossed in Rasta Hot sauce and blue cheese dressing on the side. \*Please note this sauce is hot!

This item is best served in house only.

## COLD APPETIZERS

**Mediterranean Garden Skewers**      **\$99.50 per 50 pcs**

Fresh buffalo mozzarella cheese, grape tomato, basil, and gourmet olive; lightly marinated with olive oil and seasoning.

**Chef Valdez's Mexican Pinwheels**      **\$92.75 per 50 pcs**

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.

**Belgian Endive With Cold Smoked Salmon & Boursin**      **\$125.00 per 50 pcs**

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 \$78.75 / 16inch Tray \$125.00**

Hickory smoked and folded with minced red onions, fresh dill, capers and lemon juice and a splash of worchester sauce. Served with imported Carr's crackers and lemon and capers on the side.

**Lawash Finger Sandwiches**      **\$52.50 per 50 pcs**

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**      **\$157.50 per 50 pcs**

Served with lemon and capers and an Absolute Citron Vodka cocktail sauce on the side.

**Onion-Rosemary Bruschetta**      **\$99.75 per 50 pcs**

Onion-Rosemary focaccia, spread with imported French goat cheese, organic fresh basil leaf, Roma tomato slice, cracked black pepper.

**Fresh Fruit Kabobs**      **99.50 per 50 pcs**

Freshly diced pineapple, cantaloupe, strawberries and honeydew melons served on bamboo skewers. Artfully arrayed on a watermelon. (Add \$10.00)

### Gourmet Mini Sandwich Platter

Small \$105.00 serves 10-15 people / Medium \$145.00 serves 15-20 people

Large \$175.00 serves 20-25 people

Ham & Cheese on ciabatta with black forest ham with aged cheddar with lettuce tomato.  
Corned Beef on Rye with shaved Wileys corned beef, Swiss cheese, leaf lettuce, tomato and house made dressing, smoked turkey on ciabatta with provolone cheese, lettuce, tomato and onion with honey mustard.

Platters served with a garnish of cole slaw, house made potato salad and pickles.

### Cold Cut Platters

\$12.00 per person; minimum 25 guests

Includes Bavarian Black Forest Ham, house cooked and trimmed fresh Corned Beef and premium smoked turkey breast, sliced Swiss, medium Cheddar and American cheese's and are accompanied with dill pickle chips, sliced red onion, leaf lettuce and tomatoes; served with a gourmet bread basket and appropriate condiments.



## Ala Carte Menu

### **Macaroni & Cheese**

Half Pan-\$85.00 Serves 25 to 35 guests

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

### **Gee-Gee's Mom's Potato Salad**

Half Pan-\$55.00 Serves 25 to 35 guests

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

### **Union Street Jambalaya**

Half Pan-\$105.00 Serves 25 guests

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.

### **The Scooby Doo Pasta**

Half Pan \$105.00 Serves 25

Diced chicken breast, garlic, sherry wine, cream, spinach, shiitake mushrooms and fresh tomatoes tossed with Cavatappi pasta.

### **\*Dragon Eggs \$55.00 per dozen**

Chicken breast stuffed with Gorgonzola cheese, battered and tossed in Rasta Hot sauce and bleu cheese dressing on the side. \* This sauce is hot!

Please note: This item is best served in house only.

## UNION STREET SOUP

### **Seafood Chowder \$85.00 Per Gallon**

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

### **Black Bean \$65.00 Per Gallon**

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

### **Don't Forget...**

#### **Fresh Gourmet Bread Basket**

Small \$25.00 serves up to 25 guests / Large \$45.00 serves up to 50 guests

Freshly baked assorted breads sliced and served with Union Street's flavored butter



## Featured Platters

### **Marinated and Grilled Beef Tenderloin Platter**

\$350.00 serves up to 25 guests

Hand sliced and served with assorted grilled vegetables, a trio of sauces to include: Vidalia caper, horseradish cream, and honey Dijon. Includes a gourmet rolls with flavored butter.

### **Marinated and Grilled Chicken Platter**

\$175.00 serves up to 25 guests

And sliced and served with assorted grilled vegetables, a trio of sauces to include: Vidalia caper, horseradish cream, and honey Dijon. Includes a gourmet rolls with flavored butter.

