



DESIGNCUISINE

CATERING COLLECTION

SPECIAL EVENTS AT
UNION STATION



COCKTAIL HOUR

PASSED HORS D'OEUVRES

STEAK FRITES  
potato confit, béarnaise aioli

BABY SHORT RIB SLIDER
white cheddar cheese, arugula,
red wine aioli, brioche toast

BLANKETED FRANKS
corned beef, sauerkraut,
emmenthaler cheese thousand island
dressing, rye bread

KOREAN SPICED SHORT RIBS
gochujang, lime, radish, taro root
taco shell

**APPLE GLAZED PORK BELLY
BITES** 
maple mustard sauce, burgundy amaranth

TINY HAM & BISCUITS
buttermilk biscuits, pimiento
mascarpone cheese, red pepper jelly

MINI CHICKEN POT PIE
carrots, peas, whipped potato

SWEET CHILI LIME CHICKEN
pickled cucumber, daikon

PAPER CHICKEN 
lemon grass dipping sauce

THAI CHICKEN 
peanuts, red chili, red endive spear

PEKING DUCK SPRING ROLLS
hoisin sauce, scallions

DUCK CONFIT TACO 
onion sprouts, asian pear salsa, mini corn shell

TUNA TARTARE SPRING ROLLS
cucumber, chive, sriracha aioli

**SMOKED SALMON CROQUE
MONSIEUR**
green herb dust

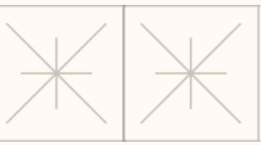
SHRIMP & GRITS FRITTERS
corn ancho crema, salsa verde

BACON WRAPPED SCALLOPS
applewood bacon, rosemary,
tamarind apricot glaze

LEMON GRASS GRILLED SHRIMP
coconut milk marinade, lemon grass salsa

BLACKENED MAHI TACOS 
lime avocado sauce





PASSED HORS D'OEUVRES

BLACKENED MAHI TACOS

lime avocado sauce

MINI MUSHROOM BURGERS WITH BRIE

red onion jalapeño marmalade, brioche crouton

HEIRLOOM TOMATO TARTLETTE

caramelized onion flan, confit tomato, goat cheese pearls

SMOKED TOFU SATÉS

shiitake, snow peas, tomatoes, fresh basil, smoked provolone

"CRAB" CAKE

hearts of palm, artichoke, vegan tartar sauce

CHERRY TOMATO POLENTA TARTLETTES

oven roasted tomato, parmesan, basil mayonnaise

POLENTA BITES

caramelized onion, spinach

SPINACH, PINE NUT & GOAT CHEESE PIZZA

oyster mushrooms, tomatoes, fresh basil, smoked provolone



HEARTIER PASSINGS

FARM TO TABLE CROSTINI

pancetta, brie, pickled vegetables, blackberries

SPANAKOPITA SPRING ROLLS

spinach, feta, sundried tomatoes, lemon tahini sauces

WARM TRUFFLED MUSHROOM TOAST

lemon ricotta, charred broccoli, sherry gastrique

CLASSIC LOBSTER ROLLS

lemon grass dipping sauce

STEAKHOUSE SHORT RIB IN A BITE

creamed spinach, crispy tater tot, house steak sauce

TUNA POKE WONTON TACOS

wasabi guacamole, pineapple poblano salsa

SIP & SANDWICH

tomato fennel bisque
truffled griddled cheese sandwich

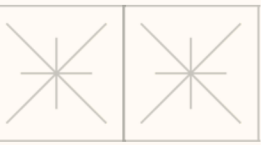
BRIE GRIDDLEWICH

caramelized onion jam, arugula, fig mostardo, sourdough

ZUCCHINI CUPCAKE

zucchini bread, herbed cream cheese, baby tomato, bacon





DISPLAYS

CHEESE & FRUIT BOARD

brie, vermont cheddar, garlic boursin, saga bleu, strawberries, grapes, mixed nuts, crackers

LIVING CRUDITE

"planted" fresh garden vegetables & herbs in edible malt "soil"

sea salt & herb kale chips, grissini sticks, pita crisps, dachine crisps, lavash red pepper hummus, roasted artichoke dip, spicy feta dip

