



IT'S ALL ABOUT YOU AND THE FOOD!™

Phone 215•925•2040

CATERING MENU

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BREAKFAST

(A 10 person minimum is required)
Breakfast orders must be placed 24 hours in advance

Assorted Mini Breakfast Variety

Fresh baked muffins, danish, mini croissants served with butter and jams

4.95 per person

UG Fresh Baked Cinnamon Buns

Our signature large cinnamon buns baked fresh daily

29.95 per dozen

Fresh Bagels and Cream Cheese

Assorted bagels served with cream cheese and butter

29.95 per dozen (minimum order one dozen)

Smoked Fish Platter

Thinly sliced smoked salmon and whitefish salad served with capers, cucumber, tomatoes, red onion, bagels and cream cheese

12.95 per person

Fresh Fruit Platter

An assortment of sliced seasonal fruits and berries

Small: (serves 8-10) 49.95

Medium: (serves 15-20) 79.95

Large: (serves 20-30) 109.95

Fresh Baked Quiche Lorraine or Vegetable Quiche

Each 10" quiche serves 6 to 8 people

18.95 each

Yogurt and Granola Parfaits

Non-fat yogurt layered with fresh berries and granola

4.95 each

Breakfast Buffets

(A 12 person minimum is required)
Breakfast Buffet orders must be placed 48 hours in advance

Washington Square West Buffet

Fresh orange juice and chilled cranberry juice

Fresh bakery basket with butter and jams

Farm fresh scrambled eggs with chives

Breakfast potatoes

Sausage or crispy bacon

(Turkey bacon and sausage available)

Freshly brewed coffee, tea or decaffeinated coffee

15.95 per person

Society Hill Buffet

Fresh orange juice and chilled cranberry juice

Seasonal fresh fruit and berry platter

Fresh bakery basket with butter and jams

Smoked salmon platter with accompaniments

Miniature bagels and cream cheese

Farm fresh scrambled eggs with chives

Breakfast potatoes

Silver dollar pancakes or brioche french toast with syrup

Sausage or crispy bacon

(Turkey bacon and sausage available)

Freshly brewed coffee, tea and decaffeinated coffee

24.95 per person

Beverage Service

Coffee Service 3.25 pp

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Premium Tea Service 3.25 pp

An assortment of Harney and Son's teas served with sides of lemon and honey

Chilled Juices 1.95 each

Apple, Orange, Cranberry, V-8

Sparkling & Still Waters 28 oz. 4.00 each

San Pelligrino, Fiji, Saratoga Springs

Beverages

Coke, Diet Coke and Sprite

Liter bottles (serves 4 guests) 3.25

20 ounce bottles 1.95

Fiji Water 16 oz. 1.95

Boylan's Gourmet Sodas 1.50

Honest Teas 1.95

LUNCH

Box & Bag Lunches

(Minimum 10 per order)

Sandwich Box Lunch Premium

Choice of 1 cold sandwich (Locust Street Buffet Sandwich Selections bottom of page), chef's choice side salad, potato chips and a UG cookie

10.95 each

Caesar Salad with Grilled Chicken Bag Lunch

Romaine lettuce, parmesan cheese, croutons, caesar dressing and grilled natural chicken breast served with a french roll and UG cookie

10.95 each

UG Nicoise Salad Bag Lunch

Chunk white tuna salad over mixed greens with egg, tomato, olives, pasta, croutons and balsamic vinaigrette served with a french roll and UG cookie

10.95 each

UG Cobb Salad Bag Lunch

Mixed greens, cranberry & fig chutney, grilled chicken, chick peas, blue cheese and honey balsamic vinaigrette served with a french roll and UG cookie

10.95 each

Sandwich Lunch Buffets

(10 person minimum required)

The Locust Street Sandwich Buffet

A choice of 4 signature sandwiches prepared on freshly baked ciabatta rolls, served with two side salads

10.95 per person

SANDWICH SELECTIONS:

