## WEICOMIE!

For over 20 years Union Station Brewery has been the go-to venue for group events in Providence. We can accommodate groups large and small for everything from a corporate presentation for ten to a cocktail party for hundreds.

With a variety of function spaces and extensive AV capabilities, we can work with you to create an event that works for your needs and your budget. Attached you will find our standard function menus for lunch and dinner. We can also customize a menu to meet your specific needs.

We are ready to take care of every detail so you can sit back and enjoy your guests. Please get in touch for more details or to book your party.

## Contact: Phil Sheinis

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## UNION <br> STATION


providence


HUMMUS - $\$ 20.99$ (serves 8 to 10) with tomato, feta cheese, Kalamata olives, parsley oil and assorted toasted breads

CRUDITE PLATTER - $\$ 24.99$ (serves 20) seasonal fresh market vegetables with house made buttermilk ranch dressing

SPINACH \& ARTICHOKE DIP - $\$ 22.99$ (serves 8 to 10 )
tortilla chips, salsa, sour cream
POINT JUDITH CALAMARI - $\$ 24.99$ (serves 8-10) sliced cherry peppers, shallots, tomato sauce, parmesan cheese and red pepper flakes

CHARCUTERIE PLATTER - $\$ 38.99$ (serves 8-10) a platter of imported meats, cheeses, and crackers, served with our housemade garlic and pesto infused olive oil

SHRIMP COCKTAIL Market price. Our in-house cooked jumbo cocktail shrimp, served with our locally inspired cocktail sauce

CHICKEN STRIPS - $\$ 17.99$ (per dozen) tender with meat plain or tossed in BBQ or buffalo, with choice of ranch or blue cheese dressing

WINGS - $\$ 14.99$ (per dozen) plain or tossed in BBQ or buffalo, with choice of ranch or blue cheese dressing

PULLED PORK SLIDERS - $\$ 2.39$ (per slider) house-smoked BBQ pulled pork topped with creamy coleslaw served on a potato mini bun

# Starters <br> (choice of one per person) 

BABY LETTUCES tomato, sliced cucumber, carrots, croutons, basil vinaigrette

CUP OF NEW ENGLAND CLAM CHOWDER with smoked bacon

## Entrée selections

(choose three items for your custom menu)
FISH \& CHIPS ale-battered white fish, creamy coleslaw, tarter sauce, fries

CHICKEN POT PIE tender white meat, English peas, carrots, baby mushrooms in a creamy white sauce under a flaky puff pastry
$\square$ UNION'S CLASSIC BURGER* on a brioche roll with lettuce, tomato, pickle, cheddar cheese with choice of fries or greens
MEDITERRANEAN SALAD baby lettuce, roasted portobello mushrooms, tomato, spiced artichoke hearts, Kalamata olives, lentils, feta cheese, hummus, balsamic vinaigrette add choice of grilled chicken and tofu

MARGHERITA PIZZA fresh mozzarella, basil, and Parmesan cheese with our own pomodoro sauce

BUFFALO CHICKEN WRAP tender grilled chicken, with chopped romaine lettuce, diced tomato, and blue cheese dressing, wrapped in an herb flour tortilla

## Starters

(choice of one per person)

BABY LETTUCES tomato, sliced cucumber, carrots, croutons, basil vinaigrette

SOUP DU JOUR made right here with only the finest ingredients

## Entrée selections

(choose three items for your custom menu)
BOURBON AND ALE SALMON (gf) French green beans, roasted red pepper, baby spinach, chili glaze

GRILLED MEATLOAF beef and pork meatloaf, chivewhipped potatoes, seasonal vegetables, crisp onion ring, Cabernet jus or USB Stout BBQ sauce
MEDITERRANEAN SALAD baby lettuce, roasted portobello mushrooms, tomato, spiced artichoke hearts, Kalamata olives, lentils, feta cheese, hummus, balsamic vinaigrette add choice of grilled chicken and tofu

BUTTERNUT SQUASH RAVIOLI fresh spinach, apple, sundried tomatoes, candied walnuts, parmesan cheese, in a sage brown butter sauce

CHICKEN PARMESAN boneless chicken breast topped with fresh mozzerella and our own pomodoro sauce, served over pasta

SHEPARD'S PIE seasoned all-natural ground beef and vegetables, whipped potato and parmesan crust

## Desserts

(choose one)
TRIPLE CHOCOLATE BROWNIE SUNDAE with Edy's vanilla bean ice cream, chocolate ganache, caramel sauce and whipped cream

APPLE CRISP with Edy's vanilla bean ice cream and caramel sauce

SEASONAL FRUIT CUP (Gluten Free)

## Starters <br> (choice of one per person)

BABY LETTUCES tomato, sliced cucumber, carrots, croutons, basil vinaigrette

CUP OF NEW ENGLAND CLAM CHOWDER with smoked bacon

## Entrée selections

(choose three items for your custom menu)

$\square$
PESTO BAKED HADDOCK ( $g f$ ) herb-roasted potatoes, artichoke hearts, grape tomatoes, garlicky sautéed spinach, lemon pesto beurre blanc

FRIED CHICKEN $1 / 2$ chicken, chive-whipped potatoes, French green beans, country gravy

BUTCHER'S FLAT IRON STEAK ${ }^{*}(g f)$ baby mushroom ragout, chive-whipped potatoes, cognac-mustard cream

LOBSTER MAC \& CHEESE tomato, green onion, smoked gouda and cheddar, cream


MEDITERRANEAN ( $g f$ ) baby lettuces, roasted portobello mushrooms, tomato, spiced artichoke hearts, Kalamata olives, feta cheese, hummus, green lentils, balsamic vinaigrette with choice of grilled shrimp or beef

## Desserts

(choose one)
TRIPLE CHOCOLATE BROWNIE SUNDAE with Edy's vanilla bean ice cream, chocolate ganache, caramel sauce and whipped cream

APPLE CRISP with Edy's vanilla bean ice cream and caramel sauce

SEASONAL FRUIT CUP (Gluten Free)