MEZZE

hummus, baba ghanouj, tzatziki, mixed olives, vegetarian dolmas, marinated artichoke hearts, fresh garden vegetables, herbed pita chips

CARVED CAPRESE

heirloom tomatoes, burrata and buffalo mozzarella, asiago, pesto dipped grilled bruschetta, sea salt bar

vinegar glazes to include:
balsamic fig, apple cider pepper, white balsamic cherry

CHIPS & DIPS

hot crab & artichoke dip
sweet corn salsa,
southern pimento cheese dip
toasted pita chips, corn tortilla chips, house-made potato crisps

ITALIAN ANTIPASTO

prosciutto, pepperoni & salami, fontina mozzarella & provolone cheeses, garden vegetables, cured olives, marinated mushrooms & artichoke hearts

JUMBO SHRIMP COCKTAIL DISPLAY

cocktail sauce, lemons, tabasco, seaweed salad
ice sculptures available- please inquire

COUNTRY CHARCUTERIE BOARD

duck saucisson, wild boar salami, smoked pork loin, prosciutto, house pate grainy mustard, rustic farm bread, cornichons, pickled okra





PLATED MEALS

SALADS

GORGONZOLA & PECAN CRUNCH SALAD

lolla rosa, frisée, bibb lettuce, caramelized pecans, hazlenut oragne dijon vinaigrette

LITTLE GEM SALAD

baby arugula, radicchio & little gem lettuce, manchego cheese, breakfast radish, marinated oranges, peanut crumble, mango pique dressing

MESCLUN SALAD

edible flower petals, toasted walnuts, fresh raspberries, honey champagne vinaigrette

SALAD OF BABY GREENS

goat cheese, dried cranberries, spiced walnuts, orange vinaigrette

PARMIGIANA ARUGULA SALAD

fennel, teardrop tomatoes, toasted pine nuts, shaved parmesan, lemon vinaigrette

TRI COLORE CAESAR SALAD

romaine, radicchio, arugula, parmigiana

ENHANCED FIRST COURSES

SWEET CORN GAZPACHO

micro cilantro, chili oil, garlic toasts

GARDEN PEA SOUP

tomato tartare, lemon crème fraîche

WILD MUSHROOM BISQUE

chanterelle, cremini & shiitake mushrooms, sherry, chives

SUNCHOKE BISQUE

shallots, cream, pumpernickel croutons

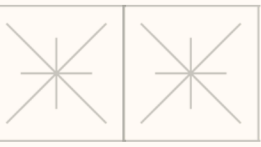
TUSCAN PEAR SALAD

field greens, pearl mozzarella, root vegetables, chickpea flatbread, balsamic syrup

SUMMER SALAD

sweet watermelon, mozzarella pearls, heirloom tomatoes, micro arugula, white balsamic, chickpea flatbread





ENHANCED FIRST COURSE

TOMATO CAPRESE TWO WAYS

pearl & bocconcini mozzarella, kalamata olives, affilla cress, basil, smoked pretzel crostini

MELON, TOMATO & GOAT CHEESE

corn goat cheese flan, grilled corn, affilla cress & basil salad

SPRING VEGETABLE & SUNFLOWER PANZANELLA

asparagus, sunflower sprouts, cucumber, english peas, house made ricotta, ciabatta croutons, grilled shrimp, red wine vinaigrette

AHI TUNA AVOCADO SALAD

grapefruit, cucumber carpaccio, soft herb nest, sesame crisp

WILD MUSHROOM & TRUFFLE GNOCCHI

chanterelle & morel mushrooms, goat cheese cream sauce, fresh tomato, parmigiano

CHARRED FALL SQUASH

mâche, acorn & butternut squash, burrata cheese, smoked candied walnuts, cranberry syrup

BUTTERNUT SQUASH & GOAT CHEESE RISOTTO

toasted walnuts, parmigiano, fried sage leaves

BURRATA & HEIRLOOM BEET CARPACCIO

citrus, berries, dried fig, frisée, savory granola crunch



ENTREES

CHICKEN

AMISH CHICKEN

creamy caramelized onion polenta, steamed broccolini, sundried tomatoes, creamy basil sauce

