

UNION GRILL - CORPORATE CATERING

ALL-DAY DINING FOR OFFICE EVENTS & MEETINGS

CALL 640 5660

SALADS (\$150 per salad, serves 10)

CLASSIC CAESAR (veo, gfo)

romaine heart, Caesar dressing, bacon bits, aged parmesan, herb croutons, add chicken +\$10

WATERMELON & FETA (gf, cn)

watermelon, feta, red grapes, Asian nuts, mint, sesame, dried cherries, tamarind dressing

ASIAN MANGO (v, cn, gf)

mango, red bell pepper, cucumber, asparagus, red onion, Asian nuts, sesame, cilantro, mint, serrano chilli, leaves, miso honey dressing, add shrimp +\$12

BLUE CHEESE WEDGE (gf, cn)

crisp lettuce, fresh green apple, blue cheese crumble, baby tomatoes, walnuts, cranberries, ranch dressing

MOZZARELLA CAPRESE (v, gf)

fresh Italian mozzarella, heritage tomatoes, green pesto dressing, balsamic glaze, basil leaves

SALMON NICOISE (gf)

roasted salmon, avocado, caviar, boiled eggs, baby potatoes, green beans, olives, tomato, leaves, classic vinaigrette

TERIYAKI BEEF NOODLES (gf)

grilled beef yakitori, rice noodles, cucumber, sugar snaps, edamame, Asian herbs, leaves, teriyaki sauce

MOROCCAN CHICKEN (gfo)

herb couscous & wild rice, chickpeas, harissa spices, fruits, almonds, spiced mini chicken kebabs, mint raita

SANDWICHES & WRAPS (\$125 per mixed platter, serves 10, choose 5)

ITEMS ARE AVAILABLE ON WHITE OR WHOLEWHEAT BREAD (UNLESS STATED OTHERWISE). Gluten free wraps and bread are also available.

CHOOSE 5 ITEMS PER PLATTER

FALAFEL (ve)

house-falafels, hummus, olives, cucumber, avocado, herbs, leaves, **wrap**

DELI COMBO

Swiss and Cheddar cheese, prosciutto ham, smoked ham, tomatoes, lettuce, deli pickles, mustard mayo

CAPRESE (v)

Italian mozzarella, heritage tomatoes, balsamic glaze, pesto dressing, leaves, **wrap**

LAMB KOFTE

grilled New Zealand lamb kofte, pickled cucumber, tzatziki dressing, red onion, lettuce, **wrap**

ROAST BEEF

thinly sliced roast sirloin of beef, local tomato, leaves, mustard mayo

CHICKEN CAESAR

blackened chicken, crispy bacon, romaine, Caesar dressing (on side), **wrap**

JERK CHICKEN

Jerk chicken, escovitch pickles, crisp lettuce, chipotle mayo, **wrap**

BLT

crispy bacon, heritage tomatoes, crunchy lettuce, chipotle mayo

SALMON

house-smoked salmon, cream cheese, cucumber ribbons, capers, leaves

HOT ENTREES (prices per dish, serves 10)

BEEF BOURGIGNON (gf) \$210

slow-braised beef, red wine reduction, button mushrooms, pearl onions, buttered mash potato,

CHICKEN MARRAKESH (gfo) \$200

Moroccan chicken tagine, dried fruits, herb couscous, toasted almonds, mint raita

NORMANDY PORK (gf) \$200

roast pork tenderloin, cider & mustard cream sauce, buttered mash potato

ROAST SALMON (gf) \$220

roast fillet of salmon, chorizo, sun-blush tomato cream sauce, charred cherry tomatoes, baby potatoes

SHRIMP & WAHOO PASTA \$200

butterflied sauteed shrimp, wahoo, garlic, parsley and white wine cream sauce, wilted spinach, spaghetti

FALAFEL CURRY (ve, gf) \$190

house-made falafels, spinach & coconut sauce, cumin rice, mango chutney, poppadum

EXTRAS:

SEASONAL FRUIT PLATTER £80 (serves 10)

CHEESE & CHARCUTERIE BOARD \$100 (serves 10)

SELECTION OF POTATO CHIPS (gfo) £40 (serves 10)

FRENCH FRIES (gfo) \$60 (serves 10)

Gluten free bread is available for sandwiches. (v) = vegetarian, (ve) = vegan, (veo) = vegan option, (gf) = gluten free, (gfo) = gluten free option, (cn) = contains nuts, (cc) = contains celery. Please advise us of any health or dietary restrictions.