



DINING GUIDE

THE UNION KITCHEN Towne Lake





The perfect UNION of good friends and great food!

Thank you for considering THE UNION KITCHEN on Towne Lake to host your upcoming event. We are pleased to offer our patio and semi - private dining space, along with a variety of menu and service options. You will find this information in the attached Banquet Packet.

In keeping with Paul Miller's vision of **"The Perfect Union of Good Friends and Great Food,"** our staff is dedicated to providing you and your guests with an ultimately positive and memorable experience by offering outstanding food, coupled with excellent service.

If you have any questions, please don't hesitate to contact us. We look forward to serving you.

All my best,

Anthony Messina

gm.cypress@theunionkitchen.com

Towne Lake

832.653.7278

9955 Barker Cypress
Suite 104

www.theunionkitchen.com





Hors d'oeuvres

Priced per piece. 20 pieces per order

Caprese Salad Tartlette	\$60
Voo Doo Balls	\$60
Miniature Crab Cake	\$80
Salmon Croquette	\$80
Grilled Marinated Beef Kabob	\$80
Pork Carnitas Egg Rolls	\$80
Chicken Satay with Asian Vinaigrette	\$80

Platters

Each serves 20 guests

Assorted Domestic and Imported Cheese Display	\$90
Vegetable Crudit� with House Made Dips (GF)	\$60
Pepper Calamari	\$60 m
Artichoke Spinach Dip	\$60
Goat Cheese Dip with Bacon Jam and Crostinis (V)	\$55



Cypress

Entrée Selections

Grilled Chicken and Avocado Sandwich

*Served on a Sweet Sourdough Bun
with Tomato, Red Onion, Bacon,
Mayo and Swiss cheese*

The Union Burger

*Topped with Sharp Cheddar, Swiss, Smoked
Bacon and A-1 Aioli on a
Sweet Sourdough Bun with Onion strings*

Doris' Spring Salad

*Mixed Greens, Mandarin oranges,
strawberries, apples, candied pecans, feta,
garbanzo beans, blueberry vinaigrette*

Grilled Salmon Salad

*Grilled salmon over a blend of mixed field
greens, crisp romaine lettuce, cherry
tomatoes, shaved red onions, garbanzo
beans, Feta cheese, tossed in a fresh dill
white balsamic vinaigrette.*

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake**

\$24 per person*

* Available for Lunch Only



Boat View

Starter Selections

Farmer's Market Soup

The Union Kitchen Salad

*Spring Mix, Carrots, Cucumbers,
Tomatoes and Croutons with White Balsamic
Vinaigrette*

Entrée Selections

Grilled Chicken and Avocado Sandwich

*Served on a Sweet Sourdough Bun
with Tomato, Red Onion, Bacon,
Mayo and Swiss cheese*

The Union Burger

*Topped with Sharp Cheddar, Swiss, Smoked
Bacon and A-1 Aioli on a
Sweet Sourdough Bun with Onion strings*

Doris' Spring Salad

*Mixed Greens, Mandarin oranges,
strawberries, apples, candied pecans, feta,
garbanzo beans, blueberry vinaigrette*

Grilled Salmon Salad

*Grilled salmon over a blend of mixed field
greens, crisp romaine lettuce, cherry
tomatoes, shaved red onions, garbanzo
beans, Feta cheese, tossed in a fresh dill
white balsamic vinaigrette.*

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake**

\$29 per person*

* Available for Lunch Only



The Green

Starter Selections

Farmer's Market Soup

Caesar Salad

Romaine Hearts tossed with Caesar Dressing, Croutons and lightly dusted with Parmesan

Entrée Selections

Chimichurri Steak

Marinated Hanger steak, white cheddar jalapeno grits and seasonal vegetables

Miller's Meatloaf

Topped with madeira sauce, served with whipped potatoes, green beans, and Texas toast

Chicken Picatta

Mushrooms, tomatoes, artichokes, capers, white wine pan sauce over linguine

Doris' Spring Salad

Mixed Greens, Mandarin oranges, strawberries, apples, candied pecans, feta, garbanzo beans, blueberry vinaigrette

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake**

\$38 per person*

* Available for Lunch Only



The TUK

Starter Selection

Fresh Fruit

Entrée Selections

Traditional Benedict

Canadian Bacon, Poached Eggs & Hollandaise Sauce on English Muffins and served with Potato Hash

Chef's One Hot Mess

Country Biscuit, Scrambled Eggs, Breakfast Sausage, Applewood Bacon, Shredded Cheddar, Diced Roma Tomatoes, Green Onions

Garden Omelet (V)

Sautéed Mushrooms, Shallots, Roma Tomatoes and Herbs folded with Avocado & Swiss Cheese

Fried Chicken & Biscuits

Buttermilk Fried Chicken Breast served over House Prepared Biscuit, Potato Hash, Scrambled Eggs and topped with Sausage Gravy

Crab & Spinach Omelet

Sautéed Spinach, Texas Blue Lump Crabmeat and Swiss Cheese

Dessert

Two Beignets per guest

\$25 per person*

* Available for Brunch Only



Lakeside

Starter Selections

Farmer's Market Soup

Caesar Salad

Romaine Hearts tossed with Caesar Dressing, Croutons and lightly dusted with Parmesan

Entrée Selections

Grilled Salmon Salad

Grilled salmon over a blend of mixed field greens, crisp romaine lettuce, cherry tomatoes, shaved red onions, garbanzo beans, Feta cheese, tossed in a fresh dill white balsamic vinaigrette.

