

UNION KITCHEN CATERING MENU



43 LASALLE ROAD,
WEST HARTFORD, CT, 06107

www.unionkitchenct.com

860-598-8000



TIMING

We offering catering seven days a week with the following timing.

Friday - Sunday - 11:00 AM - 9:00 PM

Monday-Thursday: 4:00 PM - 8:00 PM.

BOOKING

We require 24 - 72 hours' notice based on the size, particulars and pickup date of the catering order.

DELIVERY

We offer delivery within a 10-mile radius of the restaurant for an additional fee.

COSTS & BILLING

We require a signed contract and credit card for all catering orders. Any cancellations made within 36 hours of the order pickup will be charged the full amount of the contracted food and beverage.

Please inquire through the booking form on our website or by reaching out to events@unionkitchenct.com. You can also reach us directly at the restaurant at (860)598-8000.

UNION KITCHEN CATERING

APPETIZERS

LITTLE GEM CAESAR SALAD pecorino | brioche crouton | peppercorn | tarragon caesar dressing
small (serves 4-6) \$55 / large (serves 8-12) \$90

WHIPPED RICOTTA TOAST apricot | pine nut | vincotto
\$60 price per dozen

CHICKEN KATSU SANDWICH hartford baking brioche | cabbage | tonkatsu sauce
\$75 price per dozen

BLACK TRUFFLE SPICY CHICKEN WINGS black 'truffalo' sauce | buttermilk dressing
\$36 price per dozen

FENNEL RUBBED PORK BELLY celeriac | arugula | vinegar peppers
small (serves 4-6) \$65 / large (serves 8-12) \$110

SPANISH FRIED OLIVES blue cheese | sweet sausage | honey
\$30 price per dozen

PASTA & GRAINS

RIGATONI BOLOGNESE classic ragu | parmigiana
small (serves 4-6) \$80 / large (serves 8-12) \$140

PENNE ALLA NERANO zucchini | roasted garlic butter
small (serves 4-6) \$75 / large (serves 8-12) \$135

GRAIN BOWL fregola & wild rice | seasonal vegetables | toasted seeds | porcini mushroom vinaigrette
small (serves 4-6) \$70 / large (serves 8-12) \$125

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ENTREES

STUFFED EGGPLANT AND KALE cannellini bean | tomato agrodolce | fregola (v)

small (serves 4-6) \$75 / large (serves 8-12) \$140

ROASTED FREE RANGE CHICKEN red wine sauce (gf)

small (serves 4-6) \$80 / large (serves 8-12) \$150

SCOTTISH SALMON citrus saffron crema (gf)

small (serves 4-6) \$100 / large (serves 8-12) \$190

HANGER STEAK curry mushroom ragout (gf)

small (serves 4-6) \$135 / large (serves 8-12) \$250

SIDES

small (serves 4-6) \$45 / large (serves 8-12) \$80

SWEET POTATO & BROCCOLI RABE

WARM POTATO SALAD

ROASTED ASPARAGUS & FINGERLINGS

SIMPLE GREEN SALAD

WILTED SPINACH WITH TOASTED GARLIC

HAND CUT FRIES

DESSERT

BASQUE BURNT CHEESECAKE maraschino cherries

80 (12 slices)

UNION KITCHEN CATERING

COCKTAILS

serves 6

\$60 includes garnishes

LA SALLE SPRITZ alpine amaro | grapefruit | prosecco

'BAJA BLAST' vodka | menthe pastille | lemon | crème de violette

RIDGELINE pine infused rye | amaro | sweet vermouth | bitters

CLARIFIED STRAWBERRY MARGARITA tequila | agave | lime | strawberry

WINE & BEER

curated bottles and cans

includes any 4 bottles (choice of sparkling, red and white wine) along with a mixed 6-pack craft beer

CLASSIC SELECTION \$125

CELLAR SELECTION \$200

PREMIUM SELECTION \$300

ADDITIONAL ITEMS

please inquire for pricing and availability

DISPOSABLE FLATWARE & TABLEWARE

DISPOSABLE CHAFING DISHES

PET STEMLESS WINE AND COCKTAIL GLASSES

ADDITIONAL SERVICES

Make your event stress free by letting our team of trained sommeliers, bartenders, waitstaff and chefs cater your event in the comfort of your event venue. Please inquire for pricing and availability.