HARVEST LOCAL FARM RAISED CHICKEN

sweet potato pavé, beet greens, balsamic apples, fennel, eggplant, arugula, balsamic tomato chutney

BASIL ROASTED FARM RAISED CHICKEN

saffron risotto pancake, slow-roasted peppers, fennel, eggplant, arugula, balsamic tomato chutney

JARDINIÈRE FARM RAISED CHICKEN

carrot & truffled yukon potato purée, snap peas, pea shoots, dijon tarragon chicken jus

BEEF short rib or filet

RED WINE BRAISED SHORT RIB

truffle whipped potato, steamed haricot vert, caper jus

HARVEST SHORT RIB

yam sweet potato mash, truffled brussels leaves, sautéed kale, celery root, red wine reduction

BISTRO BEEF SHORT RIB

two potato gratin, mediterranean vegetable palette, shallot jam, pino noir demi

BOURBON MUSTARD FILET OF BEEF

pan-seared spätzle, cauliflower, wild mushrooms, peas, horseradish, soft herbs

ARTISAN STEAKHOUSE BEEF

duck fat fingerlines, vine tomato, cipollini onion, cauliflower creamed spinach, house made steak sauce

ESPRESSO RUBBED TENDERLOIN

smoked potato purée, crispy broccoli florets, sautéed leek & bacon, leek pudding

LAMB/VEAL

RACK OF LAMB

potato fennel gratin, olive tapenade, vegetables provencal, rosemary dijon jus

WOOD GRILLED LOIN OF VEAL

horseradish yukon mash, glazed baby carrots, haricots verts, wild mushroom mustard sauce

ENTREES

FISH

PAN SEARED DAY BOAT COD

golden risotto, carrot, parsnip, yellow beets, root vegetable crisps, carrot ginger sauce, arugula oil

LEMON BASIL DAY BOAT COD

herbed green vegetable risotto, pea shoots, shaved ratatouille salad, charred tomato coulis

PAN SEARED SALMON

potato purée, asparagus, roasted mushrooms, caramelized cipollini onions, sherry truffle gastrique

LEMON DIJON SALMON

two potato gratin, mediterranean, vegetable palette, roast shallot beurre blanc

MEDITERRANEAN BRANZINO +8.00

tri color quinoa, fennel, pepperonata, olives, radish, roasted pepper harissa sauce

HERB CRUSTED HALIBUT +12.00

alaskan halibut, sautéed baby spinach, warm lemon butter sauce

MEATLESS

GRILLED CAULIFLOWER STEAK

choizo, pumpkin seeds, roasted garlic polenta cake, vegan chipotle mayo

WOODLAND MUSHROOM TERRINE

wild mushrooms, brandy cream, garlic, thyme, puff pastry crown

CARROT WELLINGTON

puff pastry, cremini mushroom, shallots, white wine, swiss chard, balsamic reduction

MOROCCAN SPICED CHICKPEA CAKES

seasonal vegetables, coconut curry squash sauce, dates, apricot, ginger, toasted almonds



gluten-free



vegan

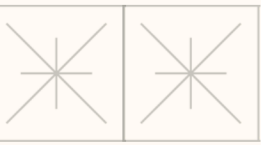


vegetarian



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BUFFET MEALS

INCLUDES THE FOLLOWING

1 SALAD

2 ENTRÉES

2 VEGETARIAN ENTRÉES/PASTA

1 STARCH

1 VEGETABLE

ARTISANAL BREAD



ADDITIONAL SELECTIONS
AVAILABLE AS ENHANCEMENTS



SALADS

BABY SPINACH SALAD WITH STRAWBERRIES

strawberries, button mushrooms, spring onions, toasted almonds, poppy seed honey berry vinaigrette

BOCCONCINI SALAD

pesto marinated fresh mozzarella, red & yellow cherry tomatoes, basil

GOAT CHEESE & MESCLUN SALAD

dried cranberries, candied walnuts, balsamic vinaigrette

MISO GARDEN SALAD

romaine lettuce, red pepper, baby corn, curried wonton croutons

INDIAN SUMMER SALAD

mesclun greens, pine nuts, fresh corn, dates, crumbled goat cheese, citrus vinaigrette

