



*You Have an Invitation  
to Relax and Enjoy!*

Our award-winning chef and knowledgeable staff will create your perfect special event. Signature menu items as well as seasonal favorites will be complimented by uncompromising attention to detail. You will feel confident knowing every element is in place as your plans unfold into the event you imagined!

We offer fixed priced menus to accommodate varying budgets. Your private or semi-private event may be hosted in the restaurant during regular business hours; intimate groups as small as 8 and parties as large as 80 may be accommodated for day and evening meals and receptions. Complete event services are available during our popular Saturday and Sunday brunch. Our location can host your corporate function or social gathering in a casual, sophisticated atmosphere with menus and details including special floral arrangements and even signature beverages that can be personalized to fit your needs.

Call 617-423-0555 or e-mail [manager@unionrestaurant.com](mailto:manager@unionrestaurant.com) today.

Let us plan your next private event; we will exceed your expectations.

Sincerely,

The Staff of Union Bar and Grille

# UNION

BAR AND GRILLE

## Event Brunch Menu

### The Basics

**\$9.95**

### prix fixe brunch

available Saturdays 10am - 3pm &  
Sundays 10am - 11am (not all party sizes may be accommodated)

#### offering:

cinnamon swirl sour cream coffee cake

#### your choice of:

##### chef's special omelet

served with homefries & choice of toast

##### smoked salmon scramble

house cured salmon, crème fraîche, scallions, homefries & choice of toast

##### b-52 french toast

orange marmalade, maple syrup and  
smoked bacon

#### Served with:

a glass of fresh squeezed orange  
or grapefruit juice & house coffee or tea

### morning after cocktails (additional)

#### UNION pimoso

brut sparkling wine, pomegranate purée 10

#### UNION mary

svedka vodka, fresh horseradish 8.5

#### UNION eye opener

chilled espresso, svedka vanilla, kahlua,  
bailey's, godiva chocolate 11

#### sunrise sidecar

brandy, st. germain, orange juice 10

#### add a basket of fresh pastries

with fresh fruit jam and butter (sup\$3.00p)

# Event Brunch Menu

At UNION, we believe variety is the spice of life. We have included below some ideas from our favorite parties past to help inspire you to create your perfect evening. If you have any ideas we have not thought of, please let us know! We would be happy to help make your vision come true.

## The Choices...

### **Brunch** \$ 15.00 p/p

includes a glass of fresh squeezed orange or grapefruit juice & house coffee or tea

(please choose 4)

#### **mushroom & goat cheese omelet**

roasted crimini mushrooms, melted leeks & parsley served with home-fries & toast

#### **chorizo omelet**

spicy sausage, vermont cheddar cheese & scallions served with home-fries & toast

#### **huevos rancheros**

crispy tostada with 2 eggs any style, black beans, cheddar cheese, home-fries & salsa ranchera

#### **UNION eggs benedict\***

canadian bacon, "old bay" hollandaise & home-fries

#### **crisp new england cod cakes\***

2 poached eggs, "old bay" hollandaise & home-fries

#### **b-52 french toast**

orange marmalade, maple syrup & smoked bacon

#### **UNION cobb salad**

grilled chicken breast, apples, roasted tomatoes, bacon & blue cheese with lemon vinaigrette

### **UNION brandt beef hamburger**

roasted garlic, mayonnaise,  
pancetta red onion and mozzarella (\$3 sup.)

### **grilled reuben**

green cabbage slaw, russian dressing, seasoned fries (\$2 sup.)

### **add a basket of fresh pastries**

*with fresh fruit jam and butter* (\$3 sup.)