Pesto Grilled Chicken with Roasted Tomatoes and Arugula

Roasted Turkey and Smoked Gouda with Cranberry Aioli

Smoked Ham and Swiss with Dijon Mustard

Roast Top Round of Beef with Aged Cheddar Cheese and Horseradish Aioli

Corned Beef and Swiss

Union Gourmet Tuna Salad

Fresh Mozzarella, Tomato, Arugula and Pesto Aioli

Classic BLT

Italian Chicken Cutlet with Sharp Provolone and

Broccoli Rabe'

Roasted Chicken Salad

Grilled Vegetables and Provolone

The Quince Street Petite Sandwich Buffet

A choice of 4 petite sandwiches on artisan rolls with two side salads

13.95 per person

SANDWICH SELECTIONS:

Roasted Salmon and Spinach with Saffron Aioli

Roasted Turkey with Brie Cheese

Smoked Salmon with Cream Cheese and Tomato

Grilled Flank Steak and Gorgonzola with Caramelized Onion

Prosciutto, Mozzarella and Tomato with Pesto Aioli

Corned Beef Special with Swiss

Roasted Chicken Salad

Union Gourmet Tuna Salad

Grilled Chicken with Arugula and Provolone

Grilled Portobello Mushroom and Roasted Pepper,

Tomato and Fresh Mozzarella

Union Gourmet Wrap Buffet

A choice of 4 wrap sandwiches served with two side salads

10.95 per person

WRAP SELECTIONS:

Roasted Chicken Salad

Roasted Turkey with Smoked Gouda and Cranberry Aioli

Grilled Chicken with Roasted Tomatoes and Pesto Aioli

Italian Express with Prosciutto, Mortadella, Provolone and

Roasted Peppers

Smoked Ham & Swiss with Dijon Mustard

Union Gourmet Tuna Salad

Roasted Chicken Salad

Hummus and Tabbouleh or Grilled Vegetables

Turkey Club Wrap with Bacon, Lettuce and Tomato

SIDE SALAD SELECTIONS:

Asian Noodle Salad

Union Gourmet Cole Slaw

Traditional Potato Salad

Elbow Macaroni Salad

Chef's Pasta Salad (Changes daily)

Cous-Cous Salad with Citrus Dressing

Additional charge for the following salads

Mixed Greens with House Vinaigrette (+.70 pp)

Union Gourmet Cobb Salad (+3.95 pp)

Union Gourmet Veggie Salad (+2.95 pp)

Union Gourmet Sandwich Platters

(Medium serves 12-15, Large serves 18-25)

Assorted French Baguette Sandwiches

Medium 56.95 Large 79.95

Freshly baked baguettes stuffed with an assortment of meats and cheeses, sliced in bite-sized pieces

Your choice of:

Prosciutto, Roasted Peppers, Fresh Mozzarella and Lettuce

Soppresatta, Roasted Peppers, Sharp Provolone, Lettuce, Tomato and Pesto Aioli

Roasted Turkey, Sharp Provolone, Roasted Peppers and Lettuce

Union Gourmet Hoagie Platter

Medium 56.95 Large 79.95

All of our hoagies are made on our crisp Italian rolls and cut into serving size pieces

Your choice of:

Italian

Turkey and Swiss

Roast beef and Cheddar

Union Gourmet Tuna Salad

Grilled Vegetables and Sharp Provolone

Chicken Cutlet, Broccoli Rabe, Roasted Peppers and Sharp Provolone

Union Gourmet Premium Petite Sandwich Platter

Medium 69.95 Large 89.95

Your choice of:

Roasted Salmon & Spinach

Grilled Flank Steak & Gorgonzola Cheese

Smoked Salmon with Cream Cheese and Tomato

Tomato and Fresh Mozzarella

Prosciutto, Mozzarella and Tomato with Pesto Aioli

Roasted Turkey with Brie Cheese

Union Gourmet Wrap Platter

Medium 56.95 Large 79.95

A combination of four of our assorted wrap sandwiches

Your Choice of:

