

# UNION STATION

*Grand Ballroom*

## SILVER WEDDING PACKAGE

### THE PRESIDENTIAL LOUNGE

THE PRESIDENTIAL LOUNGE IS AVAILABLE TO YOU AND YOUR WEDDING PARTY THROUGHOUT YOUR ENTIRE AFFAIR. THE LOUNGE INCLUDES COUCHES AND ARMCHAIRS FOR YOU TO RELAX, A PRIVATE BATHROOM TO FRESHEN UP IN, AS WELL AS WATER, A CHAMPAGNE TOAST, AND HORS D'OEUVRES DURING SOCIAL HOUR.

### SOCIAL HOUR

OUR BALLROOM LOUNGE OFFERS A COMFORTABLE AND INTIMATE AREA FOR YOUR GUESTS TO MINGLE. OUR GRAND PIANO ADDS AMBIANCE AS A CLASSIC STATEMENT PIECE, OR CAN BE USED TO ENHANCE YOUR EVENT WITH LIVE MUSIC. YOUR GUESTS WILL ENJOY A GRAND DISPLAY OF FRUIT, CHEESE, CRUDITÉS AND 3-BUTLER STYLE PASSED HORS D'OEUVRES OVER CONVERSATION AND COCKTAILS.

### YOUR GRAND BALLROOM RECEPTION

A CHAMPAGNE TOAST FOR ALL YOUR GUESTS  
(UPGRADE TO SPARKLING ROSÉ)  
VARIETY OF FRESHLY BAKED ROLLS AND BUTTER  
YOUR SELECTION OF A SALAD  
YOUR CHOICE OF THREE DINNER ENTRÉES  
YOUR CHOICE OF TWO SIDE ACCOMPANIMENTS  
CUSTOM DESIGNED WEDDING CAKE FOR DESSERT  
FRESHLY BREWED COFFEE AND TEA STATION

### ADDITIONAL OFFERINGS INCLUDED

FLOOR LENGTH WHITE OR IVORY LINEN TABLE CLOTHS  
YOUR CHOICE OF COLORED LINEN NAPKINS  
MAHOGANY CHIAVARI CHAIRS  
CUSTOM DESIGNED FRESH FLORAL CENTERPIECES  
COMPLIMENTARY FOOD TASTING FOR THE COUPLE PLUS FOUR GUESTS  
FREE PRIVATE PARKING LOT

**\$70.00 PER PERSON**

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

# SILVER PACKAGE MENU

## 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

### CHICKPEA PIMIENTO CROSTINI

### ROASTED EGGPLANT DIP

ON HERB RUBBED PITA TRIANGLE

### SPANAKOPITA

SPINACH & FETA PHYLLO PIE

### ROMA TOMATO BRUSCHETTA

ON A PARMESAN CROSTINI

### CARAMELIZED GARLIC BRUSCHETTA

WITH BURGUNDY ONIONS & ASIAGO CHEESE

### BACON WRAPPED POTATOES

WITH A BLUE CHEESE SAUCE

### CHICKEN, BEEF OR VEGAN SATAY

WITH A THAI PEANUT SAUCE

### THAI FRIED CHICKEN WINGS

WITH SWEET & SOUR AND SALTED MANGO

### CHICKEN SKEWERS

WITH CITRUS SALSAS

### SAUSAGE AND VERMONT CHEDDAR CHEESE BALLS

### GRILLED BEEF ROLLS

WITH YELLOW & RED BELL PEPPER AND A SOY DIPPING SAUCE

### BEEF & ASPARAGUS NEGIMAKI

WITH A WHITE BALSAMIC REDUCTION

### SMOKED SALMON CROSTINI

WITH DILL, CAPERS AND LEMON

## 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

### BLUE CHEESE WEDGE SALAD

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

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# SILVER PACKAGE MENU

## DINNER ENTREES

CHOOSE THREE

### MEAT

#### **PORK LOIN**

SLOW ROASTED & MARINATED IN BROWN SUGAR, LEMON & THYME

#### **STUFFED PORK CHOP**

APPLE PANCETTA CORN BREAD

#### **GRILLED HANGER STEAK**

ARGENTINE LEMON CHIMICHURRI

#### **ROAST PRIME RIB**

CREAMY HORSERADISH & AU JUS

#### **STEAK FRITES**

PRIME FLAT IRON STEAK WITH PARMESAN HERB FRENCH FRIES

#### **LAMB SHANK**

BRAISED IN RED WINE

### POULTRY

#### **CHICKEN PICATTA**

PAN SEARED WITH A LEMON CAPER WHITE WINE SAUCE

#### **ROSEMARY LEMON CHICKEN**

WITH A GARLIC THYME CHICKEN BROTH

#### **HONEY BALSAMIC CHICKEN**

SLOW ROASTED WITH A HONEY BALSAMIC GLAZE

#### **CHICKEN SCALOPPINI**

PAN SEARED WITH A GARLIC CREAM SAUCE

### SEAFOOD

#### **LAKE SUPERIOR WHITE FISH**

CHIPOTLE CORN SALSA & A LEMON CAPER BEURRE BLANC

#### **NEW ENGLAND BAKED SCROD**

LEMON HERB PANKO CRUST

#### **PAN SEARED SALMON**

A SUGAR SPICE & MUSTARD SAUCE

#### **TRADITIONAL SHRIMP SCAMPI**

JUMBO SHRIMP IN A GARLIC CAPER SAUCE

### SIDES

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  
GRILLED ASPARAGUS (SEASONAL)

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