



HISTORIC

# UNION GRILL

UNION  
STATION

2501 WALL AVENUE  
OGDEN, UT 84401  
801.621.2830, FAX 801.621.7946  
CATERING SPECIALIST 801.791.4536  
CATERING@UNIONGRILLOGDEN.COM

CATERING MENU

## IT'S ALL IN THE DETAILS

Our friendly staff will gladly take care of all your reservation needs for all events held in one of the many charming rooms at Ogden's historic Union Station or an off-site location of your choice.

Whether you require plastic plates and disposable cups or china, crystal and silver, the friendly staff at Union Grill Catering is eager to help make your event perfect. We offer everything from drop-off buffet service to elegant sit-down tableside services. Simplicity, reliability and attention to detail are what our customers have come to expect.

The Union Grill also offers:

- Themed menus to fit any party
- Cooking classes in your home
- Wine pairing dinners
- Substitutions to fit dietary needs.

Call us today and let one of our catering director tailor an event to meet your specific needs.

A non-refundable \$100.00 deposit is required to reserve the date. Final guest count and 50% nonrefundable payment due one week in advance. Final payment is due at the time of service.

### BAR AND BEVERAGE SERVICES

The Union Grill carries a special permit that allows us to offer bartending services in the Union Station and off site. We offer a full wet bar complete with all glassware, mixers, and condiments. There is a \$100.00 bar set-up fee and the rate per bartender is \$25.00 an hour.

### PRICING AND SERVICE CHARGES

Our menu is set up with per person pricing and service charges that are tailored for each specific event. Service charges will cover:

- Plated or buffet style dinner
- Professional wait staff and event manager on site
- Standard white table linens
- China, glassware, silverware, and white linen napkins
- The Union Station fees are additional and not included in the Union Grill services charges
- All menu items and prices are subject to change

## HORS D'OEUVRE MENU

### HOT HORS D'OEUVRES

#### RUMAKI

bacon-wrapped water chestnuts with oriental BBQ sauce

#### CHICKEN SKEWERS

with Thai peanut or coconut-curry sauce

#### ORIENTAL POT STICKERS

stuffed dumplings with tangy ponzu sauce

#### MEATBALLS

beef and pork with BBQ, sweet-n-sour, or Swedish sauce

#### BACON-WRAPPED SCALLOPS

in a chipotle plum sauce

#### COCONUT SHRIMP

with an apricot ginger sauce

#### STUFFED BABY RED POTATOES

with Asiago cheese and scallions

#### STUFFED MUSHROOMS

with spinach and Parmesan cheese

#### UNION GRILL SPICY BUFFALO WINGS

tossed in Louisiana hot sauce

#### CRAB CAKES

with Creole mustard dipping sauce

#### HOT SHRIMP KISSES

wrapped in bacon with a chipotle-plum BBQ sauce

#### SLIDERS

mini hamburgers with all the sides for a perfect burger

#### HOMEMADE MINI QUICHE

Florentine, Lorraine, vegetarian, and Atlantic

#### BEEF SKEWERS

in an orange soy glaze

#### MINI STEAK SANDWICHES

razored beef, caramelized onions, roasted red peppers, artichoke hearts and a zesty spread

### COLD HORS D'OEUVRES

#### PROSCIUTTO-WRAPPED ASPARAGUS

with red pepper-lemon vinaigrette

#### GOURMET IMPORTED CHEESES

with fruit and crackers

#### JUMBO SHRIMP

served with cocktail sauce and lemons

#### CHILI CON QUESO

with homemade tortilla chips



#### COLD SMOKED

#### SALMON CARPACCIO

with capers, Bermuda onions, lemons and baby dill

#### ORIENTAL CHICKEN

#### SALAD

in homemade wonton cups

#### MEDITERRANEAN

#### STYLE HUMMUS

with a zip of Thai sauce

served with pita chips

#### ORIENTAL CHICKEN SALAD

in homemade wonton cups

#### ORANGE-GINGER JUMBO SHRIMP

served with lemon garlic aoli

#### MEDITERRANEAN SKEWERS

tomatoes, basil, kalamata olive and mozzarella covered in a balsamic reduction

#### BRUSCHETTA

served with toasted foccacia

# HORS D'OEUVRE MENU

## CANAPÉS AND MINI SANDWICHES

- Fresh Mozzarella, roasted tomato and pesto crostini
- Chicken salad on baguette
- Softened goat cheese and wild mushroom crostini
- Pear, Cambozola cheese and pecan crostini
- Razored beef with caramelized onions and goat cheese brushetta
- Homemade foccacia triangles with Gorgonzola, tomato and basil
- Seared duck breast with plum compote on a wonton crisp
- Smoked ham mini sandwich with Malibu mustard sauce
- Roasted turkey mini sandwich with honey-Dijon sauce
- Roast beef mini sandwich with horseradish mayonnaise



