



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

Fresh Baked Muffins

Chef's daily assortment served with butter and jelly
18.00 per dozen (minimum one dozen)

Old Fashion Crumb Cake

Union Gourmet's traditional crumb topped coffee cake
24.00 per dozen (minimum one dozen)

Assorted Croissant Variety

Butter, chocolate and almond croissants
24.00 per dozen (minimum one dozen)

UG Fresh Baked Cinnamon Buns

Our signature large cinnamon buns baked fresh daily
24.00 per dozen

Fresh Bagels and Cream Cheese

Assorted bagels served with cream cheese and butter
21.00 per dozen (minimum one dozen)

Smoked Fish Platter

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

Small: (serves 8-10) 129.00
Large: (serves 10-20) 259.00

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*
18.95 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 upon request)
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

11.95 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

11.95 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

11.95 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

11.95 each

Sandwich Lunch Buffets

(10 person minimum required)

The Locust Street Sandwich Buffet

A choice of 4 signature sandwiches prepared on freshly baked cibatta rolls, served with a side salad and chips

10.95 per person

SANDWICH SELECTIONS:

Pesto Grilled Chicken with Roasted Tomatoes and Arugula

Roasted Turkey and Smoked Gouda with Cranberry Aioli

Roasted Turkey Club

Roasted Turkey with Havarti Dill Cheese

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

Roasted Chicken Salad

Grilled Vegetables and Provolone

The Quince Street Petite Sandwich Buffet

A choice of 4 petite sandwiches on artisan rolls a side salad and chips

13.95 per person

SANDWICH SELECTIONS:

Roasted Salmon and Spinach with Saffron Aioli

Roasted Turkey with Havarti Dill Cheese

Roasted Turkey Club

Smoked Salmon with Cream Cheese and Tomato

Grilled Swordfish Steak with Tomato and Remoulade

Grilled Flank Steak and Gorgonzola with Caramelized Onion

Prosciutto, Mozzarella and Tomato with Pesto Aioli

Mortadella with Red Onion and Provolone

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 wraps served with a side salad and chips

10.95 per person

WRAP SELECTIONS:

Roasted Chicken Salad

Roasted Turkey with Provolone 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
Spicy Southwest Chicken with Chipotle Aioli
Union Gourmet Tuna Salad
Hummus and Tabbouleh or Grilled Vegetables
Turkey Club Wrap with Bacon, Lettuce and Tomato

No Red Meat Sandwich Buffet

Turkey, grilled chicken breast, tuna salad and tomato-basil and mozzarella sandwiches, served with premium potato chips and fresh fruit salad
10.95 per person

The Union Gourmet "Basics" Buffet:

Includes your choice of four "UG Basic" sandwiches on our Multi-grain, country snowflake, and marble rye breads with lettuce and tomatoes, a side salad, chips and condiments
10.95 Per person

UG BASIC SELECTIONS:

Roasted Turkey
Roast Beef
Pastrami
Smoked Ham
UG Tuna Salad
UG Chicken Salad
Grilled Vegetables and Hummus
Egg Salad

SIDE SALAD SELECTIONS:

Asian Noodle Salad
Healthy Grain Salad
Union Gourmet Cole Slaw
Traditional Potato Salad
Elbow Macaroni Salad
Chef's Pasta Salad (Changes daily)
Cous-Cous Salad with Citrus Dressing
Mixed Greens with House Vinaigrette

Union Gourmet Sandwich Platters

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

Assorted Petite Baguette Sandwiches

Medium 56.95 Large 79.95

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

Union Gourmet Chicken Salad
Hummus and Grilled Vegetables
Roasted Turkey with Havarti Dill and Tomato
Ham and Swiss

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 3:

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 4:

(Quince Street Selections Page 2)

Union Gourmet Wrap Platter

Medium 56.95 Large 79.95

A combination of four of our assorted wrap sandwiches

Your Choice of 4:

(Selections page 2-3)

Specialty Platters

(Medium serves 10-15, Large serves 18-25)

