

U N I O N
C A T E R I N G



UNION CATERING

Union Catering service is enchanted by the opportunity to assist and cater your special and memorable event. Union Catering offers wide range of menus from our scrumptious canapés, Asian and Western cuisines, with a devotion to satisfy your event needs. Here at Union Catering, we also combine menu selections with our sister brands UNION Brasserie, Bakery and UNION Deli.

Aside from our gourmet dishes, we can bring the UNION bar experience to your private function. Our team of mixologist and butlers will be able to provide you with a full range of beverage, from cocktails, wine and spirit to non-alcoholic drinks. You only pay what you consume. Leave everything else to us.

CONTACT

For catering service, contact our catering coordinator at

+62 8787 0777 138

or

catering@uniongroupjakarta.com

⇒ CANAPÉ SELECTIONS ⇐

SAVORY

SPICY CHICKEN TARTLET

SMOKED SALMON BRUSZCHETTA

MUSHROOM MINI PUFF

THAI BEEF SPRING ROLL

CHEESE, TOMATO ON WHITE TOAST

PULLED PORK ON RICE PAPER

SWEET

RED VELVET

CRUNCHY CHOCOLATE TART

CHOCOLATE ÉCLAIR

SWEET RASPBERRY TART

MACARON (*Seasonal Flavor*)

CLASSIC PACKAGE

3 SAVORY & 2 SWEET

60. / *pax*

COCKTAIL PARTY PACKAGE

5 SAVORY & 2 SWEET

75. / *pax*

⇒ SIGNATURE UNION DELI SANDWICHES ⇐

80. / *pax*

Choose a minimum of 2 items from our sandwich selection below

CLASSIC PASTRAMI

Pepper-Crusted Smoked Beef Brisket, Whole Wheat

PHILLY CHEESESTEAK

Thinly Sliced Steak, Cheese, Caramelized Onions, Soft Baguette

BULGOGI BEEF

Thinly Sliced Steak, Korean Red Pepper Mayo, Cheese, Soft Baguette

BALINESE SPICY TUNA

Fried Chicken Breast, Bulldog Katsu Sauce, Mustard, Soft Baguette

BAGEL & SMOKED SALMON

Smoked Salmon, Cream Cheese, Capers, Red Onion, Plain Bagel

➡️ **ASIAN BUFFET** ⬅️

A selection of our special asian menu

165. / pax

STEAMED FISH w/ SUPERIOR SAUCE

ROAST CHICKEN OR ROAST DUCK w/ HOISIN SAUCE

STIR-FRIED BLACK PEPPER BEEF OR BULGOGI SHORT RIBS

SEAFOOD OR BEEF FRIED KWETIAU

STEAMED VEGETABLES w/ OYSTER SAUCE

FRIED RICE

JASMINE RICE

SALAD BAR

ORIENTAL SALAD, ORANGE, BABY TOMATOES, ASIAN DRESSING

➡️ **INTERNATIONAL BUFFET** ⬅️

A selection of our signature dishes

185. / pax

CRISPY SKIN SALMON, MASHED POTATOES, ORANGE & GINGER SOY

ROAST BABY CHICKEN, BUTTERED SEASONAL VEGETABLES w/ AU JUS

LAMB OR BEEF STEW

MUSHROOM OR CREAMED CORN SOUP

Choices of:

MASHED POTATOES, ROAST BABY POTATOES OR POTATO GRATIN

SALAD BAR

ROMAINE SALAD, PARMESAN CHICKEN, TRUFFLED SOFT BOILED EGG,
POTATO CHIPS & BEEF OR PORK BACON

OR

GARDEN SALAD w/ RED BALSAMIC

*All buffet comes with complimentary assorted pastries or seasonal fresh fruits
With a minimum requirements of 10 pax*

➔ **FROM THE CARVING STATION** ←

3,500. / *whole*

ROAST BEEF SIRLOIN

US PRIME RIB EYE

1,000. / *whole*

SALMON EN CROÛTE

All carving items are served with
BUTTERED VEGETABLE, MASH POTATO
& CHOICE OF: AU JUS, MUSHROOM SAUCE & BLACK PEPPER SAUCE

With a minimum requirements of 10 pax

➔ **GOURMET STATION** ←

85. / *pax*

Choose 2 items from the selection below

CREAMLESS CARBONARA, TAGLIATELLE,
BEEF OR PORK BACON, PARMESAN

SEARED SCALLOP AGLIO OLIO, SPAGHETTI,
GARLIC CONFIT, CHILI

ROASTED MUSHROOMS, SPAGHETTI, WHITE TRUFFLE CREAM

MEATBALL SPAGHETTI, SAN MARZANO TOMATOES,
FRESH BUFFALO MOZZARELLA

BAKMIE AYAM w/ FOIE GRAS

With a minimum requirements of 10 pax

➔ **CHEESE PLATTER** ←

Served with Crackers & Grapes

ASSORTED CHEESE

125.