## DESSERTS AND SWEETS



### TARTS

key lime, triple berry or pecan with caramel topping

### ASSORTED MINIS

carrot cake, flavored cheese cakes, chocolate ganache dipped brownies, cookies and lemon bars, chocolate ganache squares

### STRAWBERRY BOWL

1/2 strawberries filled with whipped cream and blueberries

### FRUIT KABOBS

### FRUIT BOUQUET

### CHOCOLATE GANACHE DIPPED BROWNIES

### CHOCOLATE DIPPED STRAWBERRIES

## SAMPLE HORS D'OEUVRE COMBINATIONS

Minimum of 25 people

All combinations served with: Fresh fruit, gourmet cheese and crackers, Seasonal vegetables and dip, punch and water service.

**\$9.00 per person-Choose 2 items from option A**

**\$12.00 per person-Choose 3 items from options A or B**

**\$14.00 per person-Choose 3 items from options A, B or C**

### Option A

- Sweet-n-sour meatballs
- Wings
- Rumaki
- Homemade foccacia with Gorgonzola, basil and tomato
- Chips and salsa
- Oriental pot stickers

### Option B

- Pear, Cambozola and pecan crostini
- Softened Goat cheese and wild mushroom crostini
- Chicken salad on baguette
- Fresh mozzarella, roasted tomato and pesto crostini
- Asiago and scallion stuffed baby new potatoes
- Chilled jumbo shrimp served with cocktail sauce
- Beef skewers in an orange glaze
- Chicken skewers in a thai peanut sauce
- Mini sandwiches

### Option C

- Ahi wonton cups
- Hot shrimp kisses
- Oriental chicken salad in wonton cups
- Bacon wrapped scallops in a chipotle plum sauce
- Prosciutto wrapped asparagus with red pepper-lemon vinaigrette
- Seared duck breast with plum compote on a wonton crisp

## SNACKS

Great for business meeting breaks, showers or just a little something to feed your guests.

All options served buffet style. Price per person. (Minimum of 25 people)

### SO SWEET

assortment of candy

\$4

### SALTY AND SWEET

assortment of crispy, salty snacks and sweet mini desserts

\$5

### STRAIGHT FROM THE OVEN

homemade cookies and brownies served with fresh fruit and sauces for dipping

\$6

### FRESH AND FILLING

assorted fresh fruit, cheese, crackers, nuts, vegetables and dip

\$6

### HOT AND TASTY

homemade steak chili topped with cheese and crispy tortilla strips served with our hot corn bread and butter

\$7

*All snacks served with your choice of flavored lemonade and iced water. Canned sodas, coffee and bottled water may be substituted for an additional \$1.00 per person.*

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## BREAKFAST OPTIONS

As breakfast is widely believed to be the most important meal of the day, Union Grill Catering is proud to offer the finest and freshest breakfast and brunch services to our valued customers. Whether you require continental breakfast for a company or business meeting or a fresh decadent brunch for a baby shower, you can count on us to make your event easy and memorable.

- Breakfast burrito bar: flour tortillas, eggs, bacon crumbles, potatoes, green chilies, cheese, sauteed mushrooms/onions/green peppers, salsa, sour cream and ketchup
- Fresh fruit
- Assorted fruit juice and coffee service

\$8.00



- Pancakes with hot maple syrup
- Apple smoked bacon or sausage
- Fresh fruit
- Assorted fruit juice and coffee service

\$9.00

- Scrambled eggs (with or without cheese)
- Apple smoked bacon or sausage
- Roasted red potatoes mixed with onions and green peppers
- Fresh fruit
- Assorted fruit juice and coffee service

\$10.00

- Chile relleno casserole (house favorite!)
- Roasted red potatoes mixed with onions and green peppers
- Apple smoked bacon or sausage
- Fresh fruit
- Assorted fruit juice and coffee service

