

CATERING MENU



EVENTS@USPBL.COM

BRUNCH

Packages priced per person. Packages served with Coffee, Tea, & Orange Juice. All parties subject to a 20% service charge and 6% sales tax. Upgrades require a 10 guest minimum, priced per person. A La Carte items serve 12 guests.

PACKAGE OPTIONS

Classic Package **\$23**

Farm Fresh Scrambled Eggs, Bistro Homefries, Maple Smoked Pork Sausage, Belgian Waffle, Fresh Fruit Tray

Farmers Package **\$28**

Farmers Scrambled Eggs, Biscuits & Sausage Gravy, Country Ham, Hickory Bacon, Buttermilk Silver Dollar Pancakes, Bistro Homefries, Fresh Fruit Tray

Hybrid Package **\$38**

Mini Monte Cristo (Gruyere, Berry Compote, Ham, Gourmet Sweet Roll), Raclette Scrambled Eggs with Fresh Thyme, Shrimp & Grits, Maple Fried Chicken & Waffles, Bistro Homefries, Maple Smoked Pork Sausage, Fresh Fruit Tray, Complimentary Mimosa for each Guest



UPGRADES

Waffle Bar **\$11**

Fresh Berries, Apple Topping, Strawberry Topping, Nuts, Whipped Cream, Chocolate Chips, Peanut Butter Chips, Bacon Bits, Butter, Syrup, Cereal Toppings

Parfait Bar **\$10**

Vanilla Yogurt, Granola, Honey, Fresh Berries, Dried Fruit, Nuts, Chocolate Chips, Cereal Toppings

Bloody Mary Bar **\$15 (one hour)**

Vodka, Bloody Mary Mix, Pickled Veg, Bacon, Salami, Cubed Cheeses, Various Hot Sauces & Seasonings, Celery
(\$8 per person each additional hour)

Mimosa Bar **\$15 (one hour)**

Fresh Berries, Fresh Mint, Assorted Juices, Champagne
(\$8 per person each additional hour)

Continental Bar **\$10**

Assorted Breakfast Pastries, Muffins, Bagels, Cream Cheese, Jams, Fresh Fruit, Coffee, Tea, Juice
(Upgrade to Smoked Salmon Spread: Fresh Dill, Lemon, Capers, Cucumbers, Tomatoes, Red Onions - \$8 per person)

Omelet Station **Chef Station***

Farm Fresh Eggs, Egg Whites, Cheddar Jack, Feta & Swiss Cheese, Mushrooms, Spinach, Plum Tomatoes, Broccoli, Bell Peppers, Onions, Crispy Bacon, Ham, and Turkey

**Chef Station: \$20 per person for groups under 50. Additional \$9.95 per person for parties above 50. Chef staffing fee of \$100 for two chefs. Additional \$50 staffing fee per 25 guests above 50.*

International Coffee Package **\$10**

Flavored Creamers & Syrups, Cinnamon, Whipped Cream, Sweeteners, Cookie Stirrers, Marshmallows, Gourmet Chocolates

BRUNCH

All parties subject to a 20% service charge and 6% sales tax for food and beverage. A La Carte items serve 12 guests.

A LA CARTE

French Toast Sticks	\$36
Waffles	\$48
Biscuits & Gravy <i>(Vegetarian upon request)</i>	\$72
Sausage <i>(Vegetarian upon request, upcharge \$2)</i>	\$60
Scrambled Eggs	\$45
Bistro Homefries	\$45
Creamy Cheddar Grits	\$40
Southern Style Shrimp & Grits	\$85
Mac & Cheese	\$65
Chicken Tenders	\$65
Silver Dollar Pancakes	\$40
Mini Quiche <i>(Vegetarian options available)</i>	\$65
Bloody Mary Sliders <i>(Beef, Monterey Jack, Bacon, Bloody Mary Sauce)</i>	\$65
Bourbon Brown Sugar Glazed Salmon	\$95



BEVERAGES

NON-ALCOHOLIC

Unlimited Soft Drink, Coffee & Tea **\$6/person**

BY CONSUMPTION

House wine, Domestic Draft Beer, Well Cocktail **\$8/drink**

Premium Wine, Domestic & Craft Beer, Premium Cocktail **\$10/drink**

PREMIUM PACKAGE

Premium Wine Selections **\$10/person, 1 hour**
Domestic & Craft Beer
Premium Cocktail
(\$8/per person for each additional hour)



LUNCHEON



Packages are priced per person. Based on one hour of service. Minimum of 10 guests. Packages include coffee, tea, juice, and soda. All parties subject to a 20% service charge and 6% sales tax on food & beverage.