➔ **CURED HAM PLATTER** ←

Served with Crackers & Grapes

ASSORTED HAM

125.

BUNKIE ORNY

WE ACCOMODATE WHOLE CAKE ORDERS

CARROT BANANA

475.

BUTTERSCOTCH FUDGE PIE

520.

CRUNCHY CHOCOLATE TART

520.

RED VELVET

525.

RED VELVET PIE

400.

UNION CHEESECAKE

525.

OLD FASHIONED CHOCOLATE CAKE

525.

CLASSIC BIRTHDAY CAKE

525.

NASTAR CRUMBLE

525.

PRALINE ROYALE

650.

PB & J

675.

BLACK FOREST

700.

UNION PRIVATE DINING

BY

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SEASONAL CANAPÉ

SAVORY

WAGYU BEEF MINI BURGER

MUSHROOM PUFF, BLACK PEPPER AROMA

CLASSIC TUNA MELT SANDWICH

FRIED FRENCH CAMEMBERT CHEESE w/ CUMBERLAND SAUCE

HICKORY SMOKED SALMON w/ CRÈME FRAICHE

FRESH HOUSEMADE CHEESE BRUSCHETTA w/ HEIRLOOM TOMATO

DILL CRUSTED ORGANIC CHICKEN TENDERLOIN
& SAN MARZANO TOMATO

SWEET

PEANUT BUTTER & JELLY MACARON

VALRHONA 70% DARK CHOCOLATE COOKIES w/ MALDON SALT

PEANUT BUTTER & GRAPE JELLY CAKE

With a minimum requirements of 10 pax

CANAPÉ PRESTIGE

SAVORY

WHITE TRUFFLE PUFF, BLACK PEPPER AROMA

OSCIETRA CAVIAR & POTATO BLINI

FRIED FRENCH CAMEMBERT CHEESE w/ CUMBERLAND SAUCE

ASSORTED COLD CUTS
(PARMA HAM, BEEF BRESAOLA, HOT SALAMI OR MORTADELLA)

HICKORY SMOKED SALMON w/ CRÈME FRAICHE

SANTA BARBARA SEA URCHIN w/ CHILLED ANGEL HAIR & SEAWEED

SHER WAGYU 12+, FENNEL POLLEN CRUST, POMME PURÉE

SWEET

PEANUT BUTTER & JELLY MACARON

VALRHONA 70% DARK CHOCOLATE COOKIES w/ MALDON SALT

TAHITIAN VANILLA PANNA COTTA, WILD BERRY & CASSIS

NASTAR CRUMBLE

PEANUT BUTTER & GRAPE JELLY CAKE

With a minimum requirements of 10 pax

SET MENU

SEASONAL MENU

ARTISANAL BREAD & HAND CHURNED BUTTER
FRESH RIVER SHRIMP, SWEET CORN CHOWDER & WHITE ALBA TRUFFLE OIL
BLACKENED NORWEGIAN SALMON BELLY, CAPELLINI & WHITE SESAME
SHER WAGYU 6+ w/ FENNEL POLLEN, CRUST POMME PURÉE
FLOWER TEA PANNA COTTA & WILD BERRIES

PRESTIGE MENU

ARTISANAL BREAD, PRETZEL ROLL & FRESH RICOTTA
SANTA BARBARA SEA URCHIN, CHILLED CAPELLINI & AGED SOY VINAIGRETTE
HOKKAIDO HAND-DIVED SCALLOP, FRESH RIVER SHRIMP, ORZO & PIMENTON
JAPANESE OTORO, BROWN BUTTER & SESAME
IBERICO PORK LOIN, GREEN APPLE & QUINCE VINO COTTO
SHER WAGYU 12+ w/ FENNEL POLLEN CRUST, POMME PURÉE
FLOWER TEA PANNA COTTA & WILD BERRIES
AMEDEI CHUAO CHOCOLATE TORTE

With a minimum requirements of 10 pax

PLEASE CONTACT OUR CATERING COORDINATOR FOR PRICING