KALE & BRUSSELS SPROUTS SALAD

applewood smoked bacon, pecorino romano, toasted almonds, dijon vinaigrette

SPINACH & PEAR SALAD

sliced fresh pears, chopped pecans, sugared dates, orange & garlic vinaigrette

GORGONZOLA & PECAN CRUNCH SALAD

red leaf, green leaf & bibb lettuces, caramelized pecans, gorgonzola, hazelnut, orange dijon mustard vinaigrette

ENTREES

CHICKEN ARUGULA

sun dried tomatoes, kalamata olives, tomato garlic concassé, shaved pecorino romano, lemon vinaigrette

GINGER HOISIN CHICKEN

asian greens, long beans, bok choy, scallions

GRILLED CHILI LIME FARM-RAISED CHICKEN

corn, tomato, black bean poblano salsa

SPICY PECAN CRUSTED CHICKEN

sweet potato matchsticks, honey cajun remoulade

PASTRAMI GRILLED SALMON

horseradish sauce, celery apple salad

HICKORY BARBECUED SALMON

yellow tomato, cucumber, horseradish cream, apple onion confit

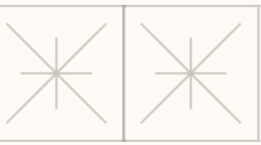
MARYLAND STYLE CRAB AND CORN CAKE

roasted potatoes and old bay remoulade

BRANZINO VERDE

cilantro ancho marinade, salsa verde





ENTREES

BONELESS BBQ GLAZED SHORT RIBS

bbq glaze, caramelized shallots,
crispy onions

GRILLED STEAK TAGLIATA

sirloin steak, baby arugula, rosemary garlic
oil balsamic reduction, fried capers

SEARED TENDERLOIN OF BEEF

portobello mushrooms, mustard cognac
sauce, sautéed grape tomatoes

STEAKHOUSE SIRLOIN OF BEEF

charred & table carved, horseradish dijon
sauce & peter luger's steak sauce

ANGUS BEEF WITH A ROASTED GARLIC CRUST

seared roasted tenderloin, sautéed spinach,
pine nuts, mushroom jus

SPICE RUBBED PORK PERNIL

mojo marinade, salsa verde

PAELLA

chicken, pork chorizo, clams, shrimp,
mussels, arborio rice, peas, tomato, onion,
garlic, spanish saffron

VEGETARIAN ENTREES & PASTAS

APPLEWOOD BACON MACARONI & CHEESE

orecchiette pasta, white cheddar, scallion

MEZZO RIGATONI MEDITERRANEAN

grape tomatoes, eggplant, ricotta salata,
pesto

BUTTERNUT SQUASH RAVIOLINI

roasted butternut squash, basil, sherry
cream sauce

FOUR CHEESE PENNE PASTA

porcini mushrooms, sun dried tomatoes,
sherry cream sauce

VEGETARIAN PAELLA

colorful holland peppers, fresh baby
artichokes, tomatoes, sugar snap peas

ARTISAN CAVATAPPI

butternut squash, shaved brussels sprouts,
rosemary brown butter

SPICED VEGETABLE CAKES

cauliflower, french beans, raisins, root
vegetables, chilies, baby arugula,
tomato chutney

