

# PUEBLO UNION DEPOT

## IN HOUSE CATERING SERVICE

### Dinner Buffet Entrees

*One Entrée: \$20.99 Per Person Two Entrees: \$23.99 Per Person*

*Plated Entrees Additional \$3.00 Per Person*

ENTREES INCLUDE FRESH GREEN SALAD WITH DRESSING

ROLLS AND BUTTER

ICED TEA AND COFFEE



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*Prices Subject to 20% Service Charge and 7.6% Sales Tax and Are Subject to Change Without Notice*

# Beef and Pork

## Roast Baron of Beef

Prime Cut of Beef Roasted to Perfection Served with Au Jus and Horseradish Sauce

## Beef Barciòle

Thin Sliced Sirloin Stuffed With Prosciutto and Cheeses Topped With Marinera Sauce

## Honey Glazed Ham

Hand Carved with a Honey and Brown Sugar Glaze and a Touch of Cinnamon

## Broiled Sirloin Steak

Served with Bleu Cheese Butter

*Additional \$2.00 Per Person*

## Prime Rib

Served with Horseradish Sauce and Au Jus

*Additional \$3.00 Per Person*

## Broiled Ribeye Steak

Served with Red Chili or Balsamic Glaze

*Additional \$3.00 Per Person*

## Rustic Pork

With A Fresh Garden Sauce



# *Chicken*

## *Hazelnut*

Breaded and Deep Fried Chicken Breast Finished with a Fresh Vegetable Hazelnut Sauce

## *Parmesan*

Select Herbs, Garlic and Cheese Then Baked to a Light Golden Crisp

## *Borsan*

Herb and Spinach Stuffing with Provolone and Borsan Cheese, Topped with Sweet Red Pepper Sauce

## *Toasted Almond*

Breaded and Deep Fried Chicken Breast with Mushrooms, Amaretto, Herbs and Cream

## *Sir Lanken Chicken With Curry*

Broiled and Topped with Curry Sauce

## *Roasted Romano*

Seasoned with Herbs, Romano Cheese; Finished with a Sundried Tomato, White Wine Mushroom Sauce

## *Vera Cruz*

Broiled with Fresh Mild Anaheim Chili, Cream, Roasted Garlic and Jalapeno Jack Cheese

## *Cordon Bleu*

Stuffed with Smoked Ham and Swiss Cheese; Breaded with Crispy Panko Bread Crumbs and Deep Fried  
Topped with a Chive and Garlic Sauce



# *Seafood and Pasta*

## *Spicy Teriyaki Salmon*

Lightly Topped with Teriyaki Glaze and Baked

## *Tossed Bowtie Pasta*

Grilled Chicken Breast Mixed with Sundried Tomato, Mushroom, Green Onion, Garlic and Cream

## *Tortellini with Grilled Chicken*

Tossed with Fresh Mushrooms in a Creamy Gorgonzola Cheese Sauce

## *Penne Pasta with Meatballs and Sausage*

Homemade Meatballs with a Homemade Sauce from Chef Don's Family

## *Italian Stuffed Shells*

Filled with a Blend of Cheeses and Herbs and Topped with Homemade Sauce

## *Tuscan Broiled Salmon*

Saute of Fresh Vegetables Finished With Fresh Basil & Garlic Cream

## *Shrimp Polermo*

Tossed Pappardelle Pasta, Shrimp, Peas, Carrots, Spinach & Roasted Red Pepper Sauce



## *Specialty Items*

### *Asian Chicken or Pork*

Stir Fry Chicken or Pork Tossed with Fresh Vegetables and Finished with Hoisin and Plum Sauce

### *Chicken Curry*

Sauted Breast of Chicken with Select Fresh Vegetables Finished with Curry and Coconut Milk  
Served with Naan

### *Chicken Enchiladas*

Hand Rolled Chicken Enchiladas, Spanish Rice, Refried Beans, Green Chili and Tortillas

### *Roast Turkey*

Served with Traditional Stuffing and Cranberries

Or

Served with Mashed Potatoes and Green Chili



# Sides

*Choose One*

## Potatoes

Scalloped with Bleu Cheese &  
Green Onion  
Scalloped  
Roasted Rosemary  
Baked  
Garden Mashed  
Roasted Yams

Mashed  
Roasted Garlic  
Horseradish Mashed  
Garlic Mashed  
Cheddar Mashed  
Parmesan Crusted

## Rice

Pilaf  
Mushroom Pilaf  
Saffron Cous Cous with Pine Nuts

Pablano  
Risotto with Sweet Red Pepper  
Red Beans and Rice

*Choose One*

## Vegetables

Green Bean Almondine  
Pan Seared Sweet Baby Carrots  
Honey Glazed Carrots  
Roasted Green Beans with Cashews  
Baked Fresh Cauliflower with  
Asiago Crumble

Steamed Baby Peas with Garlic Butter  
Corn with Sweet Red Pepper  
Steamed Broccoli with Cheese  
Saute of Squash and Red Pepper with  
Garlic and Parmesan Cheese