



WELCOME TO UNION 212

Our timeless banquet facility, a perfect fit for any gathering, can accommodate up to 120 guests. Located in the historic downtown Milford, in a converted 1865 church, we are beautifully redecorated and excited to host your event. We pride ourselves in offering a high standard of cuisine and service. This is your event and we believe it should be tailored to you. Our dedicated staff is here to make that happen -yours will be an event to remember!

*212 Union St.
Milford, Michigan 48381
union212catering.com
(248) 270-7611*



@union212milford

Union 212

Our timeless downtown facility can accommodate up to 120 guests. We pride ourselves on being flexible and are able to customize your menu to make your event memorable for all that attends.

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212 Union Street Milford, MI 38381
Phone: 248-270-7611
Website: www.union212catering.com

..... *Breakfast & Brunch Buffet*

Minimum of 35 people | Includes Coffee & Tea.

Continental Breakfast – Assorted Fruit Juices, Fresh Seasonal Fruits, Assorted Breakfast Pastries and Muffins	11
Deluxe Continental Breakfast – Assorted Fruit Juices, Fresh Seasonal Fruits, Assorted Breakfast Pastries and Muffins, Bagels with Cream Cheese, Butter and Assorted Preserves, Yogurt and Granola Parfaits	14
Traditional Breakfast – Fresh Seasonal Fruit, Scrambled Eggs, Breakfast Potatoes, Crisp Bacon or Sausage Links	18
Union Brunch – Assorted Fruit Juices, Fresh Seasonal Fruits, Assorted Breakfast Pastries, Scrambled Eggs, Bacon or Sausage Links, Breakfast Potatoes, French Toast or Belgian Waffles with Fruit Sauce, Maple Syrup and Butter	23
Milford Brunch – Assorted Fruit Juices, Fresh Seasonal Fruits, Assorted Breakfast Pastries, Eggs (scrambled or quiche), Belgian Waffles or French Toast with Fruit Sauce, Maple Syrup and Butter, Chicken A La King with Biscuits	27

..... *Plated Breakfast & Brunch*

Includes Coffee & Tea

Traditional Breakfast – Fresh Seasonal Fruit, Scrambled Eggs, Breakfast Potatoes, Crisp Bacon or Sausage Links	16
Quiche – Choice of Meat, Fruit or Seasonal Green Salad, Biscuit or Scone	20

..... *Additional Touches*

Omelette Station – Omelet Made to Order	9
Carving Station – Top Round of Beef, Roasted Turkey Breast, Pork Loin, Virginia Ham	8
Mimosa & Bloody Mary Bar	15
Champagne or Wine Punch – Per gallon	90

.....

Hors D'oeuvres

.....

Minimum 50 People

Vegetable:

3 per person

Stuffed Mushroom with Spinach & Feta

Spanakopita

Vegetable Quesadilla

Breaded Artichoke Stuffed with Boursin Cheese

Vegetable Thai Spring Roll with Sweet Chili Sauce

Stella's Arancini with Pomodoro Sauce

Fig & Goat Cheese Flatbread

Asparagus & Asiago Cheese Wrapped in Phyllo

Seafood:

5 per person

Shrimp Cocktail Shooters

Stuffed Mushrooms with Crabmeat

Scallops Wrapped with Bacon

Crab Rangoon

Lobster Cobbler

Shrimp Spring Roll with Sweet Chili Sauce

.....

Hors D'oeuvres

.....