Served with assorted artisan rolls and condiments

The Union Gourmet Sampler

Medium 79.95 Large 99.95

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

Union Gourmet Mixed Grill

Medium 79.95 Large 99.95

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

Union Gourmet Seafood Mixed Grill

Medium 89.95 Large 109.95

Seared and sliced rare tuna, porcini dusted seared sea scallops and pesto grilled shrimp served atop sesame garlic vegetable pad thai salad

ADDITIONAL SALAD SELECTIONS:

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

Medium 24.95 Large 34.95

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*)

Premium Salad Platters

(Medium serves 10-20, Large serves 25-30)

Medium 79.95 Large 99.95

Spinach and Golden Beet Salad

Tender spinach leaves, grilled red onions, golden beets, cremini mushrooms, sun dried cranberries, toasted almonds, goat cheese and white balsamic vinaigrette dressing

Healthy Grain Salad

Fresh greens, bulghur wheat, chick peas, lentils, tomatoes, onion and celery with herb vinaigrette and grilled pita bread

Pan Asian Salad

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

Union Gourmet Signature Cobb Salad

Fresh greens with grilled chicken, chickpeas, blue cheese and cranberry and fig chutney 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

Rare seared tuna, haricots vert, chopped hard cooked egg and kalamata olives over fresh greens with sherry vinaigrette dressing

Hummus, Tabbouleh and Grilled Flat Breads

A trio of fresh made hummus, tabbouleh salad, grilled pita breads and grape leaves

Premium Salad and Half Sandwich Buffet

(Minimum of 10 guests)

Choice of 1 premium salad platter and chef's selection of "UG Basics" sandwiches. Includes chips, lemon bars and cookies.

15.95 per person

*To choose premium or petite sandwich selections add 2.00 per person

Hot Buffets

Salad and Hot Sandwich Buffet

(Minimum of 12 guests)

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

Assorted cookies

15.95 per person

Taste of Italy Buffet

(Minimum of 12 guests)

Mixed salad greens or classic caesar salad

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

Assorted cookies

15.95 per person

Asian Express Buffet

(Minimum of 12 guests)

Mixed green salad with sugar roasted walnuts, mandarin oranges and sesame ginger dressing

Teriyaki beef and peppers or sesame ginger chicken

Vegetable fried rice

Fresh orange slices and fortune cookies

16.95 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

Fresh rolls, ketchup and sliced hot peppers

Soft pretzels with mustard and assorted cookies

15.95 per person

Taco Taco Buffet

(Minimum of 12 guests)

Traditional meat tacos

Fresh fish tacos

Soft and hard taco shells

Acapulco chopped salad

Traditional taco garnishes

Pico di gallo, chips and guacamole

18.95 per person

Union Gourmet Premium Buffet

(Minimum of 15 guests)

Field green salad or caesar salad

Choice of Two Entrees:

Grilled chicken breast with shiitake mushroom sauce

Medallions of chicken stuffed with spinach and sun-dried tomatoes

Chicken piccante with lemon and capers

Grilled salmon with lemon dill sauce

Maple glazed salmon fillet

Herb crusted tilapia with artichoke ragout

Penne pasta with grilled vegetables and tomato basil sauce

Eggplant rotini with tomato sauce and mozzarella cheese

Beef brisket with horseradish sauce

Roasted top round of beef with cabernet sauce

Chef's choice of seasonal vegetables and starch

Rolls and butter

21.95 per person

*To select any of our premium salads add 3.00 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 39.95 Full 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 42.00 Full 84.00

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 42.95 Full 79.95

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

Sliced Roast Pork with Broccoli Rabe'