## **morning after cocktails (additional)**

### **UNION pimoso / mimosa**

brut sparkling wine, pomegranate purée (fresh orange juice) 10

### **UNION mary**

svedka vodka, fresh horseradish 8.5

### **UNION eye opener**

chilled espresso, svedka vanilla, kahlua,  
bailey's, godiva chocolate 11

### **sunrise sidecar**

brandy, st. germain, O.J. 10

## **desserts (select 3 for your menu sup.\$7)**

### **bittersweet chocolate torte**

walnut crust and freshly whipped cream

### **cinnamon apple crostata**

caramel sauce and vanilla bean ice cream

### **vanilla bean panna cotta**

roasted pineapple and passion fruit

### **limoncello sorbet**

meyer lemon syrup, lemon sugar cookie

## **specialty cakes**

Finish the Brunch on a high note with a beautiful and delicious cake provided by award winning **Flour Bakery**. You may also bring your own cake but we do charge a \$2.50 plating charge.

# special event dinner menu starting at \$35.00 per person

## appetizers (select 4 choices for your menu )

tender lettuces cucumber, grape tomatoes, pecorino romano and citrus vinaigrette  
roasted golden chestnut bisque with pancetta, spiced maple butter and green onions  
simmered whitewater mussels with garlic, parsley, olive oil and toasted bread crumbs  
citrus and salt roasted beets with shaved fennel, arugula and ricotta salata

grilled romaine lettuce parmigiano reggiano croutons, white anchovies and caesar dressing (\$1sup)  
spicy tuna tartare with ginger, lemon and chives and fingerling potato chips (\$4 sup)  
seared beef carpaccio with crispy artichokes, arugula, red onion, parmigiano and truffle aioli (\$2 sup)

## pasta appetizer options or as a separate course (11p/p as a separate course)

bucatini carbonara pancetta, black pepper, peas and pecorino romano (\$2 sup)  
sweet corn risotto with fire roasted peppers, imported chorizo and crispy sage (\$2 sup)  
capellini with mussels, clams, garlic, oregano and crushed red chilies (\$3 sup)  
hand rolled potato gnocchi with duck confit, grilled radicchio and blood orange (\$3sup)

## entrees (select 4 choices for your menu )

smoke roasted atlantic salmon fillet with apple butter, parsnips, almonds and braised endive  
pan roasted chicken with chorizo cornbread stuffing, broccoli rabe and smashed garlic jus  
seared hanger steak gorgonzola butter, red wine glaze, roasted potatoes and escarole  
fresh tagliatelle with porcini mushroom cream, swiss chard and truffle oil  
grilled pork rib chop with braised lentils, roasted apples, sage and heirloom squash  
pan roasted haddock with broccolini, smoked shitakes, jasmine rice and roasted garlic broth  
capellini with mussels, clams, garlic, oregano and crushed red chilies  
seared spiced tuna sardinian cous cous, prosciutto, grilled asparagus and charred tomato (\$4 sup)  
grilled beef tenderloin with porcini butter, garlic mashed potatoes and sautéed spinach (\$5 sup)

## dessert includes coffee (select 4 choices for your menu )

bittersweet chocolate torte walnut crust and freshly whipped cream  
cinnamon apple crostata caramel sauce and vanilla bean ice cream  
dark chocolate chip bread pudding espresso anglaise and toasted almond ice cream  
vanilla bean panna cotta roasted pineapple and passion fruit

cappucino and espresso 3.95 pp

## cheese course ( \$16 for each plate)

tasting of artisan cheeses fresh fruit, toasted baguette

## passed hors d'oeuvres

**spicy tuna spring rolls** orange sesame vinaigrette  
**shrimp skewers** citrus-herb marinade  
**steamed chicken dumplings** with ginger soy dipping sauce  
**chicken satay** with peanut dipping sauce  
**mini crab cakes** roasted garlic aioli  
**arancini** fresh mozzarella and roasted tomato vinaigrette  
**grilled zucchini rolls** basil, roasted pepper and fresh ricotta  
**asparagus tempura** chili-garlic dipping sauce  
**roasted flatbread** black mission figs, blue cheese, caramelized onions, walnuts  
**grilled "lollo pop" lamb chop** balsamic marinade ( \$2 sup)  
**grilled hanger steak** red onion marmalade  
**summer bruchetta** heirloom tomato, fresh basil  
**seared beef carpaccio** crostini, black truffle aioli and parmigiano reggiano  
**grilled flatbread with roasted lamb** goat cheese, radicchio, rosemary and balsamic