Parmesan Crusted Chicken

Pan seared, served over Linguini with Suga Rosa Sauce

Shrimp & Jalapeno Smoked Gouda Grits

Blackened Shrimp, andouille sausage, served in Cajun NOLA pan gravy

The Union Burger

Topped with Sharp Cheddar, Swiss, Smoked Bacon and A-1 Aioli on a Sweet Sourdough Bun with Onion strings

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake**

\$35 per person



Boardwalk

Starter Selections

Farmer's Market Soup

The Union Kitchen Salad

Spring Mix, Carrots, Cucumbers, Tomatoes and Croutons with White Balsamic Vinaigrette

Entrée Selections

Chicken Picatta

Mushrooms, tomatoes, artichokes, capers, white wine pan sauce over linguine

Honey Siracha Salmon

Citrus Honey Glaze, Seasonal Vegetables, Coconut Ginger Rice

Peggy's Scallops

Pan Seared and served over Parmesan Risotto, Citrus Cream Sauce and Baby Bok Choy

The Union Meatloaf

Homemade Meatloaf over Texas Toast, Mashed Potatoes and Caramelized Onions topped with a Brown Mushroom Gravy

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake
Lava Cake Brownie**

\$40 per person



Tuckerton

Starter Selections

Farmer's Market Soup

The Union Kitchen Salad

*Spring Mix, Carrots, Cucumbers,
Tomatoes and Croutons with White Balsamic
Vinaigrette*

Entrée Selections

Surf & Turf

*Steak Medallions "Oscar"
Topped with Lump Crab & Bearnaise Sauce
over Parmesan Risotto*

Jumbo Fried Shrimp

*Served with our Famous Truffle Fries
Along with our homemade Tartar and
Cocktail sauce*

Honey Siracha Salmon

*Citrus Honey Glaze, Seasonal Vegetables,
Coconut Ginger Rice*

Tyler's Chicken

*Grilled Chicken, garlic infused oil, basil, sun-
dried tomato cream over fettuccini*

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake
Lava Cake Brownie**

\$49 per person



Caldwell

Soup Selections

Farmer's Market Soup

Spanish Pardina Soup

*Braised Lentils married with
Herbs and Vegetables*

Salad Selections

The Union Kitchen Salad

*Spring Mix, Carrots, Cucumbers,
Tomatoes and Croutons with
White Balsamic Vinaigrette*

Caesar Salad

*Romaine Hearts tossed with
Caesar Dressing, and Croutons*

Entrée Selection

Blackened Chicken

*Papaya salsa, Citrus lemon butter
Served with Coconut Ginger Rice and
Sautéed Vegetables*

Peggy's Scallops

*Pan Seared and served over Parmesan
Risotto, Citrus Cream Sauce
and Baby Bok Choy*

Surf & Turf

*Steak Medallions "Oscar"
Topped with Lump Crab & Bearnaise Sauce
over Parmesan Risotto*

Shrimp & Jalapeno Smoked Gouda Grits

*Blackened Shrimp, andouille sausage,
served in Cajun NOLA pan gravy*

Dessert Selections

**Cinnamon Bread Pudding
New York style Cheesecake
Lava Cake Brownie**

\$58 per person



The Union Kitchen Young Adult Menu

Entrée selections

Union Chopped Salad & Chicken

Union Chopped Salad Chopped field greens, bleu cheese, Roma tomatoes, scallions, chopped bacon, white balsamic vinaigrette

The New Union Burger

Our classic burger with cheddar, Swiss, applewood bacon, A-1 aioli, onion strings on a sweet sourdough bun

Margherita Pizza

Fresh mozzarella, shredded mozzarella, parmesan cheese, basil pesto, fresh tomato slices, fresh basil

Tyler's Chicken Pasta

Grilled chicken, garlic-infused oil, basil, sun-dried tomato cream, fettuccine

Sarah's Pepperoni Pizza

with mozzarella & parmesan

Dessert

Lava Cake Brownie with Vanilla Ice Cream & Chocolate Syrup

Beverage selections

Iced tea or soft drinks

\$30.00 per person, 20% gratuity \$6.00 and 8.25% sales tax \$2.48=\$38.48 per person



Towne Lake Dining Guide

Event guidelines

Food and beverage sales tax 8.25%

Gratuuity 22%

Semi - Private Dining Room Food & Beverage Minimums

Lunch - \$500 Monday thru Friday

Brunch - \$2000 Saturday & Sunday

Dinner - \$1000 Sunday thru Thursday

\$3500 Friday & Saturday

The food & beverage minimums do **not** include sales tax or gratuity

Deposit

Deposit is required to hold Semi - Private Dining Room

Deposit is 50% of total estimated package choice

Deposit is form of Gift Card purchased, applied to balance of event

Private event is one check, no separate checks

Cancellations

Event confirmed 5 days prior to date

No refunds on Gift Card purchased for deposit

Decorations

Not allowed: glitter, confetti, open flames

Access to Semi - Private Dining Room 30 minutes prior to event time

Decorations removed at end of event

Accommodations

Semi - Private Dining Room – maximum 32 guests