Half 42.95 Full 79.95

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

Herb Crusted Tilapia Fillet

Half 42.95 Full 79.95

Served over artichoke and tomato ragout with lemon dill sauce

Maple Glazed Salmon Fillet

Half 79.95 Full 159.95

Fresh 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

Half 52.95 Full 89.95

Steamed Haricots Verts

Half 52.95 Full 89.95

Steamed Broccolini with Butternut Squash

Half 38.95 Full 58.95

String Beans Almandine

Half 36.95 Full 56.95

Grilled Vegetable Medley

Half 42.95 Full 62.95

Broccoli Rabe Aioli

Half 56.95 Full 76.95

Rosemary Roasted Potatoes

Half 32.95 Full 56.95

Mashed Potatoes

Half 32.95 Full 52.95

Orzo Pasta Pilaf

Half 32.95 Full 52.95

Fingerling Roasted Potatoes

Half 38.95 Full 58.95

HORS D' OEUVRES

Butlered Hors d'Oeuvres Package

Choice of 5 Selections (2 of each per person)

17.95 per person for one and a half hours

5.00 per person each additional hour

HOT SELECTIONS

Smoked Salmon and Potato Pancakes with Sweet Pea Puree

Sesame Chicken with Honey Mustard Sauce

*Vegetarian Spring Rolls with Marmalade Dip

Cheeseburger Sliders

Mini Crab Cakes with Chili Mayonnaise

*Truffle Mac & Cheese Bites

*Flatbread Pizza Florentine with Mushrooms

Sea Scallops Wrapped in Bacon

Portabella Mushrooms En Croute

Andouille Sausage in a Blanket

Cheese Steak Gougeres with Siracha Ketchup

Risotto and Gorgonzola Croquettes

Beef and Mushroom Duxelle en Croute

*Profiteroles with Caponata

Mushroom Caps Stuffed with Crab and Artichoke

Cozy Shrimp with Sweet and Sour Sauce

Coconut Lobster Skewers

COLD SELECTIONS

Rare Seared Tuna with Wasabi Cream

Shrimp Skewers with Cocktail Sauce

*Caprese Salad Canapés

Carpaccio of Beef on Crostini with Aioli

Smoked Salmon Canapés with Sweet Red Onion Cream

*Golden Beet and Goat Cheese Bruschetta

Gougeres Stuffed with Crab Meat and Tomato Salad

Baby Oyster Shooters with Pernod

Seared Duck Breast Tartine with Lingonberries

Pancetta and Wilted Arugula Crostini

*Vegetarian Options

Placed Hors d'oeuvres Package

11.95 per person for one and a half hours

5.00 per person for each additional hour

Includes all of the following:

Grilled Vegetables Crudités with Assorted Dips

Fresh Fruit, Domestic Cheese and Assorted Crackers Display

Double Cream French Brie en Croute with Sliced Baguettes

Our Chef's Antipasto Display

Hors d'oeuvres Trays and Platters

Antipasto Tray

Sliced italian soppresatta, prosciutto, mortadella, imported provolone, mixed olives, roasted peppers, fresh mozzarella and artichoke hearts

Medium Tray: 89.95 serves 10-15

Large Tray: 129.95 serves 15-25

Grilled Vegetable Crudités

Seasonal vegetables with parmesan peppercorn dip

Medium Tray: 59.95 serves 10-15

Large Tray: 79.95 serves 15-25

Bruschetta Platter

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

Medium Tray: 69.95 serves 10-15

Large Tray: 89.95 serves 15-25

Vegetable Hummus Platter

A trio of hummus with celery, cucumber, carrots and grilled pita chips

Medium 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 with crackers and sliced baguettes

Medium 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

Served with grilled pita bread and crusty baguettes
5.95 per person (10 person minimum)

Mustard Crusted Salmon Fillet

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

Medium: 69.95 serves 10-15

Large: 89.95 serves 15-20

Chilled Shrimp Cocktail

Served with spicy cocktail sauce and fresh lemon wedges

Medium: 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 sour cream, horseradish sauce and rolls

Medium: 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 rolls

Medium: 89.95 serves 10-15

Large: 119.95 serves 15-20

Five Spice Crusted Rare Tuna

Sushi grade tuna seared and served rare.