prices based on 6 pieces per person

choice of 1 \$12

choice of 3 \$ 20

choice of 5 \$25

additional \$3 per person

## stationary hors d'oeuvres

**antipasto**, grilled and marinated vegetables and a fine selection of cured meats \$12 pp

**selection of artisan cheeses**, fresh and preserved fruit, smoked nuts and breads \$10pp

**grilled flat breads** (various selections) \$7pp

**raw bar** oysters, littlenecks, shrimp cocktail and crab claws fiery cocktail sauce \$mp

## beverages

**your signature cocktail** let our mixologists develop your own custom signature cocktail for your event

**bottled sparkling or still waters**

**open bar** (please speak to our event planner for details)

## specialty cakes

finish the evening of on a high note with a beautiful custom made cake by award winning bakery **Flour** (prices vary speak to your event planner for details)

# wine

## Sparkling (for the perfect toast)

N.V. Prosecco, Brut,, <b>Borgo Magredo</b> , Veneto, Italy .....	38
N.V. Sparkling, Brut, <b>Roederer Estate</b> , Anderson Valley, California .....	42
N.V. Champagne, <b>Nicolas Feuillatte 'Cuvée Gastronomie'</b> , France .....	64

## White

2008 Sauvignon Blanc, <b>Chateau Ste. Michelle 'Horse Heaven Vineyard'</b> , WA.....	39
2007 Sauvignon Blanc, <b>Cono Sur</b> , Chile .....	36
2007 Sauvignon Blanc, <b>Stags Leap Cellars</b> , Napa Valley, CA.....	50
2007 Gruner Veltliner, <b>Loimer</b> Kamptal, Austria .....	47
2008 Grüner Veltliner, <b>Leth</b> Steinagrund, Austria.....	45
2008 Chenin Blanc, <b>Mulderbosch</b> , Steen Op Hout, South Africa .....	43
2007 Riesling, <b>Château Ste. Michelle &amp; Dr. Loosen 'Eroica'</b> , Columbia Valley, WA.....	49
2006 Dry Riesling, <b>Slatestone</b> , Mosel-Saar-Ruwer, Germany .....	35
2008 Marsanne, <b>Qupe</b> , Ynez Valley, CA.....	45
2007 Semillon/Sauvignon Blanc/Chardonnay 'Tilly's Vineyard' <b>Henschke</b> Barossa Valley, Australia .....	48
2006 Viognier, <b>Chateau Le Paradou</b> Rhone Valley, FRA .....	35
2007 Le Fils de Gras Moutons, <b>Claude Branger</b> Loire Valley, FRA .....	33
2008 Sancerre, <b>Merlin-Cherrier</b> Loire Valley, FRA.....	58
2007 Sancerre, <b>Lucien Crochet 'Croix du Roy'</b> Loire Valley, FRA .....	66
2005 Pinot Gris 'Reserve', <b>F.E. Trimbach</b> Alsace, FRA .....	51
2007 Pouilly-Fuissé, <b>Château Vitallis</b> Burgundy, FRA .....	50
2008 Vermentino, <b>Guado al Tasso, Antinori</b> Piedmonte, ITA.....	46
2008 Friulano 'Tocai', <b>Bastianich</b> Friuli, ITA .....	44
2008 Torre di Giano [Grechetto / Trebbiano], <b>Lungarotti</b> Umbria, ITA .....	48
2007 Pinot Grigio, <b>Giovanni Puiatti 'Zuccole'</b> Friuli, ITA.....	47
2008 Pinot Grigio, <b>J. Hofstatter</b> Alto-Adige, ITA .....	45
2007 Pinot Grigio, <b>Lungarotti</b> Umbria, ITA .....	37
2008 Gavi di Gavi, <b>La Scolca</b> , Piedmonte, ITA .....	50
2006 Soave Classico, <b>Suavia 'Monte Carbonare'</b> Veneto, ITA .....	60
2006 Chardonnay/Grechetto, 'Castello della Sala Estate' <b>Antinori</b> , Umbria, ITA .....	80
2006 Grecante, <b>Arnaldo Caprai</b> Colli Martani, ITA .....	45
2008 Vernaccia di San Gimignano 'Solatio', <b>Riccardo Falchini</b> Tuscany, ITA.....	32
2007 N.V. Chardonnay 'Grand Ardeche' <b>Louis Latour</b> Burgundy, FRA.....	27
2007 Greco Di Tufo <b>Feudi Di San Gregorio</b> Campania, ITA .....	59
2006 Bourgogne Blanc, <b>Domaine Guy Bocard</b> , Burgundy, FRA.....	65
2007 Chardonnay de Chardonnay, <b>Cave de Lugny</b> Burgundy, FRA.....	33
2007 Bourgogne Blanc <b>Alex Gambal</b> Burgundy, FRA .....	67
2007 Chardonnay, <b>Cambria</b> Santa Maria, CA.....	44
2007 Chardonnay, <b>Michel Schlumberger</b> Napa, CA .....	73
2008 Chardonnay, <b>Au Bon Climat</b> Santa Barbara, CA.....	45
2007 Chardonnay, <b>Dutton Goldfield 'Dutton Ranch'</b> , Russian River Valley, CA .....	80
2007 Chardonnay <b>Hartford Court 'Four Hearts'</b> Russian River Valley, CA .....	76
2007 Chardonnay, <b>Matchbook</b> Dunnigan Hills, Russian river Valley, CA .....	40
2007 Chardonnay, <b>Testarossa 'Castello'</b> , Central Coast, CA .....	65