Roasted Chicken Salad

Roasted Turkey and Smoked Gouda with Cranberry Aioli

Italian Express with Prosciutto, Mortadella, Provolone and

Roasted Peppers

Smoked Ham & Swiss with Dijon Mustard

Union Gourmet Tuna Salad

Roasted Chicken Salad

Hummus and Tabbouleh or Grilled Vegetables

Specialty Platters

(Medium serves 12-15, Large serves 18-25)

Served with assorted artisan rolls and condiments

Italian Cold Cut Platter

Medium 69.95 Large 89.95

Thinly sliced prosciutto di parma, genoa salami, capocollo, mortadella, sharp provolone, and fresh mozzarella with roasted red peppers, grilled artichoke hearts and olives

The Union Gourmet Sampler

Medium 56.95 Large 79.95

UG house roasted turkey, top round of beef, roast pork loin, grilled chicken, swiss and smoked gouda cheese

Union Gourmet Mixed Grill

Medium 56.95 Large 79.95

A sampling of grilled flank steak; pesto grilled chicken and grilled Atlantic salmon, with accompaniments

including caramelized pearl onions, mushrooms, horseradish sauce, garlic spinach and saffron aioli

SIDE SALAD BOWL SELECTIONS:

Medium 23.95 Large 34.95

(Medium serves 8-10, Large Serves 12-15)

Asian Noodle Salad

Union Gourmet Cole Slaw

Traditional Potato Salad

Chef's Pasta Salad (*changes daily*)

Cous-Cous Salad with Citrus Dressing

Five Grain Salad

Tuna & Pasta Salad

Mediterranean Salad (*cucumber, tomato and feta cheese*)

Union Gourmet Salad Bowls

(Small serves 8-10, Medium serves 15-20, Large serves 25-30)

Small 39.95 Medium 79.95 Large 98.95

Classic Caesar Salad

Crisp romaine hearts with our creamy caesar dressing and parmesan croutons

Pan Asian Salad

Fresh garden greens tossed with roasted chicken, mandarin oranges, roasted cashews, crisp won ton noodles and served with sesame dressing

Union Gourmet Signature Cobb Salad

Fresh greens with grilled chicken, chickpeas, blue cheese, cranberry, fig chutney and served with a balsamic vinaigrette dressing (option: avocado can replace chicken for vegetarian)

Very Veggie Salad

Fresh garden greens tossed with cucumber, feta cheese, tomatoes, artichoke hearts, roasted peppers and served with a red wine vinaigrette

Nicoise Salad

Fresh garden greens with chunk white tuna, diced tomatoes, chopped eggs, olives, al dente pasta and served with a champagne vinaigrette

Hot Buffets

Soup, Salad and Hot Sandwich Buffet

(Minimum of 12 guests)

Chef's selection of freshly prepared soup

Classic caesar salad or tossed organic greens with balsamic dressing

Roasted turkey breast with gravy or roast beef au jus

Mashed Potatoes

Freshly baked rolls and condiments

Potato chips and pretzels

12.95 per person

Taste of Italy Buffet

(Minimum of 12 guests)

Mixed salad greens or minestrone soup
Tortellini pasta with tomato basil cream sauce or,
Penne pasta with grilled vegetables and marinara sauce
Mixed olives, roasted peppers and marinated artchokes,
Garlic bread, grated cheese and crushed red pepper

12.95 per person

Asian Express Buffet

(Minimum of 12 guests)

Mixed green salad with sugar roasted walnuts, mandarin oranges
Fried won tons and sesame ginger dressing
Teriyaki beef and peppers or sesame ginger chicken
Vegetable fried rice
Fresh orange slices

13.95 per person

Philly Block Party Buffet

(Minimum of 12 guests)

Chilled pasta salad
Philly style cheesesteaks with thinly sliced beef or chicken
Fried onions, peppers and cheese
Sausage and peppers
Fresh rolls, ketchup and sliced hot peppers
Soft pretzels with mustard

