



3 Courses Meal Party Options

***\$48 per person food only
\$24 per person Wine, Beer, Sangria (3 hours)***

***Minimum of 30 covers, Reservation Preferred,
Coffee, Sodas, Chips & Salsa included***

APPETIZERS PICK 3

Cauliflower Soup Croutons & truffle oil

Caesar Salad Romaine lettuce, garlic croutons, queso seco & Caesar dressing

Thousand Wedge Iceberg Lettuce Bacon, Tomato, Cabrales Cheese & Thousand Island dressing Gf

Tomato Seca Burrata Sundried tomato, baby arugula, toasted bread & Balsamic glaze

Yuca Hush Puppies Chipotle Aioli, mix greens & shaved Parmesan

Chicken Quesadilla Tomato, basil, jack cheese & sour cream

Rock Shrimp Tempura Scallion chili Bang Bang sauce

Coconut Shrimps Cucumber, carrot salad & Dijon mustard sauce (Add \$3)

Croquettes Arborio rice, wild mushrooms & shallots white wine spinach alfredo sauce

Pinto Bean Ravioli White truffle oil, chorizo & queso fresco

PASTA PICK 1

Rigatoni ala Vodka Braised plum tomatoes, garlic, oregano, basil & Parmesan cream sauce

Penne Metapan Italian sausage, chunk tomatoes, hot cherry peppers & fresh basil

Cheese Tortellini Arugula pecan pesto sauce

FISH PICK 1

Pan Seared Salmon Braised cherry tomatoes, garlic confit, fresh basil, crispy yuca & warm avocado sauce Gf

Boston Baby Cod Sauteed spinach, pure de papas, calamata olive tapenade & crispy potato flakes

Crispy Tilapia Panko crusted on bed of white beans vegetable ragout

Pan Roasted Red Snapper Arborio Asparagus risotto & lemon brown butter sauce & pickle onions (Add \$5) Gf

MEAT PICK 1

Pan Roasted Chicken Grilled zucchini, mashed potatoes & mushroom Madeira sauce Gf

Chicken Marsala Boneless, orzo vegetable ragout & shitake mushroom Marsala wine sauce

Grilled Pork Chop Caramelized red cabbage, green beans & roasted potatoes Gf

Braised Beef Short Ribs Creamy mascarpone polenta & Rioja red wine sweet chili sauce Gf

NY Sirloin Steak Medalion Garlic yucca gratin, grilled vegetables & brandy peppercorn sauce (add \$9) Gf

Filet Mignon Cabrales Mashed potatoes, blue cheese & Balsamic sauce (add \$12) Gf

DESSERT PICK 1

Baked Alaska Fresh meringue & raspberry coulis

Union Bread Pudding Dulce de leche & vanilla ice cream

Chocolate Lava Cake Cream Anglaise & vanilla ice cream

Fresh Fruits

As posted on our door, all prices on this menu are cash discounted prices.
Card payments are not eligible for this discount and are 3.49% higher.



\$48.00 Menu

\$24 per person Wine, Beer & Sangria (3 Hours)

3 courses

Chef Jose David Martinez

APPETIZER

Rock Shrimp Tempura

Scallion chili Bang Bang sauce

or

Cesar Salad

Romaine lettuce, garlic croutons, queso & homemade dressing

or

Pinto Bean Ravioli

Chorizo, white truffle oil & queso fresco

ENTRÉE

Rigatoni ala Vodka

Plum tomatoes, garlic, oregano, basil & Parmesan cream sauce

or

Pan Seared Salmon GF

Braised cherry tomatoes, garlic, basil crispy yuca & warm avocado sauce

or

Pan Roasted Chicken GF

Grilled zucchini, mashed potatoes & mushroom Madeira Sauce

DESSERT

Baked Alaska

Fresh Meringue & raspberry sauce

30 covers minimum. Reservations Preferred

Coffee, Sodas, Chips & Salsa included

Prices are per person and do not include alcoholic beverages, tax, or gratuities.

UNION Restaurant and Bar Latino is now on Facebook. Become a Fan.

As posted on our door, all prices on this menu are cash discounted prices.

Card payments are not eligible for this discount and are 3.49% higher.