PACKAGE OPTIONS

Traditional Package **\$25**

Mini Gourmet Sandwiches, Antipasta Salad, Vegetable Crudit , Chips

Light Package **\$20**

Charcuterie, Cheese & Crackers, Vegetable Crudit , Buttermilk Ranch Dressing, Fresh Seasonal Fruit

Mediterranean Package **\$30**

Chicken Shawarma, Beef Shawarma, Grilled Pita Bread, Hummus, Tabbouleh, Toum, Pickled Vegetables, Fattoosh Salad
(Vegetarian Options: Grilled Vegetarian Mezze, Falafel)

A LA CARTE OPTIONS

Fruit & Cheese Platter **\$7.50**

Vegetable Crudit  **\$7.50**

Assorted Cheese & Charcuterie Board with Crackers & Crostini **\$8.50**

Assorted Dessert Bar Tray **\$4.99**

BEVERAGES

Assorted Beer or Seltzer **\$5 ea.**

Assorted Soft Drinks **\$3 ea.**

Bottled Water 16 oz. **\$4 ea.**

House Wine **\$28/bottle**

Sparkling Wine, Chardonnay, Cabernet, Pinot Grigio, Merlot

Fresh Fruit Juice **\$10/carafe**



DINNER BUFFET



Dinner Buffet Packages are priced at \$35 per person. All buffet dinners include: House Salad, Entrée Buffet (with Rolls & Butter, Protein, Vegetable, Starch, and Pasta), Assorted Cookies and Brownies, Unlimited Water, Soft Drink, Lemonade, Coffee, and Tea. Add an additional Protein Entrée for \$12 per person.

ENTRÉE SELECTIONS

Braised Short Ribs *(add \$8/per person)*

Boneless Short Ribs, Port Wine Veal Demi-Glace

Roasted Sirloin, Port Wine Veal Demi-Glace *(add \$8/per person)*

Chicken Piccata

Chicken Cutlets, White Wine, Lemon, Capers, Artichoke Ragout

Colossal Shrimp Scampi

Atlantic Shrimp, Garlic, Shallot, White Wine & Butter, Blistered Cherry Tomatoes, Pepperoncini

Chicken Marsala

Crispy Pan Fried Chicken Cutlets, Shallot and Porcini Ragout, Marsala Cream

Summer Vegetable Stack

Layered Grilled Portobello Mushroom, Eggplant, Zucchini Squash, Balsamic Glaze

Eggplant Parmesan

Crispy Pan Fried Eggplant, Marinara, Shaved Parmesan, Olive Oil, Fresh Basil

Bourbon Brown Sugar Glazed Salmon

Marinated Pacific Salmon, Bourbon Glaze Reduction, Scallions

Roasted Pork Loin

Honey & Garlic Glazed Pork Loin, Fresh Thyme and Parsley



A 20% service charge plus a 6% sales tax will be added to all food and beverage charges.

DINNER BUFFET



VEGETABLE

Grilled Asparagus

Maple Glazed Carrots

Haricots Verts

Herb Butter, Salt & Peppercorn, Shallot & Garlic, Toasted Sliced Almonds

Spring Medley

Zucchini, Squash, Bell Pepper, Red Onion, Carrot

Broccolini

Roasted with Lemon Zest, Garlic

STARCHES

Garlic Mashed Potatoes

Roasted Potatoes

Garlic, Fresh Herbs, Butter, Seasonal Potato

Sweet Potato Mash

Brown Sugar, Butter, Candied Pecans

Rice Pilaf

Mushroom Risotto (add \$3 per person)



PASTA

Carbonara

Lardons, Shaved Parmesan, Cherry Tomatoes, Peas, Red Pepper Flakes

Penne Primavera

Spring Vegetable Medley, Olive Oil, Shaved Parmesan

Tortellini Alfredo

Parmigiano Reggiano Tortellini, Blistered Heirloom Tomatoes, Sweet Basil

Mostaccioli

Tomato Sauce, Basil, Fresh Mozzarella

Baked Macaroni & Cheese

Four-Cheese Mornay, Cavatappi, Toasted Panko Parmesan



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A LA CARTE



A LA CARTE APPETIZERS

All parties subject to a 20% service charge and 6% sales tax for food and beverage.

