

IN HOUSE CATERING SERVICE Dinner Buffet Entrees

One Entrée \$26.99 Per Person Two Entrees \$29.99 Per Person

Vegetarian, Vegan and Gluten Free Options Available Upon Request

Entrees Include Fresh Green Salad with Dressing Rolls and Butter Iced Tea and Coffee



132 W. B. Street Pueblo, Colorado 81003 719-544-0020 <u>www.pueblouniondepot.com</u> <u>uniondepot@comcast.net</u> Prices Subject to 20% Service Charge and 7.6% Sales Tax and Are Subject to Change Without Notice



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

Beef Barcíole 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

Príme Ríb

Served with Horseradish Sauce and Au Jus Additional \$4.00 Per Person

Broiled Ribeye Steak Served with Red Chili or Balsamic Glaze

Additional \$3.00 Per Person



Chicken

Hazelnut

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

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

Pícatta

Breaded and Served with Sundried Tomato, Peppercorns, Mushrooms and White Wine Bechamel

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

Spícy Teríyakí Salmon Lightly Topped with Teriyaki Glaze and Baked

Tossed Bowtie Pasta

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

Tortellíní with Grilled Chicken

Tossed with Fresh Mushrooms in a Creamy Gorgonzola Cheese Sauce

Tuscan Broiled Salmon

Filled with a blend of cheeses and Herb and topped with Homemade Sauce

Shrimp Polermo

Tossed Parpadell Pasta, shrimp, Peas, Carrots, Spinach & Roasted red Pepper Sauce

Chicken Parmesan

Breaded Chicken Breast Covered in Red Sauce and Mozzarella & Parmesan Cheese Served with Pasta



Specialty Items

Asían Chícken 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 0r 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 Garlíc Horseradish Mashed Garlíc Mashed

Pílaf Mushroom Pílaf Saffron Cous Cous with Pine Nuts Cheddar Mashed Parmesan Crusted

Ríce

Pablano Risotto with Sweet Red Pepper Red Beans and Rice

Choose One

Vegetables

Green Bean Almondíne 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

2025