



Bridal & Baby Showers

MENU

Breakfast & Brunch Buffet

Minimum of 35 people • Includes Coffee & Tea

Continental Breakfast ... \$18

Fresh Seasonal Fruits, Assorted Breakfast Pastries and Muffins, Bagels with Cream Cheese, Butter and Assorted Preserves, Yogurt and Granola Parfaits.

Traditional Breakfast ... \$22

Fresh Seasonal Fruits, Scrambled Eggs, Breakfast Potatoes, Crisp Bacon or Sausage Links.

Union Brunch ... \$26

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.

Milford Brunch ... \$29

Fresh Seasonal Fruits, Assorted Breakfast Pastries, Eggs, (Scrambled or Quiche), Belgian Waffles or French Toast with Fruit Sauce, Maple Syrup and Butter, Crisp Bacon or Sausage, Breakfast Potatoes, Chef Salad with Grilled Chicken Breast

Plated Breakfast

Minimum of 35 people • Includes Coffee & Tea

Breakfast Wrap... \$18

Scrambled Eggs, Roasted Peppers, Caramelized Onions, Breakfast Sausage, Cheddar Cheese, Flour Tortilla. Served with Breakfast Potatoes and Fresh Seasonal Fruits

Traditional Breakfast ... \$20

Fresh Seasonal Fruits, Scrambled Eggs, Breakfast Potatoes, Crisp Bacon or Sausage

Quiche ... \$20

Choice of Homemade Quiche served with Fresh Fruit, Scone, Crisp Bacon or Sausage

Additional Touches

Price Based on the Purchase of a Menu Package

— Chef Fee \$100 —

Omelette Station ... \$9 per person

Pasta Station ... \$10 per person

Carving Station ... \$10 per person

Top Round of Beef, Roasted Turkey Breast, Pork Loin or Virginia Ham

Mimosa & Bloody Mary Bar ... \$18 per person

Includes Fruit and Antipasto Garnish

Champagne or Wine Punch... \$16 person person

Assorted Fruit Juice ... \$4 per person

Soft Drinks ... \$3 per person

**Prices subject to change.*



Bridal & Wedding Parties

MENU

Light Lunches

Served with Rolls & Butter

Caesar Salad ... \$20

Romaine Lettuce Tossed with Our Homemade Caesar Salad Dressing, Croutons, Parmesan Cheese, Topped Grilled Chicken Breast

Trio Salad ... \$21

One Scoop of Tuna Salad, Chicken Salad, and Cottage Cheese; Served on a Bed of Lettuce and Garnished with Fresh Fruit & Vegetables

Vineyard Salad ... \$22

Leaf Lettuce, Gorgonzola Cheese, Sun Dried Cherries, Marcona Almonds, Sliced Apples, Pancetta Bacon, Grilled Chicken Breast, Hard Cider Vinaigrette

Milford Salad ... \$22

Spring Lettuce Mix, Feta Cheese, Tomato, Strawberries, Toasted Pistachios, Sun Dried Cranberries, Grilled Chicken Breast, Balsamic Vinaigrette

Beet & Goat Salad ... \$23

Arugula Lettuce, Roasted Beets, Crumbled Goat Cheese, Cucumber, Sliced Pears, Toasted Sunflower Seeds, Grilled Chicken Breast, Citrus Vinaigrette

Sandwiches ... \$23

Your Choice of Chicken or Tuna Salad, Ham or Turkey with Swiss on a Croissant. Served with Choice of Fruit, Pasta Salad or Seasonal Green Salad

Additional Touches

Cup of Soup ... \$4

Chicken Noodle, Three-Onion Ale, Tillamook Cheddar or Italian Wedding

Custom Soups

Available Upon Request

Stella's Garlic & Herb Baguette ... \$4

**Prices subject to change.*



Celebrations of Life & Business Meetings

MENU

Plated Lunch Entrées

Includes Salad, Seasonal Vegetable & Starch, Rolls & Butter, Coffee & Tea

Chicken Marsala ... \$27

Chicken Breast, Mushrooms, Marsala Wine Sauce

Chicken Piccata ... \$27

Chicken Breast, Artichoke Hearts, Capers, Lemon White Wine Sauce

Chicken Invaltine ... \$28

Chicken Breast Stuffed with Spinach, Mushrooms, Tomatoes, Provolone Cheese; Topped with Poulet Sauce