14.95 per person

The All American Buffet

(Minimum of 12 guests)

Roasted tomato soup
Freshly prepared potato salad and cole slaw
Grilled sirloin burgers and vegetarian burgers
All beef hot dogs
Barbequed chicken
Potato chips and pretzels
Fresh rolls
Lettuce, tomato, onions and pickles and condiments

14.95 per person

Union Gourmet Premium Buffet

(Minimum of 15 guests)

Field green salad or caesar salad
Choice of Two:
Grilled chicken breast with shiitake mushroom sauce
Medallions of chicken stuffed with spinach and sun-dried tomatoes
Grilled salmon with lemon dill sauce
Herb crusted tilapia with artichoke ragout
Penne pasta with grilled vegetables and tomato basil sauce

Beef brisket with horseradish sauce
Roasted turkey with rosemary sauce
Roasted top round of beef with cabernet sauce
Chef's choice of seasonal vegetables and starch
Rolls and butter

17.95 per person

HOT ENTREE'S

Hot Entree' orders must be placed 48 hrs. in advance
(Half pan serves 10-12, Full pan serves 18-20)

Entrées are delivered HOT and ready to serve
Wire chafing dishes and sterno are available for an additional charge of 8.00 each

Chicken Scallopini

Half 39.95 Full 79.95

Fresh chicken slices, mushrooms, peppers, onions, and tomato sauce

Chicken Marsala

Half 39.95 Full 79.95

Fresh chicken breast sautéed with marsala wine and wild mushrooms

Chicken Piccante with Lemon Caper Sauce

Half pan: 39.95 Full pan 79.95

Boneless chicken breast sautéed with white wine, capers and lemon

Sausage, Peppers and Onions

Half 42.95 Full 82.95

Sweet Italian grilled sausage with peppers, and onions

Meatballs in Gravy

Half 42.95 Full 82.95

Chef Felix's hand-rolled meatballs with house made marinara sauce

Eggplant Parmesan

Half 39.95 Full 79.95

Beef Lasagna, Four Cheese or Vegetarian Lasagna

Half 48.00 Full 96.00

Sliced Roasted Beef in Red Wine Sauce

Half 38.95 Full 69.95

Union Gourmet's house roasted beef sliced and served with red wine sauce and crisp rolls

Sliced Roast Pork with Broccoli Rabe'

Half 38.95 Full 69.95

Our nearly famous roast pork, sliced and served with broccoli rabe', natural jus and crisp rolls

Herb Crusted Tilapia Fillet

Half 39.95 Full 79.95

Served over artichoke and tomato ragout with lemon dill sauce

Maple Glazed Salmon Fillet

Half 79.95 Full 160.00

Fresh scottish salmon fillets grilled and glazed with maple and teriyaki reduction

HOT VEGETABLE & SIDE DISHES

In pans ready to reheat

(Half Pan serves 10-12, Full Pan serves 18-25)

Grilled Asparagus

Medium 49.95 Large 89.95

Steamed Haricots Verts

Medium 49.95 Large 89.95

Steamed Broccolini with Butternut Squash

Medium 39.95 Large 79.95

String Beans Almandine

Medium 21.95 Large 42.95

Grilled Vegetable Medley

Medium 21.95 Large 42.95

Broccoli Rabe Aioli

Medium 49.95 Large 89.95

Rosemary Roasted Potatoes

Medium 24.95 Large 49.95

Mashed Potatoes

Medium 24.95 Large 49.95

Orzo Pasta Pilaf

Medium 24.95 Large 49.95

Fingerling Roasted Potatoes

Medium 39.95 Large 79.95

HORS D' OEUVRES

HOT SELECTION:

(All orders packed in aluminum pans ready for reheating)
Wire chafing dishes and sterno are available for an additional charge of 8.00 each

