

PUEBLO UNION DEPOT

IN HOUSE CATERING SERVICE

Dinner Buffet Entrees

One Entrée \$27.49 Per Person Two Entrees \$30.49 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*



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

Beef and Pork

Roast Baron of Beef

Prime Cut of Beef Roasted to Perfection Served with Au Jus and Horseradish Sauce
Carving Station Fee: \$100 (50-150 persons). \$150 (above 150 persons)

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 \$3.00 Per Person

Prime Rib

Served with Horseradish Sauce and Au Jus with Carving Station
Additional \$5.00 Per Person

Broiled Ribeye Steak

Served with Red Chili or Balsamic Glaze
Additional 4.00 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

Picatta

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

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

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

Asian Chicken or Pork

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

Chicken Curry

Sauteed 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*