Grilled Salmon ... \$30

Char Grilled Filet, Champagne Dill Sauce

White Fish ... \$30

Parmesan Crusted. Champagne Cream Sauce

New York Sirloin ... \$34

Sliced & Served with a Madeira Wine Sauce

Buffet Options

Lunch Buffet ... \$27

Mini Salad Bar with Two Dressings, Rolls & Butter, Seasonal Vegetables & Starch, Coffee & Tea

Choice of Two:

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

Backyard BBQ ... \$27

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

- Add Brisket ... +\$4
- Add BBQ Ribs ... +\$6

**Prices subject to change.*



Hors D'oeuvres

MENU

Minimum of 50 people

Vegetable... \$5 per person

Stuffed Mushroom with Spinach & Feta

Spanakopita

Vegetable Quesadilla with Salsa

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... \$6 per person

Shrimp Cocktail Shooters

Stuffed Mushrooms with Crabmeat

Scallops Wrapped with Bacon

Crab Rangoon

Lobster Cobbler

Shrimp Spring Roll with Sweet Chili Sauce

**Prices subject to change.*



Hors D'oeuvres

MENU

Minimum of 50 people

Meat & Poultry... \$5 per person

Stuffed Mushroom with Sausage

Chicken Sate with Peanut Sauce

Chicken Quesadilla with Salsa

Mini Beef Wellington

Pork Pot Stickers with Sweet Chili Sauce

Franks in a Blanket

Reuben Egg Roll with Irish Remoulade

Korean B.B.Q. Meatballs

Displays

Vegetable ... \$4 per person

Assorted Fresh Vegetables with Assorted Crackers & Dip

Fruit ... \$5 per person

Seasonal Fruits & Berries

Cheese ... \$5 per person

Imported and Domestic Cheeses

Mediterranean ... \$6 per person

Hummus, Tamboule, Olive Tapenade, Baba Ghannouj,
Spicy Carrot Salad, Condiments, Pita Points

Antipasto ... \$8 per person

Imported Cheeses & Meats, Vegetables, Condiments

**Prices subject to change.*



**Birthday &
Anniversary Parties**
MENU

Plated Dinner Entrées

Includes Salad, Seasonal Vegetable & Starch, Rolls & Butter, Coffee & Tea

Chicken Marsala ... \$29

Chicken Breast, Mushrooms, Marsala Wine Sauce

Chicken Piccata ... \$29

Chicken Breast, Artichoke Hearts, Capers, Lemon White Wine Sauce

Chicken Invaltine ... \$30

Chicken Breast Stuffed with Spinach, Mushrooms, Tomatoes,
Provolone Cheese: Topped with Poulet Sauce

Pork Loin ... \$30

Served Sliced, Sun Dried Cherry Dressing, Rosemary Demi Glace

White Fish ... \$31

Parmesan Crusted. Champagne Cream Sauce

Salmon ... \$31

Char Grilled Filet, Champagne Dill Sauce

Stuffed Shrimp ... \$35

Crab Stuffed and Baked; Served with Champagne Cream Sauce

Filet Mignon ... Market Price

Grilled To Perfection, Demi Glace

Buffet Option

Dinner Buffet ... \$35

Mini Salad Bar with Two Dressings, Rolls & Butter, Seasonal Vegetables &
Starch, Coffee & Tea

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

**Prices subject to change.*



Accompaniments

MENU

Price Based on the Purchase of a Menu Package

Salads Choices:

- Chef's Salad with Ranch or Balsamic Dressing
- Caesar Salad
- Vineyard ... +\$3
- Milford ... +\$3
- Caprese ... +\$3

Vegetable Choices:

- Green Beans
- Green Bean Almondine
- Seasonal Roasted Vegetables
- Buttered Baby Carrots
- Broccoli-Cauliflower-Carrot Medley
- Asparagus ... +\$1

Starch Choices:

- Smashed Potatoes
- Herb Roasted Red Potatoes
- Rosemary Roasted Potato Spears
- Rice Pilaf
- Wild Rice Blend
- Dutchess or Twice Baked Potato ... +\$2
- Double Dutchess or Double Twice Baked Poato ... +\$2

**Prices subject to change.*



Party Essentials

MENU

Add-On Stations

Minimum of 35 People

Price Based on the Purchase of a Menu Package.

