



PRIVATE DINING GUIDE

620 N. EAST STREET, INDIANAPOLIS, IN 46202

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UNION-50.COM

PLATED PACKAGE ONE

\$55/person

Please choose one salad and three entrée selections for your event. Your menu will be printed out and ready on the day of your event. Package price includes non-alcoholic beverages. Desserts will be served family-style.

SALAD OPTIONS CHOOSE ONE

Caesar Salad - Baby Romaine / Herbed Goat Cheese / Giardiniera / Boquerones / Parmesan Crostini / White Anchovy Vinaigrette

East Street Salad vg gf - Mixed Greens / Roasted Sweet Potato / Apple / Goat Cheese / Blood Orange Vinaigrette

ENTRÉE OPTIONS CHOOSE THREE

Wood-Fired Roasted Half Chicken - Ancient Grain Pilaf / Haricot Verts / Leek & Herb Velouté

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits / Scallion / Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Herb Vinaigrette

Tomahawk Pork Chop* gf - Sweet Potato-Serrano Pave / Squash Purée / Apple-Bacon-Onion Jam / Chamoy BBQ Sauce

Pan-Fried Gnocchi vg - Squash / Cremini Mushroom / Garlic-Herb Butter / San Marzano Tomato Sauce / Parmesan / Artichoke / Olive Tapenade / Grana Padano / Red Wine Vinegar Reduction

Kimchi Meatloaf - Radish / Apple-Yuzu Jam / Colcannon Potato Fritter / Thai Ketchup

DESSERT OPTION

Chef's Choice – Served Family-Style

ADDITIONS

applicable to any package

Grand Board - \$40/order Chef's Choice of 3 Meats + 3 Cheese with Artisan Bread, Crostini and Extras

Artisan Bread vg - \$5/order

Additional appetizers may be added from the À La Carte Appetizer section.

PLATED PACKAGE TWO

\$70/person

Please choose two appetizers, one salad, and three entrées for the day of your event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages. Appetizers and Desserts will be served family-style. Salads and Entrées will be plated.

APPETIZER OPTIONS CHOOSE TWO

Beef Tartare* - Quail Egg Yolk / Crispy Shallot /
Pickled Mustard Seed / Horseradish Root Crema / Garlic Oil Crostini

Sticky Chicken Wings - Sesame-Soy Glazed / Fresno /
Jalapeño / Marinated Cucumber / Scallion /
Pickled Wakame Salad / Sambal Gelée

Wood-Fired Wild Mushrooms gf - Potato-Bacon Terrine /
Pea Shoot / Romesco / Red Wine Vinegar Reduction
(sub umami marinated tofu upon request)

Medjool Dates gf - Honey Ricotta / Bacon-Onion Jam / Mint /
Apple Gastrique / Peruvian Pepper Sauce

SALAD OPTIONS CHOOSE ONE

Caesar Salad - Baby Romaine / Herbed Goat Cheese /
Giardiniera / Boquerones / Parmesan Crostini /
White Anchovy Vinaigrette

East Street Salad vg gf - Mixed Greens / Roasted Sweet Potato /
Apple / Goat Cheese / Blood Orange Vinaigrette



PLATED PACKAGE TWO

\$70/person

Please choose two appetizers, one salad, and three entrées for the day of your event. Your selected menu will be printed and ready upon your arrival. Package price includes non-alcoholic beverages. Appetizers and Desserts will be served family-style. Salads and Entrées will be plated.

ENTRÉE OPTIONS CHOOSE THREE

Wood-Fire Roasted Half Chicken - Ancient Grain Pilaf / Haricot Verts / Leek & Herb Velouté

Shrimp + Grits gf - Wild Gulf Shrimp / Heirloom Grits / Scallion / Oyster Mushroom + Tasso Ham Gravy / House Worcestershire / Herb Vinaigrette

Tomahawk Pork Chop* gf - Sweet Potato-Serrano Pave / Squash Purée / Apple-Bacon-Onion Jam / Chamoy BBQ Sauce

Pan-Fried Gnocchi vg - Squash / Cremini Mushroom / Garlic-Herb Butter / San Marzano Tomato Sauce / Parmesan / Artichoke / Olive Tapenade / Grana Padano / Red Wine Vinegar Reduction

Kimchi Meatloaf – Radish / Apple-Yuzu Jam / Colcannon Potato Fritter / Thai Ketchup

6oz Beef Tenderloin* gf - Confit Fingerling Potato / Caramelized Onion / Brussels Sprout / Garlic Chip / Red Wine-Mushroom Demi

King Salmon* - Rock Shrimp / Saffron Orzo / English Pea / Shallot / Red Pepper / Carrot / Tomato-Basil Beurre Blanc Crispy Chili Threads

Lamb Shank gf - Roasted Tomato / Cippolini Onion / Salame Piccante / Haricot Verts / Lamb Demi

Duck, Duck* - Duck Confit / Roasted Sweet Potato / Brussels Sprouts / Jalapeño-Blackberry Purée / Soy Molasses

DESSERT OPTION

Chef's Choice – Served Family-Style



À LA CARTE APPETIZERS

*Allow us to put together the perfect spread for your cocktail party.
Appetizers may be added to plated package one or two, but no substitutions.*

PETITE & BISTRO APPETIZERS

House favorites for 6 to 8 people require 2-3 orders

House favorites for 15 to 18 people require 3-4 orders

Artisan Bread vg - \$5

Beef Tartare* - \$18 Quail Egg Yolk / Crispy Shallot /
Pickled Mustard Seed / Horseradish Root Crema / Garlic Oil Crostini

Chilaquiles Poutine - \$18 Hand-Cut Fries / Cheese Curd /
Guajillo Pulled Pork / Avocado / Cilantro / Lime / Crema

Grand Board - \$40 Chef's Choice of 3 Meats + 3 Cheese
with Artisan Bread, Crostini and Extras

Pastrami Poutine - \$18

Hand-Cut Fries / Cheese Curd / Pastrami Gravy / Fresh Herb /
1000 Island / Pickled Shishito Peppers

Medjool Dates gf - \$14

Honey Ricotta / Mint /
Bacon-Onion Jam /
Peruvian Pepper Sauce /
Apple Gastrique

Sticky Chicken Wings - \$19

Sesame Soy Glazed / Scallion /
Marinated Cucumber / Fresno /
Jalapeño / Sambal Gelée /
Pickled Wakame Salad

Toast + Jam* - \$22

Wild Gulf Shrimp Toast /
Sushi-Grade Ahi Jam /
Wasabi Tobiko /
Marinated Cucumber

Wood-Fired Wild Mushrooms gf - \$19

Potato-Bacon Terrine / Pea Shoot / Romesco /
Red Wine Vinegar Reduction
(sub umami marinated tofu upon request)

Pan-Fried Gnocchi vg - \$19

Squash / Cremini Mushroom / Garlic-Herb Butter /
San Marzano Tomato Sauce / Parmesan / Artichoke / Olive Oil /
Grana Padano / Red Wine Vinegar Reduction

Kimchi Meatballs - \$3 (Per Meatball)

Radish / Apple-Yuzu Jam / Thai Ketchup

(Meatball orders must be in quantities of 25 / orders must be made within 72 hours prior to event)

Blackened Tuna Tataki* - \$18

Sesame Furikake / Pickled Wakame Salad / Jalapeño / Wonton /
Pickled Red Onion / Avocado-Lime Aioli / Sambal Chili Aioli

Crab Cake - \$19

Corn Chow Chow / Poblano Chili Remoulade



Union 50 is a chef-driven restaurant and bar located in downtown Indianapolis in the Mass Ave neighborhood. Our dinner menu features innovative dishes that change seasonally.



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**Menu items and pricing are updated seasonally and subject to change throughout the year and based on availability*