



4145 Woodward Ave. Detroit, MI 48201
313-831-3965 - www.unionstreetdetroit.com

Union Street Buffet Menu

UNION STREET BUFFET MENU

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: *\$24.25 per guest, 25 guest minimum

The Woodward Package: Three entrée selections: *\$27.25 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.

Union Street Teriyaki Chicken

Char-grilled chicken breast finished with our homemade Teriyaki sauce.

ENTRÉE SELECTIONS

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.

Black Angus Steak Tip Stir-Fry with Chili-Garlic Sauce

Julienne vegetables, button mushrooms, sweet red, yellow and green bell peppers with red onion tossed in homemade teriyaki sauce with Chinese chili-garlic sauce.

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.

Whitefish & Shrimp Scampi

Fresh Lake Michigan white fish, baked and finished with a sauce of sautéed petite shrimp and topped with our scampi sauce.

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

Your Choice Of Either: Spinach-Tomato-Parmesan Tortellini, Cavatappi (Cork screw shaped pasta), Farfalle (Bowtie pasta) 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, twice baked Potato, Home Made Potato Salad, steamed asparagus with hollandaise sauce or House Made Baked Beans.

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.

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



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ON PREMISE

BREAKFAST BUFFET MENU

Available for parties of twenty-five or more \$15.95 per guest

Menu

**Scrambled Eggs - French Toast - Hash Browns - Slow Smoked Thick
Cut Ranch Style Bacon
Dearborn Brand Sausage Links - Fresh Fruit Platter
Bagels and Cream Cheese**

Light Dessert

Beverages

Coffee, hot tea, cranberry juice and orange juice.

BRUNCH ADDITIONS

Tropicana Orange and Grapefruit juices Add \$1.75 per guest

Classic Eggs Benedict Add \$4.95 per guest
Poached eggs atop toasted English muffins and Canadian bacon finished with a fresh
Hollandaise sauce (two orders per guest).

Southwest Style Scrambled Eggs Add \$1.75 per guest
Eggs, potatoes, char-grilled diced chicken breast, a few minced jalapeno peppers, sweet bell
peppers, scallions and cheddar cheese.

Country Style Scrambled Eggs Add \$1.25 per guest
Eggs, diced sweet bell pepper medley, scallions, button mushrooms and cheddar cheese.

Honey Baked Dearborn Spiral Sliced Ham Add \$3.00 per guest
No substitutions please for this item.



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LUNCHEON BUFFET

Available for parties of twenty-five or more.

Single Item - \$15.75

Two Items - \$17.75

Three Items - \$18.75

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

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



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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.

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, 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.



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HOT APPETIZERS

- Petite Beef Wellington** \$110.00 per 50
Acclaimed by the New York Times as the best appetizer of the year!
- Sea Scallops Wrapped in Smoked Bacon** \$115.00 per 50
A classic much and requested appetizer of sea scallops bound with hickory smoked bacon skewered.
- New England Miniature Crab Cakes** \$115.00 per 50
Blue Atlantic crab meat bound with minced peppers, spices, breadcrumbs and a dash of mayonnaise baked to a golden brown.
- 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
- Deep Dish Pizza** \$90.00 per 50
Small pizza tarts with an assortment of fillings: mushrooms, onions, bell peppers, Italian sausage and pepperoni.
- 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.
- Thai Beef Satay** \$95.00 per 50
Strips of Sirloin Steak, lightly marinated with ginger, soy and spices, threaded on a bamboo skewer, mild flavored.
- Thai Chicken Satay** \$90.00 per 50
Julienne cut chicken breast marinated with soy, ginger and spices seared on bamboo skewers.
- 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.

Braised Baby Back Pork Ribs

\$110.00 per 50

These are really good! Baby Back Spare Ribs braised for three and one half hours with herbs and seasoning, courtesy cut into individual ribs, finished with your choice of either homemade smoky BBQ sauce, or a lighter Lemon-Tequila BBQ sauce.

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

APPETIZER SALADS

Chicken Kung Pao

(\$80.00 per 25 guests)

Crisp hot dressing, peanuts, spicy ginger- soy- teriyaki sauce, julienne zucchini, carrots and yellow squash with char-grilled chicken breast.

Lettuce Wrapped Marinated Chicken

(\$50.00 per 25 guests)

Served with a spicy Hoisin sauce.