Salad Station ... \$5

Mixed Greens with Assorted Accompaniments & Two Dressings,
Caesar Salad, Rolls & Butter

Tater Tot Station ... \$5

Tots, Assorted Ketchups, Condiments & Toppings

Taco Station ... \$7

Ground Beef & Chicken, Soft & Hard Shells,
Assorted Condiments & Toppings

Slider Station ... \$8

Mini Hamburgers Topped with Secret Sauce, American Cheese,
Caramelized Onions, Pickle

Pizza Station ... \$8

Cheese and Cheese & Pepperoni

Chef Fee \$100

Pasta Station ... \$10

Penne and Bowtie Pasta, Marinara and Alfredo Sauces,
Fresh Vegetables, Cooked To Order

- Add Chicken or Meatballs ... **+\$4**

- Add Shrimp, Beef or Italian Sausage ... **+\$5**

Stir Fry Station ... \$12

Chicken, Assorted Oriental Vegetables, Teriyaki
and Sweet & Sour Sauces & Rice, Cooked To Order

- Add Shrimp 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**

**Prices subject to change.*



Buffets

MENU

Minimum of 35 People

All American ... \$20

Great for Grad Parties & Showers

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

Cook Out ... \$22

Great for Grad Parties

Potato & Macaroni Salads, Hamburgers, Hot Dogs, Chicken Breast, Assorted Rolls & Condiments, Assorted Cookies & Brownies
- Add Italian Sausage... +\$2

Backyard BBQ ... \$24

Great for Grad Parties

Pulled Pork, Marinated Chicken Breast, Macaroni & Cheese, Baked Beans, Cole Slaw, Buns, Cookies & Brownies, Iced Tea & Lemonade
- Add Brisket ... +\$4
- Add BBQ Ribs ... +\$6

**Prices subject to change.*



Sports Banquets

MENU

Championship Buffet *Menu for Nonprofits and Schools*

Every Package Includes:
Two FREE Coaches Meals, Soft Drinks & Coffee,
Awards Table and AV Capabilities Upon Request
AVAILABLE MONDAYS THROUGH THURSDAYS

Adults \$18 | Students \$14

Oven Roasted Chicken
Choice of Mostaccioli or Mac & Cheese
Seasonal Vegetable
Garden Salad wth Ranch Dressing
Artisan Rolls & Butter
Cookies or Brownies

**Prices subject to change.*



Dessert Options

MENU

Plated Desserts

Chocolate Mousse Cone ... \$9

Homemade Dark Chocolate Mousse. Served with Fruit Sauce, Berries & a Cookie

Raspberry Cheesecake ... \$10

Homemade N.Y. Cheesecake with Raspberry Swirl with Whipped Cream & Raspberry Purée

Carrot Cake ... \$10

Layered Homemade Carrot Cake with Cream Cheese Frosting, Candied Walnuts & Caramel Sauce

Tiramisu ... \$10

Layered Espresso Soaked Sponge Cake with Mascarpone Mousse & Chocolate Sauce

Chocolate Decadence ... \$10

Rich Flourless Chocolate Cake with Fruit Purée & Fresh Berries

Dessert Stations

Minimum of 35 People

Deluxe Coffee Station ... \$5

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

Milk & Cookies ... \$6

Assorted Warm Cookies, White & Chocolate Milks

Sundae Bar ... \$8

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

Petite Fours ... \$9 per person

Choose Five of our Handmade Favorites:

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

**Prices subject to change.*



Bar Packages

MENU

All Packages include 3.5 hours of Bar Service
Each Additional 30 minutes of Bar Service is +\$4 per person

Standard Bar Package ... \$20 Per Person

Choose up to Four Standard Liquors
Choose up to Four Standard Wines
Choose up to Four Beer Options
Upgrade Wine Package +\$3 per person