SESAME NOODLES

buckwheat noodles, sesame oil, ginger,
snow peas, green onions



gluten-free



vegan



vegetarian



DC signature



STARCH DISHES

WILD MUSHROOM RISOTTO

porcini, chanterelle, morel, cremini, truffle oil

THAI STIR FRIED RICE

pineapple, wasabi peas, shiitake mushrooms, cilantro

CLASSIC POLENTA

parmigiano, garlic, vegetable stock

MASHED POTATOES

russet potatoes, butter, cream, fresh chives

BAMBOO RICE

scallions, wasabi, almonds, pickled ginger

SWEET POTATO PUREE

butter, sea salt

HORSERADISH POTATO CAKE

red bliss potato, fresh cream

SWEET CORN CUSTARD

sweet corn purée, cream, eggs, sugar

POTATO TRUFFLE CASSEROLE

onions, heavy cream, black truffle

QUINOA & RED RICE PILAF

edamame, sundried cranberries, spiced almonds

SPRING PEA RISOTTO

pea puree, english peas, sugar snap peas

TRADITIONAL NOODLE KUGEL

egg noodles, custard, raisins, nutmeg, cinnamon



VEGETABLE DISHES

SZECHUAN STYLE EGGPLANT

eggplant, tofu, baby bok choy, spring onions, sesame-soy dipping sauce

JARDINIÈRE VEGETABLES

baby zucchini, cauliflower, baby carrots, pepperonata

ROASTED BRUSSELS SPROUTS & QUINOA

smoked shiitake mushrooms, caramelized shallots

RATATOUILLE

plum tomatoes, zucchini, yellow summer squash, eggplant, bell peppers, fresh basil

BASIL GRILLED VEGETABLES

zucchini, eggplant, tomato, peppers, carrot, navet, summer squash

ROASTED ROOT VEGETABLES

baby beets, turnips, rutabegas, carrots, parsnips, cipollini onions

ASPARAGUS TIPS

honey curry sauce

GINGER HOISIN TOFU

asian greens, long beans, bok choy, scallions

STEAMED GREENMARKET VEGETABLES

carrots, asparagus, snap peas, radishes, yellow beans, citrus dill vinaigrette

SPRING PEA CAKES

pickled garbanzos, charred zucchini, crushed avocado





DINNER

RECEPTION STATIONS

CLASSIC SEAFOOD BAR

jumbo shrimp cocktail
oysters & littleneck clams on the half shell
jumbo lump crab cakes
raw bar accompaniments

TUNA & SALMON POKÉ BAR

ahi tuna poké
tequila cured salmon chive poké
tomato poké
sticky rice
wonton crisps & tortilla crisps
green onion, cucumber, radish, pickled
ginger, jalapeño, seaweed salad, avocado &
sesame seeds
sriracha mayo, ponzu sauce &
umami soy sauce

BUILD-YOUR-OWN-BBQ

smoked beef brisket & roasted pulled chicken
apple cider vinegar coleslaw
mac & cheese
mashed potatoes
memphis & carolina-style bbq sauces
jalapeños, pickles, shredded vermont cheddar,
corn muffins, potato rolls

SLIDER BAR

select two sliders:
crab cake
southern fried chicken
veggie burger
classic sirloin

summer corn salad, homemade potato chips,
house-brined pickled four ways

FLATBREADS

select three flatbreads:

PANCETTA & BRIE

mission figs, fresh rosemary,
balsamic reduction drizzle

SOUTHWESTERN

free-range chicken, black beans, roasted corn,
crispy tortilla ribbons, cilantro, lime sour cream

CAMBOZOLA, PEAR & WALNUT

cambozola cream sauce, roasted pear,
honey drizzle

MOTHER EARTH

fire roasted tomato sauce, caramelized onions,
mushrooms, kalamata onions

SHORT RIB

root beer braised beef short rib, aged gruyere,
caramelized shallots, candied apples, chipotle
bbq sauce

CLASSIC CAESAR SALAD WITH ROMAINE LETTUCE

parmigiano, croutons, caesar dressing

MEDITERRANEAN TAPAS

couscous pilaf
falafel quinoa fritters
spanakopita hand pie
charred baby carrots & zucchini
roasted red pepper hummus
lamb meatballs
cilantro pesto

DUMPLING BAR

beijing pork dumpling
ginger chicken dumpling
livin' on the vedge dumpling
tangerine hoisin sauce, chinese mustard
sauce, scallion soy sauce, scallions, pickled
ginger, dried chili flakes, sriracha



DESSERTS

PLATED DESSERTS

CHOCOLATE EXPLOSION

caramlia mousse, opalys white chocolate
whipped ganache

LEMON HONEYCOMB PAVÉ

lemon mousse, raspberries, toffee streusel,
honeycomb brittle, ginger gelée

SALTED CARAMEL BREAD PUDDING

caramel sauce, cinnamon ice cream

APPLE TARTE TATIN

caramel sauce, cinnamon ice cream

CHOCOLATE NAPOLEON

chocolate chiboust, caramel chantilly,
orange berry salad, micro mint,
red berry coulis