Minimum 50 People

Meat & Poultry:

4 per person

Stuffed Mushroom with Sausage

Chicken Sate with Peanut Sauce

Chicken Quesadilla

Mini Beef Wellington

Pork Pot Sticker with Sweet Chili Sauce

Franks in a Blanket

Reuben Egg Roll

Korean B.B.Q. Meatballs

Displays:

Cheese; Imported and Domestic Cheeses with

4 per person

Assorted Crackers

Vegetable; Assorted Fresh Vegetables with Assorted

3 per person

Crackers & Dip

Fruit; Seasonal Fruits & Berries with Assorted

4 per person

Crackers & Dip

Antipasto; Imported Cheeses & Meats, Vegetables,

6 per person

Condiments

Mediterranean; Hummus, Tamboule, Olive Tapenade,

5 per person

Baba Ghannouj, Spicy Carrot Salad, Condiments, Pita

Points

..... *Light Lunches*

Served with Rolls & Butter

- Caesar Salad** – Romaine Lettuce Tossed with Our Homemade Caesar Salad Dressing, Croutons, Parmesan Cheese, Topped with Grilled Chicken Breast 17
- Vineyard Salad** – Leaf Lettuce, Gorgonzola Cheese, Sun Dried Cherries, Marcona Almonds, Sliced Apples, Pancetta Bacon, Grilled Chicken Breast, Hard Cider Vinaigrette 18
- Trio Salad** – One Scoop of Tuna Salad, Chicken Salad and Cottage Cheese; Served on a Bed of Lettuce and Garnished with Fresh Fruit and Vegetables 18
- Beet & Goat Salad** – Arugula Lettuce, Roasted Beets, Crumbled Goat Cheese, Cucumber, Sliced Pears, Toasted Sunflower Seeds, Grilled Chicken Breast, Citrus Vinaigrette 19
- Milford Salad** – Spring Lettuce Mix, Feta Cheese, Tomato, Strawberries, Toasted Pistachios, Sun Dried Cranberries, Grilled Chicken Breast, Balsamic Vinaigrette 18
- Sandwich** – Your Choice of Chicken Salad, Ham or Turkey & Swiss on a Croissant, Served with Choice of Fruit, Pasta or Seasonal Green Salad 18

..... *Additional Touches*

- Cup of Soup** – Chicken Noodle, Three-Onion Ale, Tillamook Cheddar or Italian Wedding 4
- Custom Soups** – Available Upon Request

..... *Lunch Entrées*

Includes Salad, Seasonal Vegetable & Starch, Rolls and Butter

Chicken Marsala – Chicken Breast, Mushrooms, Marsala Wine Sauce	24
Chicken Piccata – Chicken Breast, Artichoke Hearts, Capers, Lemon White Wine Sauce	24
Chicken Invaltine – Chicken Breast Stuffed with Spinach, Mushrooms, Tomatoes, Provolone Cheese; Topped with Poulet Sauce	25
Pork Loin – Served Sliced, Sun Dried Cherry Dressing, Rosemary Demi Glace	25
Salmon – Char Grilled Filet, Champagne Dill Sauce	27
Salmon – Char Grilled Filet, Bruschetta Tomato Salad	27
White Fish – Parmesan Crusted. Champagne Cream Sauce	27
New York Sirloin – Sliced and Served with a Madeira Wine Sauce	29

..... *Dinner Entrées*

Includes Salad, Seasonal Vegetable & Starch, Rolls and Butter

Chicken Marsala – Chicken Breast, Mushrooms, Marsala Wine Sauce	29
Chicken Piccata – Chicken Breast, Artichoke Hearts, Capers, Lemon White Wine Sauce	29
Chicken Involtine – Chicken Breast Stuffed with Spinach, Mushrooms, Tomatoes, Provolone Cheese; Topped with Poulet Sauce	30
White Fish – Parmesan Crusted. Champagne Cream Sauce	29
Salmon – Char Grilled Filet, Champagne Dill Sauce	31
Stuffed Shrimp – Crab Stuffed and Baked; Served with Champagne Cream Sauce	35
Pork Loin – Served Sliced, Sun Dried Cherry Dressing, Rosemary Demi Glace	30
Filet Mignon – Grilled To Perfection, Demi Glace	Market Price