\$12.00

*Many more options are available, just ask our catering specialist.*

### CONTINENTAL BREAKFAST

#### MINIMUM OF 25

- Fresh fruit
- Bagels, donuts or muffins
- Assorted juices
- Coffee, tea and hot chocolate
- Oatmeal

\$6.00

## EXECUTIVE AND BOXED LUNCHES

### ALL BOXED LUNCHES INCLUDE

- Sandwich or Salad of choice
- Vegetarian pasta salad (with sandwich only)
- Homemade cookie
- Assorted snack chips, napkin, wet-nap, toothpick, mint and fork

\$9.50 each (include an ice cold beverage for \$1.25 more)

### SANDWICH OPTIONS

- Turkey, bacon and avocado
- Chicken salad with fresh tomatoes
- Ham and cheese
- Turkey and Brie with honey mustard
- Roast beef and provolone
- Fresh tomato and Mozzarella
- Cape cod wrap
- Caesar wrap

### SALAD OPTIONS

- Chicken cucumber pasta salad
- Blackened salmon pasta salad
- Vegetarian pasta salad
- Chinese chicken salad
- Classic Caesar salad with or without chicken





# LUNCH AND DINNER MENU

Either menu can be served buffet or full service style.  
Prices are per person and include choice of a starch side,  
salad side, vegetable side and bread.

## ENTRÉES

**ARTICHOKE & ASIAGO GRILLED CHICKEN**  
with roasted red pepper cream sauce \$15.00



**STUFFED CHICKEN  
CORDON BLEU**  
topped with mushroom  
marsala gravy \$15.00

**PECAN CRUSTED  
CHICKEN**  
with an apple cider demi-glaze  
\$15.00

**PARMESAN CHICKEN**  
oven-baked chicken with Parmesan breading \$14.00

**APRICOT CHICKEN**  
savory chicken breast in an apricot glaze \$15.00

**TENDER BEEF MEDALLIONS**  
sliced beef in a cabernet demi-glaze \$18.00

**BONELESS BEEF SHORT RIBS**  
choice of sweet and tangy BBQ or sweet  
and spicy BBQ sauce \$18.00

**MESQUITE SMOKED BBQ BEEF BRISKET**  
with tangy BBQ sauce \$16.00

**BACON-WRAPPED FILET  
MIGNON**  
with demi-glaze sauce  
\$28.00

**HERB-CRUSTED PORK  
LOIN**  
with chardonnay mushroom  
cream sauce  
\$16.00



**BALSAMIC-GLAZED PORK CHOPS**  
with fresh thyme \$18.00

**ROAST PRIME RIB**  
of beef with au jus \$24.00

**BABY BACK RIBS**  
with tangy BBQ sauce \$18.00

**CHILE LIME MARINATED FAJITAS**  
beef or chicken with grilled peppers & onions \$16.00

## ENTRÉES



**BAKED SALMON**  
with dill crème fraîche \$16.00

**HALIBUT FLORENTINE**  
with spinach, tomatoes, and  
mussels in a chardonnay broth \$22.00

**SEARED AHI TUNA**  
with wasabi-ginger soy glaze \$19.00

**STUFFED RED TROUT**  
topped with crab and tarragon beurre blanc \$18.00

**HOT PASTA BAR** Market Price

*\*We feature a broad line of sustainable seafood and  
variety of preparations; market pricing and supplies  
vary with the season.*



## SALADS

- Classic Caesar salad with homemade croutons
- Baby field greens with jicama and honey-lime vinaigrette
- Traditional garden salad with standard toppings and choice of dressing
- Mix of spring greens, grapes, blue cheese, walnuts and balsamic vinaigrette
- Spring salad with goat cheese, dried cranberries and balsamic vinaigrette



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# LUNCH AND DINNER MENU

## VEGETABLES

- Oven-roasted asparagus with lemon and pine nuts (add \$1.00)
- Baby peas with sautéed mushrooms and shallots
- Southern style yellow squash and cheese casserole
- Fresh green beans with bacon and onions
- Baby carrots with brown sugar and tarragon glaze
- Baked Beans
- Grilled corn with lime, cilantro and chilies
- Steamed seasonal vegetable medley with Parmesan cheese

## STARCHES

- Steamed new potatoes with parsley and lemon butter
- Wild mushroom mashed Yukon golds
- Idaho bakers with various toppings
- Asiago stuffed baby red potatoes
- Garlic-rosemary roasted red potatoes
- Jewel-studded basmati and wild rice