5 Appetizers **\$16 per person**
(\$24/per person for cocktail hours over 2 hours)

8 Appetizers **\$22 per person**
(\$33/per person for cocktail hours over 2 hours)

12 Appetizers **\$28 per person**
(\$40/per person for cocktail hours over 2 hours)



COLD HOR D'OEUVRES

Tuscan Bruschetta - Baguette, Tomato, Basil, Garlic, Balsamic Glaze

Artichoke Antipasto Bruschetta - Baguette, Marinated Artichokes, Olives, Peppers, Feta

Ceviche *(add \$2 per person)* - Crostini, Citrus Marinated Shrimp, Cilantro

Smoked Whitefish - Crostini, Smoked Whitefish Spread, Lemon Zest, Fresh Dill

Heirloom Stuffed Peppers - Pork Belly, Chevre, Fresh Herbs *(Vegetarian option available)*

Caprese Skewer - Fresh Basil, Mozzarella, Tomato, Balsamic Glaze



HOT HOR D'OEUVRES

Smoked Brisket Crostini *(add \$2 per person)*

Vegetable Spring Roll, Mae Ploy Glaze

Seared Pork Dumplings, Chili Garlic
(Vegetarian option available on request)

Bang Bang Shrimp *(add \$3 per person)*

Bourbon Braised Meatball

Pulled Pork Slider - Season Smoked Pork, Sweet Honey BBQ Sauce, Sweet Brioche Bun

Cheese Burger Sliders - Thousand Island, Pickle, Onion, Cheese

Bavarian Pretzel Bites - Butter Fried Bavarian Pretzel Rounds tossed in Coarse Ground Kosher Salt

Fried Cheese Ravioli - Marinara Sauce

Mini Corn Dog

Mushroom Tart - Porcini Mushroom, Shallot, Feta, Phyllo

Crab Louie - Lump Crab, Cream Cheese, Green Onions served in Canape. Served hot or cold.
(add \$3 per person)

A LA CARTE



Upgrades are priced per person. A 20% service charge and 6% sales tax will be applied.



UPGRADES

Grazing Table **\$30**

Table-scape includes greenery, gourmet cheese selections, charcuterie meats, dried fruit, nuts, and pickled assortments, as well as seasonal fresh fruit and crudités, dips, spreads, jams and artisanal crackers and bread

Detroit Coney Station **\$12**

Hotdog, Coney Chili, Onions, Cheese, Mustard, Sauerkraut, Chips

Trio Dip Station **\$17**

Spinach Artichoke Dip, Buffalo Chicken Dip, Queso Fundido, Tortilla Chips, Warm Pita

Ballpark Fair **\$22**

Popcorn, Roasted Peanuts, Cracker Jacks, Cotton Candy, Mini Corn Dog, Bavarian Pretzels with Cheese, Cheese Burger Sliders

Dessert Display **\$20**

Gourmet Dessert Bites, Assorted Cookies, Profiteroles, Petit Fours, Chocolate Covered Pretzels, Rice Crispy Treats, Macaroons, Fresh Berries, Nuts, Assorted Chocolates

BEVERAGE PACKAGES

NON-ALCOHOLIC

Unlimited Soft Drink, Coffee & Tea **\$6/person**

BY CONSUMPTION

House wine, Domestic Draft Beer, Well Cocktail **\$8/drink**

Premium Wine, Domestic & Craft Beer, Premium Cocktail **\$10/drink**

PREMIUM PACKAGE **\$10/person, 1 hour**

Premium Wine Selections, Domestic & Craft Beer, Premium Cocktail
(\$8/per person for each additional hour)

BLOODY MARY BAR **\$15/per person, 1 hour**

Vodka, Bloody Mary Mix, Pickled Veg, Bacon, Salami, Cubed Cheeses, Various Hot Sauces & Seasonings, Celery
(\$8/per person for each additional hour)

MIMOSA BAR **\$15/per person, 1 hour**

Fresh Berries, Fresh Mint, Assorted Juices, Champagne
(\$8/per person for each additional hour)