..... *Dual Entrées*

Salmon & Chicken – Grilled Salmon & Chicken Marsala or Piccata	35
Filet & Chicken – Petite Filet & Chicken Marsala or Piccata	Market Price
Filet & Salmon – Petite Filet & Grilled Salmon with Champagne Dill Sauce	Market Price
Filet & Shrimp – Petite Filet & Crab Stuffed Shrimp with Champagne Cream Sauce	Market Price

..... *Add-On Stations*

Minimum of 35 People

Salad Station – Mixed Greens with Assorted Accompaniments & Two Dressings, Caesar Salad, Rolls & Butter	5
Pasta Station – Two Different Types of Pasta, Two Different Sauces, Fresh Vegetables, Cooked To Order	10
- Add Chicken	+3
- Add Shrimp or Beef	+5
Stir Fry Station – Chicken, Assorted Oriental Vegetables, Two Different Sauces & Rice, Cooked To Order	12
- Add Chicken or Beef	+5
Carving Station – Served with Rolls and Appropriate Condiments	
- Top Round, Roasted Turkey Breast or Virginia Ham	12
- N.Y. Sirloin or Pork Loin	14
- Beef Tenderloin	Market Price
Slider Station – Mini Hamburgers Topped with Secret Sauce, American Cheese, Caramelized Onions, Pickle	8
French Fry Station – Regular & Sweet Potato Fries, Assorted Ketchups, Condiments & Toppings	5
Taco Station – Ground Beef & Chicken, Soft & Hard Shells, Assorted Condiments & Toppings	7

Buffets

Minimum of 35 People

All American – Assorted Cold Cuts (Turkey, Ham, Roast Beef),
Assorted Breads & Cheeses, Lettuce, Tomato, Onions, Mayonnaise,
Mustard, Tossed Salad with Two Dressings, Macaroni Salad,
Assorted Cookies & Brownies, Ice Tea & Lemonade 20

Cook Out – Potato & Macaroni Salads, Hamburgers, Hot Dogs,
Chicken Breast, Assorted Rolls & Condiments, Assorted Cookies &
Brownies, Ice Tea & Lemonade 22

Backyard BBQ – Pulled Pork, Marinated Chicken Breast, Macaroni
& Cheese, Baked Beans, Cole Slaw, Buns, Cookies & Brownies,
Iced Tea & Lemonade 24

– Add Brisket +2

Lunch Buffet – Mini Salad Bar with Two Dressings, Rolls & Butter,
Seasonal Vegetables & Starch, Coffee & Tea 27

Choice of Two:

- Chicken Marsala or Oven Roasted Chicken
- Salmon Brushetta or Parmesan White Fish
- Yankee Pot Roast or Beef Bourguignon

Dinner Buffet – Mini Salad Bar with Two Dressings, Rolls &
Butter, Seasonal Vegetables & Starch, Coffee & Tea 35

Choice of Two:

- Chicken Picatta or Chicken Marsala
- Shrimp Kabobs or Salmon Brushetta
- Sliced N.Y. Sirloin or Slice Top Round Au Jus
- Meat Lasagna or Creamy Pasta Primavera

..... *Accompaniments*

Soups – Try One of our Homemade Soups 4

Salads – Chef’s Salad with Ranch or Balsamic Dressing or Caesar Salad

- Vineyard, Milford or Caprese Salad +2

Vegetables – Green Beans, Green Bean Almondine, Seasonal Roasted, Baby Buttered Carrots, Broccoli Cauliflower Carrot Medley, Asparagus

Starches – Smashed Potatoes, Herb Roasted Red Potato, Rosemary Roasted Potato Spears, Rice Pilaf, Wild Rice Blend

- Dutchess or Twice Baked Potato +2

- Double Dutchess or Double Twice Baked Potato +2

..... *Plated Desserts*

Chocolate Mousse Cone – Homemade Dark Chocolate Mousse Served with Fruit Sauce, Berries and a Cookie 7

Raspberry Cheesecake – Homemade N.Y. Cheesecake with Raspberry Swirl Served with Whipped Cream and Raspberry Puree 8