Spinach and Feta Phyllo Packets

18.95 doz

BBQ Shrimp with Bacon and Horseradish

24.95 doz

Sesame Chicken with Honey Mustard Dipping Sauce

21.95 doz

Chili and Lime Marinated Chicken Skewers

24.95 doz

Philly Cheese Steak in Puff Pastry

24.95 doz

Vegetable Spring Rolls with Chili Marmalade

18.95 doz

Baby Crab Cakes with Chili Aioli

24.95 doz

Chef's Baby Meatballs & Gravy

18.95 doz

Mozzarella en Corrozza with Marinara Sauce for dipping

24.95 doz

Warm Spiced Olive Variety

12.00 pint

Smoked Salmon and Potato Pancakes with Dill Sour Cream

24.95 doz

Mushroom Caps Stuffed with Crab and Artichoke

24.95 doz

Clams Casino

24.95 doz

Sea Scallops Wrapped in Bacon

24.95 doz

Assorted Baby Quiche

18.95 doz

Baby Lamb Chops with Rosemary Sauce

59.95 doz

COLD SELECTION:

(All orders packed in white boxes; tray and lid charge \$4.00)

Mousse Truffe' Canapés

Served on crostini with lingonberries
30.00 doz

Beef Carpaccio Crostini

With roasted garlic aioli and asiago cheese
24.95 doz

Chevré Cheese Canapés

Topped with roasted tomato and olive tapenade
21.95 doz

Smoked Duck Canapés

With honey goat cheese and fig jam
28.95 doz

Shrimp Cocktail Skewers

With UG cocktail sauce
24.95 doz

Chevré Cheese with Roasted Peppers, Olive Tapenade on Garlic Croutons

21.95 per doz

Ahi Tuna Canapés

Served on a crostini with wasabi cream
28.95 doz

Miniature Beef Tenderloin "Sliders" with Caramelized Onions and Blue Cheese

29.95 dozen

Antipasto Skewers

30.00 doz

Chicken Breast Slider with Fresh Mozzarella, Spinach, Tomato and Pesto

24.95 doz

Smoked Salmon Canapés

Served on pumpernickel rounds with dill crème fraiche'
35.00 doz

Hors d'oeuvres Platters

Antipasto Tray

Sliced italian soppressata, genoa salami, imported provolone, mixed olives, roasted peppers, fresh mozzarella and artichoke hearts

Small Tray: 69.95 serves 10-15

Large Tray: 99.95 serves 15-25

Grilled Vegetable Crudités

Seasonal vegetables with vinaigrette dip

Small Tray: 49.95 serves 10-15

Large Tray: 69.95 serves 15-25

Bruschetta Platter

Caponata, artichoke spread, olive tapenade, tomato relish and grilled bread

Small 59.95 serves 8-15 Large 89.95 serves 15-24

Middle Eastern Platter

Hummus, baba ghanoush, tabbouleh, grape leaves and pita chips

Small Tray: 49.95 serves 10-15

Large Tray: 69.95 serves 15-25

International Cheese Tray

Chef's Selection of 4 imported and domestic cheeses artistically displayed and accompanied by sliced baguettes

Small Tray : 89.95 serves 10-15

Large Tray: 119.95 serves 15-25

Whole Kilo Baked Brie

Baked in puff pastry with lingonberry jelly brown sugar sliced almonds and served with sliced baguette

59.95 serves 15-20

Union Gourmet Crab Meat and Artichoke Dip

(Serve warm or cold)

Our signature dip loaded with jumbo lump crab meat and tender artichoke hearts

Ready to heat and accompanied by crostini

Small: 21.95 serves 8-10

Large: 42.95 serves 12-20

Mustard Crusted Atlantic Salmon

Served over wilted spinach, grilled vegetables and house roasted tomato compote

Whole side approximately 4 lbs.

99.00 Serves 15-20

Pate Sampler

A tasting of Chef Felix's choice of three pates served with cornichons and crostini

Small: 59.95 serves 10-15

Large: 89.95 serves 15-20

Chilled Shrimp Cocktail

Served with spicy cocktail sauce and fresh lemon wedges

Small: 2 pounds approximately 30 pieces 59.95

Large: 3 pounds approximately 45 pieces 89.95

Additional quantities available for 26.00 per dozen

Grilled Flank Steak

(Served chilled)

Certified angus beef sliced thin with caramelized pearl onions and wild mushrooms served with horseradish sauce and crisp rolls

Small: 89.95 serves 10-15

Large: 165.95 serves 15-20

Pesto Grilled Sliced Chicken Breast Platter

(Served at room temperature)

Grilled boneless breasts of chicken marinated with fresh basil and garlic, sliced and served with pear chutney and crisp rolls

Small: 89.95 serves 10-15

Large: 119.95 serves 15-20

Sliced Chilled Whole Roasted Tenderloin

(Served at room temperature)

Cooked medium rare with sliced tomatoes, red onions, horseradish sauce and crisp rolls

Small: 135.95 serves 10-12

Large: 270.95 serves 12-20

Chicken Wings, Italian Roasted or Buffalo Style

With blue cheese dressing and celery sticks

Small: 21.95 (20 wings)

Large: 44.95 (50 wings)

SNACKS

Potato Chips

Flavors include, jalapeno, plain, and salt and vinegar

Small: 1.50

Large: 3.50

Dale and Thomas Popcorn

Small: 1.75

Large: 3.99

UG Snack Mix with Wasabi Peas

Munch on our custom snack blend

1/2 pound 4.95

1 pound 8.95

Crunchy Granola Blend with Dried Fruits

Enjoy a healthy snack throughout the day

1/2 pound 4.95

1 pound 8.95

Premium Mixed Salted Nuts

Our house blend of roasted nuts

1/2 pound 6.95

1 pound 12.95

Grilled Pita Chips & Hummus

A generous platter of crisp pitas served with creamy hummus dip

Small: 35.00

Large: 48.00

DESSERTS

Fresh Baked Cookies

House baked chunky chocolate chip, oatmeal raisin, and white chocolate chip & macadamia nut

Available in individual flavors, or assorted

11.95 per dozen

Assorted Mini Pastry Tasting

Bakery fresh cream puffs, fruit tarts, cannoli and éclairs

28.00 per dozen

Miniature Ricotta Filled Cannoli

21.95 per dozen

Sweet Tooth Platter

An assortment of fresh baked cookies, brownies and lemon bars

Small: 19.95 serves 8-10

Medium: 39.95 serves 15-20

Large: 54.95 serves 20-30

Personal Size Desserts

5.95 each

Great for sharing, one dessert serves 2 people

(Need 24 hour notice)

Carrot Cake

Tiramisu

Crème Brulee'

Ricotta Cannoli

Chocolate Bundt Cake

Strawberry Shortcake (seasonal)

Apple or Cherry Pie

Whole Cakes

8-Inch serves 8 to 10

(Need 24 hour notice)

24.00 each

Jewish Apple Cake

Tiramisu

Vanilla Pound Cake

Chocolate Mousse Cake

New York Cheese Cake

Carrot Cake

Chocolate Layer Cake

Tiramisu

Raspberry Mirror



Sheet Cakes

(Need 48 hour notice with a 50% deposit)

Flavors: Vanilla, Chocolate or Half & Half

Vanilla or Chocolate Butter Cream Icing

(Price includes usual and customary decoration)

Half Sheet Cake: 59.95 serves 25-30

Full Sheet Cake: 89.95 serves 50-60

Smaller Celebration Cakes

(Need 48 hour notice)

Flavors: Vanilla, Chocolate or Half & Half

7 inch: 24.00 serves 8-10

10 inch: 32.00 serves 14-16

Let Union Gourmet be your "GREEN" Caterer. Our mission is to provide the best ingredients, great service and eco-friendly products at affordable prices. We use locally grown seasonal produce as well as all-natural meats, poultry and dairy products. Thank you for considering Union Gourmet Catering.