



Buffet Party Options

Chef Jose David Martinez

\$42 per person food only

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

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

All options include a buffet of Mesclun Salad & Spanish Rice

APPETIZERS PICK 2

Chicken Quesadillas Tomato basil & jack cheese

Yucca Hush Puppies, Fresh basil, garlic marinara sauce

BBQ Baby Pork Ribs Asian style, sesame seeds & scallion

Caprese Salad Tomatoes, fresh mozzarella, basil, onions & roasted red peppers

Croquette Wild mushroom risotto & parsley bechamel sauce

Baked Mushrooms Served with Italian sausage, cheese, parsley & white wine sauce

PASTA PICK 1

Rigatoni ala Vodka Creamy tomato sauce & parmesan

Orecchiette Primavera Vegetables, roasted garlic, extra virgin olive oil & queso seco

Penne Metapan Sausage, plum tomatoes, hot cherry peppers & fresh basil

Cheese Tortellini Roasted cherry tomato, bacon garlic basil

Fish Pick 1

Pan Seared Salmon Oven roasted cherry tomatillos, garlic confit, basil & creamy avocado

Crispy Tilapia Panko crusted on bed of white beans vegetable ragout

Boston Baby Cod Calamata olive tapenade

Meat Pick 1

Roasted Chicken Fresh herbs & chicken jus

Chicken Frances Chicken breast dipped in egg wash served with lemon white wine sauce

Roasted Pork Loin Center cut, BBQ sauce **Or** Ranchero sauce

Sirloin Steak Loin roasted, sliced with **Brandy peppercorn sauce (add \$9)**

Albondigas (Meatballs) Baked, served with mushroom shallot Madeira sauce

Dessert PICK 1

Bread Pudding Vanilla Anglaise sauce

Tres Leches Cake Caramel sauce

Caramel Flan Fresh fruit

Fresh Fruits

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

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