



PRIVATE DINING GUIDE

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UNION-50.COM

PLATED PACKAGE ONE

\$58 person

Please choose one salad and three entrée selections for your event. Your menu will be printed out and ready on the day of your event. Package price includes non-alcoholic beverages. Desserts will be served family-style.

SALAD OPTIONS CHOOSE ONE

Caesar Salad  Baby Romaine, Herbed Goat Cheese, Giardiniera, Boquerones, Parmesan Crostini, White Anchovy Vinaigrette

East Street Wedge Sweet Gem, Baby Heirloom Tomato, Spiced Pecan, Applewood Bacon, Crispy Shallot, Bleu Cheese Vinaigrette

ENTRÉE OPTIONS CHOOSE THREE

Wood-Fire Roasted Half Chicken **GF** Spinach, Mushroom Risotto, Balsamic Reduction, Roasted Red Pepper Cream

Shrimp Penne Asparagus, Red Pepper, White Wine, Garlic-Herb Butter Sauce, Garlic Baguette

14oz Bone-In Pork Chop * **GF** Chipotle Whipped Potato, Green Beans, Pineapple Relish, Pineapple Demi

Pan-Fried Gnocchi **VG** Shiitake Mushroom, Baby Kale, English Pea, Goat Cheese, Balsamic, Wood-Fired San Marzano Tomato

Wood-Fired Cauliflower Steak **GF, VG** Cauliflower Hummus, English Pea, Wild Rice, Chimichurri, Pea Shoot

Kimchi Meatloaf - Radish, Apple-Yuzu Jam, Colcannon Potato Fritter, Thai Ketchup

DESSERT OPTION

Chef's Choice – Served Family-Style

ADDITIONS

applicable to any package

Grand Board 45

Chef's Choice of 3 Meats + 3 Cheese
with Artisan Bread, Crostini, Accouterments

Artisan Bread **VG** 5 per order

Additional appetizers may be added from the À La Carte Appetizer section.

PLATED PACKAGE TWO

\$73 person

Please choose two appetizers, one salad, and three entrées for the day of your event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages. Appetizers and Desserts will be served family-style. Salads and Entrées will be plated.

APPETIZER OPTIONS CHOOSE TWO

Lamb Meatball Mango Pico, Peach BBQ Sauce

Sticky Chicken Wings Sesame-Soy Glazed, Fresno, Jalapeño, Marinated Cucumber, Scallion, Pickled Wakame Salad, Sambal Gelée

Wood-Fired Wild Mushrooms (L) GF

Potato-Bacon Terrine, Pea Shoot, Romesco, Red Wine Vinegar Reduction
(sub umami marinated tofu upon request)

Medjool Dates (L) GF Honey Ricotta, Bacon-Onion Jam, Mint, Apple Gastrique, Peruvian Pepper Sauce

SALAD OPTIONS CHOOSE ONE

Caesar Salad (L) Baby Romaine, Herbed Goat Cheese, Giardiniera, Boquerones, Parmesan Crostini, White Anchovy Vinaigrette

East Street Wedge Sweet Gem, Baby Heirloom Tomato, Spiced Pecan, Applewood Bacon, Crispy Shallot, Bleu Cheese Vinaigrette



PLATED PACKAGE TWO

\$73 person

Please choose two appetizers, one salad, and three entrées for the day of your event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages. Appetizers and Desserts will be served family-style. Salads and Entrées will be plated.

ENTRÉE OPTIONS CHOOSE THREE

Wood-Fire Roasted Half Chicken GF Spinach, Mushroom Risotto, Balsamic Reduction, Roasted Red Pepper Cream

Shrimp Penne Asparagus, Red Pepper, White Wine, Garlic-Herb Butter Sauce, Garlic Baguette

14oz Bone-In Pork Chop* GF Chipotle Whipped Potato, Green Beans, Pineapple Relish, Pineapple Demi

Pan-Fried Gnocchi VG Shiitake Mushroom, Baby Kale, English Pea, Goat Cheese, Balsamic, Wood-Fired San Marzano Tomato

Wood-Fired Cauliflower Steak GF, VG Cauliflower Hummus, English Pea, Wild Rice, Chimichurri, Pea Shoot

Kimchi Meatloaf Radish, Apple-Yuzu Jam, Colcannon Potato Fritter, Thai Ketchup

6oz Beef Tenderloin* GF Confit Fingerling Potato, Caramelized Onion, Brussels Sprout, Wood-Fired Mushroom, Red Wine Demi

Salmon* Coconut Bamboo Sticky Rice, Grapefruit Pico, Piquillo Pepper, Scallion, Dark Soy-Chili Glaze

Lamb Shank GF Sweet Corn Fundito, Salami Piccante, Roasted Tomato, Cilantro, Pickled Onion, Tomatillo Salsa

Duck, Duck* (L) Duck Confit, Roasted Sweet Potato, Brussels Sprouts, Jalapeño-Blackberry Purée, Soy Molasses

DESSERT OPTION

Chef's Choice – Served Family-Style



À LA CARTE APPETIZERS

Allow us to put together the perfect spread for your cocktail party.
Appetizers may be added to plated package one or two, but no substitutions.

PETITE & BISTRO APPETIZERS

House favorites for 6 to 8 people require 2-3 orders

House favorites for 15 to 18 people require 3-4 orders

Artisan Bread VG \$5

Lamb Meatball* \$18 Mango Pico, Peach BBQ Sauce

Chilaquiles Poutine \$20 Hand-Cut Fries, Cheese Curd, Guajillo Pulled Pork, Avocado, Cilantro, Lime, Crema

Grand Board \$45 Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extras

Pastrami Poutine \$20

Hand-Cut Fries, Cheese Curd, Pastrami Gravy, Fresh Herb, 1000 Island, Pickled Fresno Peppers

Medjool Dates  GF \$14

Honey Ricotta, Mint, Bacon-Onion Jam, Peruvian Pepper Sauce, Apple Gastrique

Sticky Chicken Wings \$19

Sesame Soy Glazed, Scallion, Marinated Cucumber, Fresno, Jalapeño, Sambal Gelée, Pickled Wakame Salad



Wood-Fired Wild Mushrooms  GF \$20

Potato-Bacon Terrine, Pea Shoot, Romesco, Red Wine Vinegar Reduction (sub tofu upon request)

Pan-Fried Gnocchi VG \$20

Shiitake Mushroom, Baby Kale, English Pea, Goat Cheese, Balsamic, Wood-Fired San Marzano Tomato

Kimchi Meatballs \$3 (Per Meatball)

Radish, Apple-Yuzu Jam, Thai Ketchup

(Meatball orders must be in quantities of 25, orders must be made within 72 hours prior to event)

Crab Cake \$22

Corn Chow Chow, Poblano Chili Remoulade



Union 50 is a chef-driven restaurant and bar located in downtown Indianapolis in the Mass Ave neighborhood. Our dinner menu features innovative dishes that change seasonally.

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**Menu items and pricing are updated seasonally and subject to change throughout the year and based on availability*