### **Smoked Salmon Platter**

\$195.00 serves up to 25 guests

Your choice of herb smoked or hickory smoked and served with minced onion, capers, fresh dill, lemon wedges, Vidalia caper sauce and a gourmet bread basket

### **Mediterranean Escape**

\$175.00 serves up to 25 guests

A beautiful display of hummus, tabbouleh, baba ganoush, vegetarian grape leaves, cabbage rolls, kidney bean salad, lentil salad, whole olives, roasted red peppers, feta, and roasted beets. Served with fresh pita!

### **Grilled Vegetable Platter**

\$100.00 serves up to 25 guests

Seasonal vegetables grilled and drizzled with olive oil and served with Vidalia onion sauce.

### **Vegetable Crudités**

12" \$37.00 - 16" \$72.00 - 18" \$92.00

An array of seasonal vegetables to include: broccoli, cauliflower, celery, carrots, radishes and zucchini; served with house-made ranch dressing.

### **Domestic Cheese Tray**

12" \$49.50, 16" \$87.00, and 18" \$107.00

Includes cubed sharp cheddar, Swiss & jalapeno jack cheeses.

Includes gourmet cracker basket

### **Fresh Fruit Tray**

12" \$44.50, 16" \$73.50, and 18" \$105.00

Beautiful arrangement of sliced fruit to include; honeydew melon, cantaloupe, pineapple, strawberries and grape clusters.

## SALADS

The platter service equate with small side salads  
Up to 8- 10 ppl. – 12 inch / 10 – 20 ppl. – 16 inch / 20 – 35 ppl. – 18”

### **Union Street Caesar Salad**

12-inch \$25 16-inch \$45.00 18-inch-\$65.00

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

### **Vegetarian Pasta Salad**

12-inch \$40.00 16-inch \$60.00 18-inch \$80.00

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.

### **Union Street Chicken Salad**

12-inch \$65.00 16-inch \$85.00 18-inch \$105.00

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.

### **Anti-Anti Pasta Salad**

12-inch \$65.00 16-inch \$85.00 18-inch \$105.00

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 & ranch dressing.

### **Street's Greek**

12-inch \$85.00 16-inch \$105.00 18-inch \$125.00

Leaf spinach, greens, kalamata olives, beets, red onion, English cucumbers, Roma tomatoes, feta cheese, peperoncini. Tossed in our house made Greek vinaigrette.

### **Organic or House Salad Platter:**

12-inch \$25.00 16-inch \$45.00 18-inch \$65.00

### **House-Made Dressing Choices:**

balsamic vinaigrette, raspberry vinaigrette, mustard vinaigrette, italian, ranch, bleu cheese and greek.

### **Salad Additions**

*\*\*Add chilled char-grilled chicken breast \$2.00 per person, petite gulf shrimp \$2.25 per person*

### **Don't forget...**

Fresh Gourmet Rolls

Small \$25.00 serves up to 25 guests / Large \$45.00 serves up to 50 guests

Freshly baked assorted breads sliced and served with Union Street's flavored butter.





## Dessert

**Mini In House Chocolate & Fruit Custard \$70.00 48 pcs**

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

**Petit Fours \$23.50 per dozen / minimum of 6 dozen**

Award winning Josephs Bakery French pastries.

**Jumbo Cookie Assortment \$18.00 per dozen**

Macadamia & White chocolate, chocolate chip, & Oatmeal raisin

**Chocolate Chunk Brownie \$70.00 40 pieces**

A guest favorite! Rich & Flavorful

**Swiss Milk Chocolate Mousse \$3.95 each / minimum of 25**

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

**Union Street's House-made Bread Pudding \$75.00 per pan-serves / 30-35 guests**

Made with Michigan dried cherries and drizzled with rum caramel sauce and fresh garnish.

Also available as a mini dessert platter for \$2.50 per piece

**Sheet Cakes Available / 7 Day notice required**

\$130.00 - 1/2 sheet - serves up to 60 guests

\$260.00 - Full sheet - serves up to 125 guests

Three layers of custom chiffon batter with two layers of filling with standard artistic decoration. Price includes slicing and serving.

Mousse Selections: white chocolate, orange, chocolate almond, lemon, caramel, lemon curd, and Irish cream.

Seasonal Fruit choices: fresh raspberries, blueberries, or strawberries.

*Special dessert options available upon request.*