## BREADS



- Sourdough rolls
- French baguette
- Italian bacci rolls
- Whole wheat bread or rolls
- Homemade rosemary focaccia bread

## HOMEMADE DESSERTS

### ADD \$3.00

- New York style cheesecake with various toppings (Fresh strawberry, raspberry, caramel, oreo, chocolate)
- Famous caramel bread pudding with fresh whipped cream
- Decadent triple chocolate mousse cake (add \$1.00)
- Carrot cake with cream cheese frosting
- Italian crème cake with lemon or raspberry filling
- Pumpkin cheesecake with a pecan caramel sauce
- Chocolate ganache cake



# SAMPLE BUFFET COMBINATIONS

- Baked Parmesan chicken breast or oven baked salmon with dill crème fraiche
- Asiago stuffed baby red potatoes
- Classic Caesar salad with homemade croutons
- Rosemary focaccia with butter
- New York style cheesecake with strawberry coulis

\$17

- Pepper crusted pork tenderloin with a mushroom marsala gravy or Apricot glazed chicken breast
- Wild rice with dried cranberries and herbs
- Sliced French baguette
- Pear and Gorgonzola spring salad
- Chocolate ganache cake

\$18

- Artichoke and Asiago chicken with roasted red pepper cream sauce or Balsamic glazed pork chops
- Garlic and rosemary oven roasted red potatoes
- Rosemary focaccia with butter
- Garden salad with fresh vegetables and ranch
- Carrot cake mini's

\$16

- Prime rib of beef au jus or sliced oven roasted turkey breast
- Roasted garlic mashed potatoes
- Roasted vegetable medley
- Sourdough rolls with butter
- Garden salad with choice of dressings
- Homemade pumpkin cheesecake with a caramel-pecan sauce

\$27

## SAMPLE BUFFET COMBINATIONS

- Turkey kabobs with onions and green peppers
  - Greek style lemon rice
  - Greek Salad
  - Pita Bread served with dill sauce
  - Assorted mini desserts
- \$14
- BBQ chicken pitas topped with feta cheeses and shredded lettuce
  - Orzo salad
  - Hand dipped chocolate brownies
- \$12
- Mesquite smoked BBQ beef brisket or marinated grilled chicken breast
  - Pepper Jack macaroni and cheese
  - Sourdough rolls with butter
  - Green beans with bacon and onions
  - Homemade strawberry shortcake with fresh strawberries and fresh whipped cream
- \$17
- Chile-lime marinated chicken and beef fajitas
  - Mexican rice, grilled onions and peppers
  - Chili relleno casserole
  - Tortilla chips with homemade salsa, guacamole and sour cream
  - Fresh seasonal fruit assortment

\$18

- Choice of chicken carbonara with bacon, spinach and sliced chicken in Alfredo sauce, or penne pasta with creamy pesto, sun dried tomatoes and steamed vegetables
  - Tossed garden salad with choice of dressing
  - Rosemary foccacia bread and butter
  - Chef's daily assortment of dessert bars
- \$14
- Thai ginger chicken or beef served with steamed jasmine rice with julienned steamed vegetables
  - Asian-style salad with wontons, peppers, mandarin oranges and Asian-style vinaigrette
  - Homemade rosemary foccacia bread and butter
  - Assortment of homemade finger desserts
- \$15

*These menus are for the purpose of pricing and help with picking certain combinations. These are buffet prices, other charges will apply depending on the level of service desired. Substitutions and custom orders are always welcome. Please call and let us help you tailor a menu that will make your occasion special and within your budget.*

## UNION STATION INFORMATION

Ogden's Union Station is the perfect place to host your event. We are honored to have our restaurant located in such a beautiful, historical building and have the opportunity to cater in the Station. Whether your event is as small as 50 people or as large as 400+, the Union Station has many banquet rooms available.

The Union Grill carries the only state approved alcohol permit that is required for events wishing to serve alcohol in the Union Station. Please note that we are two separate entities and you must contact the Union Station Office to reserve a room. The Union Station fees and service charges are separate from the Union Grill catering services. Let us work together to create your perfect event!

*Office Hours: Monday-Friday  
10 am - 3 pm or by appointment  
(801) 393 - 9890  
[www.theunionstation.org](http://www.theunionstation.org)*