Premium Bar Package ... \$25 Per Person

Choose up to Five Premium Liquors
Choose up to Five Premium Wines
Choose up to Five Beer Options

Beer and Wine Package ... \$16 Per Person

Choose up to Five Beer Options
Choose up to Four Standard Wines

Speciality Coffee Station ... \$15 Per Person

Baileys, Frangelico, Kahlua, Grand Marnier, B&B, Amaretto di Sarona,
Whipped Cream, Cinnamon Sticks, Chocolate Chips

Add-On Stations

Martini Station ... \$5

Vodka or Gin, Dry & Sweet Vermouth, Olives

Old Fashioned Station ... \$6

Woodford Reserve, Scappy's Bitters, Luxardo Cherries, Orange Peels

Mai Tai Station ... \$6

Myers Rum, Bacardi, Orgeat Syrup, Grand Marnier, Fresh Lime & Pineapple Juice

Bloody Mary Station ... \$18

Antipasto Garnish

Mimosa Station ... \$18

Seasonal Fruit ... +1

**Prices subject to change.*



Cash Bar Options

MENU

WINE SELECTIONS:

STANDARD

- Ca Gialla Moscato ... \$8
- House Champagne ... \$8
- Legendary Estate Cabernet Sauvignon ... \$8
- Legendary Estate Chardonnay ... \$8
- Legendary Estate Pinot Grigio ... \$8
- Legendary Estate Pinot Noir ... \$8
- Legendary Estate Sauvignon Blanc ... \$8

PREMIUM

- Bennet Valley Pinot Noir... \$11
- Cinta Pinot Grigio ... \$10
- Clos de Mendoza Malbec ... \$9
- Gabrielle Ashley Cabernet Sauvignon ... \$12
- Jeff Runquist Red Blend ... \$11
- Seaside Cellars Sauvignon Blanc ... \$10
- Bennett Valley Chardonnay ... \$11

LIQUOR SELECTIONS:

STANDARD

- Bacardi Rum ... \$8
- Christian Brothers Brandy ... \$8
- Jack Daniels ... \$8
- Sailor Jerry's Rum ... \$8
- Sauza Tequila ... \$8
- Tanqueray Gin ... \$8
- Titos Vodka ... \$8

PREMIUM

- Amaretto di Saronno ... \$8
- Baileys ... \$8
- Bulleit Bourbon ... \$10
- Crown Royal ... \$10
- Grand Marnier ... \$12
- Hendericks Gin ... \$10
- Jameson ... \$10
- JW Black Scotch ... \$12
- Kahlua ... \$8
- Ketel One Vodka ... \$10
- Patron Tequila ... \$10
- Woodford Reserve Bourbon ... \$12

BEER SELECTIONS:

- Two Hearted IPA ... \$6
- Bud Light ... \$4
- Budweiser ... \$4
- Miller Light ... \$4
- Michelob Ultra ... \$6

- Blue Moon ... \$6
- White Claw ... \$6
- Labatt Blue ... \$5
- Blue Light ... \$5

MIXERS:

STANDARD

- Club Soda
- Tonic
- Ginger Ale
- Cranberry Juice
- Orange Juice
- Pineapple Juice
- Sour Mix

UPGRADED ... +\$2 per person

- Ginger Beer
- Red Bull
- Grenadine

NON-ALCOHOLIC SELECTIONS

- Coffee (Regular or Decaf) ... \$4
- Tea (Hot or Iced) ... \$4
- Assorted Fruit Juices ... \$4
- Soda Fountain (Coca Cola Products) ... \$4

**Prices subject to change.*



FOOD AND 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 or stapled or otherwise adhered in a way that might do damage to our hall. We ask that no confetti be used on the premises.

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**

Event Planner

Free Wifi

Large Smart Flat Screen TV

Speaker System with Bluetooth

Microphone System

Whiteboard with Fresh Markers

Paper & Pens

Coat Check

*Charges May Apply

PRICING

\$500 Room Charge

22% Service Charge (includes all staff gratuities)

6% Sales Tax