

THE ROOSEVELT ROOM

UNION STATION

BUFFET DINNER MENU

\$32 PER GUEST

SALAD COURSE

CHOOSE ONE

MIXED FIELD GREEN GARDEN SALAD

CUCUMBERS SLICES, JULIANNE CARROTS, CHERRY TOMATOES AND GARBANZO BEANS
YOUR CHOICE OF HOUSE MADE DRESSING

CAESAR SALAD

SHAVED PARMESAN, BROWN BUTTER HERBED CROUTONS
TOSSED IN HOUSE MADE CAESAR DRESSING

GREEK SALAD

ROMAINE LETTUCE, RED ONIONS, KALAMATA OLIVES, SWEET BELL PEPPERS, CUCUMBERS
TOMATOES AND FETA CHEESE
WITH A LEMON BLACK PEPPER VINAIGRETTE

GRAPEFRUIT SALAD

MIXED FIELD GREENS, RUBY RED GRAPEFRUIT AND CRUMBLLED CHEVRE CHEESE
WITH A TOASTED BLACK PEPPERCORN VINAIGRETTE

DINNER ENTREES

CHOOSE TWO

ADD A THIRD ENTREE FOR \$6.00PER PERSON

MEAT

ROASTED PORK LOIN

WITH A SEASONAL FRUIT CHUTNEY

GRILLED HANGER STEAK

WITH ARGENTINE LEMON CHIMICHURRI

SPICED RUBBED BEEF SHORT RIBS

WITH A MUSHROOM BURGUNDY DEMI
GLAZE

SEAFOOD

LAKE SUPERIOR WHITE FISH

CHIPOTLE CORN SALSA & A LEMON
CAPER BEURRE BLANC

PAN SEARED SALMON

A SUGAR SPICE & MUSTARD SAUCE

TRADITIONAL SHRIMP SCAMPI

JUMBO SHRIMP IN A GARLIC CAPER
SAUCE

A 21% ADMINISTRATIVE FEE AND STATE SALES TAX (7%) WILL BE ADDED TO ALL INVOICED ITEMS.

PRICE AND AVAILABLE ITEMS SUBJECT TO CHANGE DUE TO AVAILABILITY

A 25 PERSON GUEST MINIMUM IS REQUIRED FOR ALL EVENTS

POULTRY

CHICKEN PICATTA

PAN SEARED WITH A LEMON CAPER
WHITE WINE SAUCE

HONEY BALSAMIC CHICKEN

SLOW ROASTED WITH A HONEY
BALSAMIC GLAZE

CHICKEN SCALOPPINI

PAN SEARED WITH A GARLIC CREAM
SAUCE

VEGETARIAN

THREE CHEESE RAVIOLI

WITH A PESTO CREAM SAUCE

TRADITIONAL EGGPLANT PARMESAN

LIGHTLY FRIED, AND TOPPED WITH
MOZZARELLA AND NONA'S MARINARA
SAUCE

VEGETABLE LASAGNA

MADE WITH ZUCCHINI, SPINACH, ONIONS,
SUNDRIED TOMATO, AND NONA'S
MARINARA SAUCE

SIDES

CHOOSE TWO

CREAMY GARLIC MASHED YUKON'S
HERB RUBBED RED BLISS POTATOES
WILD RICE PILAF
SEASONAL RISOTTO
CAULIFLOWER RISOTTO

ROASTED BRUSSELS SPROUTS
CANDIED BABY CARROTS
GREEN BEAN ALMANDINE
ROASTED SQUASH MEDLEY
ROASTED ROOT VEGETABLE MEDLEY

DESSERT

ASSORTED COOKIES AND BROWNIES PLATTER
FRESHLY BREWED COFFEE AND TEA STATION

ASK ABOUT OUR DESSERT UPGRADES!

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THE ROOSEVELT ROOM

UNION STATION

BBQ BUFFET DINNER

\$42 PER GUEST

SALADS AND SIDES

CHEF'S JALAPEÑO CORN BREAD

MIXED FIELD GREEN GARDEN SALAD

CUCUMBERS SLICES, JULIANNE CARROTS, CHERRY TOMATOES AND GARBANZO BEANS
YOUR CHOICE OF HOUSE MADE DRESSING

WATERMELON SALAD OR GRAPEFRUIT SALAD

POTATO SALAD

COLESLAW

BOSTON BAKED BEANS

CORN ON THE COB OR COLLARD GREENS

MAIN ENTREES

HOUSE MADE MAC 'N CHEESE

UPGRADE TO BACON MAC' FOR \$2.00 PER PERSON

GRILLED BONE-IN BBQ CHICKEN

IN OUR HOUSE MADE MAPLE CHIPOTLE BBQ SAUCE

SPICE RUBBED PORK RIBS

DESSERT

STRAWBERRY SHORT CAKE

WITH HOUSE MADE WHIPPED CREAM

OR

LEMON CHEESECAKE

WITH HOUSE MADE WHIPPED CREAM

*INCLUDES A BUBBLER OF LEMONADE AND ICED TEA
FRESHLY BREWED COFFEE AND TEA STATION*

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THE ROOSEVELT ROOM

UNION STATION

NEW ENGLAND CLAM BAKE BUFFET

MARKET PRICE
AVAILABLE MAY-SEPTEMBER ONLY

STARTERS

ARTISAN BAKED ROLLS

NEW ENGLAND CLAM CHOWDER

MIXED FIELD GREEN GARDEN SALAD

CUCUMBERS SLICES, JULIANNE CARROTS, CHERRY TOMATOES AND GARBANZO BEANS
YOUR CHOICE OF HOUSE MADE DRESSING

COLESLAW

CORN ON THE COB

STEAM WHOLE RED BLISS POTATOES

MAIN ENTREES

WHOLE MAINE LOBSTER

STEAMED LITTLE NECKS & MUSSELS

GRILLED BONE-IN BBQ CHICKEN

IN OUR HOUSE MADE MAPLE CHIPOTLE BBQ SAUCE

DESSERT

STRAWBERRY SHORT CAKE

WITH HOUSE MADE WHIPPED CREAM

OR

LEMON CHEESECAKE

WITH HOUSE MADE WHIPPED CREAM

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