UNION 50®

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 (15) 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

Half Chicken GF Whipped Boursin Potato, Haricots Verts, Charred Carrot, Mushroom-Chipotle Cream Sauce

Short Rib Cavatappi Italian Sausage & Short Rib Ragù, Kale, Sweet Potato, Parmesan, Garlic Baguette

14 oz Bone-In Pork Chop* Parsnip Purée, Swiss Chard, Jalapeño-Potato Pavé, Applewood Bacon, Whiskey Sauce

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

Cauliflower Steak GF, VG
Sweet Potato Hummus, Wild Rice, Chimichurri, Pea Shoots

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

Blackened Chicken Pasta Spinach, Zucchini, Mushroom, Red Pepper Cream Sauce, Garlic Baguette

DESSERT OPTION

Chef's Choice – Served Family-Style

ADDITIONS

applicable to **any** package

Grand Board 45
Chef's Choice of 3 Meats + 3 Cheeses 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 Tomato & Cucumber Salad, Tzatziki Sauce, Pomegranate Molasses

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

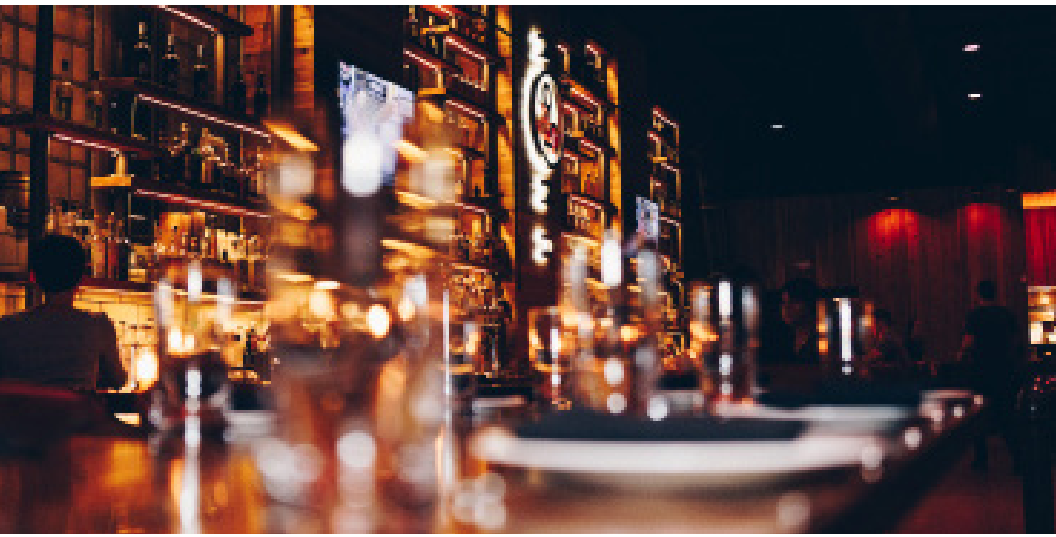
Wood-Fired Wild Mushrooms (50) **GF** Potato-Bacon Terrine, Pea Shoots, Romesco, Red Wine Vinegar Reduction (sub umami-marinated tofu upon request)

Medjool Dates (50) **GF** Honey Ricotta, Bacon-Onion Jam, Mint, Apple Gastrique, Peruvian Pepper Sauce

SALAD OPTIONS CHOOSE ONE

Caesar Salad (50) 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



V VEGAN | **VG** VEGETARIAN | **GF** GLUTEN FREE (50) **UNION 50 SIGNATURE DISH**

*These foods may be served raw or uncooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

Half Chicken GF Whipped Boursin Potato, Haricots Verts, Charred Carrot, Mushroom-Chipotle Cream Sauce

Short Rib Cavatappi Italian Sausage & Short Rib Ragù, Kale, Roasted Sweet Potato, Parmesan, Garlic Baguette

14 oz Bone-In Pork Chop* Parsnip Purée, Swiss Chard, Jalapeño-Potato Pavé, Applewood Bacon, Whiskey Sauce

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

Cauliflower Steak GF, VG Sweet Potato Hummus, Wild Rice, Chimichurri, Pea Shoots

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

6 oz Beef Tenderloin* GF +10 Confit Fingerling Potato, Caramelized Onion, Brussels Sprout, Wood-Fired Mushroom, Red Wine Demi

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

Duck* (50) **GF** Roasted Sweet Potato, Brussels Sprouts, Jalapeño-Blackberry Purée, Soy Molasses

Blackened Chicken Penne - Spinach, Zucchini, Mushroom, Red Pepper Cream Sauce, Garlic Baguette

Short Rib GF Roasted Tomato, Broccolini, Confit Fingerling Potato, Feta, Salsa Verde

DESSERT OPTION

Chef's Choice – Served Family-Style



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(50) **UNION 50 SIGNATURE DISH**

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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 Tomato & Cucumber Salad, Tzatziki Sauce, Pomegranate Molasses

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 Cheeses with Artisan Bread, Crostini and Extras



Pastrami Poutine $20
Hand-Cut Fries, Cheese Curd, Pastrami Gravy, Fresh Herbs, 1000 Island, Pickled Fresno Peppers

Medjool Dates (50) **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 (50) **GF** $20
Potato-Bacon Terrine, Pea Shoots, Romesco, Red Wine Vinegar Reduction
(sub umami-marinated 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
Remoulade, Celery Leaf Salad, Pickled Red Onion

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CUNNINGHAM®
RESTAURANT GROUP

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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Proudly Serving Products From
CRG Grow | Gunthorp Farms |
Maple Leaf Farms | Smoking Goose

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