## Red

### Full Bottles

2007 Pinot Noir, <b>A to Z Wineworks</b> , OR.....	42
2007 Pinot Noir, <b>Cooper Mountain Vineyards</b> Reserve, Willamette Valley, OR.....	54
2006 Pinot Noir 'Fog's Crest', <b>J.Lohr</b> , Monterey, CA.....	58
2007 Pinot Noir, <b>Emeritus Vineyards</b> , Russian River, CA.....	68
2008 Pinot Noir, <b>Balletto Estate</b> , Russian River Valley, CA.....	50
2008 Vin de Pays Rouge "Vaucluse", <b>Domaine Fenouillet</b> , Rhone, FRA.....	25
2005 Vins de Pays Des Côtes Catalanes <b>Calvet-Thunevin</b> 'Cuvée Constance', Languedoc, FRA.....	55
2007 Cerasuolo di Vittoria, <b>Cos</b> , Sicily, ITA.....	82
2006 Côtes-du-Ventoux, <b>Château Pesquié 'Quintessence'</b> , Ventoux-Rhône, FRA.....	53
2005 Côtes-du-Rhône, <b>Domaine de la Janasse</b> 'Terre d'Argile', Rhône Valley, FRA.....	62
2006 Grenache, <b>Terry Hoage Vineyards</b> 'Skins', Paso Robles, CA.....	76
2005 Rhône Blend, <b>Château Ste. Michelle</b> 'Orphelin', Columbia Valley, WA.....	40
2006 Meritage 'Cirque du Vin', <b>Peachy Canyon</b> , Paso Robles, CA.....	38
2006 Petite Sirah, <b>True Grit</b> , Mendocino, CA.....	56
NV6 Meritage, <b>Cain</b> 'Cain Cuvée', Napa Valley, CA.....	65
2007 Merlot, <b>Murphy-Goode</b> , Alexander Valley, CA.....	45
2005 Merlot, <b>Cougar Crest</b> , Walla Walla Valley, WA.....	78
2005 Merlot, <b>Michel Slumberger</b> , Dry Creek, CA.....	70
2006 Zinfandel, <b>Paul Dolan Vineyards</b> , 63% Mendocino County/37% Amador County, CA.....	39
2007 Zinfandel, <b>Peachy Canyon</b> 'Westside', Paso Robles, CA.....	45
2007 Zinfandel, <b>Steele</b> 'Catfish Vineyard', Lake County, CA.....	54
2006 Cabernet Sauvignon, <b>Rock &amp; Vine Cellars</b> 'Three Ranches', North Coast, CA.....	37
2007 Cabernet Sauvignon, <b>Joseph Carr</b> , Napa Valley, CA.....	45
2006 Cabernet Sauvignon, <b>Obsidian Ridge</b> , Red Hills Lake County, CA.....	64
2006 Cabernet Sauvignon, <b>Niner</b> , Paso Robles, CA.....	52
2007 Cabernet Sauvignon, <b>Justin</b> , Paso Robles, CA.....	66
