



THE UNION LEAGUE OF PHILADELPHIA



# Buffet Luncheons

25 GUEST MINIMUM

## FOUNDERS BUFFET

Union League House Salad

Roasted French Cut  
Chicken Breast  
Lemon and Herbs

Grilled Salmon Medallion  
Vermouth Dill Nage

Broccoli and Shaved Carrots  
Fingerling Potatoes  
with Roasted Peppers & Shallots

Chef's Choice  
Seasonal Desserts  
Fresh Fruit

### ALTERNATIVE ENTREES:

Seared Swordfish  
Pineapple Mojo

Braised Short Rib  
Cabernet Sauce

Farfalle Pasta  
Arugula, White Beans  
Charred Tomato Marinara

## ALL BUFFETS INCLUDE

Freshly Brewed Ellis® Coffee  
Assorted Mighty Leaf® Teas

Freshly Brewed  
Mighty Leaf® Ice Tea

**Upon Request**

## THE DELI

Tomato Bisque, Basil Focaccia

Union League House Salad

Baked Virginia Ham  
Roast Beef, Turkey Breast  
Salami, Tuna Salad

Swiss and American Cheeses  
Lettuce, Tomato, Onion

Pickles, Mayonnaise, Creamy  
Horseradish, Mustard

Hot and Sweet Peppers  
Potato Chips

Fresh Selection of Breads  
Chef's Choice Seasonal  
Desserts  
Fresh Fruit

## SEASONAL SALADS

### January – March

Campanelle Pasta  
Curried Cauliflower, Parsley  
Pickled Red Onions, Carrots  
Orange Vinaigrette

### April - June

Farfalle Pasta  
Golden Beets, Peas  
Thyme Roasted Tomatoes  
Parsley Vinaigrette

### July - September

Ditalini Pasta  
Maitake Mushrooms  
Haricot Vert, Pickled Peppers  
Thyme Vinaigrette

### October - December

Rotini Pasta  
Pearl Onions, Roasted Squash  
Napa Cabbage, Parsley  
Oil & Vinegar

## GOURMET SANDWICHES

Black Bean & Pineapple Salad  
Chipotle Vinaigrette  
Cucumber & Red Onion in  
Dill Sour Cream  
Napa Cabbage with  
Pickled Ginger Vinaigrette  
Chef's Choice Seasonal  
Miniature Desserts

Please select **THREE** of the  
following Sandwiches:

Prosciutto with Fontina and Fig  
Jam on Ciabatta Roll

Turkey Breast  
Pickled Red Onion, Manchego  
Herbed Whole Grain Mustard  
Challah

Italian Hoagie

Chicken Salad  
Raisin Walnut Bread

Marinated Fresh Mozzarella  
Sundried Tomato Aioli  
Lettuce, Red Onion  
Focaccia

Roast Beef  
Horseradish Aioli, Swiss Cheese  
Shaved Lettuce, Baguette

Roasted Eggplant  
Feta, Pickled Carrot Ribbons  
Micro Greens, Grilled Pita

Lettuce & Tomato  
Sweet & Sour Bacon Jam  
Country White



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# *Small Buffet Luncheons*

**25 GUEST MAXIMUM OR LESS**

## **SOUP AND SALAD**

Tomato Bisque, Basil Focaccia

Caesar Salad, Parmesan Cheese

Caesar Dressing, Croutons

Grilled Chicken Breast and Grilled Salmon Medallion

Seasonal Pasta Salad

**JANUARY-MARCH:** Campanelle Pasta, Curried Cauliflower, Pickled Red Onions, Parsley, Carrots, Orange Vinaigrette

**APRIL-JUNE:** Farfalle, Golden Beets, Thyme Roasted Tomatoes, Parsley Vinaigrette

**JULY-SEPTEMBER:** Ditalini, Maitake Mushrooms, Haricot Vert, Pickled Peppers, Thyme Vinaigrette

**OCTOBER-DECEMBER:** Rotini, Pearl Onions, Roasted Squash, Napa Cabbage, Parsley, Oil & Vinegar

Assorted Rolls

Chef's Choice Seasonal Desserts

Fresh Fruit

## **WRAP LUNCH BUFFET**

*For Groups of 25 Guests or Less*

Mixed Greens Salad, House Vinaigrette

Please select **THREE** of the  
Following Wraps:

Fresh Mozzarella

Tomato, Cucumber & Red Onion Salad

Balsamic Drizzle

Roast Beef

Chimichurri, Queso Fresco

Tuna Salad

Hoagie Wrap

Lettuce, Tomato, Onion, Oregano

Marinated Artichokes

Pickled Red Onion, Lettuce, Tomato, Tapenade

Corned Beef Special

Turkey BLT

Garlic Herb Mayonnaise

Marinated Grilled Chicken

Fresh Mozzarella, Tomato, Balsamic Drizzle

Zaatar Roasted Eggplant

Feta, Onion, Tomato, Lettuce, Hummus

Potato Chips

Chef's Choice of Seasonal Desserts

Freshly Brewed Ellis® Coffee, Decaffeinated Coffee and Assorted Mighty Leaf® Teas

Freshly Brewed Iced Tea (Upon Request)

*All Prices are subject to a 20% Service Charge and 8% Sales Tax*