

THE ROOSEVELT ROOM

UNION STATION

PLATED DINNER MENU

\$35.00 PER GUEST

SALAD COURSE

CHOOSE ONE

INCLUDES FRESHLY BAKED ARTISAN ROLLS AND BUTTER

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

BLUE CHEESE WEDGE SALAD

WEDGED ICEBERG, DICED TOMATOES, APPLE WOOD BACON & PICKLED RED ONION
WITH HOUSE MADE BUTTERMILK BLUE CHEESE DRESSING

DINNER ENTREES

CHOOSE THREE

MEAT

PORK LOIN

SLOW ROASTED & TOPPED WITH
SEASONAL FRUIT CHUTNEY

STUFFED PORK CHOP

APPLE PANCETTA CORN BREAD

ROAST PRIME RIB

CREAMY HORSERADISH & AU JUS

STEAK FRITES

PRIME FLAT IRON STEAK WITH
PARMESAN TRUFFLE FRENCH FRIES

POULTRY

CHICKEN PICATTA

PAN SEARED WITH A LEMON CAPER
WHITE WINE SAUCE

HONEY BALSAMIC CHICKEN

SLOW ROASTED WITH A HONEY
BALSAMIC GLAZE

CHICKEN CORDON BLEU

BLACK FOREST HAM & GRUYERE
IN A PANKO CRUST WITH A WILD
MUSHROOM RAGOUT

ROSEMARY LEMON CHICKEN

IN A GARLIC THYME CHICKEN BROTH

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

DINNER ENTREES

(CONTINUED)

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

NORTHAMPTON STYLE CRAB CAKES

LUMP CRABMEAT WITH ROASTED CORN,
SWEET BELL PEPPERS & GREEN ONIONS,
FLASH FRIED, WITH A REMOULADE SAUCE

VEGETARIAN

THREE CHEESE RAVIOLI

WITH A PESTO CREAM SAUCE

TRADITIONAL EGGPLANT PARMESAN

LIGHTLY FRIED, AND TOPPED WITH
MOZZARELLA & 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
CARAMELIZED ONION POTATO GRATIN
SWEET POTATO CROQUETS
WILD RICE PILAF
SEASONAL RISOTTO
CAULIFLOWER RISOTTO

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

DESSERT

CHOOSE ONE

CHEF'S SEASONAL CHEESECAKE
VALRHONA CHOCOLATE MOUSSE
CHOCOLATE CHUNK COOKIES
STRAWBERRY SHORTCAKE

SERVED WITH
FRESHLY BREWED COFFEE AND TEA

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

THE ROOSEVELT ROOM

UNION STATION

ELITE PLATED DINNER MENU

\$48.00 PER GUEST

INCLUDES A DOMESTIC & IMPORTED CHEESE AND CRACKER DISPLAY AS YOUR GUESTS ARRIVE

PASSED HORS D'OEUVRES

CHOOSE THREE

DEVILED EGGS

WITH SALMON CAVIAR OR BACON & BLUE CHEESE

CARAMELIZED ONION TARTS

WITH GRUYERE CHEESE

STUFFED BELGIUM ENDIVE

WITH GORGONZOLA MOUSE AND CANDIED WALNUTS

VEGETABLE POT STICKERS

WITH A SOY DIPPING SAUCE

OLIVE & GOAT CHEESE CROSTINI

SPANAKOPITA

SPINACH & FETA PHYLLO PIE

ROMA TOMATO BRUSCHETTA

ON A PARMESAN CROSTINI

BACON WRAPPED DATES

STUFFED WITH MANCHEGO CHEESE

CHICKEN, BEEF OR VEGAN SATAY

WITH A THAI PEANUT SAUCE

CHICKEN SKEWERS

WITH CITRUS SALSA

SAUSAGE AND VERMONT CHEDDAR

CHEESE BALLS

GRILLED BEEF ROLLS

WITH YELLOW & RED BELL PEPPER AND A SOY DIPPING SAUCE

SMOKED SALMON CROSTINI

WITH DILL, CAPERS AND LEMON

MINI YANKEE CRAB CAKES

WITH REMOULADE DIPPING SAUCE

SALAD COURSE

CHOOSE ONE

INCLUDES FRESHLY BAKED ARTISAN ROLLS AND BUTTER

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

BLUE CHEESE WEDGE SALAD

WEDGED ICEBERG, DICED TOMATOES, APPLE WOOD BACON & PICKLED RED ONION
WITH HOUSE MADE BUTTERMILK BLUE CHEESE DRESSING

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

DINNER ENTREES

CHOOSE THREE

MEAT

PORK LOIN

SLOW ROASTED & TOPPED WITH
SEASONAL FRUIT CHUTNEY

PORK ROULADE

APPLE, CHESTNUTS & CHORIZO
STUFFING WITH A PINOT NOIR DEMI

GRILLED HANGER STEAK

ARGENTINE LEMON CHIMICHURRI

ROAST PRIME RIB

CREAMY HORSERADISH & AU JUS

SEAFOOD

LAKE SUPERIOR WHITE FISH

CHIPOTLE CORN SALSA & A LEMON
CAPER BEURRE BLANC

PAN SEARED SALMON

A SUGAR SPICE & MUSTARD SAUCE

GRILLED SWORDFISH

WITH GRILLED PINEAPPLE SALSA

TRADITIONAL SHRIMP SCAMPI

JUMBO SHRIMP IN A GARLIC CAPER
SAUCE

POULTRY

CHICKEN PICATTA

PAN SEARED WITH A LEMON CAPER
WHITE WINE SAUCE

HONEY BALSAMIC CHICKEN

SLOW ROASTED WITH A HONEY
BALSAMIC GLAZE

CHICKEN CORDON BLEU

BLACK FOREST HAM & GRUYERE
IN A PANKO CRUST WITH A WILD
MUSHROOM RAGOUT

STUFFED CHICKEN BREAST

ANDOUILLE SAUSAGE MIREPOIX
STUFFING WITH A MORNAY SAUCE

VEGETARIAN

THREE CHEESE RAVIOLI

WITH A PESTO CREAM SAUCE

TRADITIONAL EGGPLANT PARMESAN

LIGHTLY FRIED, AND TOPPED WITH
MOZZARELLA & 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
CAMELIZED ONION POTATO GRATIN
SWEET POTATO CROQUETS
WILD RICE PILAF
SEASONAL RISOTTO
CAULIFLOWER RISOTTO

ROASTED BRUSSELS SPROUTS
CANDIED BABY CARROTS
SAUTÉED BROCCOLINI
GREEN BEAN ALMANDINE
ROASTED SQUASH MEDLEY
ROASTED ROOT VEGETABLE MEDLEY
GRILLED ASPARAGUS (SEASONAL)

DESSERT

CHOOSE ONE

CHEF'S SEASONAL CHEESECAKE
VALRHONA CHOCOLATE MOUSSE
CHOCOLATE CHUNK COOKIES
STRAWBERRY SHORTCAKE

SERVED WITH
FRESHLY BREWED COFFEE AND TEA

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