2005 Cabernet Sauvignon, <b>Jordan</b> , Alexander Valley, CA.....	95
2005 Cabernet Sauvignon, <b>Volker-Eisele</b> , Napa Valley, CA.....	93
2007 Syrah, <b>Shooting Star</b> , Lake County, CA.....	37
2007 Barbera D'Alba 'Ruvei', <b>Marchesi di Barolo</b> , Piedmont, ITA.....	40
2007 Valpolicello, <b>Corte Rugolin</b> , Veneto, ITA.....	42
2005 Casetta, <b>Albino Armani</b> 'Foja Tonda', Vallagarina, ITA.....	39
2007 Chianti Classico, <b>Antinori</b> 'Peppoli Estate', Tuscany, ITA.....	58
2006 Valtellina Superiore, <b>Nino Negri</b> 'Quadrio', Lombardy, ITA.....	52
2007 Montepulciano d'Abruzzo, <b>Cataldi Madonna</b> , Abruzzi, ITA.....	44
2003 Primitivo, <b>Tormaresca</b> 'Torcicoda', Puglia, ITA.....	40
2007 Aglianico, <b>Terredora di Paolo</b> , ITA.....	40
2005 Il Colorino <b>La Spinetta</b> Piedmonte, ITA.....	65
2007 Nebbiolo Langhe, <b>La Spinetta</b> , Piedmonte, ITA.....	65
2008 Vin de Pays Rouge, <b>Chateau de Peyrassol</b> , Provence, FRA.....	35
2006 Châteauneuf-du-Pape, <b>Domaine Monpertuis</b> 'Cuvée Classique', Rhône, FRA.....	96
2005 Margaux, <b>Château Clairfont</b> , Bordeaux, FRA.....	89
2004 Rioja, <b>Faustino V</b> Reserva, Oyón, Spain.....	45
2008 Tempranillo, <b>Barco de Piedra</b> , Ribera del Duero, Spain.....	41
2008 Garnacha/Tempranillo/Syrah/Cabernet Sauvignon, <b>Ludovicus</b> , Terra Alta, Spain.....	39
2008 Shiraz, <b>Layer Cake</b> , Australia.....	35
2008 Malbec, <b>Crios</b> , Mendoza, Argentina.....	37
2007 Malbec, <b>Catena</b> , Mendoza, Argentina.....	48
2007 Malbec, <b>Tikal</b> 'Amorio', Altos De Mendoza, Argentina.....	63
2006 Carmenere, <b>Cono Sur</b> , Chile.....	20
2004 Shiraz, <b>The McRae Wood</b> , Clare Valley, Australia.....	75
2008 Grenache/Mataro/Shiraz, <b>Torbreck 'Cuvée Juveniles'</b> , Barossa Valley, Australia.....	54

## Special Requests

Priced on request

custom floral arrangements, linens, music, special china, glassware, silverware and valet parking are all available