MODERN MERINGUE TART

lemon cream, dulce de leche, raspberries
three ways: compote, coulis, dust

DEVIL'S FOOD CAKE

nutella ganache, thai basil & blackberry
salsa, salted caramel ice cream

PUFF PASTRY POACHED PEAR

pistachio cream, vanilla ginger ice cream

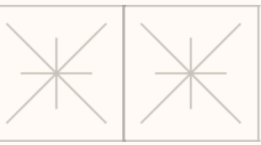
KEY LIME BERRY CHIFFON

minted crushed berries, wild berry coulis

BERRIES & CREAM CROSTATA

almond frangipane crust, lemon blueberry
syrup, crème fraiche chantilly





DESSERT BUFFET

miniature desserts

BLISSFUL BROWNIES

fudge style brownie

BOURBON BUTTER CHEESECAKE SQUARES

butter pecan praline

CARROT CREAM CHEESE SANDWICH COOKIES

carrot oatmeal cookies, raisins, cream cheese icing

LADUREE STYLE MACARONS

chocolate, pistachio, lemon, raspberry

MINI APPLE RUSTIC TARTS

granny smith apples, cinnamon, sugar pastry

ROCKY ROAD SQUARES

semi-sweet chocolate, toasted pecans, miniature marshmallows

LEMON CURD BARS

streusel, lemon zest

CHOCOLATE & RASPBERRY VERRINE

dark chocolate cremeux, coconut whipped ganache, fresh raspberries

CHOCOLATE CHIP COOKIE DOUGH BONBONS

chocolate chip cookie dough, chocolate fudge

COCONUT CAKE SQUARES

vanilla genoise, marshmallow coconut frosting

PECAN PRALINES

brown sugar, Louisiana pecans

SALTED CARAMEL BUTTER BARS

vanilla cookie dough crumble





INTERACTIVE DESSERTS

FRUIT CRISP & BREAD PUDDING BAR

select two:

apple cinnamon crisp
cherry almond crisp
salted caramel bread pudding
hot fudge bread pudding

vanilla bean ice cream, salted caramel
sauce, almond slices, rum raisin ice cream,
toasted coconut crème anglaise

GELATO CART

gelato:

vanilla, dark chocolate with chocolate
chunks, butter pecan, raspberry

toppings:

coconut, chocolate shavings, whipped
cream, cherries, crushed peanuts
hot fudge, caramel sauce

BARK & BRITTLE BAR

whole slabs of milk, white & dark chocolate
barks and assorted nut brittles - wooden
mallets for breaking off a piece of fun!

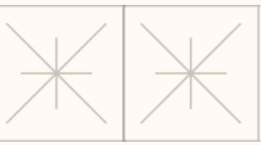
APPLE CARVING STATION

toffee caramel peanut
s'more (graham cracker, chocolate chips,
mini marshmallows)
coconut & chocolate, white chocolate,
cereal (cocoa puffs, fruit loops,
lucky charms)

PIE TRIO

traditional apple
chocolate chess
lemon meringue
served with vanilla ice cream





BEVERAGES

We will provide the following bar items:
orange & cranberry juices, sodas, water, bar fruit & ice

COFFEE STATION

TABLESIDE COFFEE SERVICE

Alcoholic beverages to be exclusively provided by Union Station

RENTALS

Custom quote to be provided by your account executive based on event needs.

Design Cuisine will provide tables, chairs, linens, napkins, glassware, flatware, plates, and all other necessary equipment to execute your event. As a client of Design Cuisine, you will have access to a catalog of rentals from our sister company DC Rental.

STAFFING

Custom quote to be provided by your account executive based on event needs.

Our professionally trained service staff members will create a memorable experience for your guests. Our bartenders are T.I.P.S. certified and trained in the responsible service of alcohol.

EVENT QUOTES

For an event quote, please reach out to our Design Cuisine Sales Team at: inquiry@designcuisine.com





EVENTS

— AT UNION STATION —



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