Accompanied by wasabi cream, pickled ginger and vegetable pad thai salad

Medium: 145.00 serves 10-15 (3#)

Large: 275.00 serves 15-20 (5#)

Sliced Chilled Whole Roasted Tenderloin

(Served at room temperature)

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

Medium: 135.00 serves 10-15 (2#)

Large: 270.00 serves 15-20 (4#)

Assorted Maki Rolls and California Rolls*

Available by the dozen pieces, minimum of three dozen, includes soy sauce, wasabi, ginger and chop sticks

\$99.00 per three dozen

*48 hour notice required

Chicken Wings, Italian Roasted or Buffalo Style

With blue cheese dressing and celery sticks

Medium: 21.95 (20 wings)

Large: 49.95 (50 wings)

COCKTAIL RECEPTION STATIONS

Priced per person (25 guest minimum)

Foods Stations are one and a half hours

Pan Asian Station

(With Attendant)

Seared beef, chicken and tofu skewers

Shrimp and vegetable fried rice

Assorted california and maki rolls

Steamed dumplings and dim sum with soy sauce and wasabi

16.95 per person

Spanish Tapas Bar

Chorizo sausage with avocado puree

Jamón serrano plate with crusty bread

Chef's empanada tasting

Spiced olives and manchego cheese with honey brown butter sauce

15.95 per person

Latin Taco - Taco Station

(With Attendant)

Traditional beef tacos and pork carnitas

Soft and crunchy fish tacos with fresh salsas and aioli

Chef's selection of traditional accompaniments

16.95 per person

Mediterranean Bites

Chef's antipasti platter featuring an array of cured meats, olives and cheese

Traditional bruschetta with crostini and garlic focaccia bread

(Choice of Two Pastas)

Sautéed shrimp scampi and pasta

Tortellini carbonara with peas and proscuitto

Four cheese raviolletti with tomato basil sauce

Cavatelli with sausage and broccoli rabe

18.95 per person

The Steak House Rotisserie

(Choice of Two)

House roasted turkey breast with rosemary sauce

House roasted sirloin of beef with cabernet sauce

Fennel rubbed roasted pork loin

Honey and dijon glazed ham

*Includes baby iceberg wedges with blue cheese dressing
Crisp rolls and chef selection of accompaniments*
21.95 per person

The Best Slider Bar

*(With Attendant)
Pulled pork, angus beef, pesto grilled chicken, and portabella mushrooms
Served with a gourmet "Fixins" bar
Fennel slaw and cheeses
Truffled fingerling potato salad and brioche buns*
15.95 per person

Seafood Bounty

*A grand display of raw oysters and clams
Jumbo shrimp cocktail
Lobster tails and crab claws arranged over ice
Accompanied by lemon wedges, cocktail and remoulade sauces*
24.95 per person

Dessert Station and Coffee

*Gelato and sorbet scooped to order
Assorted cup cakes and mini pastries
Chocolate, raspberry and apple crepes
Crepe sauces: warm cherry, bananas foster and chocolate chambord*
15.95 per person

Non-Alcoholic Bar Set Up

Includes assorted sodas, bottled spring water, sparkling water, ice and fresh fruit garnishes
5.00 per person

DESSERTS

Fresh Baked Cookies

*House baked chunky chocolate chip, oatmeal raisin, and white chocolate chip & macadamia nut
Available in individual flavors, or assorted*
12.95 per dozen

Mini Cup Cake Tasting

*An assortment of miniature cup cakes
(2 cup cakes per person, 10 person minimum order)*
4.95 per person

Sweet Tooth Platter

An assortment of fresh baked cookies and selected sweets
Small: 29.95 serves 8-10
Medium: 42.95 serves 15-20
Large: 59.95 serves 20-30

Union Gourmet Dessert Sampler

*An assortment of tasting size portions of cakes, pastries, pastry bars and cookies
(2-3 pieces per person, 10 person minimum)*
4.95 per person

Sheet Cakes

*Flavors: vanilla, chocolate or half and half
Vanilla or chocolate butter cream icing
(Price includes usual and customary decoration)*
Sheet Cake: 89.95 serves 50-60

If you have any questions or need further details please ask your Catering Coordinator.

At Union Gourmet Catering "It's All About You And The Food." We use locally grown seasonal produce as well as all-natural meats, poultry and dairy products. Thank you for considering Union Gourmet Catering.