Carrot Cake – Layered Homemade Carrot Cake with Cream Cheese Frosting; Served with Candied Walnuts & Caramel Sauce 8

Tiramisu – Layered Espresso Soaked Sponge Cake with Mascarpone Mousse; Served with Chocolate Sauce 8

Chocolate Decadence – Rich Flourless Chocolate Cake Served with Fruit Puree and Fresh Berries 8

..... *Dessert Stations*

Minimum of 35 People

Coffee Station – Regular & Decaf Coffee with Assorted Teas 4

Deluxe Coffee Station – Regular & Decaf Coffee, Assorted Teas, Flavored Syrups, Mini Chocolate Chips, Cinnamon Sticks, Sugar Cubes, Whipped Cream 5

Milk & Cookies – Assorted Warm Cookies, White & Chocolate Milks 6

Sundae Bar – Vanilla & Chocolate Ice Cream, Chocolate Sauce, Caramel Sauce, Fruit Sauce, Whipped Cream, Nuts, Chocolate Chips, Cherries, Oreo Pieces, Sprinkles 8

Petite Fours – Pick 5 From Our Homemade Favorites 8

- Chocolate Covered Strawberries
- Chocolate Mousse Cups
- Tiramisu
- Fresh Fruit Tarts with Mascarpone Mousse
- Key Lime Tarts
- N.Y. Style Cheesecake
- Chocolate Dipped Cookies
- Nutella Mousse Tarts
- Mini Cannoli
- Mini Cream Puffs

Bar Packages

*All Packages include 3.5 hours of Bar Service. Cash Bar is not available at this time.
Each Additional 30 minutes of Bar Time is \$4 per person.*

Standard Bar Package

Titos Vodka, Tanqueray Gin, Bacardi Rum, Sauza Gold Tequila,
Jack Daniels, La Terre Chardonnay, La Terre Cabernet Sauvignon, Bud, Bud Light
\$18 Per Person

Premium Bar Package

Ketel One Vodka, Hendricks Gin, Patron Tequila, Woodford
Reserve, Sailor Jerrys Rum, Crown Royal, Bud, Bud Light, Two
Hearted, Select Red and White Wine
\$22 Per Person

Beer and Wine Package

Miller Light, Labatt, Coors Light, Stella Artois, Sam Adams, Two Hearted,
Select Red and White Wines, House Champagne
\$15 Per Person

Consumption Bar

All Liquor Bottles billed on a 10pt usage
Standard Liquor - \$100 | Premium Liquor - \$115
House Red and White - \$45 per Open Bottle
Domestic Beer - \$4 | Speciality Beer - \$6 | Imported Beer - \$6

Speciality Coffee Station

Baileys, Frangelico, Kahlua, Grand Marnier, B&B, Amaretto di Saronna,
Whipped Cream, Cinnamon Sticks
\$15 Per Person

Champagne Toast – House Champagne
\$35 Per Bottle or \$8 Per Glass

Mimosa & Bloody Mary Bar
\$15 Per Person

Champagne or Wine Punch
\$90 Per Gallon



FOOD & BEVERAGE

All food, beverage and desserts served at Union 212 will be provided by Union 212. We have different menu suggestions based on the event but are here to work with you to customize your menu and arrangements to your liking, minimum orders apply.

*Prices subject to change.

DECORATIONS

We will be happy to arrange access to Union 212 prior to your event to decorate. We do ask that decorations are not taped, nailed, stapled or otherwise adhered in a way that might do damage to our hall.

INCLUDED AMENITIES

We will provide standard white table linen, tables, chairs, chinaware, linen napkins, silverware, set up and take down. For any other special request, we will be more than happy to supply you with a quote for anything you might require as well as full consultation services and a full array of other services that might interest you. All additional charges will be included in your final payment.

***ADDITIONAL AMENITIES**

Free Wifi
Large Smart Flat Screen TV
Speaker System
Microphone System
Whiteboard with Fresh Markers
Paper & Pens
Coat Check
Valet Service

*Charges May Apply