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COLD APPETIZERS

- Chef Valdez's Mexican Pinwheels** **\$90.00 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.
- Fresh Fruit Kabobs** **\$90.00 per 50**
Freshly diced pineapple, cantaloupe, strawberries and honeydew melons served on bamboo skewers. Artfully arrayed on a watermelon. (Add \$10.00)
- Fresh Fruit Kabobs With Prosciutto Ham** **\$110.00 per 50**
Artfully arrayed onto a watermelon (Add \$10.00)
- Belgian Endive With Cold Smoked Salmon & Boursin** **\$100.00 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.
- Deviled Eggs** **\$55.00 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.
- Prosciutto Ham & Melon** **\$85.00 per 50**
Paper-thin sliced cured Parma ham wrapped around lengthwise sliced honeydew and cantaloupe melon.
- Lawash Finger Sandwiches** **\$50.00 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.
- Jumbo Shrimp Cocktail** **\$2.50 per shrimp**
Beautiful aqua-farmed Black Tiger Shrimp (16 to 20 pieces per pound), poached with pickling spices served with lemon and classic Shrimp Cocktail sauce.
- Mediterranean Garden Skewers** **\$95.00 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.
- Onion-Rosemary Bruschetta-** **\$80.00 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.



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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 36-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 sweet bell peppers, 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 spears, 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 \$9.00 per person

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

A 36-hour notice may be required for large cold cut platter orders.



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SALADS

All plated salads available for 20 or more people.

Most of our salad selections are available for service either individually plated or on platters. The platter service equate with small side salads, our plated service are entrée sized and portioned salads.

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

Plated Each Per Person

Union Street Caesar Salad \$7.00

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 \$8.25

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 \$8.25

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

Fruit & Honey \$8.75

Yogurt Salad- Strawberries, fresh pineapple, cantaloupe, red seedless grapes and honeydew melon arranged with mixed greens, served with a fresh honey-yogurt dressing.

Union Street Chicken Salad \$8.75

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.

Fruit & Honey or Chicken Salad Platters: 12-inch \$38.00 16-inch \$48.00 18-inch \$58.00

Anti-Anti Pasta Salad \$9.25

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.

Seafood Pasta Salad \$9.25

Petite poached Gulf shrimp, crab meat, Roma tomatoes, red onions, cucumbers, julienne carrots, zucchini and summer squash tossed with Cavatappi (corkscrew shaped) pasta and mustard vinaigrette over mixed greens.

Anti Pasta or Seafood Pasta Platters: 12-inch \$40.00 16-inch \$50.00 18-inch \$60.00

Potato Salad

\$2.95

Steamed and chilled potatoes cut and bound with celery, red onions table mustard, hard boiled eggs mayonnaise & seasoning.

Organic Mixed Greens

\$3.95

A light colorful blend of hydroponically grown lettuce blends, with thinly sliced red onion and vine- ripened Roma tomatoes, your choice of two dressings/vinaigrettes.

House Salad

\$3.95

Chopped romaine and iceberg lettuce, with sliced button mushrooms, red onion, Roma tomatoes, cucumbers and shredded carrots. Your choice of two dressings.

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.



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OFF PREMISE

BREAKFAST BRUNCH BUFFET MENU

Available for parties of Twenty-five or more \$17.95 per guest

Scrambled eggs

French toast

Hash browns

Slow smoked thick cut ranch style bacon

Dearborn Brand sausage links

Fresh honeydew, cantaloupe, strawberries and pineapple platter

Bagel & cream cheese

Light Dessert

Beverages

Coffee, cranberry juice, orange juice.

BRUNCH ADDITIONS

Tropicana orange and grapefruit juices

Add \$2.00 per guest

Southwest style scrambled eggs

Add \$1.75 per guest

Potatoes, char-grilled diced chicken breast, a few minced jalapeno peppers, sweet bell peppers, scallions and Cheddar cheese.

Country style scrambled eggs

Add \$1.25 per guest

Diced sweet bell pepper medley, scallions, button mushrooms and cheddar cheese.

Honey Baked Dearborn spiral sliced ham

Add \$3.00 per guest

Available for an additional (\$1.95 per guest), no substitutions please for this item Chilled Smoked Salmon with capers, onions, lemon and dill sauce.

CONTINENTAL BREAKFAST MENU

Available for parties of Twenty-five or more \$10.00 per guest

Bagel assortment with cream cheese

Muffin assortment

Fresh fruit service

Orange & Cranberry Juices

Coffee service

Bottled Water available at \$1.50 per guest

Snacks: Available- Chips, pretzels, cookies assorted Coke products and bottled water. \$4.95 per guest

Available- Whole pieces of seasonal fruit (apples, oranges, bananas) or granola bars. \$1.50 per guest

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