



IT'S ALL ABOUT YOU AND THE FOOD!



Phone 215•925•2040

CATERING MENU

Fax 215•925•5472

BREAKFAST

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

Assorted Mini Breakfast Variety

Fresh baked muffins, mini croissants, yogurt bread and mini bagels served with butter, jams and cream cheese
\$4.95 per person

UG Fresh Baked Cinnamon Buns

Our signature large buns baked fresh daily
\$29.95 per dozen

Fresh Bagels and Cream Cheese

Assorted bagels served with cream cheese, and butter
\$3.75 per person

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

Frittata Platter

An assortment of meat and vegetarian frittata wedges served room temperature with UG seasoned ketchup and charred tomato salsa
\$7.95 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 organic 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

Breakfast Service \$2.95 pp
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea

Premium Tea Service \$2.95 pp
An assortment of Harney and Son's teas served with sides of lemon and honey

Apple & Eve Juices 16 oz Bottles \$1.95 each
Apple, Orange, Cranberry, Pomegranate - Blueberry

Sparkling & Still Waters \$4.00 each
San Pelligrino, Fiji, Aqua Panna

Coke, Diet Coke and Sprite
Liter bottles \$3.25 20 ounce bottles \$1.95

LUNCH

Box & Bag Lunches

(Minimum 10 per order)

Sandwich Box Lunch Premium

Choice of cold sandwich, fresh cole slaw or pasta salad, premium potato chips, pickle spear and a UG cookie

\$10.95 each

"Lite" Box Lunch

Choice of half cold sandwich, hand fruit, fresh pasta salad and a UG cookie

\$9.95 each

SANDWICH SELECTIONS:

Pesto Grilled Chicken with Roasted Tomatoes and Arugula

Roasted Turkey and Smoked Gouda with Cranberry Aioli

Smoked Ham and Cheese with Dijon Mustard

Roast Top Round of Beef with Aged Cheddar Cheese

Corned Beef and Swiss

Curry Chicken Salad

Roasted Chicken Salad

Grilled Vegetables and Provolone

Sandwiches are prepared on the chef's selection of artisan breads and rolls

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 four signature sandwiches served with two side salads and sliced pickles

\$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 Cheese with Dijon Mustard

Roast Top Round of Beef with Aged Cheddar Cheese

Corned Beef and Swiss

Curry Chicken Salad

Roasted Chicken Salad

Grilled Vegetables and Provolone

Sandwiches are prepared on the chef's selection of artisan breads and rolls

The Quince Street Petite Premium Sandwich Buffet

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

\$13.95 per person

SANDWICH SELECTIONS:

Roasted Salmon and Spinach with Saffron Aioli

Grilled Flank Steak and Gorgonzola with Caramelized Onion

Prosciutto, Mozzarella and Tomato with Pesto Aioli

Corned Beef Special with Swiss

Waldorf Salad

Grilled Chicken with Arugula and Provolone

Grilled Portobello Mushroom & Roasted Pepper

Tuna Nicoise with Capers, Onion and Olive Oil

Sandwiches are prepared on the chef's selection of artisan breads and rolls

The Western Union Wrap Buffet

A choice of 4 wrap sandwiches served with two side salads and sliced pickles

\$10.95 per person

WRAP SELECTIONS:

Curry Chicken Salad

Roasted Turkey and Provolone with Cranberry Aioli

Grilled Chicken with Roasted Tomatoes and Pesto Aioli

Italian Express with Prosciutto, Mortadella, Provolone

and Roasted Peppers

Smoked Ham & Cheese with Dijon Mustard

Union Gourmet Tuna Salad

Roasted Chicken Salad

Hummus and Tabbouleh or Grilled Vegetables

Turkey Club Wrap with Bacon, Lettuce and Tomato

Specialty Sandwich Trays

(10 person minimum required)

Served with assorted artisan rolls and condiments

Italian Cold Cut Platter

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

\$16.95 per person

The UG Sampler

UG house roasted turkey, top round of beef, corned beef brisket, roast pork loin, swiss and smoked gouda cheese with hot peppers, pickles, cole slaw and potato salad

\$17.95 per person

Union Gourmet Mixed Grill

A sampling of thinly sliced grilled flank steak, pesto grilled chicken and grilled atlantic salmon, with the chef's selection of cheeses and accompaniments including caramelized pearl onions, mushrooms, horseradish sauce, garlic spinach and saffron aioli

\$19.50 per person

SIDE SALAD SELECTIONS:

Asian Noodle Salad	\$2.25 pp
Union Gourmet Cole Slaw	\$2.25 pp
Traditional Potato Salad	\$2.25 pp
Chef's Pasta Salad (Changes daily)	\$2.25 pp
Cous-Cous Salad with Citrus Dressing	\$2.25 pp

PREMIUM SIDE SELECTIONS:

(Available for an additional cost per person)

Mixed Greens Salad	\$2.95 pp
Caesar Salad	\$2.95 pp
(with grilled chicken)	\$4.95 pp
Five Grain Salad	\$2.95 pp
Tuna & Pasta Salad	\$3.95 pp
Mediterranean Salad	\$3.95 pp
(Cucumber and tomato and feta cheese)	
Soup of the Day	\$3.95 pp
Chicken Noodle Soup	\$3.95 pp
Seasonal Fresh Fruit Salad	\$3.95 pp

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

(A drop off & pick up fee of \$25.00 may apply)

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 artichokes
Crisp parmesan crostini, grated cheese and crushed red pepper*

\$12.95 per person

(A drop off & pick up fee of \$25.00 may apply)

Asian Express Buffet

(Minimum of 12 guests)

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

\$13.95 per person

(A drop off & pick up fee of \$25.00 may apply)

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 italian rolls, ketchup and sliced hot peppers
Soft pretzels with mustard*

\$14.95 per person

(A drop off & pick up fee of \$25.00 may apply)

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

(A drop off & pick up fee of \$25.00 may apply)

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
Penne pasta with grilled vegetables and tomato basil sauce
Roasted turkey with rosemary sauce
Roasted top round of beef with cabernet sauce
Chef's choice of accompaniments
Rolls and butter*

\$17.95 per person

(A drop off & pick up fee of \$25.00 may apply)

Snacks

Potato Chips

*Dirty Chips, the best chips around!
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

Wild Garden Pita Chips & Hummus

*A generous platter of crisp chips served
with creamy hummus dip*

\$4.95 pp

UG Chocolate Covered Pretzels

The ultimate chocolate fix!

\$15.95 per dozen

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 feeds 8-10

Medium: \$39.95 feeds 15-20

Large: \$54.95 feeds 20-30

Personal Size Desserts

\$5.95 each

Great for sharing, one dessert feeds 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 feeds 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 \$49.95 feeds 25-30

Full Sheet Cake \$79.95 feeds 50-60

Smaller Celebration Cakes

(Need 48 hour notice)

Flavors: vanilla, chocolate or half & half

7 inch: \$21.00 feeds 8-10

10 inch: \$32.00 feeds 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. Ask about our sustainable containers and serving pieces.

Join us in being environmentally friendly.

HORS D' OEUVRES

HOT SELECTION:

(All orders packed in aluminum pans ready for reheating)

Spinach and Feta Phyllo Packets

\$18.95 doz

BBQ Shrimp with Bacon and Horseradish

\$21.95 doz

Sesame Chicken with Honey Mustard Dipping Sauce

\$18.95 doz

Oriental Vegetable Spring Rolls with Chili Marmalade

\$18.95 doz

Baby Crab Cakes with Chipotle Aioli

\$24.95 doz

Chef's Baby Meatballs & Gravy

\$18.95 doz

Smoked Salmon and Potato Pancakes with Dill Sour Cream

\$24.95 doz

Mushroom Caps Stuffed with Crab and Artichoke

\$24.95 doz

Clams Casino

\$27.95 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

Flank Steak Crostini

With roasted garlic aoli and asiago cheese

\$24.95 doz

Chevre' Cheese Canapés

Topped with roasted tomato and olive tapenade

\$21.95 doz

Smoked Duck Canapés

With honey goat cheese and fig jam

\$27.95 doz

Shrimp Cocktail Skewers

With UG cocktail sauce

\$24.95 doz

Curry Chicken Salad Gougeres

UG curry chicken salad in a puff pastry shell

\$21.95 doz

Ahi Tuna Canapés

Served on a crostini with roasted tomato & wasabi cream

\$27.95 doz

Tomato, Fresh Basil and Mozzarella Bruschetta

\$24.95 doz

Pancetta and Wilted Arugula Crostini

Topped with garlic aioli

\$24.00 doz

Smoked Salmon Canapés

Served on pumpernickel rounds with dill crème fraiche'

\$35.00 doz

Hors d' oeuvre Platters

Antipasto Tray

Sliced italian pepperoni & salami, imported provolone, mixed olives, roasted peppers, fresh mozzarella and artichoke hearts

Small Tray: \$59.95 feeds 10-15

Large Tray: \$99.95 feeds 15-25

Grilled Vegetable Crudités

Seasonal vegetables with parmesan peppercorn dip

Small Tray: \$49.95 feeds 10-15

Large Tray: \$69.95 feeds 15-25

Middle Eastern Platter

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

Small Tray: \$49.95 feeds 10-15

Large Tray: \$69.95 feeds 15-25

International Cheese Tray

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

Small Tray : \$89.95 feeds 10-15

Large Tray: \$119.95 feeds 15-25

Whole Kilo Baked Brie

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

Served with sliced baguette

\$59.95 feeds 15-20



UG 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: (half pound) \$15.95

Large: (one pound) \$21.95

Mustard Crusted Grilled Atlantic Salmon

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

Whole side approximately 4 lbs.

\$99.00 Serves 15-20 people

Pate Sampler

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

Small: \$59.50 feeds 10-15

Large: \$89.95 feeds 15-20

Chilled Shrimp Cocktail

Served with spicy cocktail sauce and fresh lemon wedges

Small: 2 pounds approximately 30 pieces \$59.00

Large: 3 pounds approximately 45 pieces \$89.00

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 sour cream horseradish sauce and fresh rolls

Small: \$89.50 feeds 10-15

Large: \$165.00 feeds 15-20

Pesto Grilled Sliced Chicken Breast Platter

(Served chilled)

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

Small: \$89.50 feeds 10-15

Large: \$119.50 feeds 15-20

Sliced Chilled Whole Roasted Tenderloin

(Served medium rare)

The tenderest cut of beef served with sliced tomatoes, red onions, pickles, sour cream horseradish sauce and whole grain mustard, and fresh rolls

Small: \$135.00 feeds 10-12

Large: